

President's Challenge

State Officers

Send me a contact of a New Culinary Visions Partner

Directors

Promote the Culinary Visions and Membership Drive

Send in your chapter calendar of your upcoming events.

Membership

Bring a Friend and Colleague to your next Chapter meeting

Make plans to Attend the 2017 TCA Convention in Corpus Christi

Check out the new TCA Website
www.texaschefsassociation.org

Summer Convention
Aug. 4th –6th in
Corpus Christi



Springtime in Texas

What a wonderful time in Texas. The bluebonnets are in boom and a few breaths can be taken between the Valentine and Easter holiday rushes. I had a fun filled time writing this issue as there is so much to report with the Texas Chefs.

However, there is sadness as we lost a pillar of the TCA and the Chef Profession. Chef Ewald Scholz passed on April 1st (his 86th Birthday). This revered chef was one of the first European trained chefs to come to Texas and forever changed the way Texans ate, dined, and look at food. We all owe him for trail blazing the way for the culinary arts... all the way from Dallas into the heart of all of Texas.

In this issue you will also find articles on our Winter Board Meeting, Chapter Events, Professional Development, Membership & Culinary Visions Partnership Drives, the Upcoming State Convention, New State Award Criteria and Applications, and a plethora of new members.

The Texas Chefs Association is going strong and it's an incredible time to be a member. Which is all the reason to take hold of our Membership Drive and bring a new colleague or friend to the meeting. The top recruiter wins a free registration to the State

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Convention in Corpus Christi while every other participant receives a ticket per new member into a drawing for top prizes and awards that will be handed out at the State Convention.

Speaking of which, the Chefs of the Coastal Bend have been hard at work formulating an innovative and outstanding convention for us this year. Be sure to check out the 6th and 7th Page of this Chef Connect for the overview and then fill out the application and make your plans to attend. Bring the family as there is so much for them to see, experience, and do in this beautiful Texas Coast City. The TCA Board of Directors experienced this first hand along with the hospitality of the chapter and host Omni Hotel. Their Executive Chef and TCA Member Dean Sprague, CEC is going to make this one for the record books along with chapter and all of the seminars they have for us while we are all "Kick 'in It Old School" on the Coast.

Also take a look at the Culinary Visions Partnership Drive as you can be instrumental in bringing in new CVP's to the State and garnishing a part of that sponsorship right back into your chapter as a whole. BIG opportunity for us to do more and share that with the charities and events we work so hard in helping.

Keep reading as there is so much more in this quarterly edition of the Chef Connect.

The Passing of Chef Ewald J. Scholz



Chef Ewald Joseph Scholz was born in Recklinghausen, Germany, where his family lived in a flat directly above their bakery.

His love of food came from both his father and grandfather, who were bakers. At 14 years old, he began an apprenticeship where he studied baking, fine pastries, and cooking. After some time, he made his way to Switzerland, where he began perfecting his craft at resorts in Lucerne and Saint-Moritz. Participating in seven week competition in Bern, Switzerland, Chef Scholz was on a team that won the gold medal at the Exposition International D'Art Culinaire.

In 1955, he immigrated to New York, where he worked from kitchen to kitchen until he reached Key Marathon, Florida. Ewald worked in many states, including Florida, Wisconsin, and New Mexico, before coming to Dallas in 1962, where he was the Executive Chef at the Commonwealth Club. He also was instrumental in the founding of the El Centro Culinary Arts Program as the first Chef Instructor.

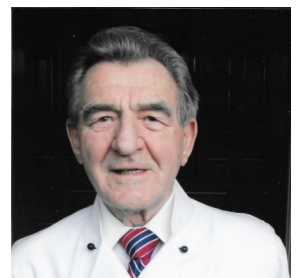
He was the co-owner of the Heritage House Restaurant, which opened on Northwest Highway. Ewald's Continental Cuisine on Lovers Lane opened in May 1969. In 1987, Chef Scholz relocated to the Stoneleigh Hotel, where he served as the Food and Beverage Director. After thirty successful years, Chef retired... it was 1998.

During his retirement, Chef Scholz served as consultant with American Produce and continued his passion for cooking at private parties.

Chef Scholz passed away peacefully in his sleep on April 1st, 2017... his 86th birthday.

