**American Culinary Federation New Orleans Chapter Agenda**

**Date: 1/11/2021**

* **Call to Order and Welcome  -** Jon Petrie
* **Pledge of Allegiance**  - Chef Ruth
* **Attendance**
	+ - Jon Petrie
		- Greyze Vieira
		- Anastasia Joyner
		- Matt Guillory
		- Marcus Bankston
		- Ruth Varisco
		- Tom Beckmann
		- Paula Cottingham
		- Angela Wilson
		- Joe St. Paul
		- David Taylor
		- Blake Cressey
		- Rowland Joyner
		- Vance Roux
* **Minutes** – N/A due to Mary being ill with Covid. Minutes to be read by incoming secretary in future meetings.
* **Reports from Officers and Standing Committees** –
	+ Treasurer Report – Tom Beckman
	+ Membership Report – Matt Guillory
* **Old Business:**
	+ Financial Stability – Tom Beckman
	+ Best Chefs of Louisiana reminder? (We’ll be back / Currently in a holding pattern) – Tom Beckman
	+ Membership increase
	+ Bylaws revisions / formal vote
	+ Scholarships (increasing?)
	+ Governmental compliance (Secretary of State, IRS, etc.)
	+ Public Relations / Media (Print Flyer, Instagram, Facebook, etc.)
	+ Best Chefs Update / Chef of the Year Update – Tom Beckman & Ruth Varisco
	+ Scholarship Update – Ruth Varisco &
	+ Public Relations – Jon Pitrie
	+ Bylaws & Registration w/ State (501c3) – overview Jon Pitrie (to be followed up with Mary when she is well enough)
	+ Committees – Jon Pitrie
		- * Financial Stability
			* Best Chefs of Louisiana reminder? (We’ll be back)
			* Membership increase
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			* Public Relations / Media (Print Flyer, Instagram, Facebook, etc.)
* **New Business:**
	+ GOALS (Chef Jon Petrie):
		- Financial Stability & Sustainability
		- Best Chefs – email reminder blast to remind chefs & patrons that this is not going away
		- Membership – goal to surpass previous highs of over 200 active members
		- Bylaws Revision & Formal Vote –
		- Scholarships – looking at increasing investment in future culinarians
		- Governmental Compliance – in particular for 501c3 designation
	+ What \*\*else\*\* are we doing to encourage membership growth with the current virtual environment?? How are we improving the lot for chefs, cooks, and restauranteurs?? (Chef Blake Cressey)
	--Now is the perfect time for ideas (Chef Ruth Varisco)
	+ What \*\*more\*\* can we do for individuals and businesses?? (Chef Greyze Vieira)
	--Suggests Chef Blake be present on any committee composed to tackle this issue or membership (Chef Marcus Bankston)
	+ We must look into \*\*\*Why\*\*\* we belong to help explain to others why they might \*want\* to belong (Chef Ruth Varisco)
	--We don’t do a good job of answering this (Chef Vance Roux)
	--Access to big chefs for lower ladder ranks (Chef Blake Cressey)
	--Young chefs are looking toward TV stardom (Chef Angela Wilson)
	--Being able to explain how our group is the group that supports and leads the next generation up is more inspirational than regaling with stories of the past (Chef Jon Petrie)
	+ Looking to bring Delgado students back as automatic members (Chef Angela Wilson)
	+ Community visibility ideas: Mardi Gras float or marching group (Chef Angela Wilson)
	+ Creating recognition of certifications of area chefs/ culinarians (Chef Angela Wilson)
	--Agreement: Chef Jon Petrie --Disagree: Chef Blake Cressey
	+ Utilizing outreach opportunities for membership growth and visibility
	Advertise community service events, maximize social media, create lists of events to not miss & places to go, and maximize chances to garner insight from younger culinarians – (Chef David Taylor)
* **Induction Video Played by Chef Matt Guillory**
* **Call For Other New Business (Chef Jon Petrie)
--**none offered
* **Motion to Adjourn?**Motion Called (Chef Anastasia Joyner)
Motion Seconded (Chef Matt Guillory)
	+ Unanimous “Aye”
* **Meeting Adjourned**