

American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

January 2019

President's Greeting: Hello Chefs, Educators, Cooks, Students and Food Enthusiasts! Here we are in the new year let's make it a great one together for ourselves and our fine chapter. I wanted to thank Chef John Reis and his wonderful Staff for the excellent dinner we enjoyed on January 21st. I wanted to thank the chapter for this opportunity to serve as your President. I first started coming around the chapter in 2002. I thought these folks are the classiest Chefs and Cooks I have ever hung out with. I became a member and would learn little bits of technique and information to bring back to whatever restaurant I was at. As time went on I stopped hanging around the herd and moved into the center of the group. I would volunteer for little jobs nothing too brave. I started meeting you all and would occasionally come to your restaurant. What was this ACF thing you talked about? I got a job and started a new career in education. What was certification? ? What are Salons? Food Shows? The Harrisburg Chapter-ACF 181 introduced me to Food Shows at the Farm Show, the Regional Conference in Philadelphia where I became a Certified Chef De Cuisine. The Harrisburg Chapter ACF 181 has the most active and talented Chefs and Cooks I have ever met. Our meeting in January reminded me why I joined this outfit because we learned about Sustainable Salmon Aquaculture. John Heck from Sysco Foods discussed with us how Salmon are raised in floating structures off of the Faroe Islands, the coast of Argentina and many areas of the globe. Salmon and many other species are being raised in nontraditional ways due to globalization. Chef Reis and his Staff prepared an Asian inspired Salmon with a hoisin glaze garnished with sesame seeds and a bias cut of scallion. We also learned that there are many types of "Eaters" not just Vegetarian, Vegan, Flexitarian, Pescatarian, Omnivore, Locavore. What are benefits of all this? Our eating styles influence heart disease, diabetes, obesity, a decreased risk of cancer and how they will effect us. Many styles of Diets may use or feature more legumes, beans, nuts and fruits instead of saturated fats and traditional proteins. I learn many things at every Chef Meeting I attend. If you are interested in a particular topic please let me know.

Sincerely,

Tim McGrath

CCC

CPAVTS

Next Meeting:

Monday: February 18th 7:00pm

Sysco Food Service of Central Pa

3905 Corey Road Harrisburg Pa 17109

7:00 PM

VP Corner

January 2019

Chefs, Students and Guests

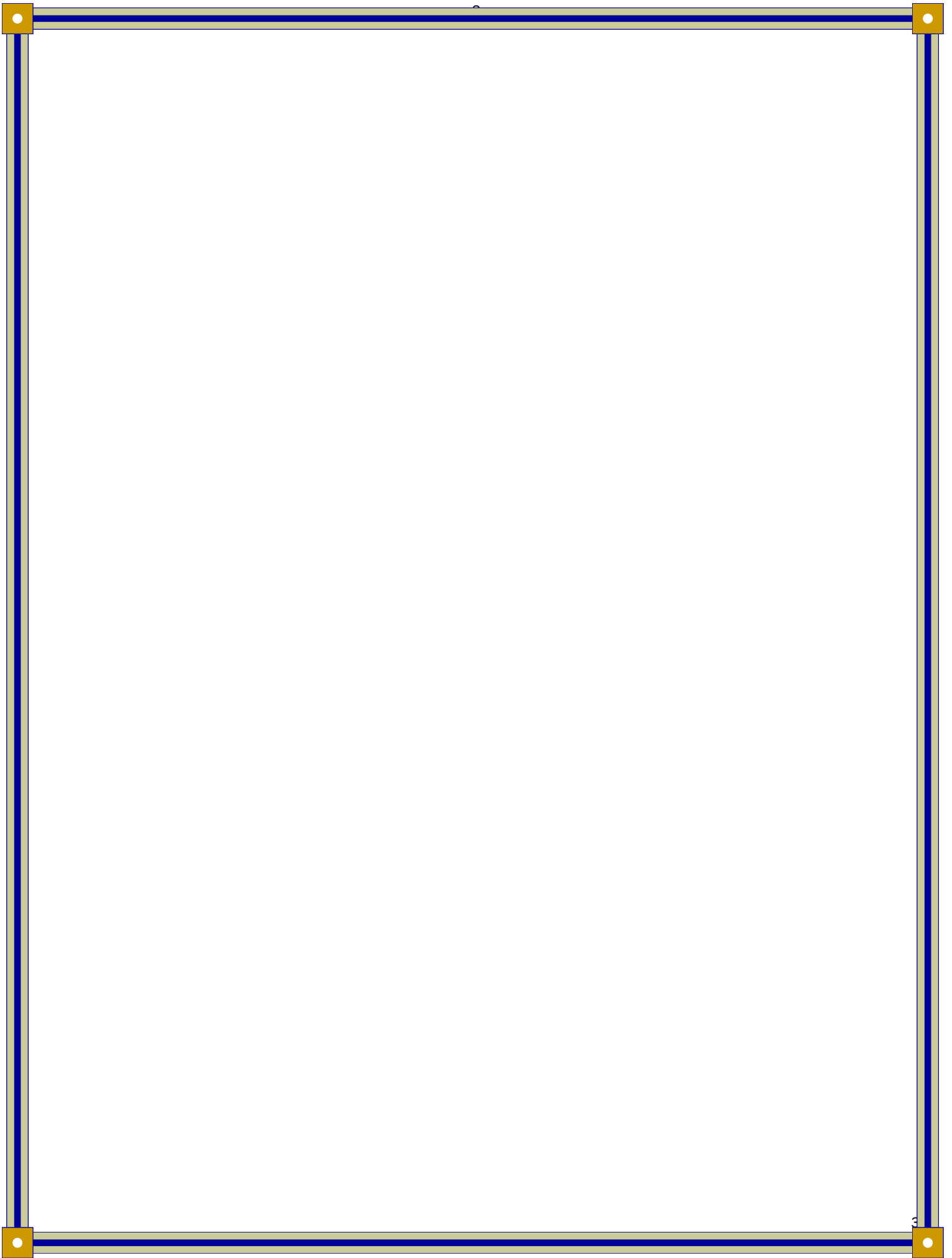
Thank you all, who attended our meeting hosted at the Hilton Towers by Chef Reis and his staff. The products and information were outstanding. Chef Reis has really embraced the modern vegetarian lifestyle and thrilled us with his enthusiasm. John Heck's obvious love of seafood, can help each of us make informed choices when it comes to sustainability and quality.

This month, we are going to have a speaker address some facts about some aspects of a rock star lifestyle in the hospitality industry.

Please share your thoughts for the education components at our meeting with me, or anyone on the board. We love to hear what fires you, or would satisfy your curiosity.

Thank you for you continued support.

Chef Richard Blythe blythe.richard@centralpa.sysco.com



2019 MEETING LOCATIONS

Please mark your calendars

2019 Meeting Schedule

All meetings start at 7:00 pm (**Unless Noted!**) and are on the 3rd Monday of every month and can also be found on our website: www.acfharrisburg.org If you would like to host let Chef Tim McGrath or Board Members know and we will put you on the schedule.

January 21st Harrisburg Hilton

February 18th Sysco of Central Pa

March 18th Harrisburg Area Community College



MEETING MINUTES FROM JANUARY 21ST, 2019:

7:00pm- – Board in attendance: Chef McGrath, Chef Blythe, Chef Patti

7:02pm – — Chef McGrath greeted Chapter and Guests that came to Harrisburg Hilton and pledged allegiance to the flag followed by Chef Gipe's prayer. Chef Reis talked about the buffet stations and what the meal was, it was excellent!

7:30pm meeting called to order Chef McGrath thanked the Staff for the wonderful meal and introduced Denise Brittain from the Shalom House which was founded in 1986 for Women and Children to get them help. Denise was asking for help from the chapter see the Board if you are interested in helping.

7:35pm Introduced another Guest Kathy Thomas and their Chef from Country Meadows to discuss their Independent and Assisted Living Programs and how they are looking for Employees to offer further education as part of their new Food Service Program.

7:40-8:00pm– John Heck from Sysco Foods discussed Sustainable Aquaculture and Chef John Reis CFBE from the Harrisburg Hilton discussed different forms of Vegetarianism, Vegan, Flexitarian among others. Excellent Job Gentlemen!

A Big Thank You to Chris Ditlow thank you for the carvings for Chef Reis!

Treasures Report: December 1st to January 1st 2018 Chef Autumn Patti

Checking Account \$3,159.37

Savings Account \$7,735.88 (+\$.65cents interest)

Motion was made to accept Treasurers report by Chef Gipe 2nd by Chef Roebuck

The New Professional Member rate for ACF is \$190.00

Associate Member fee is now \$226.00

"

Presidents Report: Chef Tim McGrath CCC

I would like to personally thank all of the following Chefs and Students as well as congratulate them for their excellence and commitment to the craft .

