



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

March 2019

Presidents Greeting:

Hello Chefs, Educators, Cooks, Students and Food Enthusiasts Spring is finally here!

I wanted to thank HACC's Chef Autumn , Chef Chad and their students for hosting us in March. I really enjoyed and learned a lot from Mr. David Santucci and his lesson on mushrooms he was a funghi. Mushrooms have a great place in the world of a Chef because there are so many types, flavors, sizes that offer an infinite number of possibilities in the hands of a creative individual. Morels. Portabellas, Shitake, Trumpet just to name a few come in many market forms. Now there is also the Truffle black or white that are subterranean funghi . The French Black Truffle (Perigord) is native to southern Europe

And the Italian White Truffle (Piedmont)is found in Northern Italy . I went to our March Harrisburg ACF 181 meeting and had dinner with friends, learned about mushrooms and got involved in some community service. We are hosting our next meeting at Lancaster's YTI I hope to see you all there if

You are coming to the meeting could you please email Chef Timothy Harris CEC at Timothy.harris@yti.edu to assist with the headcount. Until then friends Keep on Cooking!

Tim McGrath CCC

McGrath101@comcast.net

1-717-514-6803

Next Meeting:

Monday: April 15th

YTI Career Insitute

3050 Hempland Rd.

Lancaster PA 17601

7:00pm

VP Corner

February 2019

Chefs, Students and Guests

2019 MEETING LOCATIONS

Please mark your calendars

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 - Hilton Harrisburg

February 18th, Sysco of Central Pa

March 18th, HACC

April 15th at YTI Career Institute, Lancaster PA

May 20th, at TBD

June 17th, at TBD

July 15th, at TBD

August 19st at TBD

September 16th, at TBD

October 21st, at TBD

November 18th, at TBD

December 15th, at TBD



MEETING MINUTES FROM MARCH 18TH:

7:00pm- – Board in attendance: All Present - Secretary accused

7:03pm– — Chef McGrath greeted Chapter and Guests that came to the Sysco

7:05 Pledge By Chef McGrath and Prayer by Chef Gipe CEC AAC

7:30pm Introduced our Educational Component— Chef McGrath gathered the chapter for White Deer Run treatment center. Presented by Sarah Hawkins and Michelle Britton—717-968-3640. They reviewed the needs of chefs to be aware of substance abuse in the hospitality industry and offered ways to help employee's as needed

Reading or Posting and approval of minutes / Motion to accept Chef Gipe 2nd by Chef Reese

Thank You to Chris Ditlow from Laser Leaf for his presentation to Chef Autumn Patti.

Treasurer's Report: March 2019

2019 Chef Autumn Patti

Beginning balance: checking account \$ 2,668.35

Beginning balance: savings account balance is \$7,736.54

The New Rate for Professional Membership to ACF is \$190.00

Treasure will be filing tax documentation in March

Presidents Report: Chef Tim McGrath CCC

We are in need of meeting location for this year. Please consider hosting a meeting and contact Chef McGrath.

Correspondence:

Chef Doogie – no report at this time

COMMITTEES

Certification: Chairperson: Chef Harris CEC

no report at this time

Education: Mushroom for all —

Newsletter: Chairperson : Chef Doogie

Please contact Doogie if you would like any information posted (Upcoming events, recipes, job postings etc.)
tdurgey@hersheypa.com

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.

CHEFS MOVE TO SCHOOL: CHEF ROEBUCK HAS NO REPORT AT THIS TIME

MEDICAL NUTRITION COMMITTEE-CHEF DAVID GURDUS CEC NO REPORT AT THIS TIME

OLD BUSINESS: NONE

NEW BUSINESS:

Shalom House: Summer June 17 to August 5 Dream Builders Virginia Pereira 717-343-9399

We are looking for member to go to the church and work with younger people to teach them prep and making simple recipes. Class will take about 1 1/2 hours of time. We will need to finalize this in May so April meeting please inform the board if your able to help. Food will be coming from the Food Bank. Volunteer would be able to choose the time and day and they will make it work. Chef Robuck can provide additional information.

Social Media and Website: Chair: Chef Campbell

Motion made to update the Web Site—Approved by all

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.

Ronald McDonald House:

Chef Ben King to cover April meal

Thank You for your support

Academy of Chefs: Chef Bob Roebuck CEC, AAC

Year End Budget \$176,200 Actual \$151,483 \$24,717 loss as they had to purchase wine for AAC dinner

2019 Regional students team grants 4 at 1000.00 to be offered

2019 Scholarships updates: 300 applicants— 1500.00 for certification and 2500.00 for degree

Tentative AAC inductees—19 Honoree—6 Hall of Fame—4

Induction dinner to be held August 4, 2019 Marriot World Center

Elections: AAC Chair Rico DiFronzo

Vice Chair Joe Aiello, CEC AAC Wilfred Berian, CEC CCE AAC Rajeev Patgaonkar, CCE AAC

**Blood bank: Chairperson:** Chef Harants

If you are planning on donating blood and you do not have a specific individual you would like to donate it to. Donate to ACF PA 181. Our goal is 16 pints per year.

Golf Outing: Chairperson: Chef Tim McGrath-

Chef Gipe stated that we should continue to do this.

PA Flavors: :

Chef Blythe Saturday, April 27 in the EXPO HALL at the Farm Show complex VIP Buffet at 1:00pm and General Public starts at 2:00pm.

Food Bank: Chef Roebuck CEC AAC- see Bob if you are interested

Chopped Competition at the Hilton— Mystery Basket with ingredients— 30 minutes / Salad / Ebtree / Starch / Vegetable / Dessert Gather own groceries and seasonings.

Call Chef Roebuck @ 717-566-1062

MOTION TO CLOSE MEETING: — 0:00PM

BY CHEF ROBUCK 2ND BY CHEF RECCE

NEXT MEETING TO BE HELD AT:

YTI CAREER INSTITUTE, LANCASTER PA

RSVP TIM HARRIS AT— Timothy.harris@yti.edu

ACF Harrisburg Chapter PA 181

2019 Officers

President:

Chef Tim McGrath CCC

tmcgrath@cpavts.org

1-717-697-0354 ext. 170

1-717-514-6803

Vice President:

Chef Richard Blythe Jr.

Sysco Central Pennsylvania

717-561-4000 Ext 4574

blythe.richard@centralpa.sysco.com

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 Doogie

HERCO—Entertainment Complex

717-508-1560

tdurgey@hersheypa.com

Chairman of the Board:

Chef David T. Mills III

Telephone: 717-221-1737

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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