The Chopping Block



A Publication of the Wisconsin Association of Nutrition & Foodservice Professionals

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Administrator of the Year

The Wisconsin's ANFP Board of Directors is pleased to announce we have chosen Derek Buckley as Wisconsin's ANFP Administrator of the Year 2020.

Derek Buckley is the Chief Operations Officer at Attic Angel Community. He was nominated by Sheila Luhman CDM, CFPP – Director of Food Service Attic Angel Community,

Mr. Buckley continually seeks new and innovate ways to support our community in food service. He has had a key role in fostering Attic Angel's reputation for high quality food and dining service. He facilitates and leads the Quality



Wisconsin ANFP
Administrator of the Year

Improvement (QI) projects that involve systems within Food Service, Nursing, Social Services and Activity departments through the use of WCCEAL and being an Echelon member. Through his leadership and support in long range planning food services, the café was remodeled and enlarged, which improved function and design, extended the hours, and added breakfast and "grab and go" foods. This promoted resident choice and independence, transforming the care into a social hub for all levels of care.

Derek's management style supports creativity and process implementation. This focus has allowed food services to be creative in their food and service choices for residents. This has resulted in newly structured menus and payment systems, improving accessibility in apartment restaurant style dining and creating an ala cart system for meals. He also promoted the expansion of the services in the kitchens which connect to the resident dining rooms in the households and health center. This endeavor brought the chefs closer to the residents for improved quality of product and increased quality of life for residents.

Mr. Buckley's financial knowledge has helped Food Service develop a workable and flexible budget to provide high quality food service for the residents. Through the years, Derek continues to emphasize that he has never received so many "thank you" notes regarding the high-quality service, menu choices, knowledgeable staff, and high-quality food that residents and guests receive. He continues to be very supportive of the funding necessary for our residents to engage in meaningful food service-based activities. One of the activities is monthly support of Madison's "Friends of the State Street Family" where residents in multiple levels of care cook and bake food items on a

weekly basis for Madison's homeless population while staff provides delivery of the foods.

Through Mr. Buckley's support Food Service employees are receiving better wages, vacation time and other benefits resulting in great staff and low turnover. He always supports the three Certified Dietary Managers in attending ANFP conferences. He truly believes the importance of continuing education. He supported our food donation events that were held this year to support our state ANFP goal.

His sense of humor adds so much to the workplace. He supports innovation from his team, allowing the Food Service department to grow. His great rapport with staff extends to the residents. When residents go to the hospital, he will go to visit them, making sure they have what they need. Many residents go to the hospital alone, and the extra visits mean so much to them during these challenging times of their lives.

Mr. Buckley demonstrates the knowledge of how food service directly impacts the life of the residents. His trust in the ability and expertise of his operational care team allows directors and managers to implement ideas and processes that are new and forward thinking. This can be seen in his support of our organizations "Integrated Health" program where he leads community outreach in directing our facilities innovative ways to have a positive impact on residents, staff and volunteers. Examples of this included devolving a "Food as Science" program that support education on nutritional needs for optional health, development plans for community garden and farm to table community partnership and the offering of CSA for staff, residents and volunteers.

His support of the newly rebuilt raised garden beds that Food Service shares with residents allows for residents, staff and kitchen to grow food that can be used in the facility by Food Service and by the residents during activities. Also, the addition of raised garden beds, as well as direct access to the prairie on our grounds allows all residents to connect with nature and the gardening process. These new experimental and sensory gardens included pollinator and butterfly gardens, prairie gardens, herb gardens, flower and vegetable gardens.

In conclusion, his support and style of management has allowed the Food Service department to grow by leaps and bounds which contributes to continued growth in supporting client needs and staff satisfaction.





I hope you are all staying healthy both physically and mentally. It puts a lot of stress on healthcare workers for sure and our job is very important. Just hang in there and it will slow down and eventually come to an end.

With our Spring conference cancelled members are asking about how do they get their CE's. There are lots of online CE's and National have some also. I will get in contact with National and see if there are any plans for extensions for the members that need their hours by May 31,2020. Wisconsin is not the only state that cancelled.

Onward, forward and stay strong, we will get through this.





Prayers for health and perseverance for all of you at this most challenging time....

