**American Culinary Federation** **Harrisburg Chapter- PA 181**



**MISE EN PLACE**

**April 2020**

**President’s Greeting**

Good day to each of you,

We continue to live in these shelter-at-home regulations as we are quickly approaching the 2 months mark. I commend all of you for staying strong and safe during these times and supporting others as you can. We have had and will continue to have many disappointments of cancelled ceremonies, competitions, certification exams, and most recently national competitions. Despite the state of our industry, I am proud to be part of a chapter of chefs coming together to record demonstrations, sitting on webinar panels, hosting group meetings, and engaging students in competitions.

As I mentioned, we are all in this storm together, yet respectively, all in our own boats. Please remember your mental and physical health is of the upmost importance at this time. While attending an ACF Webinar this afternoon, the focus was on mental and physical well-being. A suggestion of thinking of one positive thing when you wake up before doing anything else will start your day off that much better. And knowing it’s okay to ask for help. There are many resources available on the PRLA’s site: [www.prla.org/employeeaid](http://www.prla.org/employeeaid)

Our May meeting will be held on Monday, May 18th at 7pm via zoom conferencing. Our guest presenter, Shanna Shultz, Lead Nutritionist for Giant Food Stores, will be joining us and presenting our educational program. She will be introducing us to a new trend, Dalgona Coffee and other whipped topping trends, leading into an overview of dairy products with a focus on local cheeses and nutritional ways to incorporate them into your dishes.

With PA Dairy farmers needing our support so much right now, the agenda will also include a brief presentation of an upcoming event: Choose PA Dairy “Breakfast on the Farm” event on August, 29, 2020 at Way-Har Farms in Bernville, Pa. A new student competition will be announced as well as many more updates from our committees.

To join the Zoom session, click the link below and enter the password: 970143 <https://hacc.zoom.us/j/93289905430?pwd=RWlRSFNzZ3gwcTE0bkNidWVVTG9NZz09>

Meeting ID: 932 8990 5430, Connect audio via your computer or call in via phone: +1-646-876-9923

I look forward to gathering remotely for our next meeting and enjoying human interaction beyond our walls! It tends to encourage smiling and laughter which is good for the heart and soul!

Be well, stay healthy and happy.

*Chef Autumn Patti*

ACF Harrisburg Chapter President, Treasurer

**2020 Meeting Locations & Education**

All meetings start at 7:00 pm, unless noted and are also found on our website: [www.acfharrisburg.org](http://www.acfharrisburg.org) with addresses and any special directions.

January 20, 2020 Hilton Harrisburg – Chapter Awards *“Wagyu Beef from Eleven Oaks”*

February 17, 2020 Sysco of Central PA, *“Lenten Meal Choices”*

March 16, 2020 Via Zoom, *recording*:[*https://youtu.be/gaGhdtx2O\_k*](https://youtu.be/gaGhdtx2O_k)

April 20, 2020 Via Zoom, *“Pies”* *recording:* [*https://youtu.be/NshLAFeTDjA*](https://youtu.be/NshLAFeTDjA)

May 18, 2020 Via Zoom, *“Dairy trends, and nutritional cooking with local cheeses”*

Shana Shultz, RD, LDN, Lead Nutritionist, Giant Food Stores

<https://hacc.zoom.us/j/93289905430?pwd=RWlRSFNzZ3gwcTE0bkNidWVVTG9NZz09>  
Meeting ID: 932 8990 5430, Password: 970143  
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June 15, 2020 Via Zoom *Education to be determined*

July 20, 2020 Via Zoom *National Convention Virtual Platform*

August 17, 2020 Ever Grain Brewing Company, *“Cooking with Beers”*

September 21, 2020 The Hotel Hershey  *“Apprenticeship and Certification”*

October 19, 2020 Hershey Country Club—Golf outing *“Candy Making”(Chef Susan Notter?)*

Chapter award and board nominations

November 16, 2020 AgWorks at CCA *“Aquaponics”*

Chapter voting begins

December 21, 2020 John Gross – Holiday Party

Cookies for Ronald McDonald house

**2021 MEETING HOSTS & EDUCATION PRESENTERS NEEDED**

If you are interested in hosting a meeting or would like to provide an educational component, please contact the board members at [acfharrisburg@gmail.com](mailto:acfharrisburg@gmail.com)

**Meeting Minutes from April 20, 2020:**

Meeting began via zoom at 7:00pm – Motion Chef Gipe, 2nd Chef Long, approved by all in attendance

Board in attendance: Present— Chef Autumn Patti, Chef Richard Blythe, Chef T. Durgey

Number of Members in attendance: 40

Autumn greeted the Chapter and welcomed everyone to the meeting. Members and student guests in attendance introduced themselves.

