

American Culinary Federation Harrisburg Chapter- PA181

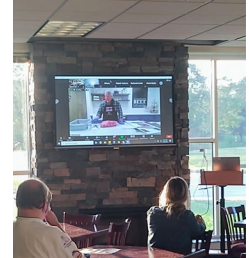


MISE EN PLACE September 2021



President's Greeting

Wow! What an awesome September meeting hosted by Chef Claire Dacko, Chef Lou Sackett, and the students of Dauphin County Technical School!



Thank you!! And what a great presentation provided by the PA Beef Council with a cutting and cooking demonstration. Make sure you check out the recording if you missed the presentation. Yet, the highlight for me, was definitely the FOOD! Even better than it looks, the tastings featured local beef from Bow Creek Farms, a gem found right here in Central PA. An extra thank you to Chris Ditlow of Laser Leaf for the wood pieces!



I look forward to seeing you at our October meeting, hosted by the amazing team at The Hotel Hershey.



Laura Foley will be flying down from Boston to share her knowledge and expertise on sustainability with seafood and choosing great seafood. Join us starting at 6pm for a reception full of her great products!



The meeting will start promptly at 7pm with a presentation for new and future members on our chapter. Following our education, we will report on membership involvement and the hold the coveted 2021 Chapter Awards presentation. The Awards Committee is prepared to present their nominations. Please come prepared with a written nomination if you intend to nominate a chapter member for an award.

Be well, stay healthy and happy!

Chef Autumn Patti
ACF Harrisburg Chapter President

6:30pm EDUCATION: Guest Presenters from the PA BEEF Council-

<https://www.pabeef.org/>

Alex Reitz, Manager, Beef Culinary Center

Alex oversees all NCBA food production as well as all Beef Culinary Center operations. He has spent the last several years as a chef and has held every position in a kitchen which makes him very knowledgeable in many different styles of cooking and methods. He also spent 4 years cooking for Project Angel Heart working with a team to deliver 1,500 meals a day to those needing support in the community. Alex graduated from Johnson and Wales University in Denver with a degree in Culinary Arts. Alex comes from a small cattle community in upstate New York where members of his family raise cattle.



Steven J. Wald



Steven J. Wald (Steve) is *Executive Director, Culinary and Manufacturer & Distributor Engagement* for the National Cattlemen's Beef Association (NCBA). In this capacity, Steve works with manufacturing and distributor partners throughout the United States and works to develop culinary programs for the National Cattlemen's Beef Association. Previously at NCBA, he has directed the product innovation, retail, and veal program areas. Steve has been with NCBA for over 20 years.

Prior to joining National Cattlemen's Beef Association, Wald worked for Management Resources of America, Inc., a consulting company focusing on new business development for international companies entering the US marketplace; Lotte USA, Inc., an international conglomerate focused on US expansion; and for SuperValu, a food retail distribution company. Wald grew up in Quincy, Illinois and received a B.S. degree in Marketing from Illinois State University, in Normal, Illinois. He has lived in Colorado since 1999. Wald is a member of the IACP, IDDBA, AMSA, and PDMA. His culinary passions include making barbecue, pizza, and the perfect prime rib, and seeking out great hamburgers nationwide. His other passions include: hunting, camping, fishing, model railroading, the St. Louis Cardinals, and spending time with family. He and his wife Shannon have one son, Sawyer, and live in Parker, Colorado.

LOCAL FARM Connections

Eleven Oaks Farms is located in Newville, Pennsylvania. We are locally owned and operated. We offer delivery within a 75 mile radius of Newville, PA. We pride ourselves in raising cattle in open pastures with a low stress environment. Our Wagyu and Angus cattle are pasture fed with a natural grain finish. We



follow the century - old feeding protocol used to raise Wagyu cattle in the Kobe region of Japan. Often called, "American Kobe," the Wagyu breed produces beef that is legendary for its superior flavor profile, buttery texture, extreme tenderness and perfect marbling as well as its health benefits.

<https://elevenoaksfarms.com/>

WELCOME TO BOW CREEK FARM HERSHEY, PA

Beef Perfectly Bred and Raised for Excellence.

