

ANFP Texas News

SPECIAL POINTS OF INTEREST:

- New CE Submission Process
- Professional Ethics CE requirement
- TXANFP & DTxHCC Fall Workshop
- IDDSI
- 50 Year Anniversary Fall Meeting
- Food Safety

INSIDE THIS ISSUE:

Note from Editor	2
New CE Submission Process	2
New Ethics CE requirement	2
Personal Accountability— Model the Example	3
Spring Meeting	6
Treasurer's Report	8
Safety Tip	9

President's Message



Debbie McDonald CDM, CFPP
TXANFP President

Association of Nutrition & Foodservice Professionals

Happy Holidays!

I hope you all had a Happy Thanksgiving and counted your blessings with your family and friends. I counted you as one of my blessings! The Christmas season has approached us. I know that many of you will work long hours to make this season the best for your clients, patients, residents and customers. Please take a little time out for you and your families. Don't forget the reason for the season! I challenge you to reach out and touch someone and make a difference in someone's life. It doesn't take much to make a difference just a smile, hat, glove, scarf even toiletries will do. Workloads come and go. The people we serve come and go. Our daily workloads changes from day to day, but Christmas comes once in a year and committed managers comes once in a lifetime. So take care of you! Have a safe holiday season, I wish you and your family a Merry Christmas and a happy New Year.

Debbie McDonald, CDM, CFPP
TXANFP President

***"Building a
Bridge for
Better
Nutrition"***



US. FOODS WE HELP YOU MAKE IT

Note from the Editor

Editor: Fred Mahaffey CDM, CFPP

We have had an amazing year! During our last meeting we celebrated 50 years of service. We have had many amazing speakers and presentations at our workshops and Regional Meetings throughout the past year. These would not have been possible without your participation. We thank each and everyone of you for your hard work and support. It takes a very special person to work in the industry we work in. I look forward to meeting our newest members and seeing old friends next year at our various meetings and events. I hope you all have a Safe and Happy Holiday Season!

And a last note: Don't forget to send me your pictures and articles you would like to see in the newsletter. Here is the email address to submit info for the newsletter. TexasANFPNewsletter@gmail.com

The 7 C's of Inside-Out Motivation

Courtesy

Concern

Consideration

Compassion

Consistency

Control

Caring

Reminder- NEW CE Submission Process-

Effective June 1, 2019, CDM, CFPPs are now required to submit all CE hours electronically. When submitting the CE program in the Member Portal, all supporting documents must be electronically uploaded via the My Certification page. Physical, e-mailed, or faxed documentation sent to the CDBM will not be accepted. Keep your physical copies of any certificates in case you are audited.

- If a program is prior-approved, the only documentation that is required is proof of completion.
- If a CE program is not prior approved, several different forms of verification are required, and the documentation must be uploaded at the time the CE is submitted.

You can find more information and a tutorial video on <https://www.anfponline.org/>

Reminder— New Professional Ethics CE Requirement

Effective June 1, 2019, the Certifying Board for Dietary Managers (CBDM) voted to require that CDM, CFPPs earn one continuing education (CE) hour focusing on professional ethics during their three-year recertification period. This new policy does not impact the total number of CE hours required over three years, which remains at 45. The new requirement for professional ethics education reflects the credentialing exam blueprint. The policy also reflects findings from the Job Analysis Study, which identifies primary job responsibilities of certified dietary managers. To help CDNs meet this requirement, ANFP will periodically provide targeted CE products— including Edge magazine articles that address the topic of professional ethics. This hour may be earned while the individual is actively certified, and within the CDM's three-year cycle.

TXANFP & DTxHCC Joint Fall Workshop

“October 9-11th, 2019 Selma, Texas”

The joint Texas ANFP and DTxHCC took place at the new Ben E. Keith Foods distribution center in Selma, Texas. It was information packed workshop with great hosts, speakers and very informative topics along with a mini food show with multiple vendors displaying their wares. Topics were; Reducing food Waste, The Common Market-The Impact of Local Food to Institutional Procurement, Customer Service to Elevate the Dining Experience, Dietaries Role and Quality Measures, Understanding Your Why, Unique Generational Food Service Demands, Professional Boundaries, Ethics in the Workplace, IDDSI Implementation, Solving Problems with Humor, and Nutritional Therapy for Wounds. As you can see if you were not there you missed an awesome program with a plethora of knowledge. Below are some pictures from the workshop.



