

Texas Chefs Association Dallas Chapter

Chef's Business Meeting Minutes

April 4, 2017

Lane & McClain

Meeting Time: 3:00 pm

Call to Order: 3:05 pm

Quorum: Yes

Invocation: Cassandra Armstrong, also read birthday list for April

Sergeant at Arms: Dieter Paul

Introduction: Chef Pete welcomed all new members and Guests and thanked Chef Jay Johnson for hosting the meeting.

Call for Past Meeting Minutes to be accepted: Chef Pete Nolasco

A. Motion to accept January, February and March Minutes by Chef Gene Christiano

Seconded by: Steve DeShazo CEC FMP MAT

No Discussion, Motion passed unanimously

Treasurers Report: Cassandra Armstrong

A. March Ending Balance \$ 18,551.87. Income from Raffle and Venison Association was \$890.00. Expenses were: Venison Competition \$43.01, Lowes \$2602 Flowers to Joseph Bucher family \$59.52 Director travel \$764.06 minus \$892.61. The ending balance is \$19,444.48.

Karl Hass Fund has \$5,998.97 for a grand total of \$25,443.45

Motion to approve Treasurer's Report: Chef Gene Christiano

Motion Seconded by: Chef Michael Scott CEC AAC

Discussion: Lisa Ferrell talked about the raffle money and what it is used for.

Motion passed unanimously

Committee Reports:

A. Charity and Fundraising: Chef Pete and Lisa Ferrell presented to Melissa from North Texas Food Bank the Treats of Christmas Check. There was a discussion beforehand about the giving of the \$2500 check to NTFB and Andre Bedouret made a motion to present the check which Dieter Paul seconded. Lisa thanked the sponsors of the baskets for the raffle which were Texas Beef Council and Pendry's.

B. Certification: Chef Patrick Mitchell CEC AAC FWMCS explained the certification process, the written part has a 2-year window to take the practical exam and the practical exam has a 1 year window to take the written exam. Chef Mark Schneider will be hosting in July on the certification process, more information is coming. Chef Mitchell talked about the Duck competition at the Ben E. Keith Show.

C. Membership: Chef Mike Mrugala CC FMP CFBE asked for ideas to help grow membership and reminded everyone to make sure the information on the sign in sheet is correct. There is a membership drive thru June with deeply discounted dues so take advantage of them. The new members and guests were thanked for attending the meeting and asked if they were interested in join to see Chef Mrugala after the meeting.

New Business:

The State Convention is from August 4-6 in Corpus Christi. Texas Beef Council will pay for the bus to go to Corpus providing the chapter fill the bus. The Chef from the Omni was in attendance and told everyone the theme this year is **OLD SCHOOL**. The registration fee was stated at \$195.00 and room rate is \$130.00. Chef Pete encouraged everyone to sign up so we can fill the bus which would save the chapter \$5600 for the cost of renting the bus.

Chef Pete started accepting nominations for Chapter Chef of the Year: Chef Michael Scott CEC AAC nominated Chef Gene Christiano, Chef Patrick Mitchell CEC AAC FWMCS nominated Chef Pete Nolasco. Chapter Pastry Chef of the Year: Chef Gene Christiano nominated Chef Michelle Brown. Chapter Student of the Year: Chef Michelle Brown nominated Latisha Hayes, Sam Hester nominated Juan A. and Brenda Chavez nominated Chasity Alexander. Chapter Educator of the Year: Steve DeShazo CEC FMP MAT nominated Chef Jim Knifong, Charles White nominated Joanna Bryant, Brenda Chavez nominated Steve DeShazo CEC FMP MAT. Chapter Contributor of the Year: Chef Gene Christiano nominated Gourmet Foods and Rosewood Ranches, Tina Brice nominated Lisa Ferrell. Chapter Purveyor of the Year: Chef Pete nominated Gourmet foods and Jones Neitzel, Chef Cassandra Armstrong nominated Pendry Spices.

Chef Pete then took nominations for Dallas Chapter Director: Dieter Paul nominated Chef Pete Nolasco, Steve DeShazo CEC FMP MAT nominated Chef Gene Christiano. Dallas Chapter Treasurer: Chef Andre Bedouret nominated Cassandra Armstrong. Dallas Chapter Secretary: Chef Gene Christiano nominated Chef Jennifer Bajsel, Dieter Paul nominated Kristina Brown, Chef Cassandra Armstrong nominated Stephanie Southhall.

OLD BUSINESS

Chef Michael Scott CEC AAC discussed the Venison Competition that had taken place.

EDUCATION: Chef Andre Bedouret gave us his view on Charcuterie.

OPEN DISCUSSION

Chef Pete gave the information on the funeral for Chef Ewald and reminded everyone who attended the funeral to be in their BEST CHEF WHITES.

ROUND TABLE

MOTION TO ADJOURN: Chef Andre Bedouret made a motion to adjourn and was seconded by Chef Michael Mrugala CC FMP CFBE