Bow Creek Farm sets a goal to provide the most discriminating Pennsylvania grown beef product available. Superior cattle, lush green pastures, and hay & grains grown on the farm makes our Premium Red Angus beef the finest on the market. A little dry-aging ensures that you will have a superior eating experience. Every bite. Every time.

Purchase from our on-farm store or let us bring the farm to you – order online and your beef will be shipped from Bow Creek Farm to your front door!

<https://bowcreekbeef.com/>



Ingredient of the Month- PECANS

PECANS are the product of a species of hickory tree, also known as *Carya illinoensis*. Pecan trees usually range in height from 70 to 100 feet, but some trees grow as tall as 150 feet or higher. The seed is an edible nut used as a snack and in various recipes. Pecans have a sweet nutty and buttery flavor.

There are over 1,000 varieties of pecans. Many are named for Native American tribes, including Cheyenne, Mohawk, Sioux, Choctaw and Shawnee. Pecans come in a variety of sizes – mammoth, extra-large, large, medium, small and extra small. They are sold in several forms including whole pecans, pecan halves, pieces, granules and meal.

Before a shelled pecan is ready to be sold, it must first be cleaned, sized, sterilized, cracked and finally, shelled. More than 80 percent of the pecans sold have been “shelled” (the shell has been removed). Once shelled, anywhere from 7 to 9 percent of the pecan meat is moisture. For quality purposes, moisture is reduced to 4 percent (or lower) by rapidly circulating dry air through the pecan meats. In-shell pecans are refrigerated as soon as possible after harvest, which is necessary to maintain freshness and avoid insect infestation.

The history of pecans can be traced back to the 16th century. Originating in central and eastern North America and the river valleys of Mexico, pecans were widely used by pre-colonial residents. Pecans were favored because they were accessible to waterways and easier to shell than other North American nut species. It is speculated that pecans were used to produce a fermented intoxicating drink called “Powcohicora” (where the word “hickory” comes from). It also is said that Native Americans first cultivated the pecan tree. One of the first known cultivated pecan tree plantings, by Spanish colonists and Franciscans in northern Mexico, appears to have taken place in the late 1600’s or early 1700’s. The first U.S. pecan planting took place in Long Island, NY in 1772. By the late 1700’s, pecans from the northern range reached the English portion of the Atlantic Seaboard and were planted in the gardens of George Washington and Thomas Jefferson.

By 1805, advertisements in London said that the pecan was “...a tree meriting attention as a cultivated crop.” In 1822, Abner Landrum of South Carolina discovered a pecan budding technique, which provided a way to graft plants derived from superior wild selections (or, in other words, to unite with a growing plant by placing in close contact). However, this invention was lost or overlooked until 1876 when an African-American slave gardener from Louisiana (named Antoine) successfully propagated pecans by grafting a superior wild pecan to seedling pecan stocks. Antoine’s clone was named “Centennial” because it won the Best Pecan Exhibited award at the Philadelphia Centennial Exposition in 1876. His 1876 planting, which eventually became 126 Centennial trees, was the first official planting of improved pecans. The successful use of grafting techniques proved to be a milestone for the pecan industry.

Today, the U.S. produces about 80 percent of the world’s pecan crop. Pecans are grown in 15 states of the U.S. Most shelling plants are in the southeastern and southwestern United States where the majority of pecans are grown. Significant quantities of pecans also are produced in Mexico’s states of Chihuahua, Coahuila, Durango, Nuevo Leon and Sonora. Modest quantities are produced across the globe in areas such as Australia, Israel, Peru and South Africa.

Pecans can play a role in reducing the risk of heart disease because they have an abundance of “good” heart-

healthy fats. These unsaturated fats can have a protective effect by lowering total blood cholesterol when eaten in moderation. Pecans contain no cholesterol and no trans-fat. Unroasted and unsalted pecan halves and pieces carry the American Heart Association®'s Heart-Check mark to inform consumers that they meet the program's nutritional guidelines including criteria for saturated fat and sodium. One-ounce serving (15- 20 pecan halves) packs more than 19 vitamins and minerals including vitamin A, vitamin E, folic acid, calcium, magnesium, phosphorus, potassium, several B vitamins and zinc. One serving of pecans also provides 10 percent of the recommended Daily Value for fiber.