There is not enough that can be said for Chef Scholz and his impact with the Texas Chefs Association and the culinary excellence he brought to Dallas and Texas Dining. He truly changed plates and gave each and every one of us the pallet to create and express our culinary arts for our dining guest.

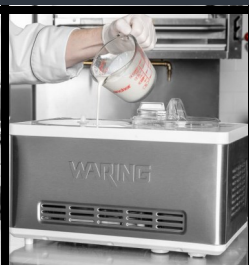
Gods Speed, Chef Scholz



The Electric Chef

Waring WCIC20 2 Qt.
Compressor Ice Cream
Maker

\$450—\$485



Create your own specialty ice cream, frozen yogurt, or gelato in-house with the Waring WCIC20 2 qt. compressor ice cream maker!

Perfect for concocting unique flavors and custom desserts, this machine accommodates up to 2 qt. of ice cream at a time, making that much in as little as 30 minutes.

Use the easy-to-read touch control display to initiate operation, and watch as the visual icons change throughout the cycle to identify the current stage of the process. Thanks to the clear design of the batch bowl lid, you can also take advantage of the outstanding product visibility, watching as your ingredients are whipped up into ice cream! A specially designed paddle mixes the ingredients together and adds just the right amount of air to guarantee your ice cream has the perfect consistency when finished. When it is done, the machine holds the ice cream at the correct temperature to maintain its integrity. This prevents it from melting when you're busy preparing another dish.

After use, clean the machine and its parts to ensure that it's ready for the next batch. For your convenience, the batch bowl is removable so that you can easily wash it separately from the rest of the machine. The unit requires a 120V electrical connection for operation.

Winter Board Meeting

2017



February 18th and 19th was the TCA Winter Board Meeting hosted at the 2017 Chefs of the Coastal Bend Convention City of Corpus Christi. The Chapter and the Corpus Christi Omni Hotel did a wonderful job of making the entire board feel at home and showed that the Summer Convention is going to be spectacular.

The Board worked very hard at the meeting and proved once again that the TCA is strong and moving ever forward for the betterment of the membership, culinary vision partners, and our beloved profession as a whole.

During the financial section of the meeting, the board passed a balanced budget, reset the financial committee to have equal representation among the chapters, and set in place procedures to help keep the association financially sound for the coming years.

The Board also reviewed the revised set of Bylaws from the Bylaw Committee that the membership will vote for at this summer convention's general session. Only minor changes were necessary and Board feels confident with presenting and passing the revisions to strengthen the TCA for the future.

There were two exciting new "Drives" that the board set in place, Membership and Culinary Visions Partners. Both of these efforts are to grow the TCA with a new generation of Texas Chefs and build our industry relationships and reach. These two "Drives" have individual member awards and direct chapter benefits and will be highlighted in the pages of this Chef Connect.

Another article to read in this Chef Connect is the resolution for updating the TCA State Award Process. The State Award Committee has been working on new Policy and Procedures that take our State Awards out of a verbal roundtable discussion to a reviewable Application that will better allow the board to know and understand each candidate under their own right and representation.

But the most exciting tradition that took place at the winter board meeting was the initial nominations for TCA Leadership. This election year we will nominate and elect a new State President and 1st Vice President. This transition of leadership builds the identity of the Texas Chefs Association even further. We have two nominees for President and two nominees for 1st Vice President. Look to the TCA Website to see the candidates and look over their agenda for the Texas Chefs. Nominations are open till 45 days prior (June 20th) to the open of the Convention on August 4th in Corpus Christi. Be sure to make your plans to attend the Convention to cast your vote for the next President and 1st Vice President of the TCA

BIG Opportunities at the Texas Chefs



TCA Membership Drive March 1st - June 30th

The TCA is hosting its 2nd Annual Membership Drive that promotes the TCA to new members at a reduced rate and rewards the top recruiter with the State Convention Registration and prize drawings for the top 5. The new member application must be done on a paper form that can be retrieved from the State Office or your local chapter director. It is imperative that they fill your name in the "Referred By" section for the new member to be counted in your name. The TCA Memberships TCA/ACF Dual Memberships Drive Rates are as follows.

