



American Culinary Federation
Harrisburg Chapter

MISE EN PLACE

May 2018

President's Greeting:

Hello Fellow Culinarians and friends of the Chapter,

I would like to thank each of you for all that you do to help our chapter become more successful each year. The volunteer hours that are put in by the chapter are amazing! The amount of community events that our members are involved in is incredible to look at! Chef Bob Roebuck is working on collecting information about our chapter and its members to be provided with our application for Chapter of the Year. Please help Chef Roebuck collect this information by providing him any volunteer work that you and/ or your staff do. We are an amazing chapter that does and gives so much, it would be great to be recognized for it.

I would like to personally thank Chef Jason Clark for the amazing job he has done in providing the education for our meetings. I am excited for this month's education as well. Also Thank you Chef Tim McGrath for hosting our meeting.

I appreciate that we so willingly give our money to support our chapter members for competitions, and to other non profits that are connected with the food system like The L.E.A.F. Project, Downtown Daily Bread, and the Ronald McDonald House. However, our supply of money is not endless. We are still waiting to see what we will receive from PR&LA for the Taste of Central PA, but there are no other forms of extra income in the near future. If we are going to be sustainable in our efforts to be monetarily supportive to our members and friends of the chapter, we need to come up with one or two creative ways to do this. Some members suggested that we try to host a regional conference again. This is a great idea, but will not come to fruition before 2021. I would like to start a committee of at least 4 chapter members that would like to spearhead our fundraising efforts. Please reach out to me directly if you are interested in being on this committee.

Chef David T. Mills III dtmills@hacc.edu (717)221-1737
Chef Instructor, Culinary Arts
HACC, Central Pennsylvania's Community College
American Culinary Federation, Harrisburg Chapter President, PA 181
acfharrisburg.org
L.E.A.F. Project Board Chair, leafprojectpa.org

Next Meeting:

Monday: June 18th

The Giant Center, Hershey PA

7:00pm

7:00 PM

VP Corner

May 2018

Chefs, Students and Guests

I wanted to thank Chef Timothy P. Mcgrath and his students for the wonderful meal that they prepared for our educational piece about specialty diet cooking and thank you to Heidi Witmer from the L.E.A.F. Project and all that they have done for the community.

I am excited about our next meeting on June 18th at Hershey Giant Center in the Club Lounge with Tim Durgey and Chef Brent E Wertz will be preparing offerings from Beiler Foods with custom sausages and smoke house BBQ sides it will be perfect time of year for BBQ and learn more about the product that they offer. The Educational piece is going to be about how to increase financial transparency through avero operating system. Avero a Management Software Company and The Trusted Technology Partner for the Hospitality Industry

Nearly 20 years ago, former New York restaurant group CFO Damian Mogavero noticed that restaurant chefs and managers lacked the resources to run their operations efficiently. Damian recognized that the hospitality industry needed a revolutionary new tool that would empower food and beverage operators to make better, faster, and more profitable decisions while still providing outstanding service to their guests. Created by restaurant operators for restaurant operators, Avero is the trusted technology partner for the hospitality industry. Today they empower 40,000 restaurant professionals with the answers they need to transform their businesses and improve their lives, getting them out of the back office and into the kitchen with their staff, onto the floor with their guests, and at home with their families.

Their core beliefs and leading restaurant solutions have led 40,000 food & beverage operations in 70 countries entrusting them with their data. Avero is available on the web and via mobile devices so that restaurateurs can access key insights wherever they are, whenever they want. Explore their case studies and testimonials for examples of how they have helped their clients transform their business and improve their lives.

The rest of the year meetings have some exciting educational pieces, here is some of the following topics. Art of Seasoning Blending, Plant Breeding optimizing flavor from seed to plate, Next Generation of cooks, Modern Vegetarian cooking, Science of Cooking, Kitchen Creativity, Modernist Bread. I am always interested to hear other ideas if someone think we are missing something important to talk about this year in the food industry. Please email me at Jason.clark@pngaming.com.

Our ingredient of the month Carrots

Thank you,
Chef Jason Clark

Check out the next page for an awesome recipe using

Carrot Tartare

Serves: 4

3 CARROTS
2 tablespoons MUSTARD AIOLI
1 SALT
1 bunch CARROT TOPS
1 handful RAW PISTACHIOS
1 teaspoon CHAMPAGNE VINEGAR
1 SMALL SHALLOT
1 CLOVE ROASTED GARLIC (SMASHED)
1 teaspoon LEMON ZEST

1. Finely dice carrots, shallot, and pistachios. Mix mustard, champagne vinegar, roasted garlic paste, and lemon zest together and fold into carrots. Season to taste with vinegar and salt. Garnish with finely minced carrot greens.

Serve with crusty baguette

2018 MEETING LOCATIONS

Please mark your calendars

2018 Meeting Schedule

All meetings start at 7:00 pm **(Unless Noted!)** and are also found on our website: www.acfharrisburg.org
If you would like to host let Chef David Mills know and we will put you on the schedule.

