

American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

March 2017

President's Greeting: :

Next Meeting:

7:00pm

Monday: April 17th

Keystone Technical Institute

2301 Academy Drive

Harrisburg, Pa

17112

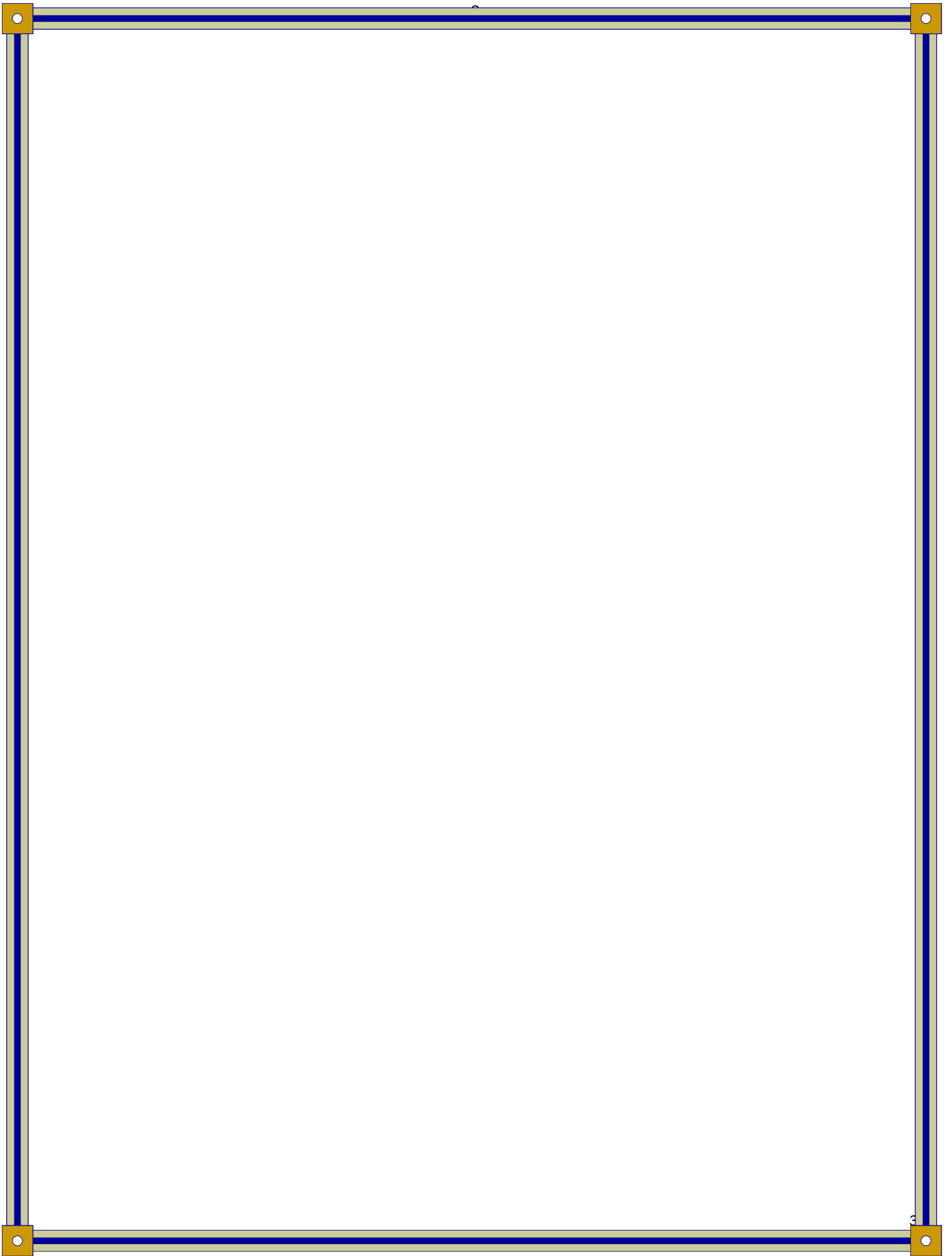
Remember at every meeting you will.....

Gather with friends

VP Corner

March 2017

Chefs, Students and Guests



2017 MEETING LOCATIONS

Please mark your calendars

2017 Meeting Schedule

All meetings start at 7:00 pm **(Unless Noted!)** and are also found on our website: www.acfharrisburg.org If you would like to host let Chef David Mills know and we will put you on the schedule.

January 16th, Hilton Hotel

February 20th, Sysco of Central Pa

March 20th, YTI

April 17th at KTI

May 15th, Cumberland Perry Area Vo Tech

June- 19th to be announced

July 17th at Kegel's Produce

August 21st at City Island Harrisburg

September 18th at HACC

October 16th at the Hotel Hershey



MEETING MINUTES FROM MARCH 20TH 2017:

6:58pm- – Board in attendance: Chef Mills, and Chef McGrath

Chef Tim Harris CEC hosted with YTI with Educational Presentation from Nathan from Meyers Natural Angus and Chef Bob Miller from Exceptional Foods, Inc. Thanks for the discussion on Barbecue and Red and Black Angus Gentlemen.

8:05pm Introduced our host for the evening— Chef Mills introduced and thanked Chef Tim Harris CEC from YTI and Chris Ditlow presented Chef Harris with a beautiful hand crafted LaserLeaf Cutting Board Nice Work! Chef Harris CEC and the students at YTI treated us to Roasted Beef Brisket with cherry and apple woods, French Onion Soup, roasted Root Vegetables and Roasted Sweet and Spicy rubbed Chicken. The desserts were delicious from the Baking and Pastry Students, thank you Chef Susan Notter CEPC and students well done!

