

2017 - 2018

TCA State Award Winners



Texas Chef of the Year
Rick Neal
East Texas Chapter



TCA Pastry Chef of the Year
Alison Hodges, CC, CPC
Dallas Chapter



TCA Chef Educator of the Year
Heather Kermira
Ft. Worth Chapter



TCA Student Culinarian of the Year
Alicia Rivera
Heart of Texas Chefs



Isaac Pina Award
Dallas Chapter



Award of Distinction
Jack Bretzke,
CEC, AAC



The Chefs of the Coastal Bend's Kickin' It Old School "Classic Techniques... Today's trends." was an incredible success. It was filled with fun, food, and fellowship. The chapter did an outstanding job on this 4 day event and all should be commended on their hard work to the association and membership.

This chapter worked tirelessly before, during, and even after the conference to insure that everyone was well taken care of.

The conference truly began on Thursday with the board dinner. They were able to gather and hold fellowship throughout the evening at the Water St. Market Oyster Bar. It was a great time by all and the food was outstanding.

Friday morning started with the Board of Directors Meeting. This was a great meeting and a lot was accomplished. The highlight was the discussion for the Isaac Pina Award where Dallas Director Pete Nolasco gave an impassioned speech about his chapter and members. This round table discussion was an incredible insight into each chapter and what they have (you have) been doing for the past year. Each director that spoke showed so much pride in the words describing all the events that have taken place this past year and the fellowship and community involvement that occurs when the chapter comes together.

The conference seminars were another highlight for the membership. The Chefs of the Coastal Bend pulled together outstanding resources to present incredible speakers and topics for the convention. They started off with two Friday events, Charcuterie and a Beef

Kickin' It Old School: 2017 TCA State Convention	P.1
Texas Chef of the Year: Rick Neal	P.2
The Cooked Cookbook Review	P.2
Texas Pastry Chef of the Year: Alison Hodges, CC, CPC	P.3
TCA 2017 State Convention Sponsors	P.3
Texas Chefs Educator & Student of the Year	P.4
TCA 2017 Award of Distinction	P.5
TCA State Incoming State Executive Officers and Chapter Directors	P.6
Honoring our Outgoing Executive Officers and Chapter Directors	P.7
State Convention 2018: Houston	P.8
Another Fold in the Toque / RSVP Ten Top / Electric Chef	P.8
Up Coming Chef Events	P.9
ACF in The News & Tis the Season	P.10
TCA State Convention: Words Cannot Describe	P.11 - 15
President Schneider's Final Outgoing Address	P.16 - 19

processing tour sponsored by the Texas Beef Council.

The charcuterie course was taught by Chef Andre Bedouret, member of the Dallas Chapter, Epicurus World Master Chef, and one of the top charcuterie chefs in the country. The course had the chef's not only produce sausage, but also to do the mathematical calculations to get it right. The chefs spent 6 hours in the course at the Bank of America Corpus Christi and came away with a vast appreciation of the time and knowledge it goes into this culinary art form.

On the same day the Texas Beef Council provided a tour for 20 members to look and see Kane Beef and the processing it takes to harvest the Texas pride of beef. The members who were on this tour were blown away by the Kane presentation and the hospitality that Robert Hale and Russell Woodward of the Texas Beef Council gave and spoke too.

The rest of the convention worked like clock work and all of the educational seminars were fantastic. I stepped into each one and took so much pride in seeing our members engaged with the presenters.

It was also fantastic to see and meet our two new Culinary Vision Partners; Go Texan: Gulf Shrimp and Frontier Beef. I was delighted for them to see the Texas Chefs Association and how we come together for fellowship, mentorship, education, professionalism, and culinary excellence. I hate to say it this early but I can't wait till the 2018 Convention in Houston !!! But for now...

Toques Off to all for a GREAT 2017 Convention!!!

The Cooked Cookbook Review

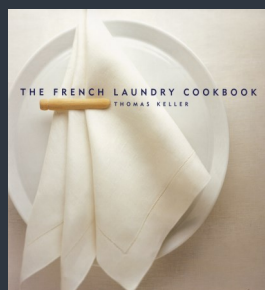
The French Laundry

By: Thomas Keller

Publisher: Artisan

ISBN-13: 978-1579651268

\$50.00 Hardcover



When I asked our 2017 Texas Chef of the Year Chef Rick Neal what was his favorite book for his career inspiration... he told me his prized book was his signed copy of Thomas Keller's: The French Laundry ...

2014 marked the twentieth anniversary of the acclaimed French Laundry restaurant in the Napa Valley. The most transformative cookbook of the century celebrates this milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses.

Most dazzling is how simple Keller's methods are: squeegeeing the moisture from the skin on fish so it sautées beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes.

From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the creation of breathtaking desserts; from beurre monté to foie gras au torchon, to a wild and thoroughly unexpected take on coffee and doughnuts, The French Laundry Cookbook captures, through recipes, essays, profiles, and extraordinary photography, one of America's great restaurants, its great chef, and the food that makes both unique.