Pledge by: Chef Patti Prayer by: Chef Gipe

**Secretary’s Report:**

March Mise En Place can be found on the website, and was emailed out as both a pdf and word document.

Motion to approve the March 16 2020 minutes as written and recorded in *February Mise en Place*:

Motion: Chef Peffley, 2nd Chef Harants, accepted by all in attendance

**Treasurer’s Report:**

Autumn presented the report.

March 2020 report- Total: $9278.46

* Checking acct: $2532.98 (no changes)
* Savings Acct: $6745.48 (includes $0.52 interest)

Motion to approve the Treasurer’s Report: Chef Peffley, 2nd Chef Reis, accepted by all in attendance

**President’s Message**

Autumn discussed the COVID-19 environment and presented her current situation and the boat she is in during this storm. She opened the time for members to discuss openly about their own situations. Several members and students shared how they are managing.

**Chapter Awards**

The remaining 2019 Chapter Awards were presented to the following:

* Hermann G. Rusch Chef’s Achievement Award to Chef Tom Long
* Ed Byrem Chapter Volunteer Award to Chef Charlie Gipe
* Also, congratulations to Chef Brian Peffley for receiving the NE Regional ACF Chef Educator of the Year Award!

**Education**

* Autumn presented the Educator Approved Video Resources on the <acfharrisburg.org> website which is updated weekly. Email [arpatti@hacc.edu](mailto:arpatti@hacc.edu) or [acfharrisburg@gmail.com](mailto:acfharrisburg@gmail.com) if you have resources to contribute to this. Autumn thanked all the chefs that have made videos already.
* Next, Autumn presented a “Student’s View Point on Remote Learning” by walking thru a week’s lesson content on Brightspace, an online learning platform. She discussed the need to incorporate different learning styles- visual, audio, short clips to keep the student’s attention, build excitement, etc.
* The main education piece focused on Pies. Autumn showed the following videos in an online learning format. All the content led up to the “Student Assignment”- the Apple Pie BAKE OFF for students.
  + Alton Brown's The Best Thing I Ever Ate: <https://youtu.be/8s06r1UyTrU>
  + Pie Lecture Overview <http://youtu.be/n0M-ky0tV7Y?hd=1>
  + Blind Baking <https://youtu.be/O0pVTk5tREQ>
  + Chef Peffley's Cherry Crumb Pie <https://youtu.be/Z_JzYOtQmqs>
  + Apple Pie from Tasty <https://youtu.be/VFQsDAADPLM>
  + Lattice Crust <https://youtu.be/vwQYd2ljw-4>

**Competition Committee**

**Apple Pie BAKE OFF**

*Susan Notter overviewed the competition and requirements. Then she answered student questions including her apple variety of choice, using custard in the pie, lattice top, unique flavor suggestions, and more. The deadline to enter is April 30th by 11:59pm. Entries can be emailed to* [*acfharrisburg@gmail.com*](mailto:acfharrisburg@gmail.com) *or entered on the ACF Harrisburg Facebook Event page.*

**ACF Student of the Year Competition**

*Faith Brenneman overviewed the competition including her journey thru the application process and now redeveloping based on a new mystery basket provided. She communicates with Autumn daily as she is working thru the planning stages. She overviewed her initial plate concepts and members offered suggestions. Michael Harants, Tom Long, Susan Notter, and Tim Harris offered their assistance as well. Her next steps are to discuss her dishes with chefs to get feedback on the concept before moving forward with the recipe development.*

*Autumn asked if Faith needed any additional support from the chapter. Faith asked the chapter for financial support to cover her travel and lodging.*

*A motion was made to support Faith in the competition by paying her airfare and lodging, estimated at $560.00. Motion: Chef Peffley, 2nd Chef Harants, accepted by all in attendance*

**Education Committee**

Autumn thanked Anna Smith for taking the lead on sourcing and collecting the resources for our chapter’s education page. Anna encouraged suggestions for future meeting education concepts. For the October meeting she is exploring a possible candy making demonstration to tie more in with the timing. Susan Notter was quickly nominated for the demo. All education and meeting locations are found in the monthly Mise en Place.

