

## FOOD & CULINARY PROFESSIONALS DIETETIC PRACTICE GROUP

### 2003 – 2004 ANNUAL REPORT

FCP is pleased to present the 2003-04 annual report. Our activities and events have supported our goals:

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

#### Our Membership

We concluded the year with 1,465 members and 57 Friends. This number is 17 less than the previous year however we had budgeted for fewer members due to the increase in ADA dues. 2004-2005 membership numbers have already surpassed last year's total.

#### Our Financial Picture

FCP finished the 2003-04 year with an investment reserve of \$28,626 (approximately 29 percent of our annual budget). This was an increase in the reserve of \$9269 over last year. The hard work and budgetary restraint exercised by this year's board is continuing the efforts of previous Boards to add to our reserve. ADA requires that an investment reserve of 50 percent of our annual budget be kept. The 2004-2005 board is on track to meet budget and meet the goal of increasing our reserve.

#### Our Events:

- Offered over 60 hours of continuing education, including the symposium, international trip and teleforums.
- FNCE activities included a full day event at Fall Creek Vineyards, a Saturday night "Taste of Texas" reception/dinner and a Tuesday evening dinner and educational program presented by Diana Barrios Trevino. The theme for these events focused on local cuisine and wines. Our FCP sponsored sessions for FNCE included Corby Kummer speaking on "Slow Food" and Peter Hoffman and Amy Barr speaking on the organic standards act and sustainable agriculture. Member fees and sponsorships financed FNCE events and speakers.
- Our International Trip to Ireland in May of this year was a successful educational culinary trip with 22 FCP members and guests participating.
- The second biennial FCP Symposium was held in Napa, CA during February 2004. Approximately 160 FCP members, Friends and guests participated in lively and informative educational sessions and a full day at the Culinary Institute of America at Greystone. The program resulted in a small profit for FCP that is being used to plan for our next symposium in 2006.
- Teleforums –five trend-focused programs were offered during the year with an average of 25 participants on each call. Marketing was our teleforum program theme during 2003-2004.

#### Our Other Member Benefits:

- Tastings – 4 issues
- Listserv -- FCP Listserv that was initiated in August 2002 continues to offer a forum for communication between members. Participants are offered the option of the "digest" form of the listserv to reduce the number of messages received.
- Online membership directory -- this networking tool provides a means to find members by name or state.
- Web site – regularly updated web site with information on member services, educational programs, teleforum summary, Tastings, other.
- Products – FCP knives and knife sets available at excellent prices. The FCP cookbook, "American Dietetic Association Cooking Healthy Across America" will be published and available for sale through FCP in fall 2004.
- Networking get-togethers with allied groups – FCP members met during 2004 IACP annual conference.
- Presented award applications for an FCP member for the ADA Copher Award. Recognized four 2002-03 FCP Medallion award winners at FCP FNCE 2003 meeting.

■ Our Sponsors:

Thank you to our 2003-2004 Sponsors! Their generosity made it possible for FCP to host educational programs at a reasonable cost.

- Allied Domecq Wines USA
- Cabot Creamery
- California Raisin Board
- Canned Food Alliance
- Delicato Wines
- The Distilled Spirits Council of the US
- Great Cheeses of New England
- Fall Creek Vineyards
- Firesteed
- Goya Foods
- Hazelnut Council
- HEB/Central Market
- International Food Information Council
- Mid-Atlantic Dairy Association
- Robert Mondavi Family of Wines
- National Pork Board
- Nestle/Stouffers
- New England Dairy Promotion Board
- Porter Novelli
- Prevention Magazine
- Safeway
- Salmon of the Americas
- Spectrum Organic Products
- Stimson Lane Vineyards & Estates
- Texas Beef Council
- Washington Dairy Products Commission
- Yum! Brands

Other Accomplishments

- Updated operational policies & procedures for the FCP Executive Committee
- Completed the development of “American Dietetic Association’s Cooking Healthy Across America”, a cookbook with more than 300 member recipes and 400 + pages – publication date is Fall 2004
- Completed development of FCP’s new membership brochure and exhibit
- Created and had approved the FCP Communication and Education Fund through the American Dietetic Association Foundation. The purpose of the fund is 1) to provide funding for the speakers’ bureau which provides speakers on behalf of FCP to state and regional meetings and/or 2) to provide awards for FCP members for culinary education
- Developed and implemented all new marketing materials for fundraising
- Set up a centralized fundraising database, records and administration to be used on an on-going basis
- Developed a fund-raising committee with experienced ADA leaders who are donors and sponsors. The committee concept for fundraising will be continued this year.
- Initiated the set-up of a supermarket sub-group within FCP. This group will be supported in part by the Food Marketing Institute
- Updated the look and content of “Tastings” to include more educational articles
- Developed and submitted new food/culinary learning codes to the Commission on Dietetic Registration
- Compiled a culinary nutrition resource list which is posted on the FCP website
- Provided support and helped promote the Nutrient Dense Conference in March 2004 in Washington, DC
- Involved an increased number of FCP members and Friends. FCP is always in need of member involvement and will continue to solicit member volunteers and future board members.

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