

American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

April 2016

Hello ACF Harrisburg Chapter PA-181,

Happy Spring! I hope you are enjoying the change in season as the crocuses and daffodils are in bloom and you are able to get outside and enjoy the warmer temperatures. Started to edge my flower beds and hope to get some mulch down in the next few weeks. Looking forward to tilling my vegetable garden and do some planting too. Now let's get to the exciting news!!

Congratulations to Chef Cher Harris CEPC for winning the 2016 ACF "Northeast Pastry Chef of the Year". She will compete for "National Pastry Chef of the Year" this July in Arizona at the 2016 ACF National Convention. Congratulations to Chef Tim Harris CEC for being recognized for coordinating the Northeast Regional Culinary Competitions at YTI. Thanks to all the chapter members that were able to assist him and the teams to make it a hugely successful event. Congratulations to Chef Robert Poulton and YTI for being recognized for hosting this competitive event. And finally congratulations to you the chapter members for being recognized with our second in a row ACF "Chapter Achievement Award" for 2015! Together anything is possible! Way to go ACF Harrisburg PA-181. Pictures are on our chapter Facebook page as well as our website. www.acfharrisburg.org

This month we held our March meeting at The Pennsylvania School of Culinary Arts at the YTI Lancaster Campus hosted by Chef Robert Poulton. The meal was prepared by the student at the school and it was delicious. We were blessed to have two educational components too. The first was by Mark Montauk from Sceib Produce in Millersville on sourcing local produce. And the second was by Scott C. Smith from Lancaster County Coffee Roasters who educated us on the qualities of good coffee from selection, to roasting, to brewing, to holding. Thank you both Mark and Scott for sharing your knowledge with us. Thank you to Chef Robert Poulton and all your Instructors and Students at The Pennsylvania School of Culinary Arts for hosting our meeting, we had such a great time.

We presented a beautiful cutting board to Chef Robert Poulton to show our appreciation for hosting March's meeting that Chris Ditlow provided as well. Chris Ditlow's company is "Laser Leaf", he has been a true friend to our chapter and our chefs. Please help support his business. Thanks Chris!

If you are interested in hosting a meeting for 2016 or 2017, we do have one month available in 2016: November. But 2017 is wide open! Please contact me at bpeffley@lcctc.edu if you are interested. Also if you are interested in presenting an educational lesson or know someone who is, please contact me about that as well.

Our next meeting is at the Keystone Technical Institute in Harrisburg hosted by Chef Richard King with his staff and students. Hope to see you there.

Remember at every meeting you will.....

Gather with friends

Be nourished with a great meal

Educated with a great presentation

And leave knowing that your time was well spent!

P.A.W. - Professionalism, Attitude, and Work Ethic..... It's everything!

Chef Brian D. Peffley CEPC, CCE, AAC, CE

Harrisburg Chapter President- PA-181

Next Meeting:

Monday: April 18th, 2016

Keystone Technical Institute

2301 Academy Drive
Harrisburg, PA 17112

7:00 PM

2016 MEETING LOCATIONS

Please mark your calendars

2016 Meeting Schedule

April 18th– KTI/ Keystone Technical Institute

May 16th– Cumberland Perry Area Vocational Technical School

June 20th– City Island

July 18th– Kegel's Produce

August 15th– Seltzer's Bologna Lebanon **(1:00 PM Tour)**

September 19th– HACC

October 17th– Hotel Hershey

November 21st– TBD

December 19th– John Gross

All meetings start at 7:00 pm and are also found on our website: www.acfharrisburg.org

MEETING MINUTES FROM NOVEMBER:

6:50- 7:00– BOARD IN ATTENDANCE: CHEF PEFFLEY, CHEF CORLE, CHEF REIS, CHEF TIM HARRIS

ABSENT: CHEF GIPE .

