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Learning Objectives

- Understand the CMS regulations and how the CDM, CFPP credential meets qualifications across all healthcare settings
- Apply ways to advocate your credential to your employer and surveyor
 Implement tools and talking points to use within your practice
- Questions to keep in mind:
- What story do the initials behind your name tell?
- Does your employer understand the level of expertise you have achieved by becoming a CDM, CFPP?
- What benefits does your credential bring to your clients and team?

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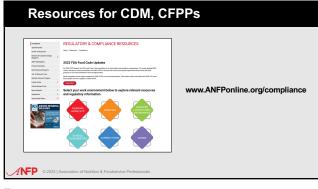




POLL What's your work setting?









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CMS Regulations Overview Table of Contem §483.60 Food and Nutrition Services The facility must provide each resident with a nourishing, palatable, well-balanced diet that meets his or her daily nutritional and special dietary needs, taking into consideration the preferences of each resident 1483.3 1483.3 1483.3 1483.3 1483.3 1483.3 1483.3 1483.3 1483.3 1483.3 1483.3 1483.3



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483.60	Food and Nutrition Services
F800	Provided Diet Meets Needs of Each Resident
F801	Qualified Dietary Staff
F802	Sufficient Dietary Support Personnel
F803	Menus Meet Res Needs/Prep in Advance/Followed
F804	Nutritive Value/Appear, Palatable/Prefer Temp
805	Food in Form to Meet Individual Needs
-806	Resident Allergies, Preferences and Substitutes
F807	Drinks Avail to Meet Needs/P references/ Hydration
F808	Therapeutic Diet Prescribed by Physician
F809	Frequency of Meals/Snacks at Bedtime
F810	Assistive Devices - Eating Equipment/Utensils



§483.60(a) Food and Nutrition Services

Staffing

The facility must employ sufficient staff with the appropriate competencies and skills sets to carry out the functions of the food and nutrition service, taking into consideration resident assessments, individual plans of care and the number, acuity and diagnoses of the facility's resident population in accordance with the facility assessment required at §483.70(e).

§483.60(a)(2) If a qualified dietitian or other clinically qualified nutrition professional is not employed full-time, the facility must designate a person to serve as the director of food and nutrition services (i) The director of food and nutrition services must at minimum meet one of the following qualifications –

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§483.60(a) Food and Nutrition Services

- A) Certified Dietary Manager; or
- B) A Certified Food Service Manager; or
- C) Has similar national certification for food service management and safety form a national certifying body; or
- D) Has an associate's degree or higher degree in food service management or in hospitality, if the course study includes food service or restaurant management, from an accredited institution of higher learning
- E) Has two or more years of experience in the position of director of food and autrition services in a pursing facility setting and has by no later than Orloher 1, 2023, completed a course of study in food safety and management. Option Expired in October 1, 2023, and is no longer relevant to the regulation.
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§483.60(a) Food and Nutrition Services

(ii) In States that have established standards for food service managers or dietary managers, meets State requirements for food service managers or dietary managers, and

(iii) Receives frequently scheduled consultations from a qualified dietitian or other clinically qualified nutrition professional.

INTENT §483.60(a)(1)-(2) – To ensure there is sufficient and qualified staff with the appropriate competencies and skill sets to carry out food and nutrition services.

GUDIANCE: §483.60 – This requirement expects that there is ongoing communication and coordination among and between staff within all departments to ensure that the resident assessment, care plan and actual food and nutrition services meet each resident's daily nutritional dietary needs and choices

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§483.60(a) Food and Nutrition Services

CMS Person Centered Cares Culture Team Approach includes participation from you, the CDM, CFPP...

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§483.60(a)(3) and (b) Interdisciplinary Team (IDT) §483.21 (b)(ii)(b)(3) Comprehensive Care Planning Process §483.75 Quality Assurance and Performance Improvement (QAPI)

Interdisciplinary Team (IDT)

§483.60(a)(3) and (b)

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F802 (Rev. 173, Issued: 11-22-17, Effective 11-28-17, Implementation: 11-28-17).

§483.60(b) A member of the Food and Nutrition Services staff must participate on the interdisciplinary team as required in §483.21(b)(2)(ii).

Interdisciplinary Team (IDT) is a group of professional disciplines that combine knowledge, skills, and resources to provide the greatest benefit to the resident.

The IDT must, at a minimum, consist of the resident's attending physician, a registered nurse and nurse aide with responsibility for the resident, a member of the food and nutrition services staff, and to the extent possible, the resident and representative, if applicable.

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Comprehensive Care Planning Process

§483.21(b)(2)(ii)(b)(3)

F658 (Rev. 211; Issued: 02-03-23; Effective: 10-21-22; Implementation: 10-24-22) §483.21(b)(3) Comprehensive Care Plans – The services provided or arragned by the facility, as outlined by the comprehensive care plan, must – (i) Meet professional standards of quality.

INTENT: $\frac{1}{2}$ (b)(3)(i) The intent of this regulation is to assure that services being provided meet professional standards of quality.

GUIDANCE: §483.21(b)(3)(i) "Professional standards of quality" means that care and services are provided according to accepted standards of clinical practice. Standards may apply to care provided by a particular clinical discipline or in a specific clinical situation or setting. Standards regarding quality care practices may be published by a professional organization, licensing board, accreditation body or other regulatory agency.

