



American Culinary Federation ★ Minneapolis ★ Minnesota  
General Meeting at Sysco August 30<sup>th</sup> 2005

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

Chairman of the Board Of Trustees: Tom Berg.

Chef Schuster starts by leading us in reciting the Pledge of Allegiance.  
Chef Schuster then swears in two new members; Paul Lynch and Joel Cody.  
Then Chef Schuster turns the meeting over to Vice President Steve Venne.  
Chef Venne starts by thanking Peter Burke, Bob Olson and Dan Conway.  
He then asks for self introductions around the room starting with the Board.  
Chef Venne then asks for a motion to accept Junes Minutes. Mark Good makes a motion  
Chef Gatto seconds the motion, the motion passes.

Chef Venne then starts up with committee reports.

**Fund Raising:** Helping Paws. Chef Booth tells us that the Helping Paws fund raising buffet is just about three weeks away. Its at MCTC on Sept. 17<sup>th</sup>, he tells all that it is a good thing to do some volunteer work for the students, there is a category on the new scholarship applications that the ACF/MCC is offering, that lists volunteer activity and that would be one of the points that the scholarship committee would consider when reviewing the applications. Also when trying to get in the AAC, volunteer activity is important. Chef Booth asks every one who wishes to volunteer to please sign up on the sheets up front.

Chef Berg tells us that the students are still planning on having a sheet tray sale.  
\$6 for half sheet tray, \$4.20 for quarter sheet tray. They make good gifts.  
And a recipe book is still in the future.

**Membership:** Chef Venne tells us that he has been working on a couple of people.  
He has been in contact with an old boss of his who's in the Country Club Managers Organization. Chef Venne's waiting to get information on attending one of their meetings.

**2006 Regional:** Chef Lund tells us that there is a meeting scheduled for Sept. 7<sup>th</sup> at the Wellstead, to talk about 2006. Contact Chef Lund for more information. They're looking for sponsors. Working on a chef coat with New Chef.

Chef Berg reminds every one that they need to go through Chef's Venne or Lund to arrange a sponsor.  
Chef Venne has the 2006 registration form.

**Scholarship/junior membership:** Chef Schuster tells us that they had a meeting at Le Cordon Blue. He reminds all that the Scholarship all applications must be back to him by September 30<sup>th</sup>. Chef Schuster tells us on behalf of Kelber catering, he would like to congratulate every one who volunteered at the Convention center for the Microsoft event. We raised \$4000 for the chapter. If you want information on junior meetings, sign-up with Chef Schuster, give him your e-mail address or phone number and he will make sure you get the information.

**Certification:** Chef Gatto ~ If any one is interested in getting certified contact either Chef Gatto or Chef Forpahl.

**Correspondence:** Chef Jedneak said that she is working on letters to invite guests to our awards dinner.

**Web Site:** Chef Lund tells us that the student scholarship application is on the web site, also there is a student discussion board on the web site.

**Are you Really ACF:** Chef Conway tells us that the applications for awards are out. Just nominating someone helps get us points towards another gold plate. The dead-line for applying is October 31<sup>st</sup>. Chef Conway runs down the list of criteria for...  
The Chef Professionalism Award  
The Student Culinarian Award  
The Chef of the Year Award, (must have 50% hands on and be a Sous Chef or Higher)  
Educator of the Year Award  
Herman G. Rusch Award

Contact Chef Dwyer about nominating someone.

**Competition:** Chef Jedneak tells us the junior applications are already out. Chef Andy Anderson was approached about getting an Ice Sculpture thing started. The Fish competition will be with "White Fish".

**Public Relations:** Looking for a new co-chair.

**Chef and Child:** Mark Good tells us he's just waiting for schools to get going again, next meeting he will have more information.

**By-Laws and Elections:** Nothing tonight.

**AAC:** Chef Berg tells us that our President Dwyer is now a member of the American Academy of Chefs.

**Historian:** Chef Jedneak tells us that we have most of the stuff collected. Chef Schuster; if you have anything bring it in, PLEASE! We are building a photo History.

Students Justin and Lindsay talked about the National Convention. Talking with Fritz Sonnenschmit, watching the competitions, eating all kinds of things they have never had before, going to the AAC dinner and watching Chef Dwyer being introduced as one of the new inductees.

Showed us pictures.

They Thank the chapter for sending them to the National Convention.

Chef berg hands out a report that President Dwyer put together about the National Convention.

**Old Business:** Interlachen Country club received an Achievement of Excellence award at the National Convention.

The Duluth Chapter is planning a trip to Italy. November 9<sup>th</sup> until the 16<sup>th</sup> it costs about \$800 to \$900

**New Business:** Chef Berg briefly tells us about his induction into The Royal order of the Golden Toques, “ The most humbling experience of my life”and how it was the highlight of his career.

Next Meeting will be at AI. The US Army Culinary Team will be there, the following Friday they will be at MCTC.

Chef Jedneak makes a motion to close, Paul Lynch seconds the motion. Meeting closed

Submitted by: Paul Booth CCC  
Recording Secretary ACF/MCC