7:00– 7:05 – CHEF PEFFLEY GREETED CHAPTER AND GUESTS

7:05 - PLEDGE AND PRAYER– CHEF ROEBUCK

INTRODUCED CHEF ROBERT POULTON, DIRECTOR OF CULINARY ARTS AT THE PENNSYLVANIA SCHOOL OF CULINARY ARTS AT THE YTI CAMPUS. CHEF POULTON INTRODUCED THE EVENINGS EDUCATIONAL SPEAKERS MARK MONTAUCK FROM SCHEID PRODUCE AND SCOTT C SMITH FROM LANCASTER COUNTY COFFEE ROASTERS. THANK YOU GENTLEMEN FOR INSIGHTFUL INFORMATION CONCERNING EVERYDAY PRODUCTS THAT WE USE IN OUR ESTABLISHMENTS.

8:10– CHEF POULTON CALLED US TO THE SCHOOLS RESTAURANT TO HAVE THE EVENINGS MEAL. A BIG THANK YOU TO THE PENNSYLVANIA SCHOOL OF CULINARY ARTS AND THEIR STUDENTS FOR A GREAT MEAL AND EDUCATIONAL COMPONENT.

8:30– 9:00 CHEF PEFFLEY CALLED THE MEETING TO ORDER AND ASKED FOR APPROVAL OF LAST MONTHS MINUTES –APPROVAL OF MINUTES MOTION: CHEF JOE PADAMONSKY SECOND: CHEF BOB BIDDLE

ALL IN FAVOR

TREASURES REPORT: PRESIDENTS REPORT: CHEF REIS 2/01/16 to 2/29/16

CHECKING ACCOUNT BEGINNING BALANCE: \$10,193.88

CHECKING ACCOUNT DEPOSITS: \$40

CHECKING ACCOUNT EXPENDITURES: \$1,365.86 & \$1.99 SERVICE CHARGE

CHECKING ACCOUNT ENDING BALANCE: \$8,866.03

SAVINGS ACCOUNT BEGINNING BALANCE: \$15,197.76

SAVINGS ACCOUNT INTEREST: \$1.21

SAVINGS ACCOUNT ENDING BALANCE: \$15,198.97

APPROVAL OF TREASURER'S REPORT" MOTION: BARB BYREM SECOND: CHEF ED BYREM

ALL IN FAVOR

PRESIDENTS REPORT: CHEF PEFFLEY

CHEF PEFFLEY SHARED HIS AND CHAPTER MEMBERS EXPERIENCES AT THE CHEF CONNECT THAT WAS JUST HELD IN ATLANTA GA. ALL ENJOYED THE EXPERIENCE AND CAME AWAY WITH NEW KNOWLEDGE AND FRIENDS. OUR OWN CHEF CHER HARRIS WAS RECOGNIZED FOR HER VICTORY IN THE NORTHEAST PASTRY CHEF OF THE YEAR COMPETITION. CONGRATULATIONS CHER AND WE LOOK FORWARD TO PHOENIX AZ AND YOUR COMPETITION THERE. THANKS TO CHEF ROEBUCK FOR HELPING CHEF PEFFLEY COMPILE THE CHAPTER ACHIEVEMENT AWARD INFORMATION. THE CHAPTER WAS ONCE AGAIN RECOGNIZED BUT THE CHAPTER OF THE NORTHEAST SLIPPED THROUGH OUR FINGERS ONCE AGAIN!!! WE WILL GET THEM NEXT YEAR!!! NEXT YEARS CHEF CONNECT WILL BE IN MANHATTAN IN FEBRUARY OF 2017. WE WILL BE DISCUSSING A TRAIN TRIP TO NEW YORK CITY FOR THIS EVENT IN FUTURE MEETINGS. NATIONALS NEXT YEAR WILL BE A DISNEY WORLD. CHEF ALSO WANTED TO RECOGNIZE CHEF TIM HARRIS FOR HIS HELP WITH THE NORTHEAST PROFESSIONAL COMPETITIONS. BETWEEN CHEF HARRIS, THE CHAPTER AND THE PENNSYLVANIA SCHOOL OF CULINARY ARTS AT YTI, THE BAR HAS BEEN SET ON HOW TO HOST THIS EVENT!

CHEF PRESENTED A BEAUTIFUL CUTTING BOARD TO CHEF POULTON FROM OUR WOOD MASTER CHRIS DITLOW OF LASER LEAF.

CORRESPONDENCE: CHEF CORLE

WE RECEIVED A NICE CARD FROM THE RONALD MCDONALD HOUSE, THANKING US FOR THE MEALS PROVIDED BY CHEF SCOTT LEVY.