As we all continue to "Ride the Current" and work through professionally, emotionally, physically, spiritually and personally, the challenges and adversity of the Corona Virus pandemic to protect our seniors and loved ones, A.N.F.P. Wisconsin is "steering forward" with planning our A.N.F.P. Wisconsin Fall State Meeting and Conference in Onalaska, Wisconsin on Thursday and Friday September 17 and 18th, 2020 at the Stoney Creek Hotel and Conference Center. Although we missed out on our State Spring Conference in Wausau to ensure the health and safety of our members in accordance with C.M.S. and state and local recommendations, we are packing in our major Fall Conference with requested topics and new innovative speakers, per your request. Our finalized lineup of speakers include:

Keynote Speaker: Former Governor and Author Martin Schreiber, "My Two Elaines: Learning Coping and Surviving as an Alzheimers Caregiver", (autographed personalized copies of this must have Reading Resource, available for purchase at the workshop)

Dan Slowey, "Intentional Happiness and "Avoiding Burnout and Career Progression"

Meredith Hink, R.D., Nutrition Services Manager, Reinhart Foods, La Crosse; "T.B.D."

Shelly Sievert, Steven Stearn and Julie Pandl, The Boelter Companies: "Trends in Kitchen Design: Renovating/Building a New Health Care Kitchen: Considerations and Observations"

Erika Kramer, R.D., "Solutions to Staffing Problems", Martin Brothers Food Services

Ken Hanson, C.P.M., C.D.M., C.F.P.P. Jail Services Supervisor: "Correctional Food Service: An Overview and Ethics: Your Life Ring of Good Choices"

"Corona Virus Wrap-up: "How we Stayed Afloat Member Group Discussion: Effective Methodology and Stories: A Look Back"

And More....

Thursday September 17 Evening Entertainment:

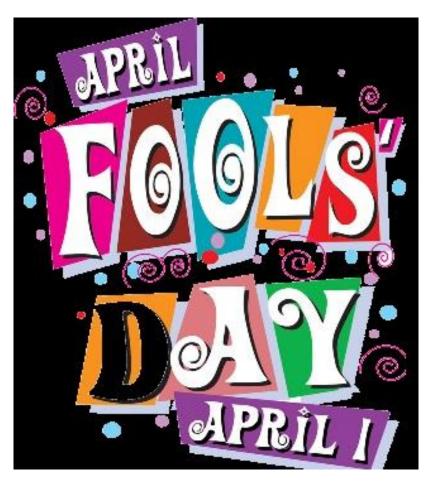
· Choice of La Crosse Distilling Company Guided Tour and Tasting: Learn each step of our handcrafted spirits process from farmers filed to bottling.

or

Sunset Mississippi Riverboat Cruise

Over twelve hours of clock hours are being submitted for approval to catch us all up on CEU's!! It will be quite a "reunion" and we are so thankful that many of our missed speakers are agreeing to come back in Fall 2020 to present their educational presentations. Please watch for our program details and registration in the next newsletter and on the A.N.F.P. Wisconsin website. Due to tighter U.S.P.S. mailing restrictions on bulk mailings, many returned torn program flyers in February, reduced mailing costs, and our eco-friendly focus, we will be sending this info out via email and online information resources for you to access. Please send an updated email and contact info to me at reggertknu@yahoo.com so we can ensure you receive this upcoming program online. If you do not have online access or an active email, please let me know so we can send a limited copy in envelope via snail mail.

I hope to see you all out in Vegas at the A.C.E. conference in June. Please keep yourself, your families, loved ones and the seniors we are entrusted to protect, safe during this challenging time. Professionally yours, Rick Eggert, President Elect



Coming this September to A.N.F.P. Wisconsin!!!

More than two years ago, former Wisconsin Gov. Martin J. Schreiber began a campaign unlike anything he experienced while in office. Rather than seeking votes, Schreiber now works to recognize and support Alzheimer's caregivers – an unpaid workforce that now exceeds 16 million people nationwide. Schreiber's goal for caregivers (whom he calls heroes) is that they learn, cope, survive and even thrive during their difficult journey.



Since late 2016, Schreiber has crisscrossed Wisconsin and traveled to 10 other states to help families, employers and healthcare providers understand the importance of counseling and other caregiver resources — support that de-stigmatizes the disease, reduces stress and alleviates guilt. Whether in metro areas or underserved rural communities, he says that family caregiver concerns are the same. So, he listens to their stories, touches their hearts with compassion and always adds humor. Said one caregiver, "You saved my life."

