



ACF MINNEAPOLIS CHEFS CHAPTER
GENERAL MEETING 4/27/04

Board of Control members present; President Frankie Jedneak, Chef Jim Lund, Chef Steve Schuster, Chef Leon Hardeman, and interim recording secretary Chef Paul Booth.

Board of Trustee members present; Chairman Tom Berg, Chef Bo Kozak, Chef Chuck Duberstein, Chef Carlo Castagneri.

8:00pm- Chef Hardeman calls the meeting to order.

President Jedneak thanks Chef Richard Fisher and Mystic Lake for hosting the meeting, and giving us a tour of the place. And she also thanks them for putting on such a wonderful buffet for us.

President Jedneak then asks for a roll call of all Board of Control, and Board of Trustee members.

She then asks for self introductions around the room.

Then President Jedneak welcomes all to the ACF MPLS. Chefs Chapter general meeting.

President Jedneak asks Chef Booth if the last month minutes we're posted on the web site? Chef Lund says he has pasted them on to the proper person.

President Jedneak then asks for committee reports;

Chef Steve Venne; Membership Vice Chair,

>-----**NOTHING!!**

Chef Carlo Castagneri, Certification Vice Chair;

Chef Castagneri tells all about how our chapter now has “Certification Practical examiners, and the first practical exam will take place June 26th at MCTC. All levels below CMC will be given. Anyone wanting to take the test can get in contact with Chef Chris Dwyer at MCTC, phone number # (612) 659-6030 to reserve a spot, He thinks 8 – 10 spots are available. Chef Castagneri goes on to say that anybody can get certified the first step is to pull the application off the National web site fill it out and get it to Chef Dwyer. Please read the Practical exam booklet, and be prepared. Sanitation is a number one factor, the knife skills are also very important. You get a Three hour window to complete. This is serious stuff, there will be no falsifying, no buddies or friends, its on the up and up. Pull all your information off the web site. The cost is \$50 dollars, all food will be brought in buy each individual. If you can, go in and take a look at the site ahead of time so you know what your working with, Just contact Chris. Jim Lund pulled an article

off the Internet written by a Guy who took the CEC Practical exam. Its very interesting and insightful, its at <http://www.acfcoloradochefs.org/main.cfm?pageID=94&admin=>

Chef Tom Berg Election/by-law Vice Chair;

Chef Berg starts out by telling all that the by-laws are getting a complete re-write, We've cleaned them up, changed some wording, tried to make them more politically correct, added job descriptions. We will review them again in 30 days, and make the first vote on them, and two months from now we will vote on accepting them as written. So Paul's sending them out via E-mail, via through Chris. So everybody download a hard copy, and read it over, and make notes on it if theres something you want to talk about, and we'll discuss it at our next meeting.

Chef Berg then talks about elections; Nominations will begin at the August meeting, and also at the September, and October meetings, where nominations will then be over. Ballots will be mailed out the first week in November. We will be voting for a new Board of Control, i.e. The President of the Board of Control, the Meeting site/Education Vice Chair “(Vice President)”, The Finance Vice Chair, The Recording Vice Chair, and The Sergeant at Arms Vice Chair, and we will be adding a Correspondence Vice Chair. The new Board will be announced at the November awards banquet.

The AAC dinner in Orlando has a 450 max.PPL. Tickets are \$150 and very hard to get. If anyone wants to go they can contact any of the AAC members and we can give it a try.

Chef Bo Kozak Chef and Child Vice Chair;

Chef Kozak starts out by saying 2003 was a good year for Chef and Child, He points out the “Chef and Child 2003 year in review” flier that he handed out, full of news on the Chef and Child Foundation. (*notice the Mug on the top right/front cover?*) Chef Kozak continues by talking about the March issue of “Center of the Plate” which has our chapter mentioned several times in it. He tells us that We're going to do Feed a kid-a-thon again the first or second week of December, Its a very good thing to be a part of. And he tells us that as a chapter we have asked for some time to get up at the Nationals and present a check for \$15,000 dollars to the Chef and Child Foundation. Thats it!

