



American Culinary Federation ★ Minneapolis ★ Minnesota
General Meeting 3/28/05

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

Chairman Of The Board Of Trustees: Tom Berg

*Chef Schuster calls the meeting to order.

*Chef Schuster leads us in reciting the Pledge of allegiance, Followed by a moment of silence.

*Chef Schuster swears in four new members. JoAnn White, Andy McFarland of MCTC, Janan Juliff & Hope Petri of A.I.

President Dwyer asks for a motion to open the meeting. Chef Mark Good makes a motion, Chef Michael Stromer 2nds the motion. All in favor say I. The I's got it, the meetings open!

President Dwyer thanks Five Star, Stock Yards, Truffles and Tortes and Restaurant Technologies Inc.

President Dwyer asks for a motion to accept last months minutes as written. Chef Pat Conway makes the motion, Chef Mick White 2nds the motion. The motion carries, the minutes are accepted as written..

President Dwyer introduces himself and asks for self introductions around the room.

President Dwyer says how great it is to see so many schools represented here tonight.

President Dwyer then introduces Chef Jim Taylor who is running for ACF National President. Chef Taylor tells us about his background, being on the Board Of Directors, about his platform, telling us we should all make sure to vote when we get the ballot in the mail. He tells us of his support of Chef Tom Berg. He tells us that we should call our vendors that help us every few weeks and ask them what *we can do for for our partners*, and not just call them when we need a donation for a function. This will help us to build a partnership. Chef Taylor tells us we can learn more about him by logging on to his web site at "jimtaylorcec.com".

President Dwyer tells us we can check out all three candidates on the National web-site.

Committee reports:Fund raising

Chef Hardeman Present, If you find a fund raiser event that you are interested in doing, you can bring it to Chef Hardeman or Chef LaBeau and they will bring it to the board for discussion.

Chef Hardeman introduces Stephanie Rowland She speaks on behalf of the Raptors at the U of M that need help. She thinks this might be a good fund raiser to consider

President Dwyer tells Chef Hardeman to bring it to the board.

President Dwyer tells us that the chapter will no longer be doing the Catholic Church fund raiser, and that chefs LeBeau and Hardeman are looking for another fund raiser.

Chef Ellie Koopman Tells us that “Thrive” insurance policy of Lutheran Brotherhood will match donations for up to \$1600 dollars for paws. President Dwyer tells Chef Hardeman to look into that.

Membership: Chef Venne tells us that we are going to have a membership drive, He has 25 letters on him and he is sending out a blanket e-mail with the letter. Who ever brings in the most members will get a one year free membership to our chapter. And for each new member there will be a \$20 rebate to the new member and a \$20 rebate to the person signing up the new member.

Scholarships: Chef Yount present, he tells us that they are going to be working close the Student/Junior Committee. We have two \$500 dollar scholarships right now, a one time thing. All you need is one letter grade, have volunteered for one event, write a 500 word essay. Tell us your current needs, your involvement with the chapter and turn it in. The deadline is April 29th, 2005. And we'll be rolling out another scholarship deal April 10th at ICCA.

Competition: Chef Jedneak tells us that all of the medals from the UP show are sent out. She received a lot of positive feedback from the judges and we will probably get all four back again next year. If you want a copy of the paper written critique from the judges you can call the National office.

Certification: Chef Gatto tells us that their creating a library of all the books suggested for study for Certification. He and Chef Forpahl Will each have all of the books listed.

Web-site: Chef Lund tells us that the discussion board is up and running.

President Dwyer tells us that if we want something to be put on the web-site, e-mail it to Chef Lund and he will get it on there.

Are you really ACF?: Chef Conway tells us that all of the things you here people doing here are the type of things we need to do to help us get a Gold Plate. Chef Booth asks if we get written up in a “College Newspaper” and the article says that we are in the ACF does that also help? Yes!

Public Relations: Chef Carry tells us that he's working on an article to help promote our membership and get the chefs names out there, he would like to get a list of who's certified in our chapter. President Dwyer will help him get a list.

Chef and Child: Chef Good tells us that he's been talking with Chef Dan at the Kids Cafe trying to set up one Friday every month to have two chefs go in there and do something. Chef Good is also working on things for “Cooking is for Kids”.

President Dwyer tells us that going into the Kids Cafe and working with Chef Dan and the kids is real fun. If you want to go in there contact Chef Good to set it up.

By-Laws/Elections: Chef Berg tells us “Don't *throw away the ballots, open them up and send them in*” They are coming out soon.

Historians: Chefs Schuster and Jedneak are looking for anything you have to put into our trophy case. Awards, Photos, Letters, Articles, Etc.

2005 Regional: Chef Lund tells us that April 1st is the dead-line for getting a reduced cost registration at this years regional.

- The bus costs \$50 per person, there is still lots of room on the bus.
- Saturday night at the regional our chapter is hosting the hospitality room.
- We have 300 8oz. Packets of MN. Grown “Wild Rice” to hand out.
- And at our booth we will be promoting Tom Berg for Vice-President for the Central Region.

2006 Regional: Chef Lund tells us that we will be talking to MBI in Michigan, and when we get back we will have a better idea of what to do for our Regional.

May 15th at 2pm will be the next all State meeting. Hosted by the Convention Center.

Chef Berg Thanks everybody for helping him. He tells us that he has wind-breakers made up for every one attending Regionals. They are embroidered with “Minnesota nice and wild rice, 2004 National Chapter of the year, and vote for Tommy B. for V.P.”

Old Business: N/A

New Business: Chef Schuster asks if we can put on our web-site all the things we can do to help us in getting a “Gold Plate”for “Are You Really ACF”.

Next Meeting Tuesday April 26, 2005 at “All Seasons Food Rescue”, 8501 North 54th Ave. New Hope, MN. 55428 (763) 450-3890 www.emergencyfoodshelf.org

Chef Sturzel tells us that Howard Helmner the worlds fastest omelet maker according to the Guinness World book of records will be at the meeting giving us a demo, with supplies being provided by the Egg Council. And Mr. Helmner will be at Champlin Park High School the next morning at 9am for a demo.

President Dwyer calls for a motion to close! Chef Rick Forpahl makes a motion, Chef Keith Huffman 2nds the motion. The motion carries, Meeting is closed.

Submitted by Paul Booth CCC
Recording Secretary
ACF/MCC