TCA Only

TCA Professional \$75

TCA Culinarian \$35

TCA Student \$30

TCA Junior \$20

TCA Associate \$150

TCA Allied \$75

TCA Enthusiast \$30

Dual TCA / ACF

Professional Culinarian \$255

Culinarian \$138

Student Culinarian \$112

Junior Culinarian \$82

Associate \$356

Allied \$250

Culinary Enthusiast \$158



TCA Culinary Vision Partnership Drive March 1st - July 31st

The TCA is hosting its 1st Annual Culinary Visions Partnership Drive that promotes the TCA to new and potential CVP Sponsors. This drive is to encourage our local chapters to seek out new and interesting CVP Sponsors and receive a portion of that sponsorship back to the local chapter directly.

A CVP Sponsorship Letter and Packet is available through the State Office and can be customized to highlight your chapter specifically. In addition, the State Executive Team will send a representative to help in any meetings or communications with potential partners. Chef Pete Nolasco has also offered an Ice Carving Demo for the chapter than brings in the most CVP partners.

<u>Partnership Level</u>	<u>Sponsorship Contribution</u>	<u>Local Chapter Reward</u>
Platinum	\$6,000	\$1,000
Gold	\$3,000	\$500
Silver	\$1,200	\$250
Bronze	\$600	\$100

The Cooked Cookbook Review

On Vegetables: Modern Recipes for the Home Kitchen

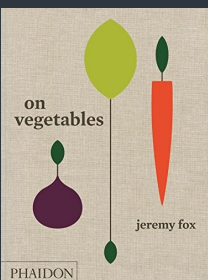
By: Jeremy Fox &

Noah Galuten

Publisher: Phaidon Press

ISBN- 978-0714873909

\$30 - \$45 Hardcover



The highly anticipated cookbook from Jeremy Fox, the California chef who is redefining vegetable-based cuisine with global appeal.

Known for his game-changing approach to cooking with vegetables, Jeremy Fox first made his name at the Michelin-starred restaurant Ubuntu in Napa Valley. Today he is one of America's most talked-about chefs, celebrated for the ingredient-focused cuisine he serves at the Los Angeles restaurant, Rustic Canyon Wine Bar and Seasonal Kitchen.

In his first book, Fox presents his food philosophy in the form of 160 approachable recipes for the home cook.

On Vegetables elevates vegetarian cooking, using creative methods and ingredient combinations to highlight the textures, flavors, and varieties of seasonal produce and including basic recipes for the larder.

New State Award Application



The Texas Chefs Association has proudly honored our membership throughout the years with TCA State awards and titles that can be shared with colleagues, employers, family, and friends.

These recipient's hold the highest respect within the association and have given long lasting service back to their chapters and the TCA as a whole.

In the respect for all of our members and to update the selection process, the Board of Directors formed a committee to create a method of fairness for each of our members that are awarded with local chapter honors to be a candidate for the State Titles.

Chef Patrick Mitchell, CEC, AAC chaired this committee and formulated a new TCA State Award Application Process along with the committee members, Michelle Brown (Pastry), Michelle Laurette (Student), Charles Duit, CEC, AAC (Education), and Traci Gates (Healthcare).

These new Awards Criteria and State Awards Application are for Chef of the Year, Pastry Chef of the Year, Chef Educator of the Year, and Student Culinarian of the Year. The new criteria and applications can be found on the TCA Website under Downloads.

The new application has sections for Community Involvement, Charitable Work, Mentoring, Personal Development as a Chef, Promotion of the TCA and Chef Profession, and Personal Culinary Philosophy on our craft. In addition the candidate must supply a current resume. These new areas will be reviewed by the Board of Directors and then voted on for the State Titles.

However, one of the most innovative updates to the State Award process is to allow previous candidates (starting this year), whom did not garnish the applied title, to reapply for the award for the next five years. This allows candidates to add items to their resubmitted application and give the Board another opportunity to view past candidates that have done the necessary work for consideration.

I encourage all TCA members to review the new criteria and application and choose your next chapter chef, pastry, educator, and student accordingly. However, this process does not inhibit a local chapter from selecting the candidate of their choice. It just allows the Board of Directors insight to candidates applying for the TCA State Awards and gives a level playing field that is fair and balanced for the selection process.

Good Luck for all of our Future Chef Awards !!!!



2017 Texas Chefs Association State Convention Corpus Christi

Howdy y'all from Corpus Christi! The excitement of the members of the TCA Chefs of the Coastal Bend is growing as we get closer to the 2017 Texas Chefs Association State Convention! We have a great weekend planned with plenty of activity to keep everyone busy as we will be "Kickin' it Old School".