Schreiber speaks about Alzheimer's caregiving because he's been there. The love story of Marty and his wife Elaine that began in the 1950s when they were high school freshmen began to take the cruelest of twists some 14 years ago. Wracked by Alzheimer's — but with Marty always at her side — Elaine has been transformed from the gracious former First Lady of Wisconsin into someone who now depends on family and professional help for all of her basic daily care. Yet, Marty and Elaine still find moments of joy through activities such as music and simply holding hands. He lovingly tells their story in the acclaimed My Two Elaines: Learning, Coping, and Surviving as an Alzheimer's Caregiver.

At 300 presentations and counting, Schreiber is building upon his legacy of work on behalf of older adults. As lieutenant governor and governor, he led reforms for nursing home care oversight and helped develop Wisconsin's in-home Community Care Organization. In 2015, he collaborated with the State of Wisconsin and business groups to create the online Dementia-Friendly Employers Toolkit, which is now used by HR departments and employee assistance programs.

Selected Recognition for Schreiber and My Two Elaines:

- 11th Best Alzheimer's Book of All Time (bookauthority.org)
- #2 Senior Social Media Influencers You Should Follow, 2018 (currents.greatcall.com)
- Best Caregiving Books of 2017 and 2018 (caring.com)
- Headliner Award, May 2019 (Milwaukee Press Club)

- Caregiver of the Week, August 2017 (The Women's Alzheimer's Movement)
- Special Service Award, May 2016 (Alzheimer's Association)
- City of Milwaukee "Superhero", January 2016 (Milwaukee Press Club)

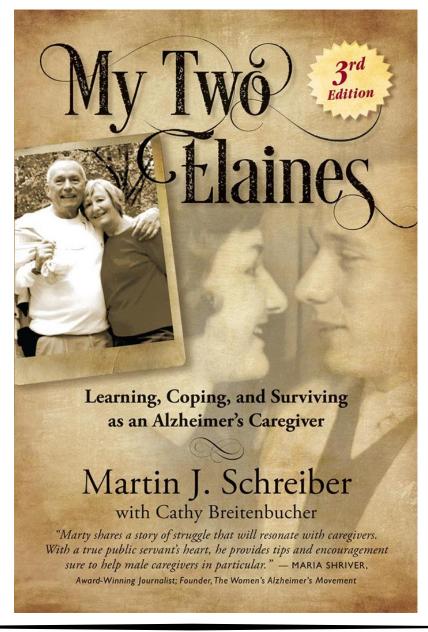
My Two Elaines: Learning, Coping, and Surviving as an Alzheimer's Caregiver

(Book Publishers Network 2017; ISBN-10: 1945271213; ISBN-13: 978-1945271212)

Net proceeds from sales are used to promote Alzheimer's caregiver support programs mytwoelaines.com

@MyTwoElaines

facebook.com/MyTwoElaines



Items needed in food pantries

Healthy cereals and oatmeal

Kids' snack items (juice boxes, individual applesauce's, etc.)

Toilet paper

Diapers and wipes

Jars and pouches of baby food

Personal hygiene products, like sanitary pads

Toiletries like toothbrushes, toothpaste, shampoo, deodorant, lip balm

Dry pasta





Canned fish and meat (salmon, tuna, ham, turkey pop-top cans are best)

Canned vegetables and fruit

The

Milk, (canned, or powdered)

Peanut butter

Canned beans

Canned and dry soups

Baking mixes that require only water

Spices

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

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





Sept 17-18, 2020...... Fall Conference, LaCrosse/Onalaska, WI



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Pandemic – Corona Virus Pan means all and Demic means population of people

Well, this Pandemic has certainly affected ALL of the people I know! Not just being sick with this flu, but being scared, shut up at home, avoiding other people, as well as our loved ones.

Call a friend write a letter, help another person, be nice and supportive. Take a deep breath, slow down and relax. Even when this virus thing has passed, these are all activities that we can and should continue to practice from day to day.

We have let the fast pace of our society and world control our lives. This pandemic has forced us to slow down, spend more time together as families and get to know and understand each other better. If we can do this now, we can certainly continue to live at a slower pace afterwards. Take Care, My Friends! Until next month.....Stay Healthy and Safe!!!









