

# American Culinary Federation Harrisburg Chapter- PA 181



## MISE EN PLACE AUGUST 2021



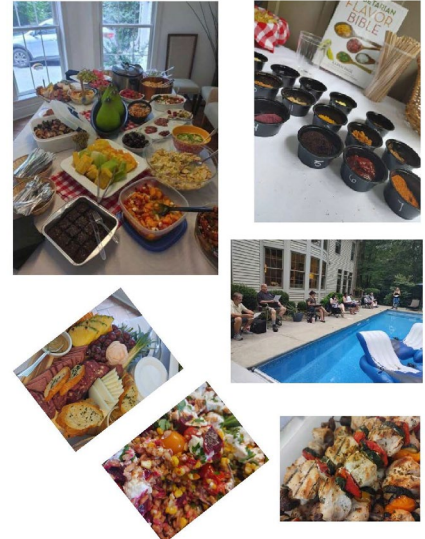
### President's Greeting

Good day to you all!

It was great to see many of you at our first in-person meeting in August! Thank you Chef Nicholas, for hosting our chapter for a fun gathering in a beautiful atmosphere, *filled with so much flavor!*



Our annual fundraiser, PA Flavor on August 21<sup>st</sup>, was a huge success due to the amazing volunteers that participated in the event! Thank you to each of you! Be sure to check out our social media platforms for more pictures as they become available. What's the next big event coming up for our chapter? The PRLA Golf Outing on October 18<sup>th</sup>!



Our September meeting will be on Monday, September 20<sup>th</sup>, *both* offered in-person and via zoom. A huge thank you to Chef Claire Dacko, Chef Lou Sackett, and the students of DCTS for hosting our chapter's meeting! The doors will open at 6pm with light refreshments being served. Our education will start at 6:30pm, presented by the PA Beef Council with representatives joining us in person, as well as via zoom. The demonstration will include a Chuck Roll cutting by Steven Wald, Executive Director, Culinary and Manufacturer & Distributor Engagement for the National Cattlemen's Beef Association (NCBA). Followed by a beef cooking demonstration by Chef Alex Reitz, Manager of the Beef Culinary Center.

Our business portion of the meeting will start at 7:30pm and conclude at 8:30pm. The agenda includes: Membership Highlights, National ACF updates, Golf Outing update, next Chopped challenge, Mentorship Committee report, Scholarship Committee report, 2021 Chapter Award Nominations overview for October's meeting, and more!

DCTS is located at 6001 Locust Ln, Harrisburg, PA 17109. ***\*\*Please note, masks are required while on school property, except while eating and drinking.*** To join via zoom, use the following link:  
<https://hacc.zoom.us/j/99084377440?pwd=Y2J5RXV4YW5WFBuTy9aZUZULzB1dz09>

I look forward to seeing many of you at the meeting, either in person or via zoom!

*Chef Autumn Patti*

ACF Harrisburg Chapter President

# Recipe of the Month

*From the Kitchen of your Vice President*

Chef Thomas J Long, CEC AAC

*This is a great summer treat that can be made very quickly and will please your family and guests.*



## Chicken Fried Steak

with Collard Green Salad & Warm Bacon Dressing

Serves 2

### Ingredients

#### Steak

- 1-12 oz Beef Ribeye
- 1 -cup Chickpea flour
- 1 ½ tsp. -baking powder
- ½ tsp. -Kosher salt
- ¼ tsp. -Fresh ground black pepper
- ¼ tsp. -Granulated garlic
- 1 Tbsp- Soft butter
- 2 – large eggs
- ½ cup – vegetable oil

#### Dressing

- 1 Tbsp Vegetable oil
- ¼ cup cooked bacon diced ½ inch
- ¼ cup diced white onion
- ¼ cup -red wine vinegar
- ½ cup light brown sugar packed
- 1 tsp. tabasco
- Salt & Pepper to taste

#### Salad

- 2 cups – Collard greens cut ¼ inch thick and soaked in Ice water
- 1 small carrot cut for curls
- 2 radishes cut julienne



## **Directions**

1. Trim Ribeye of any fat tail and butterfly. Cut steak into 5-6 thin pieces.
2. Combine Chickpea flour, baking powder, salt, pepper, garlic, and soft butter to make breading.
3. Divide breading into 2 equal batches and crack eggs into a separate bowl.
4. Bread steak cutlets by going from beading mix into to eggs and back into breading mix.
5. Refrigerate for 30 minutes
6. Heat vegetable oil in 12-inch skillet and place breaded steak into oil and brown on both sides.  
Hold for service

To make Dressing

1. In a 2-quart saucepan heat oil. Add diced onion and cook until translucent
2. Add remaining ingredients and mix well. Simmer for 5 minutes for flavor to blend

## **To Present:**

Place fried steak pieces on a platter for sharing.

