



American Culinary Federation ★ Minneapolis ★ Minnesota

## General Meeting August 29<sup>th</sup>, 2006

Board Members present; Vice-President Steve Venne, Treasurer Jim Lund, Sergeant of Arms Steve Schuster, Recording Secretary Paul Booth.

Chair person of the board Frankie Jedneak.

Chairman of the Board of Trustee's Tom Berg.

Sara Shaw from People serving people thanks our chapter for our help in the fund raising barbeque at the Metrodome, She presents Chef Venne with a "Thank you" plaque to our chapter. Chef Venne hands out volunteer certificates to those who participated.

8PM Meeting called to order by Chef Schuster.

- Pledge of Allegiance.
- Swearing in of one new member.
- Chef Schuster asks for a motion to except the June minutes as posted on our web-site.

Motion made by Chef Duberstein to except the minutes, seconded by Chef LaBeau. Minutes accepted

### **ACF 56<sup>th</sup> Annual Convention review by President Dwyer, presented by chef Venne:**

#### **Award winners are:**

2006 ACF National Chef of the Year was Aidan Murphy CMC from St. Louis and the central region.

2006 ACF National Pastry chef of the Year was Steven Rujak from Orlando.

2006 National Educator of the year was Raimund Hofmeister CMC, AAC from Las Vegas.

2006 Chef Professionalism Award was Joe Eiden CEC, AAC from Reno.

2006 ACF National Student Team Champion was The Professional Culinary Institute, Campbell, CA and they were Awesome. 2 golds and 2 silvers in the National competition.

2006 Herman G. Rusch Achievement Award went to Jon Greenwalt CEC, AAC, and Hall of Fame (HOF) from Colorado.

Baron H Galand Culinary Knowledge Bowl went to The Chefs de Cuisine Association of St. Louis.

**Other Highlights:**

Chef Jeff LaBeau induction as a fellow to the AAC.

The Master Chefs dinner was awesome, where the Master Chefs did action stations of their favorite foods.

The trade show was really good and had a lot of great things to see and possible future educational seminars for our chapter, like The World of Salt, Kobe Beef and Chef Macrina's new line of infused wines and spirits.

The Convention food was OK.... Our conference events and food were better. With the National office taking over the conferences and conventions President Dwyer sees more sponsor's foods being used and the quality being compromised.

The food in Philadelphia on the other hand was Awesome. The Philly Cheese Steaks at Jim's, Geno's, Pat's, Rick's and the many others that the president tried, he liked. With Geno's being the best for his palate. China town, Morimoto's and this Italian restaurant named Petatro's were all wonderful places to eat and President Dwyer would recommend them all as good places to eat.

ACF National President Kinsella is forming task forces and committees to look into:

- Dues restructuring
- Disaster relief
- Membership partnerships
- Education
- Benefits (in regards to insurance)
- Insurance in regards to individual chapter coverage. As far as we know we need to be insured on our own. (We are now insured for \$700 - \$1000 a year.)

**Chef Berg** tells us that we should get involved with some committees. We have had our members on national committee's in the past and it would be good to get people involved again.

**Committee reports:****Fund raising-Chef Booth**

**Helping Paws Tail Waggin' Buffet** is on Saturday September the 9<sup>th</sup> at MCTC. We will need volunteers on Friday the 8<sup>th</sup> at 3PM and volunteers on Saturday the 9<sup>th</sup> starting at about 8AM.; we will be working until about 11PM. Chef Booth passes around volunteer sign up sheets.

*Spring time fling* thing (taking place instead of Romance), Sharon Gilsrud, President Dwyer, Chef Venne, and Chef Booth met with people from the Make a Wish Foundation to discuss a joint effort fund raising event that will be carried out like how we did Romance with each Chef, School, or company that wishes to be involved will get their own product, show case themselves at their own table. Make a Wish will sell the tickets. This is a fund raiser for both our organization and theirs.

**Membership-Chef Venne**

We got six new members last month. The Membership Incentive plan is working. You can check on the web-site to see all of the details, one note is that you earn 5 points for each meeting attended.

**Student/Junior & Scholarship/Sponsorship-Chef's Lund and Schuster**

See them for Scholarship update and information, you can also find the information on the web-site.