12th – Michele Khoury

14th – Annette Sorenson

16th - Rebecca Suehring

17th - Bridget Woodhull

18th – Kelli Lehmann; Janine Czubakowski

19th – Kathleen Nitka

28th - Debarah Shufelt

29th - Sue Sharp

1st – Marlene Adelmeyer; Jill Friemoth

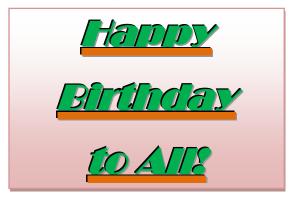
3rd – Dawn Rose; Jolleen Pillizzi

5th - Connie Green

7th - Rita Melssen

8th - Kim Lubich

11th – Amy Jungbluth







National Asparagus Month

National Chocolate Custard Month

National Hamburger Month

National Salsa Month

1st Week of May – National Raisin Week

2nd Week of May – National Hamburger Week

3rd Week of May – International Pickle Week

4th Week of May – National Frozen Yogurt Week

Memorial Day Monday – National Barbeque Day

Memorial Day Monday – National Hamburger/Cheeseburger Day

1st - National Chocolate Parfait Day

2nd - National Truffles Day

3rd - National Raspberry Tart Day

4th – National Orange Juice Day; National Candied Orange Peel Day

 $\mathbf{5}^{\text{th}}$ – National Chocolate Custard Day; National Hoagie Day; Cinco de Mayo Recipes; Oyster Day

National Barbeque Month

National Egg Month

National Salad Month

National Strawberry Month

- 6th National Crepes Suzette Day
- 7th National Roast Leg of Lamb Day
- 8th National Empanada Day
- 9th National Butterscotch Brownie Day
- 10th National Shrimp Day
- 11th Eat What You Want Day
- 12th National Nutty Fudge Day
- 13th National Fruit Cocktail Day
- 14th National Buttermilk Biscuit Day
- 15th National Chocolate Chip Day
- 16th National Coquilles St. Jacques Day
- 17th National Cherry Cobbler Day
- 18th National Cheese Souffle Day
- 19th National Devil's Food Cake Day
- 20th National Quiche Lorraine Day; Pick Strawberries Day
- 21st National Strawberries and Cream Day
- 22nd National Vanilla Pudding Day
- 23rd National Taffy Day
- 24th National Escargot Day
- 25th National Wine Day
- 26th National Blueberry Cheesecake Day; National Cherry Dessert Day
- 27th National Grape Popsicle Day
- 28th National Brisket Day
- 29th National Coq Au Vin Day
- 30th National Mint Julep Day
- 31st National Macaroon Day

Flavour

Ε	М	Α	N	G	0	٧	Α	N	Ι	L	L	Α	В
Ε	Н	Ε	٧	Ε	Т	Α	L	0	С	0	Н	С	L
F	N	Α	C	I	N	N	Α	М	0	N	L	Α	U
F	С	N	Z	Α	Α	N	I	S	Ε	Ε	D	Α	Ε
0	F	L	I	L	F	S	В	L	Н	Α	Ε	Е	В
T	R	Y	R	R	Ε	В	K	С	Α	L	В	М	Ε
U	0	N	Α	Ε	Ε	N	L	Т	N	0	Α	I	R
C	L	N	0	Ε	Т	Ε	U	Α	L	Ε	N	N	R
0	N	Ε	L	R	Υ	G	В	Т	Υ	S	Α	Т	Υ
N	F	Α	М	Н	R	N	Υ	Α	Α	0	N	E	N
C	Ε	В	0	0	0	Α	R	L	Н	R	Α	N	I
Α	N	Ε	L	N	N	R	Υ	В	Ε	F	В	G	N
0	Ε	С	Ε	R	U	0	N	С	0	F	F	Ε	Ε
L	Ι	Q	U	0	R	Ι	С	E	С	В	Α	L	R

ROSE LEMON **HAZLENUT** VANILLA ORANGE MINT ANISEED **BLUEBERRY** LIQUORICE MANGO CHOCOLATE **TOFFEE BLACKBERRY COFFEE** BANANA CINNAMON

Play this puzzle online at : http://thewordsearch.com/puzzle/5449/



CDMs Cultivating Roots

Rallying Organizations & Officials in Training Standards

CULTIVATE

cul·ti·vate

- 1. grow or maintain
- 2. apply oneself to improvement or development
- Yes, I would like to support CDMs Cultivating Roots.*
 *Corporate contributions cannot be accepted; only personal contributions can be made to ANFP-PAC.