One hundred and fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can't get to the French Laundry, you can now recreate at home the very experience Wine Spectator described as "as close to dining perfection as it gets."

Texas Chef of the Year **Rick Neal**



Chef Rick Neal was born in the southwest, and hails from generations of cooking and food lovers. At an early age, his dad and uncle taught him to barbeque everything from whole, bone in pork shoulders, ribs, and chicken wings. He also learned about food preparation watching his mother and grandmother cook for large family functions. Delicious pies made from scratch and wonderful, traditional southern dishes were always part of the Neal family events. This is where he found his first inspiration for the creation and delivery of tantalizing and nutritional foods.

His inspiration broadened as his family moved to Southern California providing opportunities to experience fresh West Coast seafood and multi cultural dishes from around the world. Family vacations exposed him to fresh fish from the crystal lakes of Utah, and Southwestern cuisines from Arizona and New Mexico. He instantly discovered a passion for cooking, art, and golf that would groom him for future opportunities. The magic of baking entered his repertoire and rounded out his specialty items.

Chef Rick moved to Texas in the 1990's and was privileged to be mentored by Gunars V. "Dutch" Pencis CEC, Jack Bretzke, CEC AAC, Jackson York CEC, AAC and Mark Schneider CEC, CCE, AAC, CCE. They impressed upon him what it means to be a great chef. Not just a chef, but a chef who mentors and provides fellowship amongst all Culinarians.

Somewhere, in those journeys, surrounded by family, mentors and good friends... the realization that the preparation, cooking, and presentation of food was an art form in and of itself. His joy, happiness, and personal / professional standard exploded as his early years of training and inspiration merged with his passion to artfully create dishes to enhance each of his guest's dining experience. Chef Rick made his avocation his vocation. For the past ten years as Executive Chef, he has delighted in designing and preparing cuisine for all members, guests, and especially all the elegant banquets of Eagle's Bluff Country Club.

Besides creation and execution of culinary delights, Rick is an ice and fruit sculptor and carver. He enjoys traveling with his wife Denise and daughter Berkley, golfing at the club and loves his Harley Davidson motorcycle. Other than his Harley one of his most prized possessions is his signed copy of the Thomas Keller's French Laundry.



Texas Pastry Chef of Year

Alison Hodges, CC, CPC



Alison Hodges CC, CPC started her culinary career at the Hyatt Regency at Reunion back in Jan of 1990 when she entered the Dallas Chapter of the ACF apprenticeship program. Alison was named the chapter's Apprentice of the Year in 1992. The same year Alison received an AAS in Food and Hospitality Services from El Centro College in Dallas. After completing her apprenticeship, she stayed on at the Hyatt for another 7 years where she specialized in pastries.

Alison started to develop carpal tunnel in her wrists and took a purchasing job at a local catering and vending company where she worked for Jack Bretzke, CEC, AAC.

Alison found quickly she missed the art of pastry and when she was approached by El Centro College in 1999 to come teach a class in Advanced Pastry, she jumped at the opportunity and she has been teaching ever since. She spent 7 years working for both Chef Bretzke and teaching part-time at El Centro College.

Alison joined the Culinary Arts program at Tarrant County College as a member of the adjunct faculty in 2006 teaching both the Fundamentals of Baking and the Advanced Pastry Classes. In the spring of 2014 Alison was brought on full time at TCC SE Campus. It was at this time she had to say goodbye to El Centro College. She not only teaches the pastry classes but in the spring of 2014 started teaching the Dual Credit Purchasing and Dining Room classes as well. She has also taught cake decorating on the TCC's South campus through their Continued Education program. She helped to develop the TCC pastry certificate that was introduced to the Culinary Arts program in the Fall of 2016. Alison is very involved with the activities and catering that take place on the SE campus.

Alison is married to the Pastry Coordinator at El Centro, Chef William Hodges for over 37 years. Bill teases that he fired her from El Centro when she went to work for Tarrant County. The couple have no children and Alison tells her students that they are all her children and remains very close with many of them. Alison and Bill both enjoy gardening, cooking, baking, and they used to compete together building gingerbread houses and cookie sculptures for the Girl Scouts' Tejas Council in Dallas.

Alison has been an active member of both the ACF and the TCA since 1990 and has competed in numerous ACF sanctioned competitions. She has won four ACF gold, one ACF silver, and one ACF bronze medal, as well as several medals through the TCA. Alison and Bill joined the World Master Chefs Society in 1996 participated on that year's Golden Platter Banqueting Competition team as a member of its pastry team and brought home from Limerick, Ireland the Golden Platter.

Alison finished up her AAS in Culinary Arts as well as her AAS in Bakery and Pastry at El Centro in the Spring of 2014.

Many people have asked Alison why she specialized in pastries and her answer is, "I love the art and craftsmanship involved with creating pastries but quite frankly I simply like the way it tastes!"



