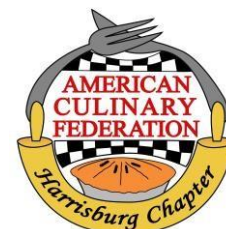




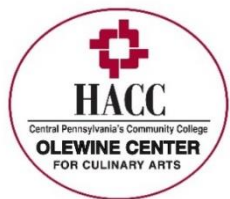
American Culinary Federation Harrisburg Chapter- PA181



MISE EN PLACE

March 2023

President's Greeting



Thank you to all that joined us on Monday for our March gathering and ACF Harrisburg Open House! Current and future members toured HACC's Cooper Student Center to watch live demos, jumped into the action making fresh pizza, connected with chapter members, engaged with one another, and enjoyed the opportunity to share and learn about our chapter! Thank you to the students and chefs at HACC for hosting us!

A huge thank you to Affinity Group and Smithfield Culinary for partnering with us once again! From the Pepperoni Mac n Cheese, Charcuterie spread, pizza products and more- this was a phenomenal delight. Thank you for your generosity!



What a great Smithfield Culinary Presentation with Chef David Goldstein on "Dry Sausages"! Thank you for visiting the Harrisburg Chapter and sharing your knowledge with us Chef! There are many different variations of pepperoni to learn about alone! What it's made of, how it's finished, "Cup and Char", "Cup and Curl". Check out the live presentation recording [here](#).



Your help is needed for our chapter's annual fundraiser, a joint effort with the PRLA and PA Breweries: PA Flavor, April 15th at the PA Farm Show Complex, 1-5pm. Thank you to all our local schools for help in preparing and executing the event. Many members have already volunteered as well- thank you. Reach out today to sign up!



I look forward to seeing many of you at our upcoming April gathering on Monday, April 17th at Greystone Brewhouse (303 Golf Club Ave, Dillsburg, PA 17019). Join us for a social hour from 6-7pm. At 7pm our meeting kicks off with guest speaker, Seth Weaver from Weaver's at Wellsville. Check out their [website](#) to build your anticipation! I look forward to

seeing many of you there!



Be well, stay healthy and happy.

Chef Autumn Patti, ACF Harrisburg Chapter President

March 2023

Ingredient of the Month~ JICAMA



Scientifically known as *Pachyrhizus erosus*, meaning “thick root” derived from Greek, jicama has been cultivated in Mexico and Central America for centuries. Popularized in the U.S. after drought decreased potato production, jicama is now a popular dietary staple in many parts of the world. Like its potato relative, jicama is a tuber with light-brown skin and white flesh that adds a sweet, nutty flavor and can be used in a variety of raw and cooked preparations. Download the PowerPoint presentation and complete the quiz by logging on to the [ACF Online Learning Center](#) to earn one hour of continuing-education credits toward ACF certification.

- [Presentation](#)
- [Handout](#)
- [Quiz](#)

Get Education Credits! Take the Quiz at -

<https://www.acfchefs.org/ACF/Education/ProDev/ACF/Education/Learning/ACF Online Learning Center.aspx>



Welcome to the Vice President's Corner

Recipe of the Month



Quinoa and Chicken Bowl *with Roasted Sweet Potatoes, Brussel Sprouts, Pecans, Dried Cranberries and Jicama Chips*

Servings
4 servings

Ingredients

Quinoa

- 1 cup quinoa
- 2 cups chicken stock
- 1 teaspoon salt

Chicken

- 1 tablespoon Chopped garlic
- 1 tablespoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1 tablespoon olive oil
- 1 tablespoon chopped parsley
- 4 ea. 4oz chicken breasts

Roasted Sweet potatoes

- 2 oz olive oil or use oil spray
- 2 medium size sweet potatoes, peeled and medium dice

Roasted pecan

- 4 Tablespoons Pecan pieces
- Canola oil or oil spray

Combine and roast in oven for 10 minutes and 375 degrees

Dressing

- 2 oz maple syrup
- 2 oz Dijon mustard
- Pinch salt and pepper

Combine



Jicama strips

- 1 medium size Jicama, peeled and julienned
- Pinch salt and pepper

Combine and fry until crisp or toss with a little oil and cook in an air frier until crisp

Brussel Sprouts

- 1 cup sprouts, cut in quarters
- 1 tablespoons canola oil
- Pinch salt pepper

Combine and place in an air frier at 400 degrees for about 10-15 minutes until crisp

Instructions

Quinoa

1. Place the quinoa, chicken stock, and salt in a medium pot and bring to a boil.
2. Cover and lower the heat to simmer until the water has evaporated and the quinoa is tender with the germ visible, about 15 minutes. Fluff with a spoon or fork.