1. Remove greens from ice water and pat dry. Combine greens in 4 qt. bowl with carrots and radishes.
2. Add  $\frac{3}{4}$  of the dressing to the greens and toss. Top steak with dressed salad and drizzle remaining salad dressing over sharing plate.



# All About CHICKPEAS

**WHAT ARE CHICKPEAS?** Chickpeas are a type of legume family known as pulses. Chickpeas can also be referred to as garbanzo beans or ceci beans. Chickpeas come in a variety of colors- green, black, brown, red- though the most commonly recognized is beige/cream. They have a buttery texture and nutty taste. Both dried and canned chickpeas can be purchased all year.

**HEALTH BENEFITS:** Chickpeas may be small but they are packed with vitamins, minerals and antioxidant properties. Chickpeas and all pulses contain several components that, when eaten as part of a balanced plant-rich diet, may help prevent the development of various chronic diseases such as diabetes and high cholesterol.

## Selecting and Storing

**DRIED:** When purchasing dried chickpeas inspect the beans to make sure they were stored in a covered container, are whole, unblemished, and have no moisture damage.

**CANNED:** Canned chickpeas are a quick and easy alternative to using dried chickpeas. Unlike many canned vegetables, canned chickpeas retain much of their nutritional value.

**FLOUR:** Chickpea flour is gluten-free and can be used in both savory and sweet dishes. Chickpea flour is high in protein, iron and fiber. It has more protein than all-purpose flour but less starch, making a naturally denser flour.



## Culinary Uses

Soak dried chickpeas until tender (one night if you can) before cooking them in their soaking liquid.

Blend chickpeas, tahini, lemon, garlic, and olive oil together for a classic hummus.

Season and roast chickpeas for a tasty snack.

Use chickpea flour in your pancake recipe to help you feel better about this breakfast treat!

Enhance any lunch with the addition of chickpeas such as Minestrone soup or A Garden Salad.

It's protein content allows chickpeas to be a meat replacer in dishes such as veggie burgers.

Chickpeas are a main ingredient in Chana Masala, which is a traditional Indian/Pakistani curry.

## Interesting Facts

Chickpea plants actually restore depleted soils and are powerful nitrogen fixing legumes. Their deep root system plays an important role in stabilizing soils and preventing erosion.

Chickpea produces individual, small flowers that can be white, pink or violet colored.

To their incredible talents, the chickpea plant even has a natural insecticide in its leaves, which keeps the bugs away!

Roasted and ground chickpeas have been used as a caffeine-free substitute for coffee.

Take the Quiz [here](#).

Presented by American Culinary Federation Education Foundation



## 2021 Meeting Locations & Education

All Zoom meetings will start at **6:30 pm**, until further noted. Links and information are also found on our website: [www.acfharrisburg.org](http://www.acfharrisburg.org)

January 18, 2021	<i>Via Zoom</i> Guest Speaker: Jon Bellem, Another Round, Support 717 Recording: <a href="https://youtu.be/9JbOWgcwGUg">https://youtu.be/9JbOWgcwGUg</a>
February 15, 2021	<i>Via Zoom</i> Guest Speaker: Kurt Wewer, LEAF Project Recording: <a href="https://youtu.be/GLM0LnO0RxA">https://youtu.be/GLM0LnO0RxA</a>
March 15, 2021	<i>Via Zoom</i> Guest Speaker: Andrea Grove of Elementary Coffee Co Recording: <a href="https://youtu.be/VOZEImnrs-I">https://youtu.be/VOZEImnrs-I</a>
April 19, 2021	<i>Via Zoom</i> Tour of new Hershey E&R operations, Ice Cream Making Demo (TBC) Recording: <a href="https://youtu.be/L8RfuitvO3E">https://youtu.be/L8RfuitvO3E</a>
May 17, 2021	<i>Via Zoom</i> Virtual Tour of Crostwater Distilled Spirits in Lewisberry, PA. <a href="http://www.crostwater.com">www.crostwater.com</a>
June 21, 2021	HERSHEYPARK!!! IN PERSON!
July 19, 2021	<i>Via Zoom</i> Chapter Membership Meeting, Yield Educational Series Part 3 Recording: <a href="https://youtu.be/_xININlatJA">https://youtu.be/_xININlatJA</a>
August 16, 2021	Membership Potluck
September 20, 2021	DCTS (6001 Locust Ln, Harrisburg, PA 17109) & via <a href="#">Zoom link</a> PA Beef Council, Beef Cutting & Cooking demo with local beef farm connections from membership Education <b>6:30-7:30pm</b> , Meeting <b>7:30-8:30pm</b>
October 18, 2021	The Hotel Hershey, Education 7-8pm, Meeting 8-9pm
November 15, 2021	Sysco of Central PA (TBC)
December 20, 2021	Holiday Gathering at John Gross & Co. (TBC)

### **2022 MEETING HOSTS & EDUCATION PRESENTERS NEEDED**

If you are interested in hosting a meeting or would like to provide an educational component, please contact Autumn Patti at [arpatti@hacc.edu](mailto:arpatti@hacc.edu) or [acfharrisburg@gmail.com](mailto:acfharrisburg@gmail.com)