Sponsors

Texas Chefs
Association

2017 Convention



President's Challenge

Texas Chefs

Please take the time to give a quick email or phone call of congratulations to all of our TCA State & Local Chapter Award Nominations and Winners.

It takes a lot of selfless time and commitment to be a TCA State Award Nominee. It is humbling to be able to introduce and recognize these individuals each year as President at our convention.

For our winners and nominees, it is such a huge honor to be congratulated and recognized by your peers. Their outstanding effort is leading all of us in our continual commitment to be The Leaders in Culinary Arts for the Great State of Texas.

I would also encourage everyone to build on their fire and passion to pay it forward with your own local chapters and communities so I may be able to congratulate you at the podium at next year's convention.

Texas Educator of the Year

Heather Kurima



Chef Heather Kurima has two passions in life: cooking and teaching. She currently teaches at Green B Trimble Technical High School in Fort Worth and is finishing her masters in teaching.

She and her husband have one son, Zackery, who just graduated from Trinity University. In addition to coaching students in various culinary competitions, she is the director of the Fort Worth chapter and has held various chapter board positions for over 7 years.

Heather has been involved with Fort Worth Sister Cities International as the chairperson of culinary exchanges with Reggio Emilia Italy for over 10 years organizing stages and programs for both inbound and outbound exchanges.

Prior to teaching high school, she was the director and head instructor at the Culinary School of Fort Worth for 10 years, taught at Central Market, owned and opened a cafe, has been involved in catering and personal chefing for over 25 years. She is humbled and honored to serve as the Texas Educator of the Year.

Texas Student of the Year

Alicia Rivera



I started my culinary career two years ago at Aramark as a baker in "Worry Free Kitchen", recently I was promoted to run the this kitchen and bakery at Baylor University in their Memorial Dining Facility.

During the summer, I was accepted into a program that Aramark offers called, "Step Up to Leadership," the program gives us a chance to learn about management in this amazing career that we have chosen while we are working towards our culinary arts degree. Since I finished the program, In July I will have the opportunity to be in the "Accelerate to Leadership," This program will give me hands on in the food production in a management level.

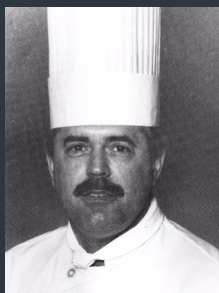
In May 2017, I graduated with my culinary arts degree at Texas State technical College Waco, I served as a Culinary Club President, and competed in SkillsUSA, receiving one Silver, and two Gold Texas state medals and the opportunity to compete at Nationals. Currently I'm working towards my Bachelor's degree in Business Management along with my professional goal of obtaining ACF Certifications for Sous Chef and Working Pastry Chef

My philosophy is, when you are passionate about something, work hard and never give up. I love being around food and how it makes people feel when they take that first bite. I truly believe food is a way we communicate and create memories.

My future goals are to keep striving and surpassing the certification levels as a Pastry chef and as a Culinary Chef. I am also progressing forward in producing my own cookbooks, as well as running my own bakery and restaurant.

2017 Award of Distinction

Jack Bretzke, CEC, AAC



Chef Bretzke is native of Minneapolis, Minnesota, and in 1965 started his culinary training at The Ambassador Hotel in St. Louis Park, MN with Swiss Chef Rudolf Ettlin. Skills were honed with continued experience in private clubs which included Oak Ridge CC, Southview CC, and The Decathlon Athletic Club.

He joined River Crest Country Club in 1979 as Executive Chef, shortly thereafter joining the ACF Texas Chefs Association in January 1980. He met Chef Isaac Pina, CEC AAC and with a few eager chef's, the Texas Chefs Association Fort Worth Chapter was formed in 1981. In 1982, with the election of Chef Pina to TCA President, this ignited Jack's involvement with the Texas Chefs Association.



He served concurrently as Secretary Treasurer (83-87), Vice President (87-89), President (89-93) and Chairman (93-95). As TCA president, Jack accomplished several member programs. These included mandatory \$10K life insurance, TCA Chef's Relief Fund, TCA Building fund, and computerized the TCA Office.

Later, he successfully organized a partnership program with Michael Rand of Tyson Foods to sponsor awarding personal desktop computers for all 14 TCA chapter directors made possible by TCA members purchasing Tyson Specialty products. Another technology milestone was when he purchased the 1st fax machine for the TCA San Antonio Office in 1989 to receive chapter minutes.



As a management member of the 1992 TCA Culinary Olympic Team, Jack worked with Chef Karl Haas, CEC, AAC as treasurer to organize fundraising, team meetings, and coaching, so that TCA members would compete every day during the event in Frankfurt, Germany. The team winnings included 39 IKA medals (13 Gold, 13 Silver, and 13 Bronze). This was a tremendous experience for the 20+ member team and support personnel to attend this IKA event.