Chicken

1. Combine the paprika, oil, garlic, salt, and pepper. Mix well and let sit for about 1 hour
2. In a large skillet over medium heat, olive oil. Once hot, add the chicken breast and sauté until golden brown. Flip over and place in a 375 degrees oven for 10 minutes until the chicken reaches 155 degrees. Let rest

Sweet potatoes

1. Combine the potatoes, oil and roast in oven at 375 degrees for about 15 minutes

To serve, divide the quinoa among 4 plates or bowls. Top with sliced chicken breast, arrange the sprouts, sweet potatoes around chicken. Drizzle the dressing over it and garnish with the pecans, dried cranberries and top with the fried Jicama.

STUDENT SPOTLIGHT!

From Nanishka Carlson
ACF Harrisburg Student Representative
HACC Culinary Arts student

nbc40746@hawkmail.hacc.edu

1. What made you want to study culinary arts?

I began working at a small, family-owned bar and grill as a food runner when I was 14 years old. As I got a little older, I was cross-trained to be a dishwasher and then a line cook. Once working in kitchen, I occasionally got to observe as my kitchen manager/chef prepared the special dishes for the weekly special menus. He was the first sophisticated example of food preparation and appreciation that I had seen at that time. From watching him, I began to realize that cooking was a form of art. It was there that I fell in love with the restaurant and hospitality industry. However, it wasn't until my mom and I discovered HACC's Culinary Arts program and all that it offered that I actually decided to choose the restaurant and hospitality industry as my career.

2. What is your favorite dish to make?

Although it's a hard choice, Eggplant Parmesan is my favorite dish to make.

3. What would you like to achieve with your culinary degree?

I believe that whatever opportunities that I will have after my graduation do not exist yet, and therefore I don't know about or plan for them. I expect that whatever opportunities I do get both before and after graduation will inspire me and lead me in whatever direction I'm supposed to go. That being said, looking long term in a very ambitious, dreamy way, I do imagine myself beginning and operating an educational institution designed to provide learning and working opportunities to those who otherwise may not have an accessible opportunity to experience both working and learning hand-in-hand to enhance individual advancement. This institution would employ the culinary arts as an appreciated art, nutritional information, and working opportunities within this institution. Besides that, I think that I'd also very much enjoy being an investor for food service operations.



Victoria Thomes

HACC Culinary Arts student

Below preparing the Fried Rice with Chef Long and reading the Culinarian's Code at our March gathering.



4. What recipe are you sharing with us this month and why?

It is my pleasure to share my Eggplant Parmesan recipe due to the positive association that I have with it. I remember a time earlier in my culinary training that I was becoming very discouraged by my lack of ability to execute a dish with good time management. One evening, I was cooking this dish for my dad, and I was finally able to make the whole process come together beautifully. It was a very exciting boost of confidence for me as well as a nudge to keep going/trying. In addition, I recently made this dish again for my dad and my grandmother. It was lovely to compose something warm, a little unusual/fancy, and memorable to share with my family.

Eggplant Parmesan by Victoria Thomes, HACC Culinary Arts student

Yield: 4, 10 oz. servings

Roasted Tomato Sauce

15 oz. Roma Tomatoes
2 oz. Shallot (or sweet onion), diced
1 teaspoon Garlic, minced
1 Tablespoon Italian Seasoning
¼ cup Vegetable Oil (for tomato sauce)
3 g Basil, chiffonade
Salt and Pepper, To Taste

Breaded Eggplant

1 Large Eggplant, sliced evenly
4 oz. all-purpose flour
2 Eggs
6 oz. Breadcrumbs
1 oz. Grated Parmesan cheese
Vegetable oil, as needed (for frying eggplant)

Additional Ingredients:

12oz Choice of Pasta, traditionally spaghetti/angel hair
Salt, as needed (for boiling water)
Olive oil, as needed (for boiling water)
8 slices fresh Mozzarella cheese
Basil chiffonade for garnish

Directions:

- 1) Preheat oven to 350 degrees Fahrenheit.
- 2) On an oven-safe tray, lay out the tomatoes, onions, garlic, Italian seasoning, salt and pepper, and vegetable oil and toss everything together. Roast until fragrant, approximately 15 minutes.
- 3) Get a large enough pot of water with salt and olive oil boiling. Have the pasta ready.