Selma, Texas 2019

Personal Accountability - Model the Example

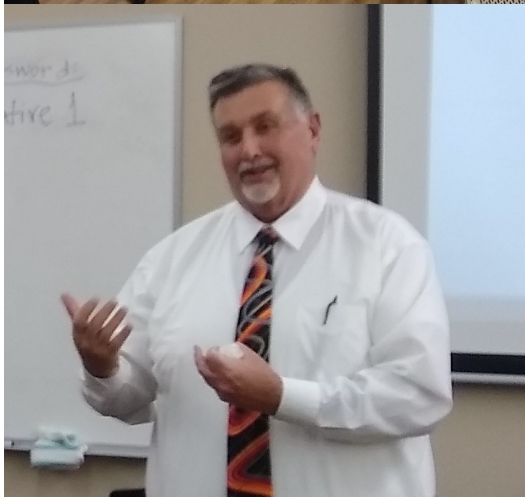
What is Personal Accountability?

It has been described as taking ownership for your own actions. Ownership means you take responsibility for the outcomes of your actions and words. The phrase “Words are Cheap” has never been exemplified more than when you do not accept responsibility for your words and actions. As a leader do you want

your staff to make good decisions and follow-through on tasks? If they make a mistake, and mistakes do happen. Do you expect them to take ownership and correct the issue without being told? If not, then why? Good performance comes from good communication and consistent training and follow

through. Empower your staff to make decisions. Hold yourself accountable and your staff. Model the Example you expect, your staff will follow your actions, not your words. “Be Personally Accountable!!”

“Texas ANFP 50th Anniversary Regional Workshop”



November 8, 2019

“Texas ANFP 50th Anniversary Regional Workshop”

We were at the Creative Solutions Training Facility in White Settlement, Texas. The National Chair of the ANFP, Chef John Hickson presented the Texas ANFP Chapter with a 50th Anniversary Plaque and we had a great time celebrating 50 years of Dietetic Excellence in Texas!



50th Anniversary Plaque Presented by National Chair Chef

Core Value

Professionalism: ANFP members are leaders who demonstrate the highest standards of their profession, adhere to a code of ethics, and pursue lifelong learning.



TXANFP SPRING MEETING

April 29th-May 1st

Ben E. Keith Foods Gulf Coast

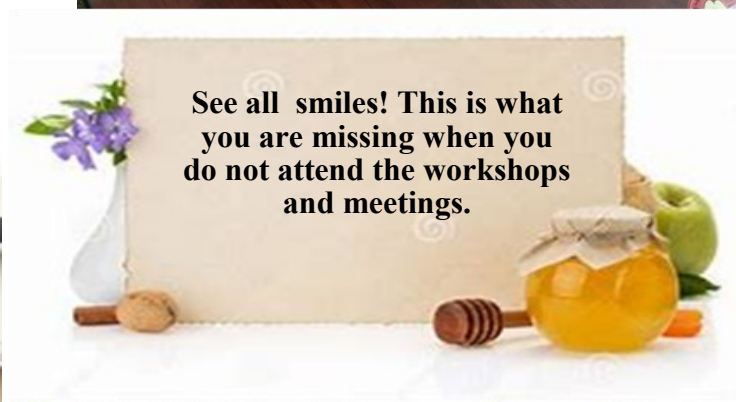
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More Texas ANFP 50th Anniversary Regional Workshop pictures