Cultivate, Grow, REAP!

CONTACT INFORMATION

Memb	ership ID#	‡ :	Fu	II Name:		
Address:			Cit	ty:	State:	Zip:
Phone	:		Fa	x:	E-mail:	
Occup	ation:		En	nployer:		
PAYMEN	IT INFORM	MATION				
Г 7 \$1	Г 1 \$5	Г 7 \$10	Г 1 \$25	[] Other		

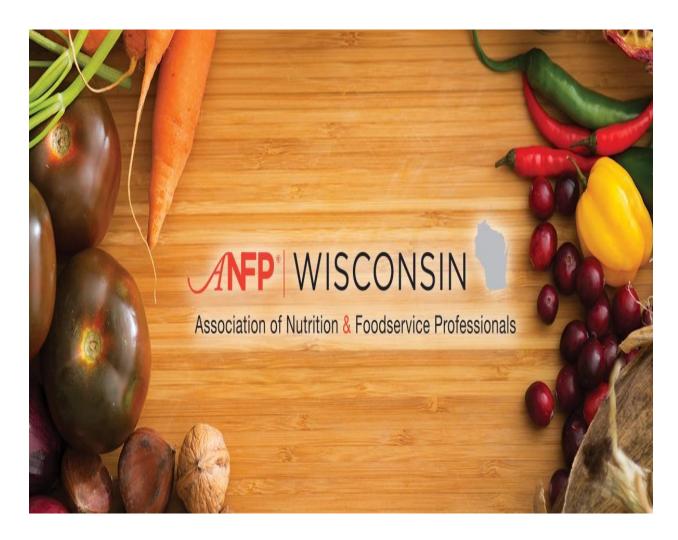
QUESTIONS? Contact Mindy Theesfeld at 800.323.1908 x128.

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Learn about...



Association of Nutrition & Foodservice Professionals 406 Surrey Woods Dr. | St. Charles, IL, 60174 Phone 800.232.1908 | Fax: 630.587.6308 | www.ANFPonline.org



The ANFP Wisconsin Grants committee consists of: Marlene Adelmeyer- Chair, and Penny Matuszewski.

Christmas and the New Year holidays may have had a diversion on your long term dreams and plans! Now let's put all those distractions behind, start fresh and focus on those dreams! If you are considering or are in the midst of completing the Dietary Manager's course or taking the certification exam to become a CDM, think about filling out a grant application to help with expenses.

ANFP-WI will be offering a grant for foodservice managers desiring to further their education and career potential by becoming a CDM, CFPP. We will also be offering a separate grant to help cover the expense of the certification exam fee. Penny and I, along with the executive board, are excited to award these grants to two of our members. Grant information for 2020 is included in this newsletter. You can also find it on our ANFP-WI website. Or, if you want to make it really easy for yourself, just email me and ask me to send you the application/information. Marlene.adelmeyer@gmail.com.

Good luck to everyone! We can't wait to review applications now that 2020 is here! God Bless you and yours throughout this New Year!

Respectfully submitted,
Marlene Adelmeyer, Grants Committee Chairperson



2020 ANFP WISCONSIN GRANT (formerly Scholarship) APPLICATION

January 1- June 1, 2020

ANFP Wisconsin is offering grants for foodservice managers desiring to further their education and career potential by becoming a CDM, CFPP. We are offering a grant to help defray the cost of a live or online Dietary Manager training program for member of ANFP-WI group. We are also offering a grant for members who have enrolled in the required training course and would like to complete and pass the certification exam to become a CDM, CFPP.

ELIGIBILITY REQUIREMENTS

- Applicant must be working at least 50% time in a healthcare or approved foodservice environment.
- Applicant must demonstrate need for financial support.
- Applicant's employer or any other entity's financial support for aforementioned program or exam may deem ineligibility.
- Grant recipient of the Dietary Manager program must be enrolled in the required Dietary Manager training course to be completed by June 1, 2020.
- Grant recipient of the Certification exam must complete the exam between January 1 and June 1, 2020.

APPLICATION REQUIREMENTS:

Please only include information that has been requested. Any applications that do not meet the following criteria or are illegible will be disqualified.

- Answer every space on the Grant Application. Mark N/A if a section does not apply to you. A blank space will automatically be considered an incomplete application.
- Please include a short essay on why you would benefit from either scholarship and why you desire to become a Certified Dietary Manager.
- Application, essay and referrals must be submitted by the published deadlines.