## Meeting Minutes from August 16, 2021:

### Meeting began at 7 pm –

- ❖ President Autumn Patti started the meeting by welcoming all guests and going around the group for personal introductions.
- ❖ She thanked Chef Nicholas for hosting the meeting and presented him with a Vegetarian Flavor's Bible from the chapter in gratitude. Autumn also thanked Doogie for the beverage donations and George True for the beer donation.
- ❖ Autumn requested the meeting be brought to order, Motion: Chef Gipe, 2<sup>nd</sup> Chef Long
- ❖ **Board in attendance:** Present—Autumn Patti, Tom Long, Cher Harris
- ❖ **Number of participants in attendance:** 18
  
- ❖ **Pledge by:** Chef Patti led the membership in the Pledge of Allegiance.
  
- ❖ Chef Nicholas read the Culinarian Code for the membership.

### Culinarian's Code

As a proud member of the American Culinary Federation, I pledge to share my professional knowledge and skill with all Culinarians.

I will place honor, fairness, cooperation, and consideration first when dealing with my colleagues.

I will keep all comments professional and respectful when dealing with my colleagues.

I will protect all members from the use of unfair means, unnecessary risks and unethical behavior when used against them for another's personal gain.

I will support the success, growth, and future of my colleagues and this great federation.

### Secretary's Report- Renee J Nasta

- ❖ President Chef Patti presented the July newsletter for discussion. No discussion or corrections noted. A motion to accept the July Minutes as presented in the July 2021 Mise en Place, made by Chef Gipe, 2<sup>nd</sup> Chef Corle - Accepted by all, Motion passed.

### Treasurer's Report- Chef Cher Harris, CEPC

August 2021 report- PSECU Account- "ACF Harrisburg"

#### **Savings Account:**

Ending balance: \$5,354.50

#### **Checking Account:**

Ending balance: \$5,700.14

#### **Scholarship Fund:**

Ending balance \$900.02

**TOTAL ACCOUNT BALANCE: \$11,954.66**

Motion to accept August Treasurer's report as presented by Chef Cher made by Chef Gipe, 2<sup>nd</sup>: Chef Padamonsky. Accepted by all, Motion passed.

**\$\$\$ If you would like to donate, please make checks payable to Harrisburg ACF Chapter PA 181 and give to a member of the Board.**

**Scholarship Fund is set up to accept donations through Venmo-  
use [Cher Harris/pastry-queen-14](#)**

### President's Message- Chef Autumn Patti:

- ★ Chapter News- Membership in the Community
- ★ National Updates
- ★ National ACF Convention from Orlando, Florida.
- ★ Board of Governor's Meeting
- ★ President's Gathering and Meeting
- ★ ACF Virtual National Convention
- ★ Chapter Updates

### CHAPTER NEWS- Membership in the Community (Old Business)

Thank you to [Chefs Gipe, Roebuck, C. Harris, and Reis](#) for their hard work with the August 11th fundraising dinner for the Goodlings. Chef Patti referenced the email with pictures sent out to the membership and the great feedback received. Chef Gipe overviewed the event for members present. Additional chapter members expressed wanting to get involved with the next one.

Congratulations to [Katlyn Nissley](#) for successfully passing her practical exam for her CWPC certification! Our chapter hosted the ACF Certification Test at LCCTC, on August 13<sup>th</sup>. There were 3 candidates registered originally, however 2 couldn't make it. Chef Jason Tears joined us from Westmoreland as an outside evaluator. The committee is planning a Train-the-Trainer for ACF Exam evaluators. Initial plans involve a class training on Friday 10/22 and exam training on Saturday 10/23.

[Chef Tom Long](#), CEC, AAC and [Chef Steve Gump](#) present Live from the Chef's Apprentice:

7/21: National Culinary Arts Month: [https://youtu.be/Seuli\\_g3Upg](https://youtu.be/Seuli_g3Upg)

8/16: State Fair show: <https://youtu.be/3X7JfuzMjk4>

**\*Next show: September 17<sup>th</sup> at 1:00pm**, "Twisted Tacos" in honor of Hispanic Heritage month.

Zoom link: <https://hacc.zoom.us/j/96493052946>

### NATIONAL UPDATES-

**National ACF Convention** was August 2<sup>nd</sup> – 5<sup>th</sup>. Held both in person and virtually. 2022 Convention is in Las Vegas from July 10-14<sup>th</sup>.