In early 1992, the team was invited to compete in London, UK at the Thistle Hotel for the 1st EWMCS International Banqueting Food Festival. He served on the International Jury of Judges with Chef David Evans (UK), Chef Serge Merle (FR), Chef Gordon McGinnis (UK) and Chef Henri Robert (FR). Chef was involved in future competitions in Dallas Texas, Limoges France, and Limerick, Ireland. He served as Chairman of Judges for the Dallas and Limerick events.

Chef Bretzke was honored by being named as Texas State Chef of the Year 1986 and The TCA President's Award in 1987. He earned his Certified Executive Chef's certification in 1986 and was inducted into the ACF American Academy of Chefs in Charlotte, NC in 1991.

He served as chairman of TCA State Convention three times (which includes Tyler in 2012) and an ACF Regional Conference in Dallas.



While Executive Chef at Royal Oaks Country Club, he was Involved in the ACF / TCA Apprenticeship Program (El Centro College). During this ten year period, four students graduated from the three year program from his kitchens.

Jack joined Ben E Keith Foods as a member of their Corporate Chef's Team as a Culinary Consultant, to support & coach customers and assist BEK sales staff in their foodservice accounts in East Texas and North and Central Louisiana.

Jack was named TCA - East Texas Chef of the Year in 2012 and inducted into the ACF Texas Chefs Association, Dallas Chapter - Circle of Honor in 2013.





Texas Chefs Association

2017 Election Results:

American Culinary Federation
Texas Chefs Association

Texas Chefs Association

President

Kelly Cook, CEC, AAC



Chef Cook has been active with the Texas chefs for more than 25 years and has served his local chapter and the state board. He was the TCA President from 2001 to 2005 and then served as Chairman of the Board from 2005 to 2009.

He is currently employed as the Director of Dining Services for the Stayton on Museum Way, a high-rise Continuous Care Retirement Community in Ft. Worth.

He holds a Bachelor of Science degree in Organizational Management from Lubbock Christian University. He earned his Certified Executive Chef from the ACF in 1996 and was inducted into the American Academy of Chefs in 2005.

His goals as president are to guide our Association to a broader reach throughout the state of Texas and become the Leaders of Culinary Arts for Texas. He also looks forward to working diligently on providing a transparent financial process through oversight of the Finance Committee and providing membership growth through local chapter involvement and community interaction.

The Texas Chefs Association is honored to have his experience and drive to lead us into the next era that will bring the TCA to forefront of all things culinary for Texas and beyond!

Texas Chefs Association

1st Vice President

Len Pawelek, CEC



Chef Len Pawelek (*Pa - vel - ic*), has been a member of the Texas Chefs Association since 2005 and has served as the Heart of Texas Local Director, TCA 2nd Vice President, and was honored as the 2014 TCA Chef Educator of the Year.

He is currently employed at Texas State Technical College Waco as the department Lead for Culinary Arts.

He holds a Bachelor of Science in Human Resource Management from Tarleton State University and an Associates Degree in Restaurant and Culinary Management from Central Texas College.

He became a Certified Executive Chef with the ACF in 2010 and competed and earned both silver and gold medals in ACF Sanctioned Competitions.

His goals as 1st vice president are to refocus and chair the finance committee to provide an easier set of reporting articles for the board and membership, act as the liaison for our current culinary vision partners, insure that our association is active with community outreach and disaster relief, and work with our American Academy of Chefs to provide an active conduit to the fellowship and honor society of the ACF.

Introducing Incoming Chapter Directors



Dallas Chapter
Gene Christiano



Ft. Worth Chapter
Heather Kurima



Golden Triangle
Charles Duit,
CEC, AAC



Rio Grande Valley
Dustin Stair, CEC

Honoring Our Outgoing Executive Team & Chapter Directors



Chairman of the Board

Charles Duit,
CEC, AAC



President

Mark R. Schneider, CEC,
CCE, AAC



1st Vice President

Dr. Ewart Jones,
CEC, AAC



Director: Dallas
Pete Nolasco



Director: Ft. Worth
Heather Kurima



Director: Rio Grande Valley
Larry Delgado



Director: Golden Triangle
Deborah Bando-Duit, CEC, AAC

New TCA State Chairs

Social Media



Pete Nolasco

chefpete@chefpete.com

214-893-2173

ACF Certification



Eva Barrios, CEC

evabc@me.com

713-575-0150

Student Ambassador



Lateisha Hayes

ms_tish1978@yahoo.com

214-397-9570

AAC Ambassador



Patrick Mitchell, CEC, AAC

pdmitchell@benekeith.com

972.877.9459

Community Outreach



Larry Delgado

larry@housewine.com

512-914-2123

2018 TCA Convention

Houston



The Houston Chapter chefs are very excited to host the 2018 Texas Chefs Association State Convention. The Chefs are brainstorming, organizing, and are well in hand for getting ready to offer up a fun and fantastic 2018 summer convention.