- 4) Prepare the Standard Breading Procedure by laying out the flour, eggs, and breadcrumbs in three separate containers. Mix the parmesan into the breadcrumbs. Arrange these three containers so that the breadcrumbs are closest to the stovetop and the flour is farthest away with the eggs in the middle.
- 5) Remove the roasted, fragrant tomato mixture from the oven and transfer to combine with basil in a warm non-reactive (stainless steel) saucepot to simmer over low-medium heat. Leave the oven on.
- 6) Heat a large frying pan on the stovetop and then add a shallow amount of vegetable oil. (Keep vegetable oil near as you may need to add more to the pan depending on the amount of eggplant). Lightly coat the eggplant slices in the flour, then eggs, then enough breadcrumbs to cover the surface, in that order. Immediately and carefully lay the slices of eggplant down into the hot shallow oil. Flip once as soon as the face-down side is golden brown. Once the second side is also golden brown, remove from the frying pan and lay out-in a single layer-on an oven-safe tray.
- 7) Briefly put the fried eggplant in the 350 degree Fahrenheit oven to further crisp.
- 8) Put pasta in the boiling water. Cook until al dente ("too the tooth").
- 9) While the eggplant is crisping and the pasta is cooking, puree the simmering tomato sauce with the emersion blender. If an emersion blender isn't available, a food processor or blender may be used. Another option could be to simply mash the tomato mixture with a potato masher to obtain a surprising visual variation of a traditional dish. After pureeing (or mashing), season to taste and keep warm. (If before beginning the recipe you know that you'll have to use a food processor or blender, check the manual that came with it. Some equipment requires that all products to be processed or blended mustn't be hot. If that's the case, begin the roasted tomato sauce well in advanced than everything else so that it has time to cool before pureeing. Reheat and season to taste after pureeing).
- 10) Remove the crisp eggplant slices from the oven and let rest for a minute or two. While eggplant is resting, strain pasta and turn off your oven.
- 11) Plate up by spreading a dollop of roasted tomato sauce over the surface of the plate. Then roll the pasta (if spaghetti) with a fork and a large spoon and then gently lay the rolled pasta down on the center of the plate. Top with a little more roasted tomato sauce. Arrange the hot eggplant slices on the plate as desired and top with mozzarella cheese and/or other cheese of choice. Top cheese with more roasted tomato sauce. Garnish with optional leftover basil chiffonade and/or more cheese and ENJOY!!

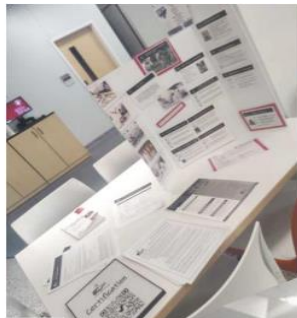


**Stacked Eggplant Parmesan prepared
in the Culinary Arts I class at HACC**

Minutes from March 20, 2023:

- ❖ **President Chef Autumn Patti** requested the meeting be brought to order at 7:00 pm. Motion to approve made Chef Gipe, Chef Harants seconded.
- ❖ **Welcome & Introductions** Chef Patti welcomed all and thanked the students and chefs at HACC for hosting our chapter. Thank you to Smithfield Culinary and Affinity Group with their partnership in preparing an awesome spread tonight.
- ❖ **Pledge of Allegiance:** VP John Reis led the membership in the Pledge of Allegiance.
- ❖ **Culinarian Code:** HACC Culinary Arts student, Victoria Thomes, read the Culinarian Code.
- ❖ **Board in attendance:** Present: President Autumn Patti, VP John Reis, Treasurer Cher Harris, Secretary Anna Smith, Student Rep Nanishka Carlson,
- ❖ **Number of participants in attendance:** 37 in person, 1 zoom





ACF Harrisburg OPEN HOUSE

Desserts in the new Demonstration Classroom at HACC



Student Scholarships
Attention:
 Culinary Arts, Baking & Pastry Arts and Hospitality Management Students

2024 Student Scholarships

ACF Harrisburg is pleased to announce the availability of two \$500 student scholarships for students pursuing a degree in Culinary Arts, Baking & Pastry Arts or Hospitality Management at HACC. The scholarships are available to students who are currently enrolled in one of the following programs: Culinary Arts, Baking & Pastry Arts or Hospitality Management. The scholarship is awarded to the student who has the highest cumulative GPA in their program. The scholarship is awarded to the student who has the highest cumulative GPA in their program. The scholarship is awarded to the student who has the highest cumulative GPA in their program.

