



American Culinary Federation ★ Minneapolis ★ Minnesota

General Meeting 9/27/05 At The Art Institute International

Board Members Present: President Chris Dwyer, Treasurer Jim Lund, Sargent of Arms Steve Schuster, Recording Secretary Paul Booth.

Chairman Of The Board Of Trustees: Tom Berg.

Chef Schuster leads us in the Pledge of Allegiance, He then asks for a moment of silence, to recognize the victims of the hurricanes, departed family, and friends.

President Dwyer calls the meeting to order, and asks for self introductions around the room starting with the board.

President Dwyer Thanks John, Amy, and all at AI for hosting the meeting. He thanks Reinhart. President Dwyer informs us that he didn't get the right information and that the Army's Culinary Team was not here, and they would not be at the school (MCTC) on Friday. It will be a Couple Army instructors at the school on Friday giving a seminar on plating food. Then he asks for last months minutes, as posted on the web and available for review here, to be accepted as written. Pat Conway makes a motion to accept, Mark Good seconds the motion. Chef Schuster asks for a vote. The motion stands and the minutes are accepted as written.

President Dwyer starts by saying that he was absent at last months meeting and did not give his report on the state of the ACF. So he wanted to say a few words here. He thanks Chefs Berg and Duberstein for being his sponsors for getting into the AAC, and they along with Chef Castagneri who surprised him by flying his (Chef Dwyer) wife down for the induction dinner. President Dwyer also thanks the students and other ACF members who attended the dinner, stating that he was proud to be in the AAC and that he will always remember that night.

President Dwyer then asks for

Committee reports;

Fund raising: Chef Booth reports that this years Helping Paws fundraiser was a huge success, 600 people at MCTC, the bottom line has not been figured out yet, but this will be a big one. The Juniors are still planning to have a Sheet tray sale, date as of yet still unknown. And the Juniors are also still planning on getting a cookbook together and selling it, status still unknown.

President Dwyer tells all about the “Fat Tuesday” fund raiser. Taher INC., along with the ACF, and AI who did a two day “Fat Tuesday” fund raiser. Raised lots of money for the Hurricane Katrina relief fund. He thanks Kattie of Reinhart for donating product for the event. And South Dakota's Black Hills Chapter of the ACF for sending \$1500 dollars to the event.

President Dwyer tells us that the PICA Head Start Holiday Dinner will be on December 10th. Kids and their family's are bussed in from the three main homeless shelters. "We go in and cook all all day, it's a good feeling". This event really helped us in getting the National Little Oscar.

President Dwyer tells us that this years "Romance" will be at the Sheraton West. This is a nice self contained fund raiser. Chef Venne was talking with the Bloomington Marriott, but it just wouldn't be the same any more.

Membership: President Dwyer tells us that the chapter has about 165 members and it's getting kind of stagnated here, with some coming in and some going out. He encourages everybody to bring someone in to a meeting.

Chef Lund tells us that for our membership drive President Dwyer brought in the most new members, so our chapter is paying his dues for one year.

2006 Regional: Chef Lund tells us that they had a meeting at his place. They came up with a lot of good ideas for getting the other chapters involved, they e-mailed the ideas to Micheal Bouit. Chef Lund encourages everybody to mark that week off on the calender, and "help us pull off the best Regional Conference yet". Chef Castagneri's school is printing the programs at no cost to us, and we need to get them the color's were going to use for it ASAP!

Juniors: Chef Schuster tells us that so far he has received only one scholarship application. He also informs us that the juniors have a six month meeting schedule. October 23rd they are having a social at Cozey's bar and grill for the Viking Vs. Packers game.

Chef Schuster tells us that they are trying to get this thing up and going and that they need everybody's support, "All of us active members need to attend these meetings, functions, and events."

Competition: Chef Jedneak tells us that for the UP show the Juniors choice for protein is Flank of Buffalo. They will get two Pieces for practice, and two for competition.

The professional fish competition is going to be using Canadian White Fish.

The Beef is still up in the air.

The Salon, we're still waiting for sponsors,(President Dwyer said he can get them).

The Judges for this one are Albert Imming, Adian Murphy, Roland Zwerger, and Fritz Newkomb.

Sunday is the fish, Monday is the Beef, and Tuesday is the Juniors.

President Dwyer tells us that "We're looking for a coach for the Junior hot food team."

Certification: President Dwyer tells us that two more sites have been approved for practical testing, AI and HTC. The next time a practical exam is given President Dwyer said he will not be the administrator because he will be taking the test, so Chef Berg will have to be the administrator.

Correspondence: Thank you's will be going out for the Helping Paws Sponsors.

Website: Chef Lund tells us that if you want anything to go on the website, send it to him and he'll get it on there.

Are you really ACF: Chef Conway tells us that we still need to nominate people for some National awards. The dead line is October 25th 2005. If you want to get in there, let us know and we'll put you in there.

President Dwyer tells us that we have some people nominated for some of the awards;

Chef Professionalism – Chef Berg is applying.
Hermann Rusch – Chuck Duberstein is applying.
Chef of the Year – Chef Venne is applying.
Educator of the Year – Chef Carter is applying
Pastry chef of the Year – President Dwyer would like to see Marshall from Mystic Lake apply.
Junior Chef of the Year - ????????

Public Relations: Cherrie not here. Mark Carey resigned. If any one is interested in becoming a co-chair let us know.

Chef and Child: Mark Good tells us that Chef Dan has came up with a guide line to follow if you want to be a guest chef at the Kids Cafe. The days offered are Tuesday's and Friday's. At the next meeting Mark will have all the dates that are available. We will need to start penciling in those dates right away. Looking for ethnic foods, or Pasta from Scratch, maybe Thai, ETC. Talk to Mark if you want to go in there. October 16th is child hunger day, it's a Sunday. President Dwyer would like to do something for it at a school before that date, like on Friday the 14th.

By-Laws and Elections: Chef Berg reminds us that when the re-write on the National By-Laws are finalized, we will need to look at our own by-laws and see if we need to make changes.

Historian: Chef Schuster tells us all to get any pictures you have from any of the chapter's activities to him for the archives.

Old Business: Chef Berg tells us that friends in New Orleans are in dire need for new chef uniforms, thats all they need for right now. He said it was hard to say good-bye to those people down there when it was time to go. He suggests that we hang on to the money that we raised for the “Fat Tuesday” fund raiser, for a while. Wait to see how they are going to organize things down there, and we can see where the money is going to go.

The Awards banquet is going to be on November 29th at the Wellstead of Rogers. Chefs Lund and Venne are working on the menu. President Dwyer will work on the tickets. Don't know the cost yet but they will be available soon. 300 people Max.

New Business: President Dwyer is looking for new committee chairs, starting in November. Lets get some new people involved with the chapters operations, it's always the same few names you hear over and over when going over committee reports.

Tom marrow at AI, Pastry Chef and author Ewald Notter will be doing a chocolate demo in the Gourmet Dinning room. It is Highly recommended to attend. Time 6:00PM no dress code.

The Army Culinary Team is not here, an Army instructor will be doing a demo Friday at MCTC at 10AM.

President Dwyer asks for a motion to close. Chef Jedneak makes the motion, Chef Duberstein seconds the motion, Chef Schuster asks for a vote. Meeting closed. 8:27PM.

Submitted by: Paul Booth CCC
ACF/MCC Recording Secretary