When buying pecans, look for plump pecans that are uniform in color and size. Shelled pecans can be kept in the refrigerator for about nine months and for up to two years in the freezer. Pecans can be thawed and refrozen repeatedly during the two-year freezing period without loss of flavor or texture. Airtight containers, such as jars with lids, are best for storing pecans in the refrigerator. Sealed plastic bags are best for storing pecans in the freezer. In-shell pecans can be stored in a cool, dry place for six to 12 months. After removal from cold storage, pecans will stay good for an additional two months.

Raw or roasted pecans provide an easy and healthy snack. They can be eaten out of hand or added to trail mix or popcorn. Pecans are often added as garnishes for salads, granola, yoghurt, pancakes and soups. Pecan can be found in meat replacements for meals like burgers and tacos. Pecan are found in many classic American sweets such as pecan pie, pecan banana bread, rum cake and pecan sandies. Candied pecans, glazed pecans and pralines all provide a sweet and easy treat. All these pecans are coated in a type of sugar, salt, and spices. There are a number of new pecan products on the market including pecan butter, pecan oil and even a pecan pie crust. In addition to adding texture to a dish, pecans can be also be used as an extender, thickener and binder in a number of culinary applications.

Facts:

The name "pecan" is a Native American word of Algonquin origin that was used to describe "all nuts requiring a stone to crack."

April is National Pecan Month.

Albany, Georgia, which boasts more than 600,000 pecan trees, is the pecan capital of the U.S.

Texas adopted the pecan tree as its state tree in 1919.

It would take 11,624 pecans, stacked end to end, to reach the top of the Empire State Building in New York City.

To Take the Quiz-

https://www.acfchefs.org/ACF/Partnerships/Chef_and_Child/Ingredients/ACF/Partnerships/CCF/Ingredients/

Presented by American Culinary Federation Education Foundation

Recipe of the Month

From the Kitchen of your Vice President

Chef Thomas J Long, CEC AAC



This is a great appetizer for the family and goes great at all the traditional fall celebrations.

Oven Fried Ginger Pecan Chicken Dippers with Zesty Orange Cilantro dipping sauce

Serves 2-4



Ingredients

4 oz.- ginger snap cookies
¾ cup Pecan pieces
1 Tbsp salt-free Jerk seasoning
1 lbs. chicken tenderloins (about 10)
1 ½ Tbsp. - canola oil
½ tsp. salt
Food release- as needed

Dipping sauce

6 oz. orange marmalade
1 Tbsp. - Soy sauce
1/4 cup ketchup
½ Tbsp. Rice vinegar
1 Tbsp. chopped cilantro

Directions

To make Dippers: Pre-heat oven to 350 degrees. Crush ginger snaps in food processor to make semi fine crumbs. Add Pecans and pulse until it has the look of Panko. Add Jerk seasoning to crumbs to make breading. Cut tenderloins into 3 even pieces and place chicken in 1 qt. bowl and toss with oil and salt. Place crumb mixture in a large pan and one at a time coat chicken pieces with crumbs and place on baking sheet coated with food release. Make sure tender pieces do not touch each other on pan. Bake in oven for 15-18 minutes until crispy and internal temperature reaches 165 degrees.

To make sauce. Combine marmalade, soy sauce, ketchup, and rice vinegar in a one quart sauce pan and bring to a boil. Remove from heat and add chopped cilantro and chill until needed for service.

To Present:

Serve chicken on platter with sauce in center as party appetizer or as weeknight family dinner. Can be breaded and frozen ahead of time.

Meeting Minutes from Sept. 20, 2021:

President Chef Patti thanked Chef Claire Dacko for hosting and presented her with an engraved wood cutting board.

Meeting began Live and via Zoom at 7:30 pm –

- ❖ **President Chef Patti** requested the meeting be brought to order, Motion: Chef Tracie Gotshall 2nd: Chef John Reis - Accepted by all, Motion passed.
- ❖ **Pledge by:** Chef Long led the membership in the Pledge of Allegiance.
- ❖ **Culinarian Code:** Chef Clair Dacko
- ❖ **Board in attendance:** Present— Chef Autumn Patti, Chef Thomas J Long, Chef Cher Harris and Rasheeda Carter.
- ❖ **Number of participants in attendance:** 28 in person, 20 Zoom
- ❖ President Chef Patti greeted the Chapter and welcomed everyone to the meeting including guests and completed roll call. She thanked those attending.