SELECTION PROCESS

The Grants Committee will review all applications and select the 2020 Recipients. All applicants/recipients will be notified by June 15, 2020.

HOW WILL THE GRANTS BE AWARDED?

ANFP-WI will provide grant monies to recipient with course tuition up to \$400 (tuition only, books and fees not included). Grant monies will be awarded upon completion of the course to <u>include receipts for tuition paid</u>. The Certification exam grant will provide up to \$399 for the exam only. Grant monies will be awarded <u>upon receipt of exam purchase and proof of certification credentials</u>.

DEADLINES

Application for the grants must be completed, typed and submitted either by mail or email by June
 1. 2020 to:

ANFP-WI Grant Committee W7716 Highbridge Rd Oakfield, WI 53065

Email: marlene.adelmeyer@gmail.com

Questions? Please contact Marlene at 920-229-2717

Please check off the type of grant for which you are applying: Up to \$400 Dietary Manager training program

Up to \$399 Certification Exam



2020 GRANT APPLICATION

SECTION 1-TYPE OF GRANT

SECTION 2-PERSONAL INFORMATION				
Last Name:	First Na	me:		MI
Address:				
City:	State:		Zip:	
Email address:				
Home Phone:		Cell Phone:		

SECTION 3-EMPLOYMENT INFORMATION

Are you currently employed in a non-commercial foodservice operation? ____Yes ____No

If no, how long have you been unemployed or working in a different setting? Please explain your efforts in actively pursuing employment. (Attach a separate sheet)

If you are currently employed, complete the following section.

Current employer:		
Address:		
City:	State:	Zip:
Email address:		
Name of immediate supervisor:		
Supervisor title:	Phone:	
Length of time with this employe	er:	
SECTION 4-INDUSTRY WORK EXP	PERIENCE-please list starting with y	your most recent position.
Company Name, City, Phone	Type of business & position	Duties you perform
SECTION 5-PERSONAL QUESTION	IS (attach extra sheets if necessary	y to include <u>complete</u> answers)
1. Are you a member of any oth	ner professional organization othe	er than ANFP? If yes, please <u>list</u> . If
not why not?		
•	your ANFP state chapter. (I.e. office	ces held, conference/meeting
attendance, committee work	cor other volunteer work.)	
	ther entity financially support the	aforementioned course or the
exam?		
4. Does vour employer financia	Illy support your or other employe	ass' continuing advection? If you
	do you have any other financial su	•
picase give examples. If no, c	30 you have any other illiancial su	ipport for Education:
5. Give an example of a past mo	eeting you have attended, ANFP c	or other, and how that experience

has benefitted your workplace and/or ANFP-WI?

6.	Have you ever been awarded a scholarship or grant from ANFP,NFEF, ANFP-WI for educational purposes?YesNo If yes please give date, details and	· ·
SEC	CTION 6-ESSAY	
<u>fin</u>	ease type an essay of not more than 200 words that summarizes the following: <u>I</u> ancial need and why you desire to become a Certified Dietary Manager. (Please parate sheet.)	
SEC	CTION 7-REFERRALS	
inc	ease use the attached referral form for <u>each</u> of your two references. Recommend lude Registered Dietitians, Certified Dietary Managers, Administrators, college for porate unit managers. Referrals should be complete.	
SEC	CTION 8-SIGNATURES	
info and	case read before signing. To the best of my knowledge, I have provided ANFP-Wormation concerning all questions on this application. I understand that failure to do complete information could result in the withdrawal of all financial assistance tards previously made by NFEF, or ANFP.	o provide valid
Sig	nature of Applicant:	Date:
Sig	nature of Supervisor:	Date:
Bet	fore you submit this application, please include:	
	_Every section of the application is completed; application signed and dated.	
	_Section 6 essay attached.	
	_Section 7 referrals attached.	
	Section 8 signature information completed.	



ANFP GRANT REFERRAL FORM

NOTE: two referrals are needed-see grant information page. Please ask your referral to tell us, for example, about you, your work ethics, position, participation, extra efforts, or any other helpful information that may be beneficial to your application.

Referral Name:
Referral Employer:
Name of Grant Applicant:
Relationship to Applicant:

REFERRAL COMMENTS: (May be typed on a separate sheet)