Chef Michael Harants CEC AAC ACE won the President's Award

Chef Jason Clark won the Chef of the Year Award

Chef Charlie Gipe CEC AAC ACE won the Herman G. Rusch Chef's Achievement Award

Chef Robert Roebuck CEC AAC won the Chef Elmer E. Byrem Award

Chef Brian Peffley CEPC AAC CCE won the Educator of the Year Award

Chef Tracie Gotshall CEPC Pastry Chef of the Year

Faith Brennaman Student Chef of the Year

We will swear in your new board officers at the February Meeting at Sysco.

Chef Tim McGrath President

Chef Richard Blythe Vice President

Chef Autumn Patti Treasurer

Chef Tim Durgey Secretary

Funds-Committee met to discuss fund raising opportunities details to follow.

Social Media and Website: Chair: Chef Tim Durgey and Chef Thad Campbell no report at this time

Academy of Chefs: Chef Bob Roebuck CEC, AAC

Chef Roebuck CEC ACC –

There are 20 Applications for 2019 Induction to the American Academy of Chefs

The Academy Dinner in Atlantic City is on February 25th at the Borgata Hotel

Chef Thomas Biglan CEC AAC is preparing the meal with his staff.

The Academy Dinner in Orlando, Fla is on August 3rd still trying to determine site of dinner.



Ronald McDonald House: : Thank You Students and Chefs from Cumberland Perry Area Vocational Technical School for the January donation . Thank You Chef Cher Harris CEPC and the Hershey Hotel for the February Contribution to the House.

Blood bank: Chairperson: Chef Michael Harants CEC AAC CCE

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 Tim McGrath- nothing at this time

PA Flavors: : Nothing at this time.

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

Call Chef Roebuck @ 717-566-1062,

Education- Chef Blythe will discuss how is today's Chefs taking care of themselves. Are the legendary long hours and rock star lifestyles affecting today's Employees in the Restaurant Industry. If you are interested in a particular educational component please contact Vice President Richard Blythe or the board to talk about it.

CHEFS MOVE TO SCHOOL: CHEF ROEBUCK HAS NOTHING TO REPORT AT THIS TIME

CULINARY MEDICINE— WE HAVE A GROUP OF MEDICAL STUDENTS COMING FEBRUARY 4, 5, 6 AND 7TH AND 11, 12, 13 AND 14TH FROM PENN STATE TO LEARN ABOUT THE CONNECTION BETWEEN FOOD AND MEDICINE.

OLD BUSINESS: DERRY STREET UNITED METHODIST IS STILL LOOKING FOR PEOPLE TO HELP COOK FOR A GROUP OF STUDENTS AND ADULTS FROM 3:45-5:30PM CONTACT PERSON IS VIRGINIA FERRARA CONTACT CHEF ROEBUCK IF INTERESTED.

NEW BUSINESS: CHEF MICHAEL HARANTS CEC AAC ACE WANTED TO THANK ALL OF THE STAFF AND STUDENTS WHO WORKED AT THE FARM SHOW, AS WELL CHEF REIS CFBE SAID ALL MISE EN PLACE WAS DONE FOR ME! GOOD LUCK HACC STUDENTS AT THE KNOWLEDGE BOWL IN ATLANTIC CITY IN ABOUT 4 WEEKS!

MOTION TO CLOSE MEETING: -8:35PM BY CHEF BOB ROEBUCK CEC AAC 2ND BY CHEF GIPE CEC AAC ACE

ACF Harrisburg Chapter PA 181

2019 Officers

President:

Chef Tim McGrath CCC
Chef Instructor, Culinary Arts
Cumberland Perry Area Vocational Technical School
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Telephone: 717-697-0354 ext. 170

Vice President:

Richard Blythe Chef
Sysco of Central Pa

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 Tim Durgey
Chef/Purchasing Agent
Tdurgey@hersheypa.com

Chairman of the Board:

Chef David Mills III
Chef/Owner Smoke & Pickles Artisan Butcher Shop
1-717-795-4852

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 an-
other's personal gain.

I will support the success, growth,
and future of my colleagues and
this great federation.



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