This year we have decided to offer full day, hands on classes taught by the experts! We are very fortunate to have Chef Andre Bedouret teaching Charcuterie skills and for those of you looking to explore breaking down whole hogs, we're offering that as well! For a nominal fee, you'll have the opportunity to gain knowledge and get your hands dirty while working alongside passionate craftsmen. Remember to register for these classes early, as we are cutting off registrations for these classes at 20 due to the extensive hands on activity.

The Ice Breaker will be held aboard the aircraft carrier, USS Lexington, nicknamed the "Blue Ghost". Aboard the ship we're going to sample foods from the Coast and other Texas specialties! We're gonna party Tiki style, so pack your gaudiest Hawaiian attire to get into the mood!

We have an awesome array of seminars planned; Pate du Foie Gras, Pickling and Preserving, Artisan Cheeses, Puff Pastry Technique, Chicken Coop Basics, Building a Bee Hive, Micro Brew Beer Pairing...and much more!

Culinary competitions for both seasoned Chefs and Student Culinarians, great networking, wonderful food prepared by TCA members, continuing education, fun, sun and sand!

We can't wait to welcome you to our sun drenched paradise and show you some coastal hospitality, so make your reservation, complete the registration and come on down to Texas Chefs Association 2017 State Convention!



Room Rates

Single	\$135.00
Double Occupancy	\$145.00
Triple Occupancy	\$155.00
Quad Occupancy	\$165.00

By Telephone:

1-800-843-6664 (*Omni Reservations*)

Texas Chefs Association Annual – (*Group Name*)

14500814509 – (*Group Code*)

Monday, July 10, 2017 – (Cut off Date for Making Reservations)

Online Reservations:

Your guests can also can book online by using your group code: 14500814509 or following the link: [Texas Chefs Association - 2017 Annual Conference](#)



American Culinary Federation
Texas Chefs Association

2017 State Convention

August 4 – 6, 2017

Corpus Christi, TX

Attendee Contact Information

Complete/print form and mail to:

Texas Chefs Association
1415 S. Voss, Ste. 110 #397
Houston, TX 77057

- One form per registration
- Make checks payable to: Texas Chefs Association
- Complete the section below to pay via credit card

Name: _____

TCA Chapter: _____

Address: _____

City, State Zip: _____

Phone: _____

Email: _____

Credit Card #: _____

Exp: _____ **Security Code:** _____

Billing Zip: _____

Hosted By:



Full Registration

Member

Non-Member

Early Registration (Expires June 26)	\$195	\$245
Late/Onsite Registration	\$225	\$275
Student Registration	\$125	\$150

Full Registration includes Friday Icebreaker, Saturday & Sunday seminars, breakfasts, Awards Lunch, President's Dinner and t-shirt.

Shirt Size: S M L XL XX XXX

A la Carte Registration

Friday Seminars: - limited availability

Hands-On Charcuterie	\$65
Hands-On Whole Hog Butchery	\$65
Friday Icebreaker	\$75
Saturday Breakfast	\$25
Saturday Seminars	\$75
Saturday Awards Luncheon	\$50
Saturday President's Dinner	\$75
Sunday Breakfast	\$25
Sunday Seminars	\$50

Competition Registration

Competition space is limited – first come, first serve

TCA Quickfire Fish Challenge – Chef Members	\$50
TCA Quickfire Shrimp Challenge – Junior Members	\$35

"Kickin' It Old School"... Classic Techniques... Today's Trends!

Ben E. Keith & Maple Leaf Farms

Duck Challenge



Chef Competitors

Jose Marquez – Silver Medal – 1st Place

Maddie Sharp – Silver Medal – 2nd Place

Aaron Guajardo – Silver Medal – 3rd Place

Mark Schneider – Silver Medal

Lance Warren – Silver Medal

Lathario Kelly – Bronze Medal

David Andrews – Bronze Medal

Rick Neal – Bronze Medal

Alfredo Barrios – Bronze Medal

Dean Sprague – Certificate

Latoya Polk – Certificate

Joshua Mendoza – Certificate

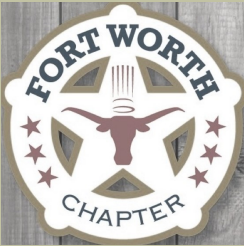
Inside the Ft Worth Convention Center on Wednesday, March 22, 2017, during the Ben E Keith Food & Equipment Expo, 12 Chefs from points near & far came together for a Culinary Clash! They came from as far south as Corpus Christi, north to Oklahoma City, east out to the Tyler area and all points in between. There were chefs from San Antonio, Waco, Dallas, and Ft Worth. They came to town with one thing on their mind... Duck, specifically Maple Leaf Farms Duck!