**Certification-Chef's Forpahl and Gatto.** Both a no show.

On Saturday, August 19, 2006 three candidates took their exams and all three passed, congratulations to Chef's Robert Velarde, Peter Christenson and William Lendway. Chef Berg points out that Chef Fennesey's coaching of the three was awesome and suggests anyone who is taking their practical exam should contact Chef Fennesey and ask for help.

**Correspondence-Chef's Jedneak and Booth;** nothing to report tonight.

#### **Web-site-Chef Lund**

Reminds us that the incentive program is listed on the web-site. Also we are in need of a new web master for our chapter.

#### **RU Really ACF-Chef's Conway and Eisenreich**

The National office has decided to no longer give out this award until further notice. They are going to research and discuss if they want to possibly bring it back in 2007. Applications for all of the national awards like COY, Pastry, Student, Educator ETC. are all due by October.

#### **Competitions-Chef Jedneak**

The medals are here. We were shorted some certificates.  
Next year's competitions.

- Adding a High school VICA type competition this time
- Fish and Beef for Professional
- Culinary Salon(Categories to be determined)
- Student/Junior competition with new requirements

AI wants to have pastry competition, (will need a sponsor for about \$5000 to make that happen.)  
If you are coaching a Student/junior team you better read up on the regulations, there are a lot of changes.

#### **Public Relations-Mike M**

He just sent out the information on the PSP event. He will do a recap on the Helping Paws event after it is done.

#### **Chef and child-Mark Good and Chris Sturzl**

Cooking is for Kids starting in September when the kids are back in school.  
Chef volunteers are needed at;

- PSP
- Campus Kitchen at Augsburg College
- Kids Café

Membership incentive program gives points for volunteering at any of these places. Chef Good tells us that he has not spoken with Chef Dan yet about the New Year, but he will let us know what's up when he does. He is talking to two more schools.

Chef Sturzl tells us that it's fun and easy to volunteer at the Kids Café.

#### **By-Laws and Elections-Chef Berg**

Elections in November. We're doing the first round of Nominations tonight, continuing at our general meeting for the next two months.

If you are interested in being on the board, have someone nominate you.

Election results and new board announced at the Annual awards at ICCC in Burnsville on November 28<sup>th</sup>.

*Chef Berg* opens the nominations by asking three times for each office for nominations.

**President;** Mike Stromer nominates Steve Venne, Chef Venne accepts. No other nominations tonight for President.

**Vice-President;** Pat Conway nominates Paul Booth, Chef Booth accepts. No other nominations tonight for Vice-President.

**Correspondence recording secretary;** No nominations tonight.

**Treasurer;** No nominations tonight.

**Recording Secretary;** No nominations tonight.

**Sergeant of Arms;** Paul Booth nominates Chris Sturzl, Chef Sturzl accepts.

Nominations closed for this meeting.

Those wishing to nominate someone can do at the September or the October meetings or send an e-mail to Chef Berg at [tomb@kelber.com](mailto:tomb@kelber.com)

#### **AAC-Chef's Berg and Castagneri**

Congratulations to Chef Jeff LaBeau who was inducted into the AAC.

#### **Historian-Chef's Schuster and Jedneak**

Chef Schuster has CD of pictures from the 2006 central regional conference.

**Old Business-Chef castagneri** will be inducted into the Royal order of the Golden Toques in September. We will then have two in from our chapter.

**New Business-directory..** Chef Venne- Chef Dwyer will send out another e-mail, just respond immediately and you will be in the directory. The directory will be done by the awards banquet.

Chef Venne is compiling meeting sights for next year. If you have a sight let us know.

Awards dinner at ICCC November 28<sup>th</sup>, Chef LaBeau is talking with Chef Anderson to come up with a menu.

Chef Venne asks for a motion to move October's meeting from the 31<sup>st</sup> up one week to the 24<sup>th</sup>.

Chef Conway makes the motion

Chef Duberstein seconds the motion

The motion was voted on and passes unanimously.

Chef Venne asks for a motion to close the meeting.

Chef Eisenreich makes the motion.

Chef Duberstein seconds the motion.

Meeting closed at 8:59PM

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