For more information, please contact the ACF Harrisburg Chapter at acf@hacc.edu or call 717-254-2000.



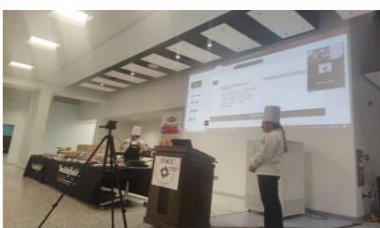
Members joined in person as well as remotely via zoom.

Thank you for joining us!

Access the Smithfield Culinary presentation on Dry-Aged Meats on our website.



Thank you Chris Ditlow for the awesome wood carvings!



www.acfharrisburg.com

Secretary's Report- March Mise en Place

- ❖ Motion to approve without changes made by Chef Marolf, 2nd by Chef Long- Accepted by all, Motion passed. It was later noted that the dates are listed as 2022 on the meeting calendar.

Treasurer's Report- March 2023 : as reported by Treasurer Cher Harris

Checking Account	\$1,931.80
Saving Account	\$7,226.90
Scholarship Fund	\$2,986.30
Total	\$12,145.00

- ❖ Motion to approve made by Chef Gipe, 2nd by Chef Harants- Accepted by all, Motion passed.
- ❖ **If you would like to donate to our student scholarship fund**, please make checks payable to Harrisburg ACF Chapter PA 181 and give to a member of the Board or through Venmo- use Cher Harris/pastry-queen-14

ATTENTION STUDENTS

The **2023 ACF Harrisburg Scholarship Application** is now LIVE! Scan the QR code below to apply by May 15th.



**American Culinary Federation
Harrisburg Chapter PA181
Presents:**

Student Scholarships

**Attention:
Culinary Arts, Baking & Pastry Arts
and Hospitality Management Students**

\$500 Student Scholarships

Eligibility:

- High School Graduating Senior, accepted to an ACF accredited hospitality management or culinary/pastry arts post-secondary institution **OR** currently enrolled in an ACF post-secondary accredited program.
- American Culinary Federation Member of PA181 Chapter.
- Participated in 2 ACF events over the past 12 months.
- Completed Community Service within past 12 months.
- Letter of Recommendation and Resume required, plus a short answer questionnaire to be completed.
- **Applications Must be received by May 15th!**

SCAN HERE TO APPLY:



Membership Drive Ended!

Do you know someone that wants to join the ACF Harrisburg Chapter? *Help us grow our membership!* **The Membership Drive ended March 31st, but it is always a good time to join our chapter!** Please share this direct [link](#) to join the ACF and PA181 chapter specifically. There are several membership categories to select from.

National Updates

- **Northeast Regional Symposium-** April 1st in Baltimore. *Thank you Anna for representing our chapter at this!*
- **2023 National Convention** in New Orleans, July 16-19th
Board of Governor's July 16th, AAC Induction Dinner July 18th

Save the Date for
The Northeast Regional Symposium:
"A Taste of the Chesapeake"
April 1, 2023
8-10 CEH \$100
Hotel Reservations
Weslin BWI
 1120 Old Elkridge Landing Road
 Linthicum Heights, MD 21090
 PH: 443.577.2722 Res: 866.225.0511

Join us at US Foods
 7830 Coca Cola Drive
 Hanover, MD 21076

PRESENTORS:
 Chef Julia Spodilke - "Allergens + Living Gluten-Free"
 Chef Rich Hoffman Jr., CEC, CCA, AAC -
 "Fish of the Chesapeake"
 CA&E Collective and Lost Ark Distillery
 "Mixing it Up!" local cocktail mixers and small batch rums
 And So Much More to be Announced!!!
Event/Hotel Registrations: www.greaterbaltimoreacf.com

❖ National Elections

- **3/31- Dues must be current to receive voting ballot**
- 4/24 – Electronic ballots mailed to members
- 5/07 – Ballots must be cast by Midnight Eastern Time











ACF National Elections

Town Hall Meetings

Watch recordings of all the Town Hall Meetings at:

<https://www.acfchefs.org/ACF/About/Elections/ACF/About/Elections/>

2023-2025 ACF National Office Candidates

ACF National President	
 Kimberly Brock Brown, CEPC, CCA, AAC • Bio • Statement • Recorded Statement	 Ray McCue, CEC, AAC • Bio • Statement • Recorded Statement
 Rene Marquis, CEC, CCE, CCA, AAC • Bio • Statement • Recorded Statement	 John Selick, CEC, CCA, AAC • Bio • Statement • Recorded Statement
ACF National Secretary	
 Jeff Bacon, CEC, CCA, AAC • Bio • Statement	Southeast Region Vice-President
	 Bryan Frick, CEC, AAC • Bio • Statement • Recorded Statement
ACF National Treasurer	
 Kent L. Andersen, CEC, CCA, AAC • Bio • Statement • Recorded Statement	 Peter F. Vossenber, CEC, CCE, CCA, AAC • Bio • Statement • Recorded Statement
 Kyle Richardson, CEC, CCE, AAC • Bio • Statement • Recorded Statement	Western Region Vice-President
	 Jerald "LJ" Klinkenberg, CEC, CCA, AAC • Bio • Statement • Recorded Statement
Central Region Vice-President	
 Scott Parks, CC • Bio • Statement • Recorded Statement	 Greg Matchett, CEC, AAC • Bio • Statement • Recorded Statement
 Rajeev Patgaonkar, CEC, AAC • Bio • Statement • Recorded Statement	
Northeast Region Vice-President	

Chapter Updates

❖ PA Prostart State Competitions

were held on 3/01. Congratulations to all the students that participated! Thank you to all our chapter chefs that participated as judges.



And a special congratulations to Chef Peffley~~

"Lebanon County culinary arts teacher named statewide educator of the year"

Chef Brian Peffley, CEPC, CCE, AAC, a pastry chef instructor at the Lebanon County Career & Technology Center was named the **2023 Pennsylvania ProStart Educator of the Year** at an awards ceremony on March 1, 2023, in conjunction with the 9th annual PA ProStart Student Invitational in State College.



State winners from around the country make up the pool of nominees for national educator awards, including the National Restaurant Association Educational Foundation's James H. Maynard Excellence in Education Award which honors the nation's top ProStart educator. ***Congratulations, Chef Peffley!***

Aging and the Arts

PROGRAM BRINGS CREATIVE ARTS TO SENIOR CENTERS



Culinary arts is one of the many creative arts classes offered by the Adams County Arts Center's Creative Aging Program. The center partners with the Adams County Office for Aging to bring these programs to older adults.

By Lisa Gregory Photography by Melissa Ring

- ❖ And check out Chef Reis featured in *Celebrate Gettysburg's* March/April 2023 publication! Aging and the Arts is a program that brings the Creative Arts to senior centers.

Click on the link below to read the full article. Thank you for dedicating your time Chef!

<https://www.mydigitalpublication.com/publication/?i=784362&p=22&view=issueViewer>

❖ **Community Outreach Grant**

“Chef’s we’d like to acknowledge the meaningful community work you do! *Community Outreach Granted* kick off in January 2023 and will continue throughout the year. This program will feature chapters and ACF members who give back to their communities with a monthly opportunity to win a \$250 grant. To participate, post once on your preferred social media channel during the month about a culinary-related community project you’ve participated in within the last 60-days. Tell us a little about the project and the impact it had. Use the hashtag #ACFUnitedGrant”

❖ Good luck to Chef Jay Varga who is going down to Florida for the National ICA Convention. He will be overseeing the whole kitchen down there for the whole week.


PA FLAVOR <http://paflavor.com/>

April 15, 2023 at the Farm Show Complex. We will have a booth for the chapter with samples, 3 live demonstrations, and provide the food for the event. Thank you to all that have already signed up!

Volunteers needed


- ❖ Friday, April 14th from 9-2 for prep at *HACC*.
- ❖ Saturday, April 15th from 11-6 at the *Farm Show Complex*




 American Culinary Federation
 Harrisburg Chapter

CHEF DEMOS

- 1:45 PM** VIP
PIEROGI POUTINE WITH ABC MOUNTAIN LAGER
 Chef Tom Long, CEC, AAC & students from HACC, Central Pennsylvania's Community College
- 2:45 PM**
LAMB WELLINGTON
 Chef John Reis, CFBE & ACF Harrisburg Student Rep. Nanishka Carlson
- 3:45 PM**
CAKE DECORATING
 Chef Brian Peffley, CEPC, CCE, AAC & students from Lebanon County CTC