Finance Report of the TX ANFP

Treasurer's Report

Financial Statement for June 1, 2019 to September 30, 2019

Beginning Balance as of June 1, 2019			\$5996.45
<u>Income:</u>			
National Rebates			\$1615.00
Fall State Meeting Registration -Selma			0.0
Fall State Fundraising			0.0
Fall State Meeting Exhibits			0.0
<u>Spring Regional Workshop Registration</u>			0.0
Spring Regional Workshop Vendors			0.0
Spring State Meeting Registration			0.0
Spring State Meeting Fundraising			0.0
Spring State Meeting Exhibits			0.0
Other – Credit Union Station Hotel, St. Louis			\$27.66
Other – Reimbursement for Flights of spouses (Kleypas & McDonald)			\$553.61
Other			0.0
Member donations to PAC			0.0
Sub-total			\$2196.27
TOTAL INCOME:			\$8192.72
<u>Expenses:</u>			
Postage			0.0
Office Supplies			0.0
Auditor (for June 1, 2019 – May 31, 2020)			0.0
Fall State Meeting Fundraising			0.0
Fall State Meeting – Officers/Comm. Chair/Speaker's Expenses			0.0
Hotel			\$651.9
Travel			0.0
Spring Regional Workshop –Officers/C.Chair/Spkrs. Expenses			0.0
Hotel			0.0
Travel			0.0
Spring State Meeting – Officers/Comm. Chair/Speaker's Expense			0.0
Hotel			0.0
Travel			0.0
National Convention			
Hotel (2019)			\$2382.54
Travel			0.0
Travel Insurance			0.0
Raffle Item			\$477.06
Executive Board Workshop			
Hotel			
Travel			
Food			
Meeting Room			
Donations – ANFP			\$157.00
Donation – Chapter Champion			0.0
Scholarship for ANFP Credentialing Exam Fee			0.0
Donation to PAC to total \$500			\$500.00
Other – Amazon Prime Membership			
Other –		0.0	0.0
Other –	42.09	0.0	
TOTAL EXPENSES:			4210.59

Food Safety

5 Food Basic Safety Rules

1. **Wear hair restraint, and wash hands between steps.**
2. **Clean and Sanitize all work surfaces.**
3. **Use separate cutting boards for raw meats, vegetables and produce, and cooked foods.**
4. **Cook foods to safe temperatures.**
5. **Keep hot foods hot and cold foods cold.**



ANFP Core Values

Ethics and Core Values are essential to Quality Leadership and Personal Development

Professionalism: ANFP members are leaders who demonstrate the highest standards of their profession, adhere to a code of ethics, and pursue lifelong learning.

Integrity: ANFP members demonstrate pride in their work and are respected members of the leadership team.

Advocacy: ANFP members are advocates for those they serve and demonstrate that they care about their health and quality of life.

Best Practices: ANFP members implement nutrition and foodservice best practices and impart that knowledge to those they serve and lead.

***“ANFP
members are
leaders who
demonstrate
the highest
standards of
their
profession”***

CMS Staffing Requirement

According to the requirements, individuals who were currently employed as the designated Director of Food and Nutrition Services prior to November 28, 2016 still have until November 28, 2021 to meet the staffing requirements outlined by CMS.

Individuals hired between November 28, 2016 and November 28, 2017 had a one year window to meet these staffing requirements. This is no longer valid for new foodservice Directors hired after November 28, 2017. Do not procrastinate! Take the exam!





**General Mills
Natural & Organic Portfolio**

**A SPECIAL THANK-YOU!! TO ALL
OUR SPONSORS THIS YEAR
WHO HAVE HELPED MAKE OUR
MEETINGS A SUCCESS.**

**A very special thanks to Debbie
McDonald for stepping up and
taking the reins to help keep
things rolling.**



Core Value

**Integrity: ANFP members
demonstrate pride in their
work and are respected
members of the leadership
team.**





Association of Nutrition & Foodservice Professionals

Each ANFP chapter is registered as a tax-exempt nonprofit organization with the IRS. Some chapters are divided into smaller areas called districts. Chapters and districts are volunteer driven. Officers and committees promote the benefits of being active locally, such as growing a professional network and developing leadership skills. Chapter leaders are essential to the success and growth of ANFP.

Vision

The Certified Dietary Manager is the cornerstone of the collaborative Dietetics profession.

Mission

Position the Certified Dietary Manager as the expert in the foodservice management and food safety.

For more information about ANFP please contact Association of Nutrition & Foodservice Professionals by telephone at 800-323-1908 or 630-587-6336.



Texas ANFP Board

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Spokesperson

Mrs. Deborah F. McDonald, CDM, CFPP

Webmaster

Mrs. Deborah F. McDonald, CDM, CFPP

Newsletter Editor

Fred Mahaffey, CDM, CFPP

Committees and Committee Members



We are looking for volunteers to fill the Secretary position that will be available for the 2019-2021 Term. If interested please contact one of the Texas ANFP Board Members and we will gladly pass on your information.