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## FOOD AND CULINARY PROFESSIONALS DIETARY PRACTICE GROUP 2004-2005 ANNUAL REPORT

The Food and Culinary Professionals Dietetic Practice Group is pleased to present the 2004 – 2005 annual report. Our events and activities have supported FCP's goals:

- Increasing food knowledge and culinary skills
- Enhance the ability to shape food choices that impact nutrition status, health, and quality of life
- Expand career opportunities

### Membership

The 2004-2005 FCP year ended with a record membership of 1,611 and 66 Friends. This is an increase of 146 members from year-end 2003-04 and 9 Friends. We completed a survey to better meet our members' needs as well as sending dues reminder postcard. All new members and Friends received a special welcome mailing.

### Financial Status

FCP completed 2004-2005 with a reserve balance of 56%, up from the previous year's balance of 18%. Keeping tight control of our spending, increasing membership base and having an aggressive fund raising effort helped make this possible. At the close of the Fiscal year FCP had an excess of approximately \$31,000 to apply to the 2005 – 2006 program of work.

### Activities and Events

FCP Members were offered approximately 50 hours of Continuing Education through the International Trip, teleforums and 2004 FNCE events.

The theme of FNCE 2004 was, "the Plate." Events began on Saturday, October 2<sup>nd</sup> with breakfast, a presentation on Spa Cuisine, chef's demonstration, and luncheon at the beautiful Montage Resort and Spa overlooking the Pacific Ocean. Saturday evening's, "Taste of California," was a sell out and our members enjoyed an outstanding buffet and open kitchen tour at the Disney California Resort's famed Napa Rose Restaurant. Our sponsors were presented with the new FCP Plate in recognition of their support. On Tuesday, members traveled to the renowned Spago restaurant for a chef's demonstration and a "plate" of Southern California food at its finest.

The FNCE Educational Sessions included: "Diverse and Flavorful: Healthy Eating Across America," " Step Up to The Plate," and "Naturally Nutrient Rich Foods: Packing Power on Your Plate." All the sessions received excellent evaluations by those attending

The annual Business Meeting on October 4<sup>th</sup> featured a chef's demonstration and a lavish buffet breakfast, as well as a networking opportunity for our members.

A Networking Meeting was held on October 3<sup>rd</sup> for Supermarket RD's, which led to the official establishment of FCP's first sub-group. FCP members will benefit from the opportunity to interact with these retail food dietitians and a sponsored session on Supermarkets and the Dietitian will be presented at FNCE 05.

FCP's (and ADA's) Cookbook, *American Dietetic Association Cooking Healthy Across America*, was launched during FNCE. Edited by member Kristine Napier, it contains 350 recipes by 130 FCP members. The Communications Chair and newly formed Cookbook Marketing Committee worked hand in hand to publicize the book and the success is evidenced by the sales through ADA, and our office, as well as in bookstores and online nationally.

Our International trip, "From Avignon to Lyon –a Culinary Adventure," provided 36 hours of continuing education and highlighted hands on culinary experience, which included a mini course at Paul Bocuse's private culinary institution in Lyon.

The teleforums featured new trend data on culinary and nutrition topics and in-depth information on organic food.

Our Sponsors:

FCP had a diverse and very supportive group of Sponsors during 2004-2005. They include:

Almond Board of California  
California Avocado Commission  
California Raisin Marketing Board  
California Strawberry Commission  
DISCUS  
DUDA  
Food Marketing Institute  
Fresh Produce Association of the Americas  
German Agricultural Marketing Board  
International Food Information Council  
Safeway

Other Accomplishments and Member Benefits:

- Four quality issues of "Tastings," with a new look. Re-directing printing and mailing reduced cost per issue.
- The listserv continues to grow in membership, providing members a forum for communication and opportunity for getting information.
- Our website was redesigned and improved. This is a key resource for members and information.
- A new offering from KitchenAid that will provide members with the opportunity to purchase, at a special members-only pricing professional cooking products. This is a first offer FCP and we look forward to a successful program.
- The nomination of a FCP Member to receive the ADA Copher Award was successful and Founding Member, Mary Abbott Hess will be honored as the recipient during the 2005 FNCE activities. Three FCP members will receive Medallion Awards and one member will be honored as the ADAF's Excellence in Dietetic Education Award recipient during 2005 FNCE. We will celebrate these accomplishments during our 2005 FNCE events.
- Updated Policies and Procedures and developed procedures and job descriptions for the bi-annual Symposium
- The Past Chairs of FCP were organized in order to provide them information on FCP activities and have the benefit of their experience
- Developed new Fund Raising materials and updated the database of potential Sponsors
- Announced the FCP Communications and Education Fund through ADA Foundation with a base of \$5000 funding. This will provide funds for several culinary education opportunities for members in the future.

Thank you to the 2004 – 2005 FCP Board, the Members, Friends and Sponsors and to the FCP Management Office for providing invaluable support, guidance and a lot of hard work that went into making this past year a banner year for FCP

Respectively Submitted,

Edith Howard Hogan R.D. L.D.  
Past Chair, Food and Culinary Professionals  
American Dietetic Association

**Thank you for your support of the  
Food & Culinary Professionals Dietetic Practice Group!**