



American Culinary Federation ★ Minneapolis ★ Minnesota  
General Meeting 4/26/05 At Emergency Food Shelf Network

***Voting is Important and its your right. Fill out your ACF ballots and send them in!***

Education: Broiler and Egg Association of Minnesota with Howard Helmer from the American Egg Board.

And Dave Kennedy and Chris Tang from R&W Sales a parent company of Jenny-o speaks to us also.

Board Members present: President Chris Dwyer, Vice-President Steve Venne, Treasurer Jim Lund, Recording Secretary Paul Booth, and Sargent at Arms Steve Schuster.

“Chairman of the Board of Trustees” Tom Berg.

President Dwyer calls the meeting to order.

Chef Schuster leads us in the Pledge of Allegiance.

President Dwyer asks for self introductions around the room.

President Dwyer Thanks YeVonne Wood and the Emergency Food Shelf Network. He thanks Howard Helmer and The Broiler and Egg Association of Minnesota, and he thanks Dave Kennedy and Chris Tang of R&W Sales.

President Dwyer asks for the minutes from last months meeting to be accepted. Chef Mark Good makes a motion to accept, Chef Chuck Duberstein 2nds the motion...Minutes accepted.

President Dwyer then tells us about the Regional conference. He says the bus ride was long but fun. The day that Alex competed hes team mates were there all day with him and showed real support. Alex took 3<sup>rd</sup> place over-all, out of seven.

The Junior hot food team won a silver medal. They took 5<sup>th</sup> out of ten. Their knife skills were awesome, they did real well. President Dwyer is real proud of his team. Roland Schafer said it was the best team he has ever seen from Minnesota.

Chef Berg attended three seminars on accreditation, and he was lead judge in the Knowledge Bowl. And Chef Kozak was also a judge in the Knowledge bowl.

Our Chapter the ACF/MCC also received a “Little Oscar” for involvement with the “Chef and Child Foundation”.

At the general session three of our members received a “Steady Eddie” award.

Chef Schuster received his in Michigan.

And President Dwyer presented Chefs Castagneri and Booth with their's here at the meeting. Chef Conway tells us about and shows us the "Are you really ACF" Gold plate our chapter received again. And he tells us to keep doing what were doing, and we'll keep on winning a Gold plate. This is five years in a row that our chapter has won the Gold Plate.

Our chapter handed out lots of stuff for 2006 at the Regional Conference. Everybody had a "see you in Mpls." Sticker on them.

Zender's was good! The awards were given out at the dinner. Chef Phil Gatto received his "Regional Educator of the Year" Award. He will be going for the "National Educator of the Year" At the ACF National Convention this summer.

The Hospitality Suite was lots of fun. Tommy B. for V.P. Stuff every where. The students just love him! Focus is part of Chef Bergs platform, and Focusing on the Students is a very important part!

Chef Venne tells us that he was a guest at a AAC dinner and that was real nice. A pretty distinguished crowd. Chefs Chuck Duberstein and Ellie Koopman spoke at the dinner.

### **Committee Reports:**

*Fund raising – Not Present!*

*Membership* – Chef Venne..Were still running a membership drive for another month. If you sign someone up during the month of May, they receive a \$20 rebate on their dues and you receive a \$20 check. The member who gets the most people signed up by the end of May will receive one years membership dues paid by the chapter.

*Regional* – Chef Lund..We did a lot of leg work at the regional and took a lot of notes. We'll talk about our plan of action at the meeting at the Double Tree May 15<sup>th</sup> at 2pm. One of our big tasks is getting a keynote speaker.

*Student/junior* – Chef Schuster..We will have a meeting after the board of Governors meeting at 4:30pm. Chef Schuster has received two applications for the summer scholarships so far.

*Certification* – Chef Forpahl..All of the Certification study books have been ordered. There is no practical exam tests scheduled right now. We Will be talking to Chef Carter at AI to set one up there.

*Correspondence* – We sent out thank you's to all of the judges at the regional.

*Website* – Chef Lund..I Will be posting all of the regional information on the web site. If you have anything you want to see on the web site send it to Chef Lund and he will get it on the site.

*Are you really ACF* – Chef Conway..Just keep on doing what were doing, and we'll keep on getting these Gold Plates.

*Competitions* – President Dwyer..The knife skills part of the student hot food competition, will no longer be a separate part of the competition. The actual competition the have a knife skills judging category in it. And the students will have to cook for twenty. Also each student will be drawing to see which course of the meal they will be responsible for. So they might end up with the desert or the appetizer or entree, they will not know which part of the meal that they have to prepare until the time of the competition. This will help make the students more proficient, and a closer team. And the team has been invited to go down to St. Louis, Mo. To compete at the Johnson Community College in November.

*Public Relations* – Chef Carey..Looking for a list of certified chefs in our chapter for a general press release. Also Chef Carey will be resigning affective at the end of June.

*Chef and Child* – Chef Good..We received a “Little Oscar” for our efforts as a chapter with the Chef and Child Foundation. On April 15<sup>th</sup> Chef Good fed 60-70 kids at “The Kids Cafe”. Chef Good is also working on “Cooking is for Kids”stuff. Chef Good is asking for someone to fill in for him at The Kids Cafe on the 13<sup>th</sup> and the 20<sup>th</sup> of May from 3pm till 7pm. The Chef and Child Foundation is raffling off a PT Cruiser at the National Convention in San Antonio all monies after \$750 will go to the chapters.

*By-laws* – Chefs Berg and Booth.. Nothing new.

*Historian* - We still need to get all of the Plates, Awards and recognition items that are the property of the chapter together. MCTC is going to be building a case sometime. Chef Schuster suggests bringing the stuff to ICCC. Chef Schuster tells us that he has not received anything from people to put in the case. We'll ask Chef Jedneak if she has lots of this stuff. We'll get this stuff together and inventory them and split them up to the colleges to put in their trophy cases.

*Elections* – Chef Berg.. On May 4<sup>th</sup> the ballots will be coming out. Each active member has 1 vote, each junior member has ½ vote. Make sure you fill out your ballot and send it in.

*AAC* – Chef Berg tells us that President Dwyer is being inducted into the AAC at the National Convention. He wishes to take out a ½ page ad in the American Academy of Chefs program for \$500 congratulating President Dwyer on his Induction. Chef Berg asks for a motion to do it. Chef Gatto makes the motion and Chef Forpahl 2nds it.....The motion passes

*Old Business* – Nothing.

*New Business* – Chef Berg suggests that we get the team going right now and get them ready so they can go to St. Louis and compete at JCC in November. The question was brought up by Chef Kozak as to how much does it cost for the team to practice? Six practices costs around \$800. We can start doing big buffets/fund raisers for the team at all of the colleges. President Dwyer tells us that he learned a lot about coaching at the Regional Junior hot food Competition.

Chef Venne...We can do something with R&W Sales, we can go to Willmer and see Jenny-o. He will contact the National office and see if it will qualify for education points, then it can be a chapter function. Chef Venne said he will try to organize something and gather more information.

Chef Sturzel tells us that Howard Helmer will be at Champlin High School tomorrow and they could use a few experienced chefs there.

President Dwyer asks for a motion to close the meeting. Chef Good makes a motion to adjourn, Chef Duberstein 2nds the motion.. Motion carries, meeting closed.

Respectfully submitted by: Paul Booth CCC  
Recording Secretary ACF/MCC