- ★ President Chef Patti attended the National ACF Convention in Orlando, Florida. She discussed the highlights from attending the convention. Most notably, the networking and connections made with chefs from other chapters.
  - She attended several educational seminars on Monday, with an outstanding presentation by Chef Keith Sarasin on Indian Cuisine.
- ★ She attended the Board of Governor's Meeting on Sunday, August 1<sup>st</sup>
- ★ Tom Macrina reported on the state of the ACF. The pandemic presented a challenge, but the focus remained steadfast.
  - The #1 priority was to make the ACF financially fiscal. The \$1 million debt was paid off with the sale of the ACF national office in Orlando for \$1.9 million. A new building was purchased in Jacksonville, Florida, for \$600,000. \$200,000 was put into a secure savings fund as a "cushion". Staff will remain working 50% remote.

- The Learning Center is abundant with downloadable content. ACF Chefs Table is a communication platform for members. He notes, it was shut down for 2 weeks due to unprofessional comments.
- Membership: 69.4% Culinarian renewal, 85% Professional Culinarian renewal. Membership is a main focus and goal for 2021.
- ACFEF Accreditation Commission is excelling with special mention made of Michael Moench as chair. Modified evaluations, partnered with NOCTI, new application process and streamlined processes. The commission closed the fiscal year with a surplus of \$378,000.
- The 2024 ACF Olympic team was highlighted and presented a booth at the Opening Reception.
- The American Academy of Chefs are inducting 21 fellows and 6 honorary fellows this year.
- ★ Mark Wright reported 62 attendees were present from the 110 compliant chapters. 60 chapters are currently out of compliance.
- ★ A motion was made to amend the Roberts Rules of Order to allow for all ACF members to participate in the BOG meeting and have 1 minute to speak. Currently only BOG members are invited to attend and each have 2 minutes to speak about each topic. This motion was not passed.
- ★ Two Bylaw changes were presented.
  - Establish an Executive Committee to include the Executive Director, President, immediate past President, Secretary, and Treasurer. The proposed committee would act as a “sounding board” and be able to make quick decisions. Lengthy discussion occurred around the purpose and SOPs for the committee. None were developed at this time. A motion was made, seconded, however it was unanimously voted down.
  - A motion was made to amend the National President nomination requirement as to where candidates are eligible if they hold a current position on the Board of Directors. The proposed motion was to remove this requirement, allowing all current eligible members to be nominated. The motion was passed.
- ★ Several annual committee reports were presented including Mark Wright with the Budget Committee report, James Taylor with the Annual Treasurer’s Report and External Audit Approval; and Kent Anderson, Chair of the Internal Audit Committee.
- ★ Chef Patti attended the President’s Gathering on Monday, August 2<sup>nd</sup>.
  - This was an informal gathering right before the Opening Reception for Presidents and Chapter representatives to mingle. Autumn met so many great chefs and hoped to leave an impression to continue the connections beyond the convention. John Selick addressed the main premise of our gathering as “not talking about growing membership, but rather focusing on building value, as membership will come.”
  - Autumn sought out Polly Barrington, the Executive Director of the Atlanta chapter, and Nicholas Barrington, the Chapter President. Polly explained her role in the chapter as the leading support for the Board of Directors. The chapter has partnerships established with many companies that contribute annual funds to the chapter. She makes the connections and establishes a meeting for the Chapter President and the potential partner. She then follows up with them monthly and shows a vested interest in their partnership. She leads the social media efforts, sharing partner posts, as well as new posts from the chapter and sharing other chapters’ posts. She “supports the full board to ensure they have what they need to make it happen.” She works Monday thru Saturday, from 10-5 roughly and is a paid staff member of the chapter. The Atlanta Chapter board has a total of 18 board members, and now currently 21 sponsoring partners.
  - Autumn also spent time with John Selick, the Cleveland Chapter President and lead organizer of the meetings. We discussed furthering the group connection with quarterly meetings via zoom. Autumn offered to help with this as it develops. They also discussed the large number of noncompliant chapters. He expressed having a plan in the works and reaching out to Regional Vice Presidents to take the lead on working with these chapters.