They are working hard to put together a series of incredible seminars that will rock this

convention out !!! They are formulating a lot of great ideas that will grow this convention bigger and bigger... and a level of excitement with the chapter membership is truly inspiring!!! Coming back from this years' convention in Corpus Christi, the Houston Chefs are picking up some great ideas from what the Chefs of the Coastal Bend offered. They also had an opportunity to network with some great folks and get some new ideas of what the membership is looking for from the convention.

Not only is Houston an incredible venue for our convention, but is a great vacation destination for the entire family. Houston offers up The Children's Museum of Houston, Downtown Aquarium, Houston Museum of Natural Science, Houston Zoo, Kemah Boardwalk, Mercer Arboretum and Botanical gardens, Wet 'n' Wild SplashTown and Nasa Space Center... just to name a few. They also have incredible dining for every chef and every level of dining. The chapter will be providing a dining guide to lead to the treasured treats that Houston can offer.

Keep a look out in the up coming Chef Connects and from your chapter directors for event and seminar listings, registrations, and host hotel rates and booking dates. I can't wait to be with members, family, friends and enjoy time again.

10 Top RSVP:

Highlights of TCA State Convention

1. Rick Neal Winning Chef of the Year
2. Andre Bedouret Charcuterie Course
3. Texas Beef Council Beef Processing Tour
4. Kick'n It School Across the School
5. USS Lexington Icebreaker
6. Seeing Old Friends and Making New Ones
7. Quick Fire Challenges
8. Award Ceremonies
9. Chef's Dean's Menu's & Culinary Creations
10. Seminars

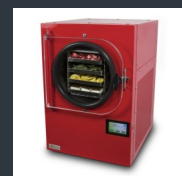
The Electric Chef

Freeze Dryer

Harvest Right

\$2,995.00

This is the first time I have seen a counter top freeze drier. Harvest Right Freeze Dryer comes in a wide range of color choices and is 30" Tall, 20" Wide, and 25" deep. It can process 6 to 10 pound of foods at one time (almost 2 gallons). It uses 4 stainless steel trays and a commercial grade vacuum pump. It comes with a 1 year warranty and uses a standard 110 Volt.



Another Fold in the Toque: The Texas Chefs Association

Q: When was the Texas Chefs Formed?

A. The TCA was formed out of the Texas Hotel Association and Chefs de Cuisine Association in 1963



Q: When was the 1st Texas Chef of the Year Awarded?

A. 1968—Prosper A. Ingles



Q: Has any chef ever won the Chef of the Year more than Once

A. Yes - Bernard Urban, CEC, AAC, HOF



1970, 1973, & 1976

Q: How did the Texas Chefs aides in the initiation ACF Apprenticeship Program

A. In the 1960's, ACF recognized a need to train chefs and bakers. They looked to the program set up by the new Texas chapter and asked Willy Rossel to form a committee to initiate an Apprenticeship Program to be run by ACF. The original program was tweaked and completed by 1967, when Chef Rossel, then Chairman of the American Culinary Federation Educational Institute (ACFEI) presented the first Apprenticeship Manual for the 3-year program. Within a few years, the program was being successfully run in Dallas, San Antonio and Houston with over 140 Apprentices enrolled, in fact, Dallas graduated the very first Apprentice in the U.S. Hundreds of well-trained chefs and bakers graduated from this program over the next 20 years

Upcoming Chef Events

August 1st - September 4th - Houston, TX

Houston Restaurant Weeks

<http://www.houstonrestaurantweeks.com/>

August 12th - 26th - San Antonio, TX

San Antonio Restaurant Weeks

<http://culinariasanantonio.org/san-antonio/restaurant-week-2/>

August 16th - 20th - New Braunfels, TX

Annual Lone Star Gourd Festival

<http://www.texasgourdsociety.org/>

August 19th, Heart of Texas Chapter, Waco, TX

ACF Certification Practicals

Contact Aaron Guajardo, CSC

aguajardo70910@tstc.edu

August 20th - Austin, TX

Austin Chronicle Hot Sauce Festival

<https://www.austinchronicle.com/hot-sauce/>

September 28th - Grand Prairie, TX

Taste of Grande Prairie

<http://tradersvillage.com/grand-prairie/events/taste-of-grand-prairie/>

September 29th & 30th, - Galveston, TX

Galveston Island Shrimp Festival

<http://www.galvestonislandshrimpfestival.com/>

September 23rd, Golden Triangle Chapter, Beaumont, TX

5th Annual Chefs Table

Contact Director Charles Duit, CEC, AAC

gtchefs@gmail.com

Chapter Directors

Austin

Eva Barrios, CEC

evabc@me.com

Brazos Valley

Mark Torres

mark.torres@bryanisd.org

Corpus Christi

Mike Stephans, CEC

MichaelSt@cctexas.com

Dallas

Gene Christiano

[gene.christiano@](mailto:gene.christiano@compass-usa.com)