Maple Leaf Farms sponsored this ACF sanctioned Category KC competition where each competitor had one hour to fabricate one duck and create 4 portions of an entrée using duck as the center of the plate and served with appropriate accompaniments. It was quite interesting to see the different chef's interpretation of the same product. Some chefs brought out new gadgets to try the latest technique while other reached back for inspiration from the legends of the past! The competitors were focused and the cadence of pressure cookers kept time like a metronome as the seconds ticked away. When the smoke cleared and all dishes were plated, the competitors paced the area awaiting the results as the judges finished deliberations and gave critiques. When it was all done, the judges awarded 5 Silver Medals, 4 Bronze medals and 3 Certificates. Maple Leaf Farms presented the 1st, 2nd & 3rd place finishers with prize money of \$750, \$500 & \$250 respectively along with providing the Duck for the competition.



The ACF approved judges for this event were directed by Lead Judge Chef Tim Prefontaine CEC and supported by Chef Ernst Gruch CMC, AAC and Chef Larry Matson CEC, AAC and special thanks to Juan Guevara, Ft Worth Club Apprentice for volunteering to assist. Chef Jack Bretzke CEC, AAC & Chef Patrick Mitchell CEC, AAC were Co-Chairs for the competition.





Fort Worth Competes for Dogs for Dogs



The Fort Worth Chapter of the TCA recently partnered with two different dog rescue groups to raise awareness and funds for all organizations. What would be better than a hot dog competition?

The Dogs for Dogs Challenge had 6 local chefs battling it out. Zameika Williams won "Top Dog" Judges award with her hot dog topped with street corn, crushed hot cheetos, candied jalapeños, brisket, hot sauce and a lot more. Keith Grober won "Winning Weiner", People's Choice Award, with his sweet and spicy BBQ sauce and onion string Dog.

The event was held at Martin House Brewery and included a dog kissing booth as well as adoptions.



The chapter would like to thank the following sponsors and judges:

Rosewood Ranch
Mission Restaurant Supply
Ben E Keith
Smokin Texas Gourmet

10 Top RSVP: Presidential Executive Orders:

1. Chocolate Truffle Mondays (for everyone)
2. 15% Culinary Wage Increase
3. Unlimited Side Towels
4. No More Hamburgers / Cheeseburgers Only
5. Tax Credits for Equipment Repair / Replacement
- 6a. All "Special Menu Request" will now require an upcharge
- 6b. Guest Specialty Diets now require Dr.'s Note
7. USDA Choice or Higher (only)
8. The Term "Dish Pit" is now outlawed (no one works in a pit)
9. Carbs are now good for you
10. Unpasteurized Cheeses may now be consumed (with provided government courses and licenses)

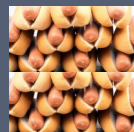
Another Fold in the Toque: The American Hot Dog

1. Where did the Hot Dog Originate ?

A. Legend has it that hot dogs or frankfurters originated in Frankfurt-am-Main, Germany around 1484

2: How many Hot Dogs are consumed in American ?

A. As of 2012, Americans eat more than 16 billion hot dogs per year. The amount spikes on the Fourth of July, when 155 million hot dogs are eaten.



3: What is the most common condiment on a hot dog ?

A. Nearly 90 percent of hot dog eaters choose mustard as their go-to topping. In Chicago, they like to use cucumber, tomato, pickle, onion and pickle relish and in Los Angeles they use mayonnaise and cheese.

4: What is the Annual Nathan's Coney Island Hot Dog Eating Contest record ?