- ★ She attended the President’s Meeting on Tuesday, August 3<sup>rd</sup>. This was a structured meeting with the organizing committee presenting: Chefs Jay Z, Jeff Schlissel, Dina Altieri, Nicholas Barrington, Susanne Ebacher-Grier, Brandon LaVielle, Polly Barrington, Rene Marquis and John Selick.
  - Dina Altieri led off the presentation focusing on membership engagement. 55.8% of chapter leaders completed the survey saying they struggle with chapter membership engagement.
  - Jay Z presented 37 different chapter “Meet Up” ideas/concepts. Autumn noted these were all fantastic ideas for educational components, yet she asked the question, “how do you fit in time for the business aspect of the meeting?” They hold a separate board meeting members can attend and read minutes on. They focus on the engagement of members with events called Meet-Ups. These fliers are a great way to showcase sponsoring partners.
  - Jeff Schlissel presented on the power of social media with even posting a single link for a sponsoring partner.
  - Susanne Ebacher-Grier discussed the importance of mentorship within chapters and together as chapters. Supporting in all aspects, specifically noting certification.
  - Rene Marquis presented the Tampa Bay chapter’s concept of Dinner for 100, making \$10,000. Their chapter has successfully run an event offering 100 tickets for \$100 each. All food and venues cost were covered by donations, clearing \$10,000 for the event. They have a powerpoint presentation and video overview available.
  - Nicholas Barrington concluded the presentation with an overview of the Atlanta Chapter’s sponsoring partners. He stressed “Partners, not sponsors” as it is a “win-win” relationship. They don’t ask for donations in-kind, but rather forge relationships that their partners volunteer additional contributions. At this time, the chapter has 21 total partners, each paying an annual contribution of either \$3,000, \$6,000, or \$9,000. They have 3 tiers at these ranges, yet other chapters expressed having ranges of \$500, \$1000, and \$1500. He advised developing a presentation of what the ROI would be for the partners. Put together what your chapter is worth to their partners- buying power, marketing reach, certifications, chef levels, competitions, etc. Examples of partners include broadline distributors, brokers, equipment reps, supply companies, chemical companies, beverage companies, maintenance companies, etc.
    - Autumn noted sponsoring partners was something first brought to the board by Michael Harants, as well as to the Budget & Finance Committee. She intends to meet with the board to discuss next steps with this.

The **Virtual National ACF Convention** was held simultaneously for \$99. This includes full access to all the demonstrations through September 30<sup>th</sup>. Charlie Gipe presented an overview of the virtual convention along with highlights of his favorite presentations to view.

*I’ve been asked to talk about the agenda and what I thought was one of the best presentations. I attended every second of the virtual convention which compared to last year I thought was a lot better in many ways.*

New topics that were added to the conventions daily information and demonstrations were:

- American regional cuisine
- Chefs forum round table discussions
- Spotlight on the cuisines of the Caribbean
- CMC spotlight
- ACF Young Chefs
- Trending flavors
- My favorite dish
- Chapter best practices : Focusing on fundraising
- Culinary medicine

*Plus every day there was a general session keynote speaker and announcements and all the things that they do at every national convention.*

*OK onto my favorite presentation.* It was really hard to pick just one there were some amazing culinary and food service industry giants who spoke at this year's conference. A lot of master chefs that we haven't seen for a while came back and did their thing and presentation and talks we're all really great, but one stuck out in my mind. On Tuesday we all had the opportunity to listen to Edward Leonard CMC, AAC, Director of Culinary/Executive Chef of Fresh Meadows, New York.

For those of you who don't know Chef Leonard he is a past National President of ACF and Culinary Olympian and managed a team. He has I believe over 50 gold medals in competition. He's also has been to Harrisburg with our chapter hosting the Culinary Olympic Team at HACC to do a practice and also present at one of the food shows at the Farm Show building.

He started out with his talk with this statement:

*"It is often during challenging times where there is the greatest opportunity to redefine yourself."*

Some of his best notes:

- A difficult time and space for all of us
- There is no new normal, the normal for us shall be as follows :
- Act quickly, but not reflexively, Have Plan B Contingencies
- Protect the core
- Be proactive - not just defensive
- Control your fear
- Focus on your team
- Communicate effectively and encourage
- Get into the right mindset and get some attitude
- Embrace your culture that hopefully is in place
- Grow or die
- Culture, beliefs and philosophy
  - Our vision
  - Our mission
  - Our purpose
- Pride in the culinary culture of excellence
  - Pride is a feeling of success and fulfillment and being proud of oneself, in one's club
  - Pride is a motivator
  - Pride keeps your standards
  - Pride creates teamwork Pride ensures importance
  - Pride ensures all jobs are important
  - Pride means being happy in what one does, which means the member experience is the best
  - Pride creates loyalty
- We make a difference because of our food
- Food is essential
  - Food builds memories, brings back memories
  - Food affects everyone not all services do
  - Food is subjective
  - Food can impact good, bad and indifferent ( Why it is important )
  - Food teachers
- What is a Chef ?
  - Cuisine
  - Hospitality
  - Education
  - Facilitator of resources

- Your role and contribution
  - To maintain and promote the culture of excellence
  - Set the example
  - Guardian of the standards
  - Consistency always
  - No tolerance level for anything below the set standard
  - Good communications on all levels
  - Show passion and instill passion
  - Firm but fair
  - Pay attention to detail
  - Trains constantly and shares knowledge
  - Thinks outside of the box to achieve goals
  - Enjoy what you do each day, and each day is managed to be better than the day before

*Chef goes on to speak about leadership, pride of the core values, challenging your culinary team, and if it's not broke don't fix it, it's not broke, break it and fix it again !*

*Next he talked about that failing to prepare means preparing to fail, raising the bar, and the strength of a team lies in the difference, not in the similarities.*

- It's all about food
  - Consistency every day
  - Taste ,Taste & Taste
  - Harmony and synergy
  - Purchasing correctly

At this point, Chef started his demo

- Onion soup with lentils from the farm
- Chickpea flour Cavatelli with pumpkin and almond
- Grilled Sea Bass Millefeuille with Vegetable Caponata