compass-usa.com

East Texas

Rick Neal

chefrickneal@yahoo.com

Ft. Worth

Heather Kurima

h.kurima@att.net

Golden Triangle

Chareles Duit, CEC, AAC

cduit@swbell.com

Heart of Texas

Anthony Gully

anthony.gully@yahoo.com

Houston

Adam Heath, CEC

[atheath@](mailto:atheath@houstonracquetclub.com)

houstonracquetclub.com

Permian Basin

Rudy Underwood

[hearthstone-](mailto:hearthstone-cafe@hotmail.com)

cafe@hotmail.com

Rio Grande Valley

Dustin Stair, CEC

30nuwave@gmail.com

San Antonio

Alfredo Barrios, CEC, CC

Aalfredo.barrios.c@gmail.com

More ACF In the News



**Mark R. Schneider,
CEC, CCE, AAC**

**Selected as our Central
Region Representative
for the ACF Bylaws and
Resolution Committee**

Chef Schneider is honored and excited for the opportunity to give back to the American Culinary Federation. He vows to take this charge honestly and forthright for the betterment of the ACF and all culinarians.

"It is a true honor to represent the ACF Central Region under Vice President Chef Brian Hardy's leadership. I look forward to working with the chair and committee and providing the concerned effort that this position deserves.

I know that my Presidency of the Texas Chefs Association and our own rewriting of the TCA Constitution, Bylaws, and Policy & Procedure Document will work well in my understanding of the policies and processes of Bylaws at the National Level."

Contact:

Mark R. Schneider,
CEC, CCE, AAC
mark.schneider@tstc.edu
254-867-4868



ACF In the News



Meet our New National President

After graduating with from The Culinary Institute of America, Hyde Park, N.Y., in 1978, DeCambra, CEC®, CCE®, CCA®, WCMC, AAC® worked in several foodservice capacities in Hawaii, his home state, from the Cruise Line Industry to the continental United States and recently retired serving as a Global Culinary Consultant.

In 2005 DeCambra was inducted into the Epicurean World Master Chefs Society and in 2013 he received his Master Chef Certification from the World Association of Chef's & Cook's Society, an honor he says is a dream come true.



He is the past National Chairman of the American Academy of Chefs® and currently serves the Ambassador, the honor society of the American Culinary Federation. Chef DeCambra also serves on Culinary Team USA as the 2016 ACF National Youth Team Manager. His most recent position he served as the Corporate Executive Chef for Poach Creek Indians where Chef DeCambra oversaw all Culinary Operations for 3 different properties to include Creek Casino-Tallapoosa, Wind Creek Casino & Hotel-Atmore and the newly built Wind Creek Casino Creek-Wetumpka.

Chef DeCambra is a former member of the Texas Chefs Association and honored friend and professional. He has served as lead judge, team consultant, and veracious competitor throughout our great state. Please take a moment to read his full bio at the ACF Website at <http://www.acfchefs.org/ACF/About/Overview/President/ACF/About/Overview/President/>



Tis' the Texas Season

Vegetables

Green Cabbage
Carrots
Fresh Cucumbers
Pickling Cucumbers
Green Onions
Fresh Herbs
Lettuce
Mushrooms
Onions
Field Peas
Hot Peppers
Potatoes

Squash
Tomatoes
Green House
Tomatoes
Turnips
Zucchini

Fruits

Apples
Blueberries
Cantaloupe
Honeydew
Peaches
Pears
Watermelons
Seedless Watermelons

Words Cannot Describe the 2017 Texas Chefs Association State Convention











Thank You for all of the Memories and
Chef Connections



Texas Chefs Association

The Culinary Authorities of Texas

Office of the President

Providing fellowship, education, mentorship, Professionalism and culinary excellence throughout the State of Texas.

To the membership of the Texas Chefs Association,

As I reflect on the past two terms as TCA President, I look on the hard work, progressive thinking, and vital communication that have taken place in the past four years. The working TCA State Board of Directors is the significance of the success that we all share. We have seen chefs connecting, growth in membership, widely successful charity events, new Culinary Vision Partners, streamlined membership categories, strengthened by-laws, a new website with enriched membership resources, professional state administration and member services, revitalized ACF Apprentice Program in Texas, and sadly the passing of some of our most significant legends.

One of the greatest rewards I had as your president was, and still is, the publishing of our TCA Chef Connect. I was able to put out 34 issues in four years. It started out as a letter to the membership after my first ACF National Convention wanting to convey my pride in our Educator of the Year Steve Deshazo, CEC, Bernard Urban, CEC, AAC, HOF and his Lifetime Achievement Award, and a Ft. Hood Student Competition Team. The simple letter was not enough and I quickly became aware that our Association does way more than a few pages of printed text. It is an honor to be able to highlight our members, chapters, and sponsor's accomplishments throughout the state. I love all of the photos and names to go along with them. It has brought us together and allows everyone to take pride in the Texas Chefs Association. I would like to continue our newsletter and plan on a quarterly distribution as your stories come in from the directors. I often look back on them and am amazed at how generous the Texas Chefs are and how much community and fellowship means to us. Encourage your chapter's media chair to send in the stories, pictures, and accolades, and I pledge to keep the Chef Connect going as often as I can.