Secretary's Report- President Chef Patti for Renee J Nasta

President Chef Patti requested a Motion to accept the August Minutes as presented in the August Mise en Place.

- ❖ Motion made by Chef Peffley, 2nd by Chef Reis - Accepted by all, Motion passed.

Treasurer's Report- Chef Cher Harris, CEPC: August report

General ACF Harrisburg Financial Account Info:

PSECU Account- "ACF Harrisburg"

Savings Account:

previous balance: \$5,354.50
Interest credit: .23
ending balance: \$5,354.73

Checking Account:

Previous balance:	\$3319.67
Goodling dinner deposit	\$2300.00
Reimburse Reis	\$ 87.00
Reimburse Gipe	\$ 81.75
Transfer to Scholarship	\$1000.00
ACF rebate	\$ 28.50
<u>Interest credit</u>	<u>\$.22</u>
Ending balance:	\$4479.64

Scholarship Fund:

Previous balance:	\$ 900.00
Goodling dinner deposit	\$1000.00
<u>50/50 proceeds</u>	<u>\$ 36.00</u>
Ending balance	\$ 1936.06

TOTAL ACCOUNT BALANCES: \$11,770.43

- ❖ Motion to accept Treasurer's report as presented made by Chef Peffley 2nd: Chef Reis - 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****

Marketing and Social Media Committee- President Chef Patti for Renee J Nasta:

Renee is sharing updates and pictures from others Facebook and Instagram pages. Check out school activities and share your pics with her.

**Please email Renee content to post on our Chapter's Facebook page at rj_nasta@yahoo.com or text her pictures at 1-717-821-3531.*

Also, check out our chapter's YouTube channel: ACF Harrisburg!
<https://youtu.be/hFAMmZKoEss>

President's Message- Chef Autumn Patti:

- ★ Chapter News- Membership in the Community
- ★ National Updates, President's Gathering and Meeting, PRLA Updates
- ★ Chapter Updates

CHAPTER NEWS- Membership in the Community (Old Business)

Chef Patti announced upcoming meetings including the Northeast Regional Conference Call on Wednesday, Oct. at 7pm, the President's Gathering meeting on Monday, September 29th at 5pm.

PA Flavor was a phenomenal chapter effort coming together as a team. She attended the PRLA meeting that afternoon. Many thanks were received, with raves about the awesome job our chapter did with the event! We should have more information about the financials in the upcoming months.

Chef Tom Long, CEC, AAC and **Chef Steve Gump** present Live from the Chef's Apprentice, Friday **September 17th at 1:00pm**, "Twisted Tacos" in honor of Hispanic Heritage month: <https://youtu.be/7oSehshoMmM>
7/21: National Culinary Arts Month: https://youtu.be/Seuli_g3Upg
8/16: State Fair show: <https://youtu.be/3X7JfuzMjk4>

***Next show: October 15th at 1:00pm,** ““Fruits of the Harvest.” Learn to create Dutch Apple Granola Fritters, Pumpkin Chili, Ginger Snap Chicken dippers and more. All are welcome!

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

Chef John Reis: participated in the LEAF Savor event this past weekend representing our chapter. It was a great event.

National Updates

There are no current updates to report. Chef Patti announced upcoming meetings including the Northeast Regional Conference Call on Sept 21st. at 7pm, the President’s Gathering meeting on Monday, September 29th at 5pm via zoom, presenting on creating posters.

The PRLA meeting today held a presentation on a new ServSafe app/program for all employees to use to store their data throughout their shifts. It is offered free for the first 6 months. Other legislative updates and industry updates were presented. HARP is reported as helping over 1400 individual F&B operations.

New Business:

Sponsoring Partners- The board has met and divided tasks to gather chapter data and worth. The goal is to have packages to offer potential partners starting in January 2022.

LCCA’s College and Career Fair- Oct. 26th at the Lebanon Career Expo. See the email sent out by Chef Patti previously.