*The demonstration and talk was amazing. He also spoke about maturity. How things change the way you look at your job your life as time goes on. For those of us who knew Chef for 15 or 20 years, back then this presentation would've been done on a much different plane. This presentation was well thought out and was concise, meaningful and full of heartfelt attitude toward our craft and our profession.*

### **CHAPTER UPDATES- New Business**

- ★ **Membership Update:** Chef Patti provided an update on our current new/renewed memberships within the chapter. Since May 31<sup>st</sup>, *30 total membership renewals: 13 Professional, 2 Culinarian, 1 Associate, 14 Students of which \*\*8 paid for their own renewals.*
- ★ **Ronald McDonald House in Hershey:** is now accepting volunteers with their Guest Chef program. Maximum groups of 4, may sign up to prepare a meal for the guests on site. A menu must be submitted at the time of signing up for preapproval. All food must be purchased through PeaPod and delivered to the House for you to prepare. No outside food products may be brought in. Masks must be worn at all times. Please visit their website for the full details and the opportunities available: [here](#).

★ Reminder: Centralized Chapter Kitchen

Contact Renee Nasta, [rj\\_nasta@yahoo.com](mailto:rj_nasta@yahoo.com) or call/text 717-821-3531, if you are interested in using this space. Located at 6107 Schoolhouse Rd. Elizabethtown, PA 17022, just off of Rt. 743 in Conewago Twp.



**PA Flavor Update:** will be held August 21<sup>st</sup> at the PA Farm Show complex  
*PA Flavor Committee- Patti, Blythe & Arnold*

Joint event with PRLA, PA Brewers Association, and our Chapter.

Our commitments for this year-

1. Help to secured restaurants and vendors with booth participation. Checked off the list. 62 total vendors are participating.
2. Ticket sales- Marketing has been developed and fully pushed to help.
3. Demonstrations- 8 different live demonstrations elevated on a stage with chapter members. The stage will include 2 tables in front as our booth, ACF quick sign up, promotional items and new signage, networking, entertainment, samples, and more. Chef Patti overviewed the schedule.
4. VIP hors d'oeuvres and food stations. Menu is set. Food is coming in on Tuesday/Wednesday. Wednesday delivery day. Production prep days- Thursday and Friday morning. Event set up- Friday. Final production and event- Saturday. Volunteer team is well formed and task lists are being finalized and will be sent out this week. Thank you to all those that volunteered to help!



**Student Representative's Message- Rasheeda Carter**

**Stay tuned for the return of**



**CHOPPED! The ACF Way**

**...and how you can get involved!**

**Education Committee- Anna Smith**

**Upcoming education:**

- September education- PA Beef Council demonstration
- October- Foley Seafood
- November- Sysco warehouse tour (TBC)

**Marketing Committee Update- Renee J Nasta**

Chef Patti reported for Renee in her absence. Renee has worked with Fed Ex and ordered chapter business cards, 2 vertical banners, and printed ACF brochures and fliers. Nasta Inc. is donating the 2 banner bases for our use- thank you!!

### **Social Media Content NEEDED:**

*\*Please email Renee at [rj\\_nasta@yahoo.com](mailto:rj_nasta@yahoo.com) with content to post on our Chapter's Facebook page, or text pictures to 1-717-821-3531.*

**Also, check out our chapter's YouTube channel: ACF Harrisburg!**

**<https://youtu.be/hFAMmZKoEss>**

### **COMMITTEE REVIEW**

In May, Chef Patti requested a Committee Review of all current committees. Each chairperson was asked to define the purpose and mission of their committee, as well as planning future activities and goals to achieve this purpose.

Chef Patti's concept of a committee is a group of members- a team, coming together for a focused purpose, leading the chapter to work towards the goals of the committee. Focused conversations and a focused direction. Leading in the planning, organizing, etc. not solely the doing aspect. Committees are coming together as a team and bringing the chapter together as a group for each event. There will be a lot of overlap- every event will need to involve the Marketing Committee.

### **Apprenticeship Committee- Co-Chairs Chef Nicholas Arnold and Chef Bob Corle**

#### **Overview:**

An ACFEF Apprenticeship Program provides on-the job learning combined with technical classroom instruction. Apprentices work full-time under a qualified supervising chef and receive their education. The place of employment is a qualifying foodservice facility such as a country club, resort, adult living community, or full-service restaurant. You will receive your education at the place of employment & the Lebanon CTC. Upon completion, apprentices will have the education, skills, and job experience needed to earn higher wages and greater job opportunities.

