

ANFP® | GEORGIANEWS

Association of Nutrition & Foodservice Professionals

Hello GA-ANFP!

We have completed yet another successful meeting this past month in Jekyll Island, Ga. We had an amazing Dolphin Cruise provided by Ecolab's Scott Henderson to start our week off, followed by great speakers with valuable information to take with us, and a fun packed food show to top it all off!

Our Director At Large, Regina St. Clair introduced the new banking system to us at our 2024 Spring Meeting called Crowded which will become effective August 2024. After that she was off to the Cleveland National Meeting.



Breaking News!!

GA-ANFP has received the following awards: Platinum State Achievement Award, Membership Award, Communications Award, Diamond Award Nominee, and Diamond Award Finalist.



CONGRATS TO US!!

GA-ANFP collaborated with the Hansen Group to put together a Pop-Up Meeting in Atlanta, Ga. for the members who could not make it to Jekyll Island, Ga. and needed CEUs. This meeting was completely free!! and worth 5.75 credit hours



Meeting Lane!



Please join GA-ANFP for our Fall Conference at US Foods 7950 Spencer Road Fairburn, GA. 30213 September 18th-20th More details coming soon!!

Georgia ANFP Chapter - Current Officers are listed below

A HUGE THANK YOU TO OUR VOLUNTEERS!

President	Jones, Felix 120 Tara Place Milledgeville, GA 31061	(478)456-9969
Secretary	Womack, Ariel 107 Medlin RD SE Milledgeville, GA 31061-8004	(478)234-1460
Treasurer	Riley, Mark 4054 Foxborough Blvd Valdosta, GA 31602-6740	(706)562-5165
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Brand Ambassador	Preston, LaToya 4426 Hugh Howell RD Ste B-218 Tucker, GA 30084-4918	(404)468-5972

Feel free to reach out to us at georgiaanfp@gmail.com. It is our goal to provide the best service to our members. We look forward to seeing you in the Fall! Thank You!

Member Counts as of May 15, 2024

Georgia ANFP Chapter

Member Type	Not Certified	Certified	Total
Allied Professional	18	0	18
Pre-Professional	17	0	17
Professional	6	236	242
Retired Professional	0	3	3
	41	239	280

Georgia-ANFP is financially stable and within budget to operate efficiently. If any Chapter member would like detailed information concerning Georgia-ANFPs operating expenses, please send your request to the email address listed above.



Summer Recipe!

Bacon Ranch Potato Salad

Servings: 4 to 6 servings

Author: Stacey

Ingredients

- 3 lbs small red potatoes
- salt
- 1/2 cup mayo
- 1/2 cup sour cream
- 1 (1-ounce) packet ranch salad dressing mix
- 4 green onions sliced thin
- 4 strips bacon cooked and crumbled (about 1/3 cup crumbled)

Instructions

1. Wash and cut potatoes into about 1-inch chunks. Place the potatoes in a large pot with just enough water to cover them. Add enough salt to make the water taste like

ocean water. Place over medium high heat. Bring to a boil and reduce the heat to a simmer. Cook for about 15 minutes, or until the potatoes are tender when pierced with a knife, but not mushy.

2. Meanwhile, make the dressing by combining the mayo, sour cream, and ranch dressing mix.

3. Once the potatoes are cooked through, drain them well. If you like your potato salad cold, spread the potatoes on a baking sheet and chill them in the refrigerator. (If you find that you may have cooked them too long, this also helps firm them up so when you toss them with the dressing, they won't all fall apart.)

4. Combine the potatoes, dressing, green onions, and bacon in a large bowl and toss to coat. Serve immediately or refrigerate until served.



Letter From the Editor



Hello GA-ANFP members!! My name is Ariel Womack I am the secretary for GA-ANFP and newsletter editor. It has been very exciting to write newsletters about our experiences and knowledge we have gained from our time together. We have had the opportunity to meet some great speakers and vendors, create great relationships, take some great information back to our team and grow as a food service professional. I have been a CDM, CFPP for 5 ½ years and it has been a challenging yet fulfilling journey. One thing I have always believed in as a manager, you will need coffee, soda, candy bar or whatever gets you going to start the day! Then after that be present for your department and your team. Dietary is often looked over

but, in the end, we play a major role in everything! Appreciate your staff and appreciate yourself. If your staff do not feel appreciated or supported by anyone else, they should definitely feel it from their manager where it matters the most. I celebrate my staff year-round, not just on special occasions. It makes a big difference and makes me proud to hold my title. I encourage all of you to never give up and continue to reach for the higher goal despite the obstacles, life wouldn't be life without them. Even though we cook for a living we can't have our cake and eat it too.... Where's the ice cream?

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members for your
ongoing support!**