

THE STANDARD

The Association of Nutrition & Foodservice Professionals (ANFP) is the nation's leading organization of professionals involved in the management of nutrition and foodservice.

At its highest level, ANFP is striving to ensure that dining experiences in settings such as hospitals, long-term care centers, and senior living facilities are nutritionally sound, safe, healthy, and fulfilling.

At the heart of our organization is the belief that the dining experience has many levels, which, properly managed, can contribute significantly to the health and well-being of individuals.

An optimal dining experience is much more than just "eating." It involves the nutritional value of food, the way food is presented, the environment in which food is presented, and often, the human interactions that occur during the dining experience.

When these factors are properly managed and integrated, the dining experience plays a significant role in human health, happiness, and well being.

We call the proper management and integration of all of the major elements in the dining experience **The ANFP Standard**.

The ANFP Standard is a philosophy of care that promotes high-quality results as nutrition and foodservice professionals go about their work.

The ANFP Standard is about understanding and optimizing the complex journey of food – all the way from its production source to the individual it nourishes.

It is about the science of nutrition and the human body, the principles and practices of food production, the details of foodservice operations, the roles of safety and sanitation, the philosophies of environmental design, and human psychology.

It is a way of viewing the dining experience that is holistic and aimed at the complete nourishment of individuals, including the emotional and spiritual as well as the physical.

The ANFP Standard is at the heart of our professional certification program, which culminates in the CDM, CFPP (Certified Dietary Manager, Certified Food Protection Professional) designation, as well as our new advanced-training programs.

ANFP occupies a unique niche in the food-management sector in that it represents professionals who combine knowledge in two critical areas – nutrition and foodservice operations.

These two major areas of knowledge, when merged, form the foundational base of The ANFP Standard.

In recent years, a new awareness of the need for better nutrition and foodservice quality in dining in settings outside the traditional home has grown in the United States. With this new awareness comes the need for a concept such as The ANFP Standard, and the need for more professionals who understand it, who have been trained in it, and who practice it in the workplace.