



**American Culinary Federation
Minneapolis Chefs Chapter
General Meeting on March 30th 2004**

Board members present; President Frankie Jedneak, Chef Chris Dwyer, Chef Jim Lund, Chef Leon Hardeman, and Chef Paul Booth.

Board of Trustees members present; Chef Tom Berg, Chef Chuck Duberstein, and Chef Bo Kozak.

7:50 Chef Hardeman calls the meeting to order.

President Jedneak thanks Hennepin Technical College Eden Prairie's Chef Bob, and she thanks the Minnesota Elk Breeders Association for their presentation. President Jedneak then asks for the last months minutes to be approved. Chef Kozak makes a motion to accept the minutes, Chef Duberstein 2nd's the motion. President Jedneak states that the minutes are approved.

President Jedneak asks the certification chair Chef Castagneri for a report. Chef Castagneri reports that there's a group of four that is going to be trained at the Chicago regional to become practical examiners. And most likely we'll be set up to test a month later. Test sites talked about include, Rush Creek, MCTC, and the Brookland Park Hennepin Technical Colleges-north and south campus. The written test is not offered on line, but the 8 hour refresher course is offered on line. Thats all!

President Jedneak then asked for introductions, and all at the meeting obliged.

President Jedneak then asked for a report from the By-laws/Election chair; Chef Berg. Chef Berg reports that the elections are coming up with nominations happening at our monthly meetings in August, September, and October, followed by a vote in the first week of November. The results will be announced at our Chef of the Year banquet on November 30th, 2004. Chef Berg also tells everyone that the By-Laws are getting an overhaul, with some re-wording, grammar checking, additions , and deletions, there is going to be a lot of changes to look at.

Chef Berg also tells us that 4, 5, or 6 in San Antonio are coming up to get into the AAC, and that Steve, Frankie, Rick Forpahl, Chris are also coming up soon. President Jedneak then asks for a report from Junior chair, Chef Lund. Chef Lund reports the chapter is giving two \$1000 dollar scholarships to attend the ACF National convention in Florida, in July. Juniors need to fill out the paperwork and have it turned in by May 10th deadline to be considered for this scholarship.

Chef Dwyer adds that he's having a chef from The Ruby Red Grapefruit Co. coming to MCTC on April 24th, and he's tying in a junior recipe contest with that visit. There will be cash prizes of three or four hundred dollars to the junior winners. Winners must be junior members in good standing.

President Jedneak asks for "Old business". Chef Dwyer tells us there will be a new ACF MPLS. Chefs Directory, and if you want to be in it, you will need to fill out the information sheet he has, or send him one through e-mail. Take care of this sooner than later. Last time late entries caused problems. There is a late August deadline. Also there is advertising space available in the directory with a variety of options from inside covers, ½ pages, full pages, center pages. It's a good thing to be in this directory. The networking possibilities are enormous.

Chef Andy Anderson the competition chair, presented Chef Dwyer's junior team with their silver medals that they won at the UP show, taking 2nd place in the competition. The assembly gave them a nice round of applause.

President Jedneak asks for "New business". Chef Lund tells us about how the November 30th awards dinner, is also a fund raiser for the chapter and that the tickets will be \$50 for members-\$30 for junior members and that tickets on sale from now until September 28th for our Chapter only, and after Sept. 28th tickets will be for sale to anyone. 280 is a sell-out for this event.

Chef Dwyer announces that Jim Duffy (the Buffalo guy) wants to do a competition for Buffalo burger "BETTER BISON BURGER COMPETITION"! Its open to anyone, Chef Dwyer has entry forms, get them in by June 15th. Please read the form closely there are a number of things you will need to do(just like UP show). You can also find out about this in The Food Service News. Prizes will be \$400, \$250, \$100, \$50 and product. Recipes will be published in The Food Service News. This should be a fun contest.

Chef Dwyer continues; he introduces Chef Dan from the Kids Cafe,Chris tells about how we're always going to the Kids Cafe for our holidays, and basically take over the place. Chef Dwyer tells us Chef Dan needs help, and please donate some of our time.

Chef Dan tells us about the Kitchen in St. Louis Park with kids at or below the poverty level. They feed about 60 kids a day, and they take about 10 kids a day and try to teach them some cooking skills. They get a lot of their food donations from 2nd harvest.

This is a fun opportunity there's 5-12 year olds running all around, Hopefully he'll see some more of us out there. Chef Bo tells us Chef and Child recognizes Kids Cafe. Volunteering there will be helpful in getting into the AAC, cause you need to have community service also. President Jedneak- its cool to see the kids looking up to you, asking chefs for their autographs. Chef Berg-Its a great experience, to go and see 40 kids running through the kitchen, and just to see the look on "Bo's" face is priceless. Chef Kozak- Most of us have had a pretty good home, just to spend some time with these kids does something to ya! Knowing that there are kids like this nation wide is something to think about. Just spare some time for this, this place will change you, you know the kids are learning something, the kids really want to be a part of it.

President Jedneak asks any more new business? Rochester's Chef Bob. We had our awards dinner last night, about 100 people, was a wonderful time. Frankie was there, Tom was there and even did some emceeing and handed out some awards. The silent auction was huge. Chris Roades got Chef of the Year. Good time!

President Jedneak tells us that at the Regional conference our chapter will get another "Gold plate award". And that there will be talk about our regional. She relayed to us that no further information on Chef LeBeau's church fund raiser. Chef Castagneri asks if someone is going to draft a letter to St. Vincent De Paul to Katie telling her that were not going to be doing "Harvest of the hearts" anymore?

President Jedneak said she will do that.

Chef Dwyer stands and announces that Chef Berg is running for Regional Vice President. Chef Dwyer tells us that Chef Kozak and himself are working on the campaign. Chef Dwyer tells of how Chef Berg is really "The glue that holds this chapter together", so please help him to get elected. We'll have someone on the inside, we'll get more recognition. When the regionals come here, Tom will be running the show, along with Steve Venne and Jim Lund. Chef Kozak- We need to make sure that everybody votes, we can't just sit on this and expect him to win, you have to vote.

Chef Dwyer- Bo is also up for a lifetime achievement award. And Matt Matko is our junior regional Chef of the Year. He will be competing in Florida for National Junior Chef of the Year. This is big stuff, we need to root for him. He will be practicing for this (more then he knows) down at MCTC; you guys with competition experience come down and give some advice, critique him, share your wisdom and words of support. Taher, Paul and Pat's Boss took care of the airfare. Chef Berg- Are there anymore Junior fund raisers? Junior Chef Shane relays there will be more spaghetti dinners and will try to get the word out earlier than the last one. Chef Berg suggests that the juniors meet with Chef Kozak cause he might be able to help get other food donations, "spaghetti is so pas say". Junior chef Gibson adds that they talked to the "Elk Lady" and she said she will donate. Chef Kozak adds I'd be glad to work with you in finding other foods.

What's up with Chef LeBeau's fund raiser? Nobody knows. It's in May. President Jedneak welcomes back Chef Dan, then asks for a motion. Chef Kozak makes a motion to close, Chef Duberstien 2nd's, President Jedneak closes the meetings.

Respectfully submitted,

Paul Booth