#### **Goals:**

- Participate in an "earn while you learn" approach
- Receive mentoring from qualified professional chefs
- Develop documented culinary skills that are transferable within the industry
- Learn and master cooking and baking skills by rotating through different stations
- Develop basic principles of nutrition and dietetics
- Understand the requirements for proper food handling, sanitation, and hygiene
- Gain an understanding of management and supervisory knowledge in preparation for a progressive career in the culinary industry
- Acquire a professional work ethic necessary for success in the hospitality industry
- Graduate with ACF professional Certified Fundamentals Cook®, Certified Culinarian®, Certified Sous Chef®, Certified Pastry Culinarian® and/or Certified Working Pastry Chef® designations
- Earn higher wages and have better job opportunities
- Networking opportunities with top industry professionals
- Welcome the idea to create better playbook for our apprentices along with adding some items into rotation
- Some fun items that would be age appropriate - Final dinners - fundraisers etc.

#### **Strategies:**

- To develop a way to introduce the apprenticeship to all the central PA secondary schools as an option upon graduation.
- Make the program as seamless as possible for any individual that would apply.
- Feedback from graduated apprentices from other apprenticeships from across the country.



**Budget & Finance Committee- Chair Chef John Reis**

John shared the following 2021 proposed budget for our chapter. There was a discussion on whether to focus on sponsorships or fundraising dinners. The agreement is that there is an interest in both and more.

**ACF PA 181 Budget 2021**

<b>PROJECTED YEARLY INCOME</b>	memberships	\$500
	PA flavors	\$2,000
	Golf outing	\$600
	private dinner	\$2,000
	private dinner	\$2,000
	door hat	\$150
<b>Total Yearly budget income</b>		<b>\$7,250</b>
<b>ACTUAL YEARLY INCOME</b>	memberships	
	PA flavors	
	Golf outing	
	private dinner	
	private dinner	
	other	
	door hat	
	other	
	other	
<b>Total actual income income</b>		<b>\$0</b>

<b>TOTAL PROJECTED EXPENSE</b>	(Projected income minus expenses)	\$7,250
<b>TOTAL ACTUAL EXPENSE</b>	(Actual income minus expenses)	\$0
<b>Total Expense Difference</b>		<b>\$9,600</b>
<b>PROJECTED BALANCE</b>		<b>\$0</b>
<b>ACTUAL BALANCE</b>		<b>\$0</b>
<b>BALANCE DIFFERENCE (Actual minus projected)</b>		<b>\$0</b>

expenses	Projected Cost	Actual Cost	Difference
President trip to Nationals	\$2,500	\$0	\$2,500
certifications	\$1,600	\$0	\$1,600
competitions	\$2,000	\$0	\$2,000
awards	\$1,500	\$0	\$1,500
office supplies	\$500	\$0	\$500
charities	\$1,000	\$0	\$1,000
other	\$1,000	\$0	\$1,000
slush funds	\$500	\$0	\$500
webpage	\$500	\$0	\$500
<b>Total</b>	<b>\$9,600</b>	<b>\$0</b>	<b>\$11,100</b>

certifications	Projected Cost	Actual Cost	Difference
	\$1,600	\$0	\$1,600
			\$0
			\$0
			\$0
			\$0
			\$0
<b>Total</b>	<b>\$1,600</b>	<b>\$0</b>	<b>\$1,600</b>

competitions	Projected Cost	Actual Cost	Difference
	\$2,000	\$0	\$2,000
			\$0
			\$0
<b>Total</b>	<b>\$2,000</b>	<b>\$0</b>	<b>\$2,000</b>

awards	Projected Cost	Actual Cost	Difference
	\$1,500	\$0	\$1,500
			\$0
<b>Total</b>	<b>\$1,500</b>	<b>\$0</b>	<b>\$1,500</b>

office supplies	Projected Cost	Actual Cost	Difference
	\$500	\$0	\$500
			\$0
			\$0
<b>Total</b>	<b>\$500</b>	<b>\$0</b>	<b>\$500</b>

webpage	Projected Cost	Actual Cost	Difference
	\$500	\$0	\$500
			\$0
			\$0
<b>Total</b>	<b>\$500</b>	<b>\$0</b>	<b>\$500</b>

ENTERTAINMENT	Projected Cost	Actual Cost	Difference
	\$0	\$0	\$0
			\$0
			\$0
			\$0
			\$0
			\$0
<b>Total</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>

LOANS	Projected Cost	Actual Cost	Difference
	\$0	\$0	\$0
			\$0
			\$0
			\$0
<b>Total</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>

TAXES	Projected Cost	Actual Cost	Difference
	\$0	\$0	\$0
			\$0
<b>Total</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>

SAVINGS OR INVESTMENTS	Projected Cost	Actual Cost	Difference
	\$0	\$0	\$0
<b>Total</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>

GIFTS AND DONATIONS	Projected Cost	Actual Cost	Difference
Charity 1	\$1,000	\$0	\$1,000
Charity 2			\$0
Charity 3			\$0
Charity 4			\$0
<b>Total</b>	<b>\$1,000</b>	<b>\$0</b>	<b>\$1,000</b>

LEGAL	Projected Cost	Actual Cost	Difference
Attorney	\$0	\$0	\$0
<b>Total</b>	<b>\$0</b>	<b>\$0</b>	<b>\$0</b>

**Mentorship Committee- Chair Renee Nasta**

The Mentorship Committee reports was tabled to the September meeting due to committee chair's absence.