Chef Jeff LeBeau Fund raising Vice Chair;

Chef LeBeau talks about the Catholic Church Fund raiser May 15th at about 6:00pm. He says they will sell the tickets, we're responsible for bring the food and cooking. Tickets will be sold for \$75 a piece, there will be 200 covers. We could make about \$10,000 for our cut. No silent auction this year, but we will be auctioning off private dinners cooked by us. Leon is the Chef de Brigade, we need about 14 people to help out. Contact Leon If interested.

-Chef Kozak;-

I forgot we have a stack of tickets, in honor of 75 years National has teamed up with Chef and Child to raffle off a '75 Fire bird! Tickets are \$5, First \$750 goes to National, the rest goes to us.

President Jedneak - We received another gold plate award! Chef Pat Conway will tell us how we got it;

Chef Conway explains that we got this award by doing what we do, there are points awarded for all chapter activity's. Points for having a web site, for having a news letter, for Chef and Child, for people being certified on the Board and in our chapter, for mentions in newspapers, media, for our nominating people for regional and national awards. So any time anyone gets some press make sure to get a copy to Chef Conway.

Chef Jim Lund; We would like to get the scholarship committee together.

President Jedneak then names off all the awards presented to our chapter at the regional conference in Chicago.

Hermann G. Rusch lifetime achievement award went to Chef Bo Kozak.

Regional Junior Culinarian of the year went to Matt Matko.

Central regional Steady Eddie awards to Chef Frankie Jedneak, and Chef Chris Dwyer.

Rene Roncari ACF Senior Humanitarian award to Chef Ellie Koopmann.

And our Gold Plate award, being the Regional Chapter of the Year (thats out of 54 chapters), LETS KEEP IT UP!

President Jedneak continued by telling us the National office apologized for the delay in the National Culinary Review, they say it will be back on time now. The National office would like feedback from Chefs who have been in competitions.

The National office also announced that there will be a "House membership" for the establishments themselves. And Regionals will be run different.

There will be on line renewals for membership, we wont be getting any papers in the mail anymore, we will be notified via E-mail.

And there will be certification seminars in Spanish.

President Jedneak then asks Chef Kozak to talk a little about his award.

Chef Kozak spoke about the Hermann G. Rusch award. He explained that the only way to get nominated for this award is by your chapter or a AAC member. And the chapters vote in each region. He tells us it was a big shock to be nominated. He reminds us that when ever theres a chance to vote, its our right as a member of the ACF to do so. "If it wasn't for all you people this could not have happened".

Ellie Koopmann spoke about her Humanitarian award she received, and thanks all.

President Jedneak then speaks about Matt Matko the Regional Junior Chef of the year, she tells us about Matt going to Houston to work under Fritz Gishner, training for the National Junior Chef of the Year competition. And she tells Matt that the chapter is giving him \$1000 to help in his costs down there.

Matt thanked everybody for all their support, and vowed to try his hardest to bring a National Junior Chef of the Year Award back to our chapter.

President Jedneak then tells all about the "Texas Ruby Red Grapefruit" demonstration. It was Awesome! Theres also a recipe competition for juniors.

President Jedneak also said that three guys signed up for chef trax's in Rochester and never showed up. The classes are only \$30 it costs \$150 on Line.

-Chef Berg- I think we should reimburse the \$90 to Rochester. Pat Conway makes a motion that we do just that, Chuck Duberstein 2nd's. We are reimburse the \$90.

-Chef Kozak- Whoever it was who signed up, if we find \$30 on the table there will be no questions asked.

President Jedneak then asks Jim “the Buffalo guy” to speak.

Jim tells us that there is a Bison Burger contest with cash and buffalo prizes. For information you can contact Chef Chris Dwyer at chefgadget@aol.com. The deadline for submissions is June 15th.

Wendy Bunge also speaks about a committee she and Chef Dwyer are on that raises money for culinary students, they have raised 200,000 so far.

Chef Hardeman then swears in any new members and a couple others that have never been sworn in, there was about eight.

President Jedneak tells us that Chris has sent out directory application forms, you need to get them in on time. September 1st is the dead line, if you don't get them in you wont be in the directory.

Ron Achterkirch makes a motion to close, Chef Carlo Castagneri 2nd's.

Close 8:52pm

Respectfully submitted,
Paul Booth