SATURDAY, APRIL 15, 2023 | WWW.PAFLAVOR.COM



1:45 PM
VIP

CHEF DEMO

PIEROGI POUTINE WITH ABC MOUNTAIN LAGER




CHEF TOM LONG, CEC AAC, & STUDENTS FROM HACC, CENTRAL PENNSYLVANIA'S COMMUNITY COLLEGE


SATURDAY, APRIL 15, 2023 | WWW.PAFLAVOR.COM



2:45 PM

CHEF DEMO

LAMB FABRICATION & LAMB WELLINGTON




CHEF JOHN REIS, CFBE & ACF HARRISBURG STUDENT REP. NANISHKA CARLSON


SATURDAY, APRIL 15, 2023 | WWW.PAFLAVOR.COM



3:45 PM

CHEF DEMO

CAKE DECORATING



CHEF BRIAN PEFFLEY, CEPC, CCE, AAC & STUDENTS FROM LEBANON COUNTY CTC


SATURDAY, APRIL 15, 2023 | WWW.PAFLAVOR.COM

ACF ChefsForum Educational Webinar Series

The ACF ChefsForum Webinar Series showcases a wide range of topics to educate and inspire culinarians. There are many upcoming webinars for you to join listed below!

*Visit this website to view the full list and watch previous webinars:

<https://wearechefs.com/acf-chefsforum-webinar-series/>

Apr 3, 2023 01:00 PM ET:

ACF ChefsForum: Healthful Dining Options; Classic Dishes Re-Imagined

[Click here to register](#)

What's your comfort food? Join us for a live demo as we explore how you rethink your menus and favorite dishes for today's operations. During this session, Chef Christina Bodanza CEC, CDM, Executive Chef at UF Health – The Villages Hospital from Morrison Healthcare and moderator, Chef Sarah Winchell, MPA, CDM CFPP, Culinary Arts Instructor at Des Moines Public Schools will take on the challenge of creating modern, nutritional and budget conscious spins on classic meal favorites. Treat your guests who are craving nostalgic comfort foods, as the chefs discuss how to reimagine your menu plans top tips and techniques on boosting flavors and eye appeal, as they share tips for increasing your diner, guest, patient and resident satisfaction through reimagining your meal options at your healthcare or long-term care facility.

April 6, 2023, 12PM ET

ACF ChefsForum “The Secrets of Southern Biscuits” – [Click here to register](#)

Join in as Chef Virginia Willis demonstrates her biscuit making technique and explores the key points of gluten, liquid, and temperature. We'll explore a variety of flours and baked goods from a variety of millers including small batch heirloom grain, regional historical mill, mass produced consumer, and foodservice. Chef Willis will discuss different styles of biscuit and how to make this simple freshly made bread work for you in your kitchen. Pass the butter and jelly!

April 20, 2023, 11AM ET

ACF ChefsForum: Cuisines of Guam “Live from The Greenbrier” [Click here to register](#)

Live from “America's Resort” in White Sulphur Springs, we'll take a virtual flavor journey to the western Pacific Ocean, where Hunter Gentry; a Junior Apprentice at The Greenbrier's Apprenticeship Program and graduate from The Culinary Institute of America in Napa Valley, will demonstrate his favorite dishes from Guam. Modern-day cuisine of the largest of the Mariana Islands, is the result of the cultures and blended flavors of indigenous tribes of Chamorro, with other Pacific Islanders, Asian, European, and American influences. During this presentation, Hunter, who grew up in the Hawaiian islands, will share his insights on Chamorro cooking, the culture, influence of Spain, and the island's food history. Our spotlighted young chef will present on dishes served in Guam, such as kelaguen, bbq chicken and red rice, Kadon Pika (spicy stew).

April 28, 2023, 2PM ET

ACF ChefsForum: Aperitivo! Savor the afternoon with drinks and small bites, boost traffic and profits [Register Here](#)

Are you looking to boost profits? Check in with the latest Foodservice Industry trends that can drive traffic and profits in off hours with tiered menu applications from BelGioioso Owner, Sofia Auricchio Krans. Learn how to execute consumer experiences that delight guests, with live demonstrations of menu applications that will fit well into off hour menus and applicable to any type of foodservice operation.