I would like to commend both the directors and membership for growing the TCA to 634 members, which is a 6.30% growth from 2014. The membership drive enacted by former 2nd Vice President Casey Gates gave a wonderful boost to our association rosters and the directors worked hard to keep everyone engaged. Our Houston director, Adam Heath, CEC, had a huge number increase to help revitalize his chapter. This along with his outstanding educational seminars has showcased Houston as one of our premier chapters. If next year's convention is anything like Chef Heath's events we are all in for a real treat. I am encouraging that this membership drive continues each year along with our new Culinary Vision Partnership drive. Remember, any CVP partner level obtained by a local member will see his/her chapter receive a percentage of that sponsorship back to their local accounts. So keep recruiting more members and partners and watch our numbers grow.

When our numbers grow it also allows us to give back to our communities. We are all in the service business, and one of our main mantras is to give where there is need. One trait that most chefs carry is

the inability to say “No.” When a segment of our host cities is in need, we are there! When a charity needs an event, we are there! When we can cook to aid in a disaster, we are there! Each of our 12 local chapters fills incredible roles in all of these areas. One of the most significant events in Texas was the Dallas Chapter and their aid to the men and women of service during the 2016 Dallas Police Shootings. Dallas Chapter member and El Centro Culinary Arts Director, Steve DeShazo, CEC, opened up the school and hospitality of Texas to feed and aid the service men and women that were in the darkest crisis of their time. Toques off to Chef DeShazo, CEC, the students & staff of El Centro, and members of the chapter that took it upon themselves to offer the kindness and flavors of what we do best.

This type of growth, education, community, and charity are the attributes that our Culinary Vision Partners are seeking and seek out. It gives me immense pride that our current partners of Ben E. Keith, Seafood Supply, Sysco, FreshPoint and Hormel Foods continue to support our needs and allow us to work for our community’s and chapter events. I also have great joy that our newest CVP partners, Texas Beef Council, Go Texan, and Frontier Meats have joined us in our mission to promote the culinary profession and make a positive impact for culinarians through education and certification; while creating a fraternal bond of respect and integrity among culinarians in Texas. Again, I encourage all of our members to look and bring to our table additional partners that share in our vision of fellowship and community. Any partner, no matter how big or how small has a direct impact to the membership by allowing us to better serve them in education, scholarship, and chef relief. Just contact our state office and we will create specific correspondence that you can utilize with your potential Culinary Visions Partner.

Another impact on the Association has been the streamlining of our membership categories and the strengthening of our Bylaws. To have the number of our membership categories reduced and aligned with the ACF has lifted the confusion for our new and potential members and allows directors to better promote and guide individuals through the process of becoming a member. Along with this by-law change, we were able to pass the significant changes to the chapter development. As the Texas Chefs Association, our local chapter may now form with 8 professional members and maintain its status with 6. A full ACF chapter must form with 15 and maintain 12. This change allows our small chapters, cities, and towns the viability to act and commit resources to their community needs and give rise to all culinary professionals outside our major populations. With these two articles approved and aligned, it is my hope that the membership will give a significant positive vote of having the Texas Chefs Association Constitution, By-laws, and Policy and Procedure document aligned and fortified in this 2017 State Convention. Many have worked on and approved these updated documents and it is time to give the membership, board of directors, and executive officers clear direction for the governance of our great association. Nothing would give more pleasure to have them ratified as I turn the page to end my term as president.

I can turn that page knowing that the improvements made to our association have been truly positive for our members and the potential for going even higher is an objective that our new leadership team will be able to achieve. Our new website is one of the tools that all of us can and should gravitate to. It now serves as a central resource for all that we do as the Texas Chefs Association. The calendar function has already proven itself with times and dates of meeting and chapter events, the resources and power points are building, Quick Fire Challenges are being utilized, membership applications are readily available, ACF Certification links along with candidate practical exam templates and a great

Artichoke demo from Chef Eva Barrios, CEC has helped all on the path to ACF Certification, and our election candidates have been able to reach the membership in one location. The design and look is contemporary and effective, and “yes”... it even looks good on our mobile devices. Thanks to the Board of Directors, the Website Committee (Eva Barrios, CEC, Adam Health, CEC, and Myself), and Sam Brewster for the stellar work that went into the new vehicle of the Texas Chefs.

Along with the thanks to Sam Brewster for the work on the website, we all need to thank him for his professionalism, work ethic, and dedication to our Association. We first looked at a professional administrative service in 2008 and concluded that decision in 2015 as we shut down our state office and selected Brewster Association Services as our administrative company. Sam has shown the marks of a chef as he works tirelessly to ensure that the daily business of our association is one of quality, distinction, and serves all in the highest regard. I am proud that I served as his first TCA President and am even more excited that I certainly won't be his last.