A. The contestants have 10 minutes to eat as many hot dogs w/ buns.

Men's: Joey Chestnut: 73

Women's: Sonya Thomas: 45



Heart of Texas

Hosts Valentine Day Brunch

Mixology Station

Assorted Mimosas, Bloody Mary's, Cold Poached Shrimp Display, & Anti-pasta

Cold Salon

Adobo Pork w/ Chipotle Raspberry Jam,
House Smoked Salmon, Marinated
Grilled Vegetables, Sliced Fruits, and
Green Salads

Omelet Station

Pasta Station

Featuring Pasta Carbonara

Prime Rib Carving Station

Assorted Artisan Rolls, Condiments,
and Roasted Garlic Compound Butter

Main Buffet

Rosemary Chicken w/ Mushroom Cream
Sauce

Pulled Pork SW Eggs Benedict w/
Poblano Hollandaise

Green Chile grits

Roasted Fingerling Potatoes

Sautéed Broccoli

Dessert Station

Profiteroles, Chocolate Eclairs, Strawberry
Sponge Cakes, Chocolate Dressed
Strawberries, and Lemmon Poppy Seed
Muffins

On Sunday, February 12th, The Heart of Texas Chapter came together to cook and create an amazing Valentine's Brunch for their Central Texas Patrons who could not or chose not to make plans for Valentine's Day. It was a full group effort with each chef coming together to build an amazing Live Action buffet that started at 10:00am and worked all the way to 2:00pm.

The Chef broke off into teams to create an incredible and diverse menu and setting at the Greta W. Watson Culinary Arts Center of TSTC Waco.



The biggest compliment from the H.O.T. Culinary Patrons was for the chapter to do this every week... or at least every month.

The Chapter would like to thank the supporting students of TSTC for their participation and help. For this the chapter will be donating to

their culinary club for their upcoming Skills USA Competition.



Houston Chapter

CEH's Ice Carving Demo



Toques Off!!!

2017 EWMCS Inductions



Jesus Olivares



Executive Chef
Via Rea'l
Dallas Chapter

Gene Christiano



Sr. Executive Chef
Chartwells at University
of Texas Dallas

Dallas Chapter



ACF In the News



Cook. Craft. Create. Convention & Show

The 2017 events will wrap up in Walt Disney World at Cook. Craft. Create National Convention & Show. We will have a magical time with the world-class resorts, shopping opportunities for every budget, all-season golf courses, and some of the most enticing dining opportunities on the planet. Come to Disney—bring the family—and wish upon a star. The national convention will feature additional educational and engagement opportunities that will build off the ChefConnect series and will provide a revitalizing experience for members, foodservice professionals, students and competitors. All the while igniting innovation that attendees can bring back to their classroom, employees or kitchen! We hope to see you very soon!

ACF Board of Directors Election Schedule and Voter Eligibility

ACF members will vote electronically for the 2017-2019 Board of Directors in May. The email subject line for ballots will be "ACF Official Election Ballot." Chef John Minniti, CCE, AAC, HBOT, HOF, Chairperson of the Nominations and Election committee, has released the schedule for the timing of the upcoming election. To be eligible to vote, membership dues must have been paid by March 31. Should you have any questions, reach out to Chef Minniti at elections@acfchefs.net.



Tis' the Texas Season

Vegetables

Asparagus
Avocado
Beets
Broccoli
Cabbage
Carrots
Cauliflower
Onions
Greens
Kale
Lettuce
Parsley

Fruits

Grapefruit
Blood Oranges
Kumquats
Lemons
Naval Oranges
Tangerines
Strawberries
Plums