May 9, 2023, 1PM ET

ACF ChefsForum: Modern Baking Trends: Multigrain Enriched Doughs [Register Here](#)

Richard is a classically trained French baker, Certified Master Baker, holds a degree in Baking Science from KSU with a minor in Cereal Chemistry, received a certification from the American Institute of Baking (AIB), plus a degree in Sales and Marketing from Benjamin Morel, France. Richard spent the last 34 years working in the bakery industry, from the retail bakeries to large CPG Brands where he held and led Research and Development groups. Richard understands that innovation, quality and consistency are the key factors to staying relevant in the category.

Richard is now the owner and creator of Baking Innovation, a speed to market innovation company, Richard's last position was as a Senior Director of R&D for Flowers Foods. Richard is backed by a Brain Trust group with over 400+ years of experience at his disposal.

Richard's unique mix of passion, creativity and science gives him the ability to rapidly create and innovate quality baking and snacking items that consumers will love. Richard other work experience includes developing new frozen microwavable sandwich option for Healthy Choice, where he received a patent for his invention. Richard has a strong knowledge for consistency and quality in both breads and cakes, during his career at Sterling Foods, he developed new MRE bread flavors for the US Military, and during his tenure at Hostess Brands, he extended the shelf life of all Hostess branded items from 30 days to 53 days. Richard taught bakery classes at the Culinary Institute of America, Johnson and Wales, plus many community colleges. Today Richard spends his time in his lab near Philadelphia, researching old world techniques, trends, and clean label ingredients to find solutions for food manufacturers for the ever-changing market.

Other Committee & Member Reports (New Business)

- ❖ Summer Church Program. June 20th – August 4th we will be providing lunches to St. Paul's Church for kids and volunteers, Monday – Friday, about 50-60 meals a day. For doing this they will donate \$2500 to our scholarship fund. Help is needed. If you want to participate contact Chef Gipe at chefcharlie@comcast.net
Chef Gipe will provide an update at the April meeting.
- ❖ The Ronald McDonald House is looking for help. They are asking our members to provide individual meals for about 50 people a day. We are looking into what they need specifically and how they can work with our capabilities right now. More information will be available at the next meeting.

Motion to adjourn the meeting: VP Chef Gipe; 2nd by Chef Long- Accepted by all, Motion passed. The meeting adjourned at 8:32pm.

Join us
Monday, April 17th at Greystone Brewhouse
for our April Chapter gathering!
303 Golf Club Ave, Dillsburg, PA 17019
6-7pm Social Hour
7-8:30 Meeting with Seth Weaver of Weaver's from Wellsville



2023 Meeting Locations & Education

In person meetings begin at 7pm

Links and information are also found on our website: www.acfharrisburg.org

January 23, 2023	JDK Catering Group, “Chafer-Cooking” with Chef Anna Smith
February 20, 2023	Cumberland Perry Area VoTech, “ACF Student Membership with Nanishka Carlson, 6:30 Social hour
March 20, 2023	HACC, Cooper Student Center 6-7pm Tour and Demos, 7pm Business Meeting
April 17, 2023	Greystone Brewhouse in Dillsburg
May 15, 2023	TBD
June 19, 2023	HERSHEYPARK! (Confirmed!)
July 17, 2023	ACF National Convention in New Orleans
August 21, 2023	TBD
September 18, 2023	TBD
October 16, 2023	Hershey Country Club
November 20, 2023	TBD
December 18, 2023	John Gross & Co. (TBC)

2023 MEETING HOSTS & EDUCATION PRESENTERS NEEDED

Interested in hosting a meeting or providing an educational component?

Click on [this link](#) to submit your information.

Thank YOU!!

ACF Harrisburg Chapter PA181

2023-2024 Officers

President:

Chef Autumn Patti

*Program Director, Associate Professor
Culinary Arts, Baking & Pastry Arts Programs
HACC, Central Pennsylvania's Community College*

arpatti@hacc.edu

Vice President:

Chef John Reis

fdcfbe@yahoo.com

Secretary:

Chef Anna Smith

Supervising Chef at JDK Catering Group

annansmith1984@gmail.com

Treasurer:

Chef Cher Harris CEPC

*Corporate Pastry Chef
Hershey Entertainment & Resorts*

cdharris@hersheypa.com

Student Representative:

Nanishka Carlson

HACC Culinary Arts student

nbc40746@hawkmil.hacc.edu

Chairman of the Board:

Chef Brian D. Peffley, CEPC CCE AAC
Pastry Instructor Lebanon County C.T.C.

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.