**Social Media Committee**

Autumn thanked Renee Nasta for really taking on the social media for our chapter. Renee was not able to connect audio but Autumn reported on her behalf. Renee has started/restarted our Instagram, and has taken the lead in adding posts daily to facebook. She needs help with sharing and commenting on items to keep them active on the feeds.

**Certification Committee**

Michael Harants reported with the government restrictions, no certification testing is happening right now. Brian reported the CEPC Certification Exam has been finalized to be launched in the fall.

There was a discussion regarding NOCTI Certifications and the lack of completions for students to receive college credits. Each instructor will need to work with the individual Institution to determine what credits the students can receive.

**Accreditation Committee**

Brian Peffley reported there is nothing new to share at this time.

**Junior Membership/ Student Outreach**

Faith Brenneman reported on the student pie competition geared to engaging students and possible future competitions. She offered her guidance for any students that have questions. Autumn asked her to post her offer on the facebook event page for students to see it.

**Community Outreach**

**NASA & Hunch Competition**

*Brian reported on the overall competition from the conception to the judging on the final presentations while pictures were displayed. See videos of the event and event organizers here:* [https://youtu.be/2OOUGaZcANs](https://youtu.be/2OOUGaZcANs?fbclid=IwAR0tlQL8SogHTMcB70pjOZIYN_p_7tFasZ47MMrccUuRLSzRm87W0LR0UUY) and[https://youtu.be/5IZR-zYKmzE](https://youtu.be/5IZR-zYKmzE?fbclid=IwAR3Ja_44oqMOag98JeGMRjodgdRRwJR6TuMmH9mCDPiEmEevjIjTWpEmsAo)

**Ronald McDonald House**

*Bob had formerly communicated with the chapter that the Ronald McDonald House is covered with meals in May. Volunteers are always needed. Visit* [*https://www.rmhc-centralpa.org/volunteer/*](https://www.rmhc-centralpa.org/volunteer/) *for more information.*

**Central PA Foodbank**

*The Central PA Foodbank is in need of volunteers if anyone is able and willing to volunteer their time. Please visit* [*https://www.centralpafoodbank.org/*](https://www.centralpafoodbank.org/)

**Celebration of Life for Bill Stallsmith**

*Charlie Gipe reported the celebration is on hold under the current situation. No reservations are being taken at the campground for the summer at this time. They are hoping to reschedule in August and will be in touch to make sure we can participate.*

**PA Flavors**

*The event has been rescheduled for August 22nd. Brian brought up a concern that students would not be in session yet. He offered to reach out to some alumni to see if they would be interested in working with Richard. Autumn added that post secondary schools won’t be in session yet either and we will need to recruit student members across the chapter for participation.*

**Academy of Chefs**

Nothing new to report at this time.

**Budget/Finance & Fundraising Committee**

Nothing new to report at this time.

**Other Old Business to report**

No additional old business to report.

**New Business**

**Chocolate demonstration/class**

*Susan has volunteered to do a demo on chocolate tempering. It will be held on Wednesday, April 22nd at 9am. The recording can be viewed here:*   
https://drive.google.com/file/d/1Xu\_BWVCx0NgHGxHfHisSsALimVJfck2I/view?usp=sharing

**Fondant Technique demonstration**

*Susan has also* *volunteered to do a demo on fondant techniques. It will be held on Wednesday, April 29th at 1pm. The recording can be viewed here:* <https://youtu.be/Q9DfaPV5Lro>

**ACF National Convention**

*Autumn plans to attend the conference and will attend the Board of Governors meeting on July 19th at 1pm to represent the chapter. As included in our chapter bylaws, the President’s pass, room, and travel will be covered by the chapter. Autumn will share a room with Faith, so only airfare and the all-access pass ($800) is needed.*

**Other New Business/Announcements/Acknowledgments**

*Tim Harris updated on his status with his adventures in farming and currently writing a coffee table style book.*

The next meeting will hopefully be at the Cooking School at the Camp Hill Giant, to be confirmed. June’s meeting at Hershey Park is also on hold currently. Communication will be sent out via email.

Motion to adjourn the meeting: Chef Peffley, 2nd: Chef Gipe. The meeting adjourned at 9:21 pm.

**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.

**ACF Harrisburg Chapter PA 181**

**2019-2020 Officers**

**President & Treasurer:**

**Chef Autumn Patti**

**Program Director, Asst. Professor**

**Culinary Arts, Baking & Pastry Arts Programs**

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**Chef T. Durgey**

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**Chairman of the Board:**

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

**Pastry Instructor**

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