January 16th, Hilton Hotel

February 20th, Sysco of Central Pa

March 20th, YTI

April 17th at Greystone Public House

May 15th, Cumberland Perry Area Vo Tech

June- 18th The Giant Center

July 16th at Kegel's Produce

August 20st at City Island Harrisburg

September 17th at HACC

October 16th at the Hotel Hershey

November 20th at the Hollywood Casino

December 18th John Gross and Company



MEETING MINUTES FROM MAY 21 ST:

7:00pm- – Board in attendance: Chef Mills, Chef Clark, and Chef McGrath

7:03pm- — Chef Mills Greeted Chapter and Guests that came to Cumberland Perry Vo Tech

7:05 Pledge By Chef Mills, and Prayer by Chef Gipe

7:30pm Introduced our Educational Component— Chef Mills gathered the chapter for Chef Jason Clark's presentation on Nutritional Cooking and awareness.as well as Heidi Witmer with The LEAF Project . Today's Portion Size is oversized, balance the plate with appropriate sized proteins. Who is allergic to Nightshade vegetables?

Thank You to Chris Ditlow from Laser Leaf for his presentation to Chef Tim McGrath CCC and Cumberland Perry

Treasures Report: April 1st to May 1st 2018 Chef Autumn Patti

Beginning balance: checking account \$

Beginning balance: savings account balance \$13,230.32

The New Rate for Professional Membership to ACF is \$190.00

Associate Member fee is now \$226.00

"

Motion: Chef Mills Second: Chef Tim McGrath
all in Favor

Presidents Report: Chef David Mills—

Correspondence:

Chef McGrath –we received a thank You letter from Marcia Shore for the flowers we sent to her. The Ronald McDonald House Spring 2018 newsletter says save the date 11th Annual Moonlight Gala is on November 3rd, 2018 at the Hershey Lodge.

COMMITTEES

Certification: Chairperson: Chef Harris CEC

Nothing to report at this time

Education: Chef Jason Clark said we will see a presentation by AVERO POS systems in June.

Newsletter: Chairperson : Chef Tim Durgey, thanks for stepping up!

Please contact Tim if you would like any information posted (Upcoming events, recipes, job postings etc.) tmc-grath@cpavts.org

We are working on a total transition of the newsletter to be viewed from our web-site only and not sent out individually. **600 newsletters are sent out monthly!!**

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.

CHEFS MOVE TO SCHOOL: CHEF ROEBUCK & CHEF BYREM HAVE NOTHING TO REPORT AT THIS TIME

OLD BUSINESS: No Old Business

NEW BUSINESS: CHEF GIPE CEC AAC MADE A MOTION TO DONATE \$1750. TO CHEF PFEFLEY AND APPRENTICES TO TRAVEL TO LOUISVILLE, KY FOR THE SKILLS USA COMPETITION. CHEF ROEBUCK 2ND MOTION CARRIED. GOOD LUCK APPRENTICES AND STUDENTS!

CHEF PFEFLEY MADE A MOTION TO DONATE \$2,500. TO LEAF PROJECT. CHEF GIPE 2ND MOTION , MOTION CARRIED GOOD LUCK LEAFER'S!

THANK YOU DENISE FOR YOUR FEEDBACK ON EDIBLE BOWLS AND FOR THE EDUCATION CONTRIBUTION

CHEF MILLS CALLED FOR A COMMITTEE TO BE FORMED TO HELP PLAN POTENTIAL INCOME OPPORTUNITIES FOR THE CHAPTER. NO ONE VOLUNTEERED AT THIS TIME.

MOTION TO CLOSE MEETING: – 8:40PM Chef Michael Harrants CEC AAC made a motion to adjourn the meeting. Chef Roby 2nd the motion motion carried.

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.

Academy of Chefs: Chef Bob Roebuck CEC, AAC

Baltimore Chapter will host the AAC Dinner at the Baltimore Club on Saturday June 23rd, 2018 Executive Chef Curtis Eargle CEC AAC will support

- 1 AAC Scholarship fund at Anne Arundle Community College
- 2 ACF Culinary Team USA
- 3 The American Academy of Chef's Dinner is on Tuesday June 17th, 2018 at the Hyatt Regency in New Orleans, Louisiana

Deadline for 2018 Induction to AAC is December 1st, 2017



Ronald McDonald House: : Thank You Chef Tim Durgey from the Giant Center, we do need a September volunteer.

Taste: Chef Reis– no news yet.

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 Tim McGrath-

Nothing at this time

PA Flavors: : Nothing new to add

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

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

ACF Harrisburg Chapter PA 181

2017 Officers

President:

Chef David T. Mills III

Chef Instructor, Culinary Arts

HACC, Central Pennsylvania's Community College

Email: dtmills@hacc.edu

Telephone: 717-221-1737

Vice President:

Jason Clark

Sous Chef ,Hollywood Casino

Jason.clark@pngaming.org

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 McGrath CCC

tmcgrath@cpavts.org

1-717-697-0354 ext. 170

1-717-514-6803

Chairman of the Board:

Brian Pfeffley CEPC, CCE, AAC

Pastry Instructor

Lebanon CTC

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.



**American Culinary Federation
Harrisburg Chapter**