WE ALSO RECEIVED THE MONTHLY NEWSLETTER FROM SUSQUEHANNA ACF CHAPTER.

COMMITTEES

CERTIFICATION: CHAIRPERSON: CHEF HARRIS CO-CHAIR: CHEF FINCH

THE CEC, CSC AND CEPC ALL HAVE PASSED THE ACCREDITATION PROCESS THROUGH NCCA AND THE REST SHOULD FOLLOW SOON. THE COMMISSION IS REDEFINING AND BECOMING MORE TRANSPARENT AND HOPES TO MAKE THE WHOLE CERTIFICATION PROCESS A BETTER EXPERIENCE FOR ALL.

EDUCATION: CHAIRPERSON: CHEF CORLE CO-CHAIR: CHEF GIPE

CALLING ALL CHEFS!!! PLEASE SHARE YOUR SKILLS WITH THE CHAPTER AT OUR MONTHLY MEETING. KEEP TRACK OF YOUR CEH FOR CERTIFICATION!!!

CHEF MILLS FROM HACCC GAVE A SNEAK PEEK AT WHAT WILL BE PRESENTED AT KTI FOR OUR EDUCATIONAL COMPONENT. LEAF WILL BE PRESENTING AND THIS WONDERFUL PROGRAM CONTINUES TO GROW. WE LOOK FORWARD TO SEE WHAT LEAF HAS PLANNED FOR THIS YEAR. PLEASE SEE WEB-SITE FOR MORE INFORMATION ON LEAF.

NEWSLETTER: CHAIRPERSON: CHEF CORLE CO-CHAIR: CHEF CAMPBELL

PLEASE CONTACT BOB OR THAD IF YOU WOULD LIKE ANY INFORMATION POSTED (UPCOMING EVENTS, RECIPES, JOB POSTINGS ETC.) RCORLE@LCCTC.EDU OR TJCAMPBELL@HERSHEYPA.COM

WE ARE WORKING ON A TOTAL TRANSITION OF THE NEWSLETTER TO BE VIEWED FROM OUR WEBSITE ONLY AND NOT SENT OUT INDIVIDUALLY.

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.

SEE WEBSITE FOR PICS FROM THE CHEF CONNECT CONFERENCE THAT WAS HELD IN ATLANTA RECENTLY.

ACADEMY OF CHEFS: CHEF ROEBUCK & CHEF LONG

CHEF ROEBUCK REPORTED THAT THE ACADEMY BREAKFAST AND MEAL WAS OUTSTANDING AND THAT SCHOLARSHIPS ARE AVAILABLE THROUGH THE ACADEMY.

STUDENTS NEED TO CHECK THE WEBSITE ([HTTP://WWW.ACFCHEFS.ORG/ACF/PARTNERSHIPS/AAC/ACF/PARTNERSHIPS/AAC/](http://www.acfchefs.org/acf/partnerships/aac/acf/partnerships/aac/)) FOR MORE INFO.

THE AAC HAS CONTRIBUTED \$5500.00 TO THE STUDENT TEAMS FOR TRAVEL EXPENSES (\$1250 FOR EACH TEAM)

THE 45TH INDUCTION MEETING WILL BE ON JULY 17TH WITH THE RECEPTION AT 6 PM AND DINNER AT 7PM AT THE MARRIOT PHOENIX. THE SPOUSES LUNCHEON WILL BE ON JULY 19TH.

RONALD McDONALD HOUSE: : CHEF ROEBUCK

A BIG THANK YOU TO CHEF SCOTT LEVY FOR SUPPLYING THE MEALS FOR 2016

THIS IS ONE OF THE MANY REASONS WHY ARE CHAPTER IS GREAT!!!

TASTE: CHEF REIS, CHEF GIPE & CHEF PEFFLEY

NOTHING TO REPORT AT THIS TIME!



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.

ENCOURAGE YOUR FAMILY'S TO DONATE EVEN IF THEY LIVE IN ANOTHER STATE!!!

OUR GOAL IS 16 PINTS PER YEAR.

