



American Culinary Federation ★ Minneapolis ★ Minnesota

General Meeting at Mystic Lake Casino 6/28/05

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

Chairman of the Board of Trustee's: Tom Berg.

Chef Schuster calls the meeting to order.

Chef Schuster then leads us in The Pledge of Allegiance.

Chef Schuster then swears in two members. Chef Terrence Rice, and from Le Cordon Blue, Mike Ladue. Chef Schuster then turns the meeting over to President Dwyer.

President Dwyer asks for self introductions, starting with the Board of Control.

President Dwyer acknowledges Le Cordon Blue with their large congregation here for the meeting.

President Dwyer thanks Chef Fisher and his staff.

President Dwyer then acknowledges all of the Culinary Instructors present; Chefs Kelly Baconie & Gil Gatian from Le Cordon Blue, and Chef John from A.I., and Chefs Rick, Carlo, and David from HTC. Thank you educators!

President then asks for a motion to accept last month's minutes.

Chef Duberstein makes a motion, Chef Watrain 2nds the motion. Minutes accepted.

President Dwyer tells us that there is no meeting in July because of the National Convention.

President Dwyer gives an Award to Jacob Bunge in recognition for all that he has done for our chapter, he is leaving Food Service News and taking a job in Chicago.

President Dwyer asks for committee reports.

Fund Raising: Chef Booth tells us all about a St. Paul Saints BBQ and baseball outing, that the chapter is looking into doing.

Chef Schuster tells us about a fundraising opportunity at The Convention Center. The Convention Center has a huge Microsoft convention going on for a week and there will be the need to hire many temps. He tells us that people from our chapter can sign up for shifts and work and the money will be paid to the chapter. Once you commit you will need to show up, we need you to do what you say you will do, **No shows will cost the chapter!!** There's a lot of production hours available starting right away, then we will be feeding them Breakfast, Lunch & Dinner July 7th thru the 10th and we'll need a lot of people. If you can't commit tonight then contact Chefs Dwyer or Berg or Schuster and we can work something out. Only the students will get an option to split the wages 50/50 with the chapter. All Active members who sign up will be donating it all to the chapter. Kelber will supply the hats and aprons. No jeans. Cooks or chefs pants. You must be signed up by the July 1st cut-off.

President Dwyer tells us what the money raised at our fund raisers goes for. It goes back to the juniors. Sponsorships, Scholarships, and to run the chapter. He encourages the students to get involved and volunteer. The Scholarships that our chapter gives out has an "Event Volunteer requirement". And last year at the National Convention in Orlando, our chapter donated \$15,000 dollars to The Chef and Child Foundation.

While we are talking about the juniors president Dwyer tells us that The ACF/MCC will be starting up an apprenticeship program. There will be a 1 year, 2 year, & 3 year programs. With different levels. Kevin Ball has agreed to be a co-chair on this, President Dwyer asks for another co-chair volunteer... We will be looking for another co-chair.

Membership: Chef Venne tells us hopefully we will get a lot more Le Cordon Blue students. And when AI starts back up we will work on them.

2006 Regional: Chef Venne tells us that our chapter will have a booth at the National Convention in Texas, and that we have a full two days to man that booth. Right now we are looking into getting sponsors for 2006. If you know someone who could be a sponsor, go talk to them and tell them to talk to Chefs Venne or Lund.

Student/junior and Scholarship: Students if you have any questions about junior chapter, talk to Shane. The next meeting will be July 16th at MCTC at 9:30 A.M. The education part will be on certification, and Pat Caulfield will be there to teach us about soft shell crab, and to cook up some fresh water shrimp and soft shell crab in the kitchen. This meeting is open to anybody, and any students; you don't have to be a member.

Chef Schuster tells us that the new scholarship form will be ready for distribution in August. Give your mailing address to him and he will mail it to you.

President Dwyer tells us that the chapter is doing another Certification practical testing at MCTC September 9th and 10th. There are nine slots available. A CMC will be coming to proctor.

Chef Lund tells us that there is now a junior forum on the chapter's website at www.minneapolischefs.20m.com

Are you really ACF? Chef Conway tells us that some of the criteria for earning an award for are you Really ACF has changed a little. He went on the web-site and this years awards criteria are still on it. In August the new ones will be going on the web-site. The Qualifications will be close to the same.

Chef Conway reminds us that October 16th is Childhood Hunger day, and there are several categories in which we can earn points, in association with that day.

Competitions: Chef Jedneak tells us that some of the junior's rules are a little different. One is seven copies of the menu are now required. And we're looking into two different judges for the UP Show.

Chef and Child: Everything is good with CCF. Things are on hold until August when Chef Good will Touch base with Chef Dan and get things started up again. The way it works at the Kids Cafe is you either donate the food for a dinner, or you go in and work, mentor, teach. Or you can do both.

By- laws: Chef Berg tells us that there are a lot of changes coming up in our National by-laws. We'll wait to see what they are and then we'll see if any changes to ours are needed.

American Academy of Chefs: Chef Berg tells us that our President Chris Dwyer is going into the AAC Sunday July 31st. The AAC induction Dinner costs \$145, we're all going to see him get inducted, about 20 people are going to the dinner.

Old Business: Nothing.

New Business: Nothing.

President Dwyer asks for a motion to close the meeting.

Chef Duberstein makes a motion to adjourn.

Chef Jedneak seconds the motion.

Meeting closed.

Submitted by: Paul Booth CCC
Recording Secretary
ACF/MCC