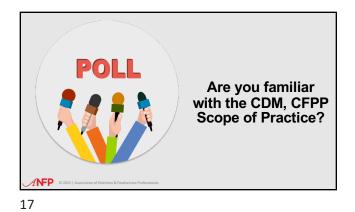
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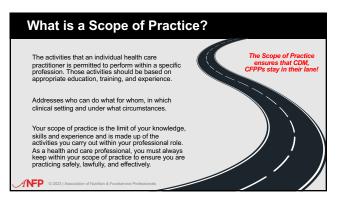
QAPI

§483.75

GUIDANCE: §483.60(a)(1)-(2) Participating in the quality assurance and performance improvement (QAPI), as described in §483.75, when food and nutrition services are involved.

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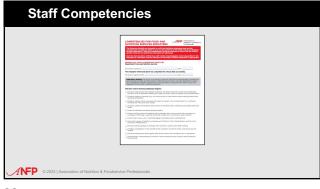


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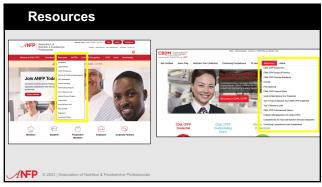
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Provide Nutrition Education	nonie u destancia (2014) data o data o destancia provincia de la desta desta desta de la desta desta desta de la desta desta desta desta desta desta desta de	Specify Sta Procedures Food	ndards/ for Preparing	 Develop menus and implement procedures to monitor food quality, appearance and temperature, production, and food waste in accordance with established national guidelines 				
	el Management & Communications		Sanitation and		6	Business Operations		
Person Competency Define Resource Reach and Job Functions	el Hanagement & Communications Task	Competency Inser-Inserted to Deep completes with	· Constantion for the second sectors and the second sectors for the second sectors for the second sectors and the second	Safety Task Conductor and contents assessed in advances and contents	Competency Respiratoly	Task		
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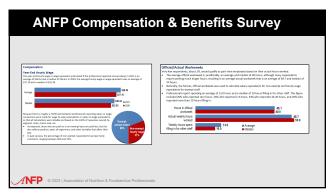














tate Average/Median Wages, Salary, Total Compensation, and Annual Change										
	N	Average Wages	Median Wages	Average Salary	Median Salary	Average Total Comp	Median Total Comp	Average Salary Change	Median Salary Change	2018 Averag Salary
Alabama	52	\$26.55	\$25.24	\$54,873	\$53,020	\$56,455	\$53,183	6.3%	2.2%	\$50,4
Alaska	6	\$40.13	\$41.83	\$80,700	\$87,000	\$82,353	\$88,560	2.9%	2.2%	\$76,3
Arizona	40	\$33.51	\$27.85	\$71,211	\$64,000	\$75,617	\$66,000	4.9%	3.9%	\$62,69
Arkansas	69	\$22.86	\$20.00	\$46,674	\$40,500	\$48,360	\$41,600	7.5%	4.5%	\$42,2
California	173	\$37.89	\$34.64	\$78,582	\$72,500	\$82,778	\$73,000	6.1%	3.6%	\$72,6
Colorado	27	\$29.84	\$29.00	\$61,848	\$58,000	\$66,879	\$68,700	10.4%	5.6%	\$58,93
Connecticut	10	\$35.14	\$32.45	\$75,892	\$68,750	\$80,053	\$68,850	3.8%	1.4%	\$60,18
Delaware	6	\$27.45	\$27.28	\$55,917	\$59,250	\$56,054	\$59,350	-4.5%	2.6%	\$52,33
Florida	172	\$30.98	\$29.81	\$65,440	\$63,000	\$68,135	\$63,000	6.3%	3.0%	\$58,35
Georgia	65	\$29.48	\$27.31	\$58,650	\$56,014	\$60,426	\$58,000	10.8%	4.6%	\$56,52
Hawaii	5	\$29.61	\$23.08	\$59,804	\$48,000	\$62,384	\$48,000	8.1%	8.5%	\$61,40
Idaho	30	\$28.93	\$26.96	\$56,319	\$52,500	\$61,686	\$55,500	8.0%	3.3%	\$47,64
Ilinois	108	\$26.40	\$25.43	\$54,870	\$52,000	\$56,152	\$52,250	6.8%	4.0%	\$51,97
Indiana	93	\$26.17	\$25.00	\$54,320	\$52,624	\$57,689	\$54,000	7.7%	4.5%	\$48,45
lowa	123	\$25.89	\$24.04	\$52,416	\$50,000	\$53,654	\$50,177	6,4%	4,4%	\$48,15
Kansas	111	\$24.22	\$23.00	\$49,686	\$47,800	\$52,156	\$50,000	8.2%	3.5%	\$45,27
Kentucky	47	\$28.75	\$27.40	\$57,922	\$57,000	\$61,266	\$58,240	3.7%	3.0%	\$48.8

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Advocate for Yourself

- Comparison of Clinical Tasks for CDM, CFPPs vs. non-CDM, CFPPs for LTC Staffing Requirements
 CDM, CFPP Job Description
- CDM, CFPP Scope of Practice and the Competencies
- 2022 Compensation & Benefits Survey
- Nutrition & Foodservice Edge magazine articles
- CDM, CFPP Practice Standards ANFP Benchmarking Programs
- Regulations

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Helpful Handouts

- CDM, CFPP Job Description
- Comparison of Clinical Tasks for CDM, CFPPs vs. non-CDM, CFPPs for LTC staffing requirements
- How to Advocate for Yourself
 CDM, CFPP Scope of Practice

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