GOLF OUTING: CHAIRPERSON: CHEF GIPE CO-CHAIR: CHEF PEFFLEY

THIS YEARS EVENT WILL BE RUN BY CHEF TIM McGRATH AND HIS STUDENT FROM CUMBERLAND-PERRY. THE OCTOBER MEETING WILL BE AT THE HOTEL HERSHEY NOT THE COUNTRY CLUB!

PA FLAVORS: WILL BE ON APRIL 23RD 2016. COME OUT AND SUPPORT THE NUMBER 1 FUND RAISER FOR OUR CHAPTER!!!

FOOD BANK: CHEF ROEBUCK

CHEF ROEBUCK SHARED HIS EXPERIENCES AT THE CHEF CONNECT AND WHAT THE NJ ATLANTIC CITY CHAPTER IS DOING TO HELP SUPPORT THE FOOD BANK THERE AND THE TYPE OF FUND RASERS THAT THEY DO.

CHEF ROEBUCK IS NEED OF HELP, PLEASE SEE THE DATES THAT ARE LISTED ON THE ACF WEBSITE UNDER THE CALENDAR AS "FOOD BANK ASSISTANCE"

CALL CHEF ROEBUCK @ 717-566-1062

CHEFS MOVE TO SCHOOL: CHEF ROEBUCK & CHEF BYREM

THE WEST SHORE SCHOOL WELCOMED CHEF ED BYREM TO THEIR SCHOOLS FOR SOME TASTY STIR FRY!!

OLD BUSINESS:

WE ARE STILL LOOKING FOR SOMEONE TO HOST THE NOVEMBER MEETING AND IF ANYBODY IS LOOING FORWARD TO 2017, WE WOULD LOVE TO GET YOU IN THE SCHEDULE TO HOST A MEETING. SEE CHEF PEFFLEY IF YOU HAVE A DESIRED DATE IN MIND.

NEW BUSINESS:

CHEF TIM HARRIS PRESENTED CHEF POULTON WITH A CERTIFICATE OF APPRECIATION FOR HOSTING THE NORTHEAST PROFESSIONAL COMPETITIONS

CHEF CHER HARRIS SHARED HER EXPERIENCES COMPETING AND WANTED TO THANK EVERYONE FOR THE SUPPORT.

CHEF ROEBUCK ASKED FOR MOTION TO HELP SUPPORT THE PENNSYLVANIA NUTRITION EDUCATION NETWORK IN THIS TIME OF BUDGET CRISIS. A MOTION BY CHEF LUKE RICHMOND AND A SECOND BY CHEF PAUL DEIANA MOLNAR TO DONATE \$325 TO HELP WITH SMALL KITCHEN UTENSILS. WAS PASSED BY ALL FAVOR.

THE PNEN WILL BE HAVING A NUTRITION EDUCATORS CONFERENCE ON MAY 2ND & 3RD 2016 AT THE SHERATON HARRISBURG-HERSHEY HOTEL/ GO TO WWW.PANEN.ORG/ANNUAL-CONFERENCE FOR MORE INFO.

CHECK OUT OUR MEMBERS IN THE NEWEST EDITION OF THE CULINARY REVIEW/ CHEF SCOTT LEVY MUST HAVE HIS ON PR AGENT (JACKIE!!! ;)

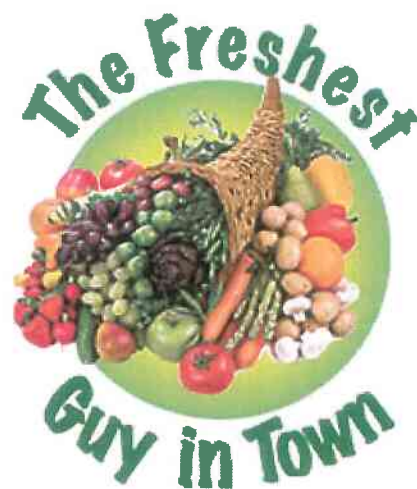
MOTION TO CLOSE MEETING: 9:20 — CHEF BOB ROEBUCK SECOND: CHEF JOE PADAMONSKY



THE PENNSYLVANIA SCHOOL OF
CULINARY Arts
A Division of YTI Career Institute - Lancaster



CHEF ROB POULTON
Program Director
Culinary Arts/Restaurant Management



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ACF Harrisburg Chapter PA 181

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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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