New Members: Jan-April

Baggett, Michael	Austin	TCA Stu
Hale, Robert	Austin	TCA Assoc
Brown, Ken	Brazos Valley	Pro Cul
Cisneros, Marissa	Brazos Valley	Cul
Gomez, Angela	Coastal Bend	TCA Pro
Griffin, Sean	Coastal Bend	Pro Cul
Hargrave, Kary	Coastal Bend	TCA Stu-S
Leon, Arnoldo	Coastal Bend	TCA Stu-S
Ramirez, Viviana	Coastal Bend	TCA Stu-S
Torralva, Armando	Coastal Bend	TCA Stu-S
Vazquez, Jose	Coastal Bend	TCA Enth
Adams, Jennifer	Dallas	Stu Cul
Daring-Regis, Tricia	Dallas	Stu Cul
Faddis, Jacob	Dallas	Stu Cul-S
Fialho, Tony	Dallas	TCA Pro
Foult, Rebecca	Dallas	Pro Cul
Froehner, Brandon	Dallas	Stu Cul
Gilbert, John	Dallas	Pro Cul
Hagmann, Hayden	Dallas	Stu Cul
Hamilton, Jason	Dallas	Pro Cul
Johnson, Cassandra	Dallas	TCA Stu-S
Jones, Jennifer	Dallas	Stu Cul-S
Merchant, Christopher	Dallas	TCA Stu-S
Pipes, Katie	Dallas	Stu Cul-S
Watson, Christopher	Dallas	Stu Cul-S
Crim, Katherine	Fort Worth	TCA Stu
Scott, Dustin	Fort Worth	Pro Cul
Porras, Paul	Heart of Texas	Pro Cul-P
Adeyoju, Abosede	Houston	Stu Cul-S
Aurrecochea, Luis	Houston	Stu Cul-S
Bailey, Brian	Houston	Pro Cul
Boudreaux, Darryl	Houston	TCA Stu-S
Castillo, Edward CCC	Houston	Pro Cul-P
Cleare, Julian	Houston	Stu Cul-S
Coronado, Jessica	Houston	Stu Cul-S
Curet, Johnny, CEC	Houston	Pro Cul-P
Santiago, Martin, CSC	Houston	Pro Cul-P
Derbigny, Brandon	Houston	TCA Stu-S
Edwards, Kimberly	Houston	TCA Stu-S
Elkhouri, Roger CEC	Houston	Pro Cul-P
Evangelista, Juan	Houston	Pro Cul-P
Finster, Sarah, CSC	Houston	Pro Cul-P
Francois, Ethel	Houston	Stu Cul-S
Guy, Vera	Houston	Stu Cul-S
Hall, Angela	Houston	TCA Stu-S
Hardwick, Kyle, CEC	Houston	Pro Cul-P
Hussa, Erika	Houston	Stu Cul-S
Jalow, Desiree	Houston	TCA Stu-S

Jarmon-Joiner, Marion	Houston	Stu Cul-S
Johnson, Ashley	Houston	Stu Cul-S
Johnson, Lisa	Houston	Stu Cul-S
Johnson, Margaret	Houston	Stu Cul-S
Marshall, Adam, CEC	Houston	Pro Cul-P
McDaniel-Watts, Beatrice	Houston	Stu Cul-S
McIntosh, Marquita	Houston	TCA Stu-S
McKinney, William	Houston	Pro Cul
Meaux, Gwendolyn	Houston	Stu Cul-S
Mihabi, Ahmed	Houston	Pro Cul-P
Munoz, Rachel	Houston	TCA Stu-S
Norman, Derrix	Houston	Pro Cul-P
Olivier, Anjelcia	Houston	TCA Stu-S
Pham, Christina	Houston	Stu Cul-S
Raia, Joshua	Houston	Stu Cul
Roslyn, Miranda	Houston	Stu Cul-S
Savoie, Terry, CEC	Houston	Pro Cul-P
Schulman, Verena	Houston	Pro Cul-P
Segovia, Marco	Houston	Stu Cul-S
Shunyakova, Sopya	Houston	Stu Cul
Srivastava, Sunil	Houston	Pro Cul
Sterling, Peter	Houston	TCA Stu-S
Tovar, Cesar	Houston	Pro Cul-P
Winkelmann, Morgan	Houston	TCA Stu-S
Witte, Mark	Houston	A3
Frausto, Hector	Member at Large	Stu Cul-S
Perez, Aaron	Member at Large	Stu Cul-S
Robinson, Eric	Member at Large	Stu Cul-S
Silva, Roxanne	Member at Large	Stu Cul-S
Parra, Pete	Permian Basin	Pro Cul
Baruch, Tuval	Rio Grande Valley	TCA Pro
Casaperalta, Nadia	Rio Grande Valley	Pro Cul
Cuellar, Christopher	Rio Grande Valley	Cul
Dickens, Christopher	Rio Grande Valley	Pro Cul
Flores, Ruben	Rio Grande Valley	Pro Cul
ONeil, Douglas	Rio Grande Valley	TCA Pro
Roman, Juan	Rio Grande Valley	Pro Cul
Juan Castillo	Rio Grande Valley	Stu Cul
Michael Clark	San Antonio	TCA Chef

Chapter Directors

Austin

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