

Dallas Chapter Texas Chefs Association
Business Meeting Minutes
Date: January 2022
Place: Dallas Athletic Club



Meeting time: 3:00pm

Call to Order: 3:28pm

Sergeant at Arms: Chef Mike Mrugala -Yes, we do have quorum

Introduction: Chef Cassandra Armstrong

Invocation/Birthdays: Chef Cassandra

Treasurer's Report: Chef Cassandra Armstrong- As you can see, we have \$3957 in our purse. We have the Karl Haus fund gaining momentum at 6 cents a month. I have registered for Nationals, before it goes up and up. We have sent Chef Michele Brown the \$500 to support her. After speaking with her I have found she has lost employment. She is going to need us to support. I have spoken to her about our support. She is coming to Dallas after the 6th for chemotherapy, then she going to the safe house. The safe house is so she is free from contact of most people. We can help her by providing meals. Anybody familiar with Meal Train? Just a suggestion, she asked if we could provide a meal a week. The Les Dames have taken on Wednesdays to provide meals. I wanted to solicit the TCA in seeing how we can form something like Meal Train. It is an app where people can sign up and take a day to keep her with meals consistently. We are going to need support from people. I will provide everyone with her contact information so you can contact her directly. See me after if this something that you would like to do. You can also shoot me an email.

Motion to accept treasury report- Chef Patrick Mitchell CEC,AAC,EWMCS Second by Chef Michael Scott CEC,AAC,EWMCS. Any Discussion-no All in Favor? Motion Passed

Minutes: Chef Cassandra- Motion to accept minutes from November Gene Christiano CEC Second the Motion- Chef Herman Hiemeyer Any Discussion? All in favor? Motion Passed

Old Business: Chef Cassandra- Karl Haas Fund and the Warner Volgeli has been brought to my attention. The Karl Haas fund is for education. The Warner Volgeli endowment is tied to El Centro and the apprenticeship program. I want to put a task force together to see what has been done on it. What we can do, and what need there is for the apprenticeship program. Steve has sent information on a grant associated with that.

Membership is about 186 members; we have been up to 300+. Memberships have dropped. We need to get more people involved. Membership is crucial. Make sure you are accounted for. Moving forward if you are a guest, we have a 2-3 meeting maximum to then make a decision to become a member of TCA. We have many levels of membership.

Fundraising Committee: Chef Michael Scott CEC,AAC,EWMCS. I think the key is change that has happened in the world. I think getting the right people in the room together of doers and getting people doing their thing. You can't do this by yourself. Identifying what you want to do. We have done chili cookoffs, treats of Christmas, so smaller things from allied members. Coming up with a plan with the people in the room. This is the nucleus. It must start with us in this room. Chef Cassandra- I would like to talk about something coming up. Madam President Kimberly Brock Brown is coming to town in May. She will lend herself to a fundraiser for the chapter. We talked about a 2-part event. A meet and greet on a Friday, and a dinner on Saturday. We talked about a 5-6 course dinner, with students helping each Chef. Looking at an intimate event 50,60,100 people. We are looking into a secure location. Opening it up to the public to join. Who

would be interested in doing this? It is the second weekend in May. Dinner would be that Saturday May 14th.

Chef Michael- Last year we did the Chili cookoff at my place in Bartonville. This year we are going to recreate the Chef's on Fire. We have the Argyle Fire Department and the Bartonville Fire Department. We want to pair a Chef with a Firemen. If any would like to join let me know. If you don't have a place for the dinner, you can have it at my place. I will be happy to donate somethings.

We need a social media chairperson. We need to be out there more; show how fun it is. To let people know we are out there doing things. If you think you can handle that, let me know.

Committee Reports- Chef Ron- two things, all community college are training your staff and sous chefs.

Committee colleges need help, to guide our programs. The State is wanting your opinions in effort to

Membership- Chef Herman Hiemeyer-We need to get a little more active in the neighborhoods. Encourage the high schools. We need to support ACF with memberships. It is a challenge because it involves money. I have been to a few Hotels to talk about being a member. Keep an eye out what and who is out there.

Certification- Chef Patrick Mitchell CEC,AAC,EWMCS- It is my understanding that they have changed the certification process. Now they are not doing the computerized test for the written. You just must have a proctor there to observe. If anybody is looking to do the practical, I am readily available to help with that. We are looking to put on an EWMCS competition in April. I am available to help with checking off for the academy. There is a lot of opportunity to get points, conventions, exams online to get points. If you are on an advisory board, there is points for that. The list is on the website.

Locations- Chef Chad- Some criteria for a location, a/v, tables, having ability to serve food, and alcohol. Just some key things to look for. Next meeting is at Dallas College. If you are interested, please see me after the meeting.

Zoom Meetings? Going to zoom for the next couple of meetings. Anybody not getting emails or communications?

Round Table

Motion to Adjourn: Chef Michael Scott CEC,AAC,EWMCS Second Chef Gene Christiano CEC
Meeting Adjourned: 4:18