Autumn reminded the membership in attendance about upcoming dates:

The next meeting will be both in person and via zoom. DCTS will be hosting with an educational presentation from the PA Beef Council.

The Golf Outing is Monday, October 18<sup>th</sup> at the Hershey Country Club, followed by our October's meeting at the Hotel Hershey with an educational presentation by Foley Fish at 7pm.

Motion to adjourn the meeting at 8:31pm by Charlie Gipe, 2<sup>nd</sup> by Tracie Gotshall, Accepted by all, Motion passed.

## Employment Opportunities

- ★ Chef de Cuisine, Circular at The Hotel Hershey  
<https://careers.hersheyjobs.com/job/13296834/chef-de-cuisine-circular-hershey-pa/>
- ★ Chocolatetown/Hershey Park – cooks, dishwashers, pastry cooks, servers, bartenders <https://www.hersheyjobs.com/>
- ★ Executive Chef opportunity with Whippoorwill Club (Whippoorwill) in Armonk, New York: <http://bit.ly/whippoorwill-profile>
- ★ Café Associate- FT & PT positions, competitive pay and benefits! Hiring for Camphill, Enola and Linglestown. Rock Street Cafe Café: Call 717-367-6868 or go to [www.nastaprovisions.com](http://www.nastaprovisions.com)
- ★ Two culinary educator positions-Northampton Community College:  
[https://northampton.wd5.myworkdayjobs.com/en-US/NCC/job/Bethlehem/Culinary-Chef-Faculty\\_JR1029](https://northampton.wd5.myworkdayjobs.com/en-US/NCC/job/Bethlehem/Culinary-Chef-Faculty_JR1029)
- ★ LINE COOKS• PREP COOKS• SERVER ASSISTANT/EXPEDITOR• SERVER-  
Café Fresco: <http://www.cafefresco.com/>
- ★ Retail Food Inspection Specialist (HARPS)Department of Public Safety-Health Office: <http://harrisburgpa.gov/careers/>
- ★ Full Time Cook - Village Square, Messiah Lifeways at Messiah Village-Cura Hospitality Mechanicsburg, PA 17055:  
<https://www.indeed.com/viewjob?from=appsharedroid&jk=8bfee45e6f0263dd>
- ★ Executive Chef- Springhaven Club, Wallingford, PA:  
<https://www.thespringhavenclub.com/>
- ★ Executive Chef- St Joseph Country Club, MO: <https://stjosephcountryclub.com/>
- ★ Lead Line Cook- Dolphin Head Golf Club, Hilton Head, SC:  
<https://dolphinheadgc.com/>
- ★ Director of Foodservice - Kenbrook Bible Camp, Lebanon PA:  
<http://www.kenbrook.org/>

## ACF Harrisburg Chapter PA 181

### 2021-2022 Officers

#### President:

**Chef Autumn Patti**  
*Program Director, Asst. Professor*  
*Culinary Arts, Baking & Pastry Arts Programs*  
*HACC, Central Pennsylvania's Community College*  
[arpatti@hacc.edu](mailto:arpatti@hacc.edu)

#### Vice President:

**Chef Thomas J Long CEC AAC**  
*Director of Dining Services*  
*HACC, Central Pennsylvania's Community College*  
[icechef257@aol.com](mailto:icechef257@aol.com)

#### Secretary:

**Renee Nasta**  
*NJ Nasta, Inc.*  
[Rj\\_nasta@yahoo.com](mailto:Rj_nasta@yahoo.com)

#### Treasurer:

**Chef Cher Harris CEPC**  
*Corporate Pastry Chef*  
*Hershey Entertainment & Resorts*  
[cdharris@hersheypa.com](mailto:cdharris@hersheypa.com)

#### Student Representative:

**Rasheeda Carter**  
*HACC Culinary, Baking & Pastry Arts student*  
[chamee1101@aol.com](mailto:chamee1101@aol.com)

#### Chairman of the Board:

**Chef Brian D. Peffley, CEPC CCE AAC**  
*Pastry Instructor*  
*Lebanon County C.T.C.*  
[BPeffley@lcctc.k12.pa.us](mailto:BPeffley@lcctc.k12.pa.us)



### Culinarian's Code

As a proud member of the  
American Culinary Federation,

I pledge to share my professional  
knowledge and skill with all  
Culinarians.

I will place honor, fairness,  
cooperation and consideration first when  
dealing with my colleagues.

I will keep all comments  
professional and respectful when  
dealing with my colleagues.

I will protect all members from the use  
of unfair means, unnecessary risks and  
unethical behavior when used against  
them for another's personal gain.

I will support the success, growth, and  
future of my colleagues and this great  
federation.