8:15pm Chef Mills brought the meeting to order, pledge allegiance, prayer by Chef Roebuck CEC

Treasures Report: March 2017 Chef Autumn Patti

Presidents Report: Chef David Mills—

Correspondence:

Chef McGrath –Pa Flavor Event is April 22nd at the Farm Show interested people can see Chef Richard Blythe at Sysco .of Central Pa.

COMMITTEES

Certification: Chairperson: Chef Harris CEC

ACF is rewording tests for Savory, check out the new Practical Exam changes for CEC changes in ingredients. They are working on making the pathway for CEC to the CMC more obtainable. The Pass Rate is only 6%. \$12,000 for an 8 Day exam. Trying to create stepping stones for CEC to CMC by having modules currently there are 22 Chef's interested in the CMC exam.

Education: chair: Chef Jason Clark Chef de Cuisine, Hollywood Casino

We are still looking for a June host for our monthly meeting.

Newsletter: Chairperson Chef Tim McGrath Co-Chair: Chef Campbell

Please contact Tim or David if you would like any information posted (Upcoming events, recipes, job postings etc.) tmcgrath@cpavts.org or dtmills@HACC.edu

We are working on a total transition of the newsletter to be viewed from our web-site only and not sent out individually. **600 newsletters are sent out monthly!!**

Postsecondary students need to update emails in order to receive the newsletter electronically. If graduated a personal email is needed to ensure you receive the newsletter.

Social Media and Website: Chair: Chef Campbell

Chef Campbell has been consistently updating our web-site so please keep checking it out for new information. We are going to expand our reach with Instagram and more twitter information.

Please forward any ideas to Chef Campbell @ www.acfharrisburg.org

Be sure to like and share anything that it is posted on Facebook!!! In this way more people can share in what our chapter is doing.

Academy of Chefs: Chef Bob Roebuck CEC, AAC-

2016 Budget \$219,400 2017 Budget total revenue \$178,500

Revenue \$138,038 expenses \$173,600

Loss of \$81,362.

2017 Tentative AAC Inductees 14, Tentative Honorary AAC Inductees, (HACC) 6 and tentative HOF 2 not finalized. There is an Inductee Dinner at Disney's Coronado Springs Resort 7/11/17

Spouses Luncheon 7/12/17. The AAC will give \$1,000 to each Regional Student Team.

Dinner Journal Advertising Full page \$800., 1/2 page \$500., 1/4 page \$300. and patron \$100.

Elections will also be held for AAC in 2017. The Business Meeting including State of ACF — Chef Macrina CEC AAC said the year is in the black, increase membership, get the ACF Brand more recognized. They want to develop a strategic plan that covers alignment, growth, services, finance and resources for New Chefs. Let's invite New Chef's to chapter meetings, help with dues, chapter may pay part. Let's see ACF partnership with Skills USA, NRA and look for updated CMC material this fall.

Chef Joe Aiello stated look at the by-laws, terms in office 4 years, also Board of Directors 4 years, Chapter President follow chapter and by-laws.

Chef Michael Ty stated the Chef and Child continues to grow, lets create tools and programs for chapters

Chef John Minnitti at the business meeting had up for Nominations and Election: Secretary Kyle Richardson and Micahel Roddey Treasurer: Joe Aiello and Chris Donato, President: Jeff Bacon, Stafford DeCambra, Michael Deihl, David Ivey-Soto, David Russell, Jim Taylor and William Tillinghast

Vice President: Mark Kent, Christopher Neary and Barry Young

Other Ideas discussed:

- 1. Chapter President conference call to share educational programs**
- 2. Summer Food Camp for Culinary Students (High School and/or Vocational Students)**
- 3. Have Student members run a chapter meeting**
- 4. Take Students and Interested Chefs to an out of town food show**
- 5. CHEF CONNECT-Charlotte, North Carolina February 25-28th 2018**



CHEFS MOVE TO SCHOOL: CHEF ROEBUCK & CHEF BYREM HAVE NOTHING TO REPORT AT THIS TIME

OLD BUSINESS:

NEW BUSINESS: CHEF ROEBUCK CEC AAC MADE A MOTION TO CONTRIBUTE \$1,000. TO THE CHURCH KITCHEN OF MR/MRS. JOHN GROSS AND REPAY THE ORIGINAL \$750. THAT MR. GROSS GAVE TO START OUR CHAPTER. BOB BIDDLE FIRST, CHEF JOHN REIS 2ND MOTION WAS PASSED

MOTION TO CLOSE MEETING: — 8:35PM Meeting Adjournment Chef Bob Biddle 2nd Chef John Reis

ACF Harrisburg Chapter PA 181

2017 Officers

President:

Chef David T. Mills III

Chef Instructor, Culinary Arts

HACC, Central Pennsylvania's Community College

Email: dtmills@hacc.edu

Telephone: 717-221-1737

Vice President:

Jason Clark

Chef de Cuisine , Hollywood Casino

Jason.clark@pngaming.org

Treasurer:

Chef Autumn Patti

Program Director, Chef Instructor

Culinary Arts and Baking & Pastry Arts Programs

Culinary & Pastry Arts Club Advisor

HACC, Central Pennsylvania's Community College

arpatti@hacc.edu

Secretary:

Chef Tim McGrath CCC

tmcgrath@cpavts.org

1-717-697-0354 ext. 170

1-717-514-6803

Chairman of the Board:

Brian Pfeffley CEPC, CCE, AAC

Pastry Instructor

Lebanon CTC

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.



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