



Shamrock Foods recently had the honor of hosting the Idaho Association of Nutrition & Foodservice Professionals (ID ANFP) Spring Conference, a gathering that brought together Certified Dietary Managers (CDM) dedicated to providing optimal food service and nutritional care. This two-day event, spearheaded by Pamela Reece, Shamrock Foods' Idaho Healthcare Account Executive, alongside ID ANFP Chapter President Steve Owen, was a testament to our commitment to supporting and empowering healthcare providers in their roles.

The conference was designed to offer many benefits to attendees, mainly focused on enriching their knowledge base and fostering valuable networking opportunities. Here's a glimpse of what took place during this enriching event.

LEARNING SESSIONS

Attendees had the opportunity to participate in food service and nutrition-focused learning sessions led by industry experts. These sessions were tailored to provide insights, best practices, and innovative approaches to dietary management, catering to the diverse needs of healthcare settings. Additionally, attendees had the chance to earn continuing education credits, vital for maintaining their Certified Dietary Manager (CDM) and Certified Food Protection Professional (CFPP) credentials, showcasing a commitment to professional development.

FOOD SHOW

A highlight of the conference was the curated Food Show, where attendees could explore a wide array of new products and services relevant to their profession. This platform allowed healthcare professionals to stay updated with the latest trends, innovations, and solutions in the foodservice industry.

COOKING DEMOS

Live cooking demonstrations added a hands-on element to the conference, showcasing culinary techniques, recipe ideas, and nutritionally balanced meal options. These demos not only inspired creativity but also emphasized the importance of culinary excellence in healthcare settings.

WAREHOUSE TOUR

A behind-the-scenes tour of Shamrock Foods' Idaho warehouse provided valuable insights into supply chain management, quality assurance practices, and safety protocols. Warehouse manager Justin Todd and safety manager David Martinez led this informative tour, offering a glimpse into the meticulous processes that ensure product integrity and customer satisfaction.

The event offered a wealth of new knowledge, from emerging trends to best practices, empowering healthcare professionals to enhance their skills and stay ahead in their field. We were honored to host the ANFP and provide meaningful connections and networking opportunities, allowing the dietary managers to collaborate, share insights, and build relationships within the industry.

PARTNERING WITH SHAMROCK FOODS

As a leading provider of foodservice solutions, Shamrock Foods is not just a vendor but a strategic partner to healthcare organizations and businesses. We understand the unique challenges and priorities of healthcare foodservice management, and our specialized team comprising Registered Dietitians, Certified Dietary Managers, Registered Sanitarians, and Chefs is dedicated to ensuring your success.

Moreover, our collaboration with the Association of Nutrition & Foodservice Professionals (ANFP) underscores our commitment to supporting CDM/CFPPs and professionals in food service management positions. ANFP, a national not-for-profit association with a rich history dating back to 1960, provides a robust platform for professional development, networking, and advocacy within the industry.

For those interested in joining ANFP or exploring state chapters, visit [ANFP's official website](#) and discover the wealth of resources, events, and opportunities available to healthcare professionals.

We're dedicated to empowering healthcare professionals with knowledge, resources, and networking opportunities essential for delivering exceptional nutritional care. We look forward to continuing our partnership with healthcare organizations and contributing to the advancement of foodservice excellence in healthcare settings.