Even more stellar work has been the revitalization of the ACF Apprenticeship program in Dallas. Many might not know that the original program was tweaked and completed in 1967, when Chef Willy Rossel, then Chairman of the American Culinary Federation Educational Institute (ACFEI), presented the first Apprenticeship Manual for the 3-year program. Within a few years, the program was being successfully run in Dallas, San Antonio and Houston with over 140 Apprentices enrolled, in fact, Dallas graduated the very first Apprentice in the U.S. Hundreds of well-trained chefs and bakers graduated from this program over the next 20 years. This past has a great historical presence for us, and now, to bring it back by the enthusiastic will of Chef Gus Katsigris, we can proudly state Texas is back on the map with 15 students and 5 more in the pipeline all under the direction of Jim Knifong, CEC at El Centro Culinary Arts. Please point all potential apprenticeship candidates in their directional as this alternative to, now, traditional culinary school is vital path for all that seek it.

As the apprenticeship program moves forward, the blessings of our legends will always be honored. It was the greatest honor with a sad heart that I was able to represent the Texas Chefs Association for the passing and burials of some of our greatest chefs known to the fellowship. The honor that I was able to stand in whites and pay our respects for Chef Will Rossel, Chef Ewald Shultz, Chef Bernard Urban, CEC, AAC HOF, and John Blaze, CEC, AAC is one that I will never be able to repay. As we send away these giants of industry and invaluable resources to all, we remain strong with the teachings and mentorship they set in place in all of us that they could reach. In their honor, always repay their generosity within the first line of the Culinarian Code:

“As a proud member of the American Culinary Federation, I pledge to share my professional knowledge and skill with all culinarians.”

This single line has always been the core of my membership, duties, and leadership with and for the Texas Chefs Association. It was given to me by my very first mentor, Chef Allen Myers and continued with Jack Bretzke, CEC, AAC and his instrumental role in giving me the opportunity to work overseas to finish and hone my skills as a young culinarian. This opportunity did more for me than any other and showed me the power and brevity of the Texas Chefs Association. However, there have been many chefs that followed the pledge to share professional knowledge and skills with me. I would be remiss not to thank them formally in this my last Texas Chefs Association Presidential report.

Final Toques Off from Me for Being a Part of My Career and Brining Me to the Chef I am Today:

Allen Myers, CEC
HOF

Patrick Mitchell, CEC, AAC

Ernst Gruch, CMC, AAC

Morris Salerno

Len Pawelek, CEC

Shawn Cooley

Tim Prefontaine, CEC

Andre Bedouret

Ewart Jones, CEC, AAC

Jackson York, CEC, AAC

Lynn Krause, CEPC, AAC

Rudy Garza

Will Thornton, CEC, CCE

Eduardo De La Cruz

Steve Pilat, CEC

Ben Fonbuena, Jr., CCE, CEC, AAC

Alfonzo Gonzales, CEC

Pete Nolasco

Jack Bretzke, CEC, AAC

Carl Haas, CEC, AAC

Kelly Cook, CEC, AAC

Larry Matson, CEC, CCE, AAC

Steve DeShazo, CEC

Heather Kurima

Larry Delgado

Ben Hernandez

Micheal Scott, CEC, AAC Kyle

Richardson, CEC, AAC

Lester Binnick, CEC

Philip Salinas, CEC

Bill Franklin, CMC

Caroline Taylor

Carol Hill, CEC

Rudy Underwood

Louis Becerra, CEC

Jack Rayome

Bernard Urban, CEC, AAC

Werner Vogeli, CEC, AAC

Sheri Carlson

Charles Duit, CEC, CCE, AAC

Adam Heath, CEC

Rick Neal

Aaron Guajareo, CSC

Paul Roth

Michelle Brown, CEPC

Mary Jane Sampson

Paul Philpot

Santiago Del La Cruz

Tom McGrath

Ali Zoubi, CEC

Traci & Casey Gates

Eva Barrios, CEC

Chris Wilson

Brian Hardy, CEC, AAC

With that, I close my final report to the membership of the Texas Chefs Association. It has been one of my greatest honors to serve as your president and one that I will cherish for a lifetime. I will always carry the pledge and am available to all for the Fellowship, Education, Mentorship, Professionalism, and Culinary Excellence that you may need. I hope to continue to travel to the chapters, publish the Chef Connect, serve the needs of the TCA, and be a part of your events and fellowship. *I can turn the page... as there is always more to be written...*

God Bless and Forever Hold the Presences to Keep You Safe in the Nourishment of Mind, Body, and Soul for all whom you cook for.

Mark R. Schneider

CEC, CCE, AAC

Mark Schneider, CEC, CCE, AAC

TCA State President

Give Thanks, Utilize, and Promote our TCA Sponsors



24 Hour Foodservice