

# ANFP® AT A GLANCE



**The Association of Nutrition & Foodservice Professionals (ANFP)** is a national not-for-profit association established in 1960 that today represents more than 15,000 professionals dedicated to the practice of providing optimum nutritional care through foodservice management.

ANFP is the premier professional organization for nutrition and foodservice managers, directors, and those aspiring to careers in nutrition and foodservice management—particularly in healthcare and other non-commercial foodservice settings. ANFP achieves its mission through networking, education, research, and advocacy. The association provides foodservice reference, publications and resources, employment services for members, continuing education and professional development, and a certification program.

## MEMBERSHIP PROFILE

Most ANFP members work in healthcare—nursing homes, long-term care facilities, senior living communities, and hospitals. Some work in correctional facilities, schools, and the military. In healthcare settings, dietary managers often run foodservice and nutrition departments, typically working in tandem with Registered Dietitians and other members of the healthcare team. They may provide supportive nutrition screening, documentation, and care planning.

Because of their intensive training in management and human resources administration, some nutrition and foodservice managers oversee multiple service-oriented departments (e.g., laundry, housekeeping, and others) within their organizations. Yet others work for corporations in areas such as multi-site management of foodservice operations, employee training, or sales.

Dual credentials among members are common. For example, some members are also certified executive chefs, diet technicians, or hold additional college degrees in areas such as hospitality management. The demand for culinary expertise in healthcare is growing at a dramatic pace. Increasing numbers of chefs are entering the healthcare arena and joining ANFP to synthesize talents in food preparation with an understanding of nutrition therapy, management, and food safety.

## ANFP MEMBERS EMPLOYMENT IN . . .

Nursing Home/LTC	44%
Hospital	23%
Assisted Living, CCRC or Retirement	12%
School	3%
Correctional Facility	1%
Other	17%

Self-Operated Environments	76%
Chains/Healthcare Systems	43%

## CHAPTERS

ANFP has 48 active state chapters, and more than 160 active districts, throughout the United States and in Guam.

Chapters provide local networking, meetings, and education, as well as legislative activities, recruitment, scholarships, and professional advancement.

## CERTIFICATION PROGRAM

The majority of ANFP members have earned the Certified Dietary Manager, Certified Food Protection Professional (CDM®, CFPP®) credential. The Dietary Manager Credentialing Exam—offered since 1985—is part of the competency assurance program for dietary managers. A CDM®, CFPP® has the education and experience to competently perform the responsibilities of a dietary manager and has proven this by passing a nationally-recognized credentialing exam and fulfilling the requirements needed to maintain certified status.

**CBDM®** | Certifying Board for  
Dietary Managers  
The credentialing agency for  
Association of Nutrition & Foodservice Professionals **ANFP®**

## **CDM® | CFPP®** | Certified Dietary Manager Certified Food Protection Professional

CDM®, CFPP® are experts at managing nutrition and foodservice operations. They are trained and qualified to administrate menus, food purchasing, and food preparation; and to apply nutrition principles, document nutrition information, ensure food safety, manage work teams, and much more.

**The Certifying Board for Dietary Managers® (CBDM®)** is responsible for the certification program, and the actual exam is conducted by PSI/AMP, a professional testing company with more than 200 sites in the United States. The certification program is accredited by the National Commission for Certifying Agencies (NCCA).

### ANFP TRAINING PROGRAMS

ANFP has established requirements for training programs preparing students for certification and a career in nutrition and foodservice management. Core coursework covers the areas of foodservice management, human resources management, nutrition and medical nutrition therapy, and food safety/sanitation, with a minimum of 120 hours of classroom instruction, and at least 150 hours of hands-on practice in dietary management. Colleges and universities can apply for ANFP approval of their programs. Today, more than 100 colleges and universities nationwide provide ANFP-approved training programs. Training is also available through correspondence or online.

### EVENTS

The ANFP Annual Conference & Expo offers a unique opportunity to enjoy timely educational sessions and network with colleagues.

National meetings draw members, vendors, and industry consultants from around the nation for cutting-edge training in all areas of nutrition and foodservice management.

Nearly 60 vendors participate in the industry trade show (ANFP Expo) each year during the annual conference.

In addition, ANFP hosts Regional Meetings, which bring the annual meeting experience closer to home, region by region.

### PUBLICATIONS AND WEBSITE

ANFP publishes one of the industry's most respected magazines, **Nutrition & Foodservice Edge** magazine, with features addressing timely issues in medical nutrition therapy, foodservice equipment, food safety, leadership practices, technology, staff training, and much more. ANFP's active education department also publishes training materials and textbooks, as well as reference manuals, online courses, continuing education, and in-service training pieces for nutrition and foodservice managers—with more than 40 titles available.

The ANFP website, [www.ANFPonline.org](http://www.ANFPonline.org), receives more than 58,000 hits per day and 1.7 million hits per month. It has become a hub for industry information in areas such as food safety and sanitation, nutrition trends, employment, and education. Additional features include the ANFP Marketplace for e-commerce, members-only features, such as an online community and document center, an instructor resource center that serves colleges and universities, and a unique website, [www.CBDMonline.org](http://www.CBDMonline.org), which provides planning tools for individuals interested in becoming Certified Dietary Managers.

## ORGANIZATIONAL STRUCTURE

ANFP is governed by a 15-seat board of directors, comprised of 10 members elected by the membership, four industry partners, and one appointed member to serve as representative to Healthcare Caterers International. A President and CEO, reporting to the board, oversees a staff of more than 20 employees on-site at ANFP Headquarters in St. Charles, IL. Staff experts manage areas such as member services, membership development, chapter relations, government advocacy, certification, education, publications, marketing and PR, vendor relations, information technology, and financial management.

ANFP's Industry Advisory Council, comprised of 14 executives from leading corporations and educational institutions in the industry, works with board and staff liaisons to recommend strategic directions to support the association's development.

## THE NUTRITION & FOODSERVICE EDUCATION FOUNDATION (NFEF)

The Nutrition & Foodservice Education Foundation (NFEF) is a not-for-profit corporation dedicated to acquiring and distributing resources to serve crucial needs and support advancement within the industry. Foundation donors support scholarships, homebound senior meals programs, and leadership training opportunities that cultivate innovation and excellence in the field of nutrition and foodservice management.