From Chef Charlie Gipe-

1. This Saturday, September 25.

Smoke in the Park - A Kansas City Barbecue Society sanctioned event in Lemoyne. Chef Roebuck, Chef Reis, Chef James Gardner and Chef Charlie GIPE will be making omelettes at 6 AM till 8 AM for all the competitors for the competition. ACF Harrisburg started this event along with the West Shore Bureau Fire and the borough fathers of Lemoyne and Wormleysburg which included Mayor - Brother Ed Byrem.

2. 10 students from Cumberland Perry Vo - Tech along with Chef Miller will be preparing 20 gallons of two kinds of soup for sale at the Frankenburger Tavern in Mechanicsburg. This is part of the 125th anniversary and celebration of the tavern put on by the Mechanicsburg Museum.

The students will prepare the soup at the school on Thursday and Friday and then serve it at the tavern which is on Main Street in Mechanicsburg this Saturday between 10 AM and 2 PM. Chef GIPE will be doing live hearth Cooking in the Tavern along with five of the students in the a.m. and five of the students in the p.m. They will learn how to tend to the fire and cook in cast-iron. The menu will be Thomas Jefferson’s favorite soup which was Beef Soup. This was served at all major formal dinners at Monticello.

Chef John Reis: Thursday, Sept. 23rd Food Bank Steak Dinner with the students of DCTS.

Chef Robert Corle: Train the Trainer- Nov 5th 5pm & 6th @ Lebanon County Career & Technical School. Were able to get this approved last week and should be on the national website soon. Chef David Voelz, CEC, CWPC, CCA will come on the 5th to start the training for anyone looking to certify as an evaluator. 5-9pm. On Saturday then, we will have a practical exam for anyone that is looking to get their certification. This way, all the apprentice evaluators can participate in the exam.

Chef Nicholas Arnold: The next chapter meeting is October 18th at The Hotel Hershey from 7-9pm. A reception prior to the meeting will be held from 6-7pm featuring the great products from Foley Fish. Laura Foley of Foley Fish will be presenting the education. She will be presenting on sustainability with seafood and why great seafood matters. The Hotel is happy to be able to host a chapter meeting again.

Community Involvement-Chef John Reis

PRLA Golf Outing-October 18th at the Hershey Country Club. Chef Reis-committee chair, Renee Nasta, Chef Tom Long, Donald Barch and President Chef Patti committee members. All of the food has been donated for the event. Member's First gave a \$3500 dollar sponsorship which will be used to purchase beef loins for carving station. Still planning on 250 people to attend however there are only about 200 golfers at this time. Chef Reis will reach out to the committee and all volunteers. **Volunteers may be needed the weekend before-if interested please reach out to Chef Reis.**

Student Representative's Message- Rasheeda Carter



Stay Tuned for HOLIDAY CHOPPED! The ACF Way

HEY STUDENTS!!! GIVE US SOME HELP- Ideas for Mystery Box Ingredients!!

- ❖ Students, please send ingredient ideas to Rasheeda at rcc85553@hawkmail.hacc.edu
- ❖ We will pick 4 ingredients/spices that need to be included in your dish.
- ❖ We will send out an email with the “basket” ingredients on the Wednesday after the meeting. You will purchase the ingredients, create your recipe, and take a picture or share your plate with us at the next meeting.
- ❖ **We would like 3 VOLUNTEERS for November.**

Nominations Committee-Chef Nicholas Arnold

Chef Nicholas updated the chapter as to the committee's progress. At the October meeting, the committee will be prepared to present the nominations for each of the chapter awards. After the nominations are presented, the floor will be opened for any additional nominations by chapter members. All nominations presented must be accompanied with a written nomination letter. The nominations will close that evening.

Scholarship committee- Chef Cher Harris

Committee Members: Chair- Cher Harris, John Reis, Michael Harants, Rasheeda Carter, Renee Nasta

Purpose: Provide an avenue for financial assistance for education to students pursuing a career in the foodservice industry.

Objective:

- Define an outline for student eligibility for chapter scholarship fund.
- Use advisement from the Board and the finance committee to determine amount of funds available for disbursement each year.
- Decide on a selection process for scholarship eligibility focused on the culinarian's code, ACF participation, community service and professional goals.
- Plan an application process, amount of funds and yearly timing of disbursement.
- Review candidates and announce recipients.

