



American Culinary Federation ★ Minneapolis ★ Minnesota
ACF/MCC General Meeting at ICCC 2/28/06

Education: Mike Cheng from Southwestern University of Culinology and Caribou corporate chef / research chef Kurt Stiles.

Also a friendly Knowledge bowl match between active chef members and the junior knowledge bowl team. The juniors totally kicked butt.

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

Chairperson of the Board: Frankie Jedneak.

Chairman of the Board of Trustee's: Tom Berg

Chef Schuster calls the meeting to order, and asks for a moment of silence for our lost members and family. He and the Junior Knowledge bowl team then lead us in the Pledge of Allegiance.

The Junior Knowledge bowl team then recites the Culinaricians Code.

Chef Schuster passes the microphone around the room for everybody to do self introductions.

President Dwyer thanks Jeff and Ron and all the staff of ICCC for hosting the meeting and for the great "Fat Tuesday" buffet.

He thanked Mike Cheng and Chef Kurt Stiles.

* He congratulates the junior Knowledge bowl team for their victory tonight.

* He tells us there was some technical difficulties in getting last months minutes on the web-site, but we have some copy's here for re-view, then he asks for a motion to accept last months minutes. Chef Pat Conway makes a motion to accept last months minutes as written, Chef Chuck Duberstein seconds the motion. The motion passes.

President Dwyer then asks for **Committee Reports:**

Fund Raising: Chef Booth reports that the Helping Paws Fund Raising banquet will be held on September 9th at MCTC again.

Chef Berg tells us about the volunteer function our chapter is doing on March 10th at “People Serving People”. “We’re calling it cooks day off”. Our chapter is going in there and cooking Breakfast, Lunch and for dinner first a kids “state fair type dinner”, then volunteers will take the kids up stairs and then we’ll do a nice dinner with action stations for the parents. We’re trying to do this at no cost to PSP.

We’re looking for a lot of items to be donated for this. Chef Berg will send out a list of items we need donated. “We’re using the Convention Center as a staging/donation accepting center”, for this event.

President Dwyer tells everyone about John T. Riley’s “We can Ride” volunteer fund raising event on March 12th at Edenbrough Golf USA, allot of chef’s go and help out there.

Membership: Chef Venne tells us that two more have applications.

Chef Schuster swears in two new members, John Cekalla and Pat Vogt.

Student/Junior: Chef Schuster tells us that he has the applications for the scholarships that are given out at our November awards banquet. If you want one contact him or look on our web-site for more information.

Certification: President Dwyer tells us that we have a new Certification chair person John Cappellucci to go along with the other two. So if you want information or help in getting certified you can contact either Chef Cappellucci, Chef Gatto or Chef Forpahl.

*The next certification practical testing will be during the Regional Conference at MCTC contact chefs Venne or Lund for information.

Correspondence: Chef Jedneak is sending out thank you’s to the judges from the UP Show.

Are you Really ACF: Chef Eisenriech tells us he has the criteria from last year’s national awards. We will get the new criteria when it comes out, “not a lot will change”. Chef Conway tells us that we have everything we need for this years “Gold Plate Award” now anything we do is working on next years.

Competitions: Chef Jedneak tells us that this year’s competitions were good. The Salon was good, two Gold medals for cakes. The Beef Competition had two silver. The Junior Hot food Competition was won by MCTC who received a silver medal.

President Dwyer tells us that the Junior Knowledge bowl team is now being coached by John and Katie Cappellucci. The “Buzzer is good” and the team is doing well. President Dwyer wishes them good luck at the Regional.

PR: Chef Berg asks Mike if FSN can do a daily news letter for the Regional Conference. Just a recap type thing from the prier day, which we can put out every morning, like on the registration table or around the hotel. Mike said He’ll look into it.

Chef and Child: Mark Good tells us that he’s looking for someone to help out at the “Kids Café” 3/7, 4/21, and 5/16 he reminds us that if you volunteer you must commit; you can’t say you’re going to be there and then back out later. He will have more details next month.

***Chef** Sturzle shows us “Chef Gouda” a Chef Puppet he has that the kids just love.

***President** Dwyer tells us that he would like someone to get “Cooking is for Kids” back up and going. It’s a five day class for kids K-4th grades. President Dwyer said he would be happy to go in somewhere and help out five Fridays in a row. We have the whole class outline. If you want to head this up just contact President Dwyer.

***Sue** Zellickson says she wants us to get Saturday’s at The Kids Café back up and going also.

AAC: Chef Berg tells us that Chef LaBeau is going to be inducted into the AAC this coming summer at the National Convention.

Historian: Chef Schuster says he would like any photos of our chapter you would part with or get a copy, or send it in an attachment to him. He is starting a big Photo History of our chapter and he would appreciate it if we can all contribute to it.

Regional Conference: Chef Venne reports that it’s only one month away at the Hyatt Hotel Downtown. We have a list of seminars; we have all the refresher courses set up. We don’t really know what volunteers are needed, just be there and be ready to help if needed.

The deadline for getting a price break on a hotel room is tomorrow. March 15th is the deadline for getting a price break on conference registration.

Howard Helmner will be doing a seminar 4pm on Sunday.

AAC dinner is at the Interlachen.

The Wisconsin Dairy board will be the keynote at the Saturday General session.

The junior competition will be at Le Cordon Blue.

MCTC will have the Practical testing.

New Chef Has 2006 Regional Chef Coats, they will also have a table at the conference selling the coats.

Mike from Indian Harvest will be doing a seminar. *Chef* Lund tells us that some of the money raised from our “Fat Tuesday” Hurricane Katrina Relief fund raising event,

will be used to help sponsor the Delgado Junior Hot Food team trip up here to the regional and to give them regional chef coats.

President Dwyer tells us that we will be giving out 400 bags at the conference and that we could use stuff from everybody to put in it. Like Caribou coffee gift certificates, or items from the St. Paul or Rochester Chapters, or an issue of Food Service News, stuff like that.

Old Business: Chef Venne reminds us that next months meeting at Center point Energy, has been moved up one week, (to the 2nd to the last Tuesday of the Month) 3/21/06 due to the Regional Conference.

Chef Bob Foix the President of the Rochester chapter tells us about his chapters annual awards/fund raising dinner on March 19th, he tells us that the money they raise goes out to programs like Head start. He tells us that his chapter has a new web site, www.acfmnse.com

Chef Anderson asks if you can transfer memberships from one chapter to another? The answer is yes, just send the information to the National Office.

President Dwyer asks for a motion to close, Chef Duberstein make the motion, Chef Conway seconds the motion. Meeting adjourned.

Submitted by;

Paul Booth CCC
Recording Secretary
ACF/MCC