Initiative: Announce Scholarship process for applications in the early Spring of 2022 for first disbursement in July 2022. Continue to grow our scholarship awareness to grow our funds and provide more opportunities for students.

Competition Committee- Chef Ben Bedard

Members: Susan Notter, Ben Bedard, Cher Harris

Purpose:

To keep chapter members informed about regional and national competition opportunities and to provide guidance and support.

Goals:

The committee will keep members informed regarding:

The ACF Competition schedule

Local and region competitions (non ACF)

Opportunities for TV and media events and competitions

Objective:

Increase the participation of chapter members in competitions

Support and guide chapter members that wish to compete

To become a resource and guide chapter members through the process

Initiatives:

Offer information trainings:

Understanding the Judging criteria

How to get started

Understanding ACF categories and what is required

Organizational skills and time management

Create a Q & A format on the website – frequently asked questions

Long Term Goal:

Organize ACF Harrisburg Chapter competition

Organize student team to compete at the Chesapeake Cup in MD

Community Outreach

Ronald McDonald House

Nothing new to report.

Volunteers are always needed. Visit <https://www.rmhc-centralpa.org/volunteer/> for more information.

Central PA Foodbank

Nothing new to report.

*The Central PA Food Bank **needs volunteers** to assist in packing at their offsite location. Visit: <https://www.centralpafoodbank.org/ways-to-give-give-time/> to sign up.*

Motion to adjourn the meeting: Chef Peffley ; 2nd by Chef Long - Accepted by all, motion passed.

The meeting adjourned at 8:30pm.

Mark your calendars for our
October 18th chapter meeting from 7-9pm at The Hotel Hershey!
Join us starting at 6pm for a reception with tastings featuring the
great ingredients from Foley Fish!
<https://www.foleyfish.com/>

2021 Meeting Locations & Education

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

January 18, 2021	<i>Via Zoom</i> Guest Speaker: Jon Bellem, Another Round, Support 717 Recording: https://youtu.be/9JbOWgcwGUg
February 15, 2021	<i>Via Zoom</i> Guest Speaker: Kurt Wewer, LEAF Project Recording: https://youtu.be/GLM0LnO0RxA
March 15, 2021	<i>Via Zoom</i> Guest Speaker: Andrea Grove of Elementary Coffee Co Recording: https://youtu.be/VOZEmnrs-I
April 19, 2021	<i>Via Zoom</i> Tour of new Hershey E&R operations, Ice Cream Making Demo Recording: https://youtu.be/L8RfuitvO3E
May 17, 2021	<i>Via Zoom</i> Virtual Tour of Crostwater Distilled Spirits in Lewisberry, PA. https://www.crostwater.com/
June 21, 2021	HERSHEYPARK!!! IN PERSON!
July 19, 2021	<i>Via Zoom</i> Chapter Membership Meeting, Yield Educational Series Part 3 Recording: https://youtu.be/_xININlatJA
August 16, 2021	Membership Potluck
September 20, 2021	Live meeting at DCCTC and via Zoom with PA Beef Council, Beef Cutting demo & local beef farms https://youtu.be/sNjufBv_PxI
October 18, 2021	Meeting at The Hotel Hershey 6-7pm Reception, 7-9pm Meeting Presenter: Laura Foley from Foley Fish <i>Golf Outing at the Hershey Country Club</i>
November 15, 2021	Greystone Public House Education: Mushrooms
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 or acfharrisburg@gmail.com

Employment Opportunities

- ★ 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
- ★ Two culinary educator positions-Northampton Community College: 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/>
- ★ Chocolatetown/Hershey Park – cooks, dishwashers, pastry cooks, servers, bartenders <https://www.hersheyjobs.com/>

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

Vice President:

Chef Thomas J Long CEC AAC
Director of Dining Services
HACC, Central Pennsylvania's Community College
icechef257@aol.com

Secretary:

Renee Nasta
NJ Nasta, Inc.
Rj_nasta@yahoo.com

Treasurer:

Chef Cher Harris CEPC
Corporate Pastry Chef
Hershey Entertainment & Resorts
cdharris@hersheypa.com

Student Representative:

Rasheeda Carter
HACC Culinary, Baking & Pastry Arts student
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

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.