Dallas Chapter Texas Chefs Association
Business Meeting Minutes
Date: March 6, 2018
Place: Venue Forty 50

American Culinary Federation
Texas Chefs Association
Dallas Chapter

Meeting time: 3:00 pm
Call to Order: 3:15 pm
Sergeant at Arms: Dieter Paul: We have a quorum
Introduction: Gene Christiano: Welcomed everybody to the Venue Forty 50.
Invocation: Cassondra Armstrong
Minutes: Gene Christiano: Recognized Chef Hernando of Venue Forty 50. Chef Hernando: Thanked everyone for coming today and that is was a pleasure to have us at his place today. He briefly summarized his culinary journey. Gene Christiano: Introduced Kristina Brown for review and approval of minutes. **Motion to approve the February Minutes was made by Michael Scott, Seconded by Mike Mrugala. Call for the Vote. Motion Approved.**

Treasurer's Report: Cassondra Armstrong: February Beginning Balance: $23,212.40. Deposits & Additions: $300.00 from the Hotel Association. Expenses: Checks Paid $71.25, Expenses for the Winter Board Meeting: $1815.62. Ending Balance: $21,625.53. Karl Hass Restricted Fund: $5,999.57. Combined Balance: $27,625.10. Available Balance: $21,625.53. **Motion to accept the Treasurer's Report was made by Peter Paul, Seconded by Peter Curley. Call for the Vote. Motion Approved.**

Certification: Chef Patrick Mitchell: He is the Chapter's Certification Chair and he encouraged members to speak with him about certifications. He challenged everybody to seek out their own certifications. Introduced Michell Brown who is now serving on the ACF Certification Commission. Michell Brown: The certifications are being updated and modernized making them more relevant. Changes are being made to the proteins, removing some of the redundancy in the tests and building on the competencies as you advance in certification levels. In the Certified Master Chef (CMC) category there are only 68 Certified Master Chefs in the U.S. right now. The Certified Master Chef test is being modularized so that you can take the different portions of the test prior to taking the 5-day test. They are trying to take away the waste and add new competencies in food choices that are relevant to todays markets. The CSE is making it more relatable for stand-alone restaurant chefs. Encouraged those CC's who are coming out of school to get their next level. Michelle also has the ACF Professional Pastry Centerpiece Competition paperwork. The competition will be held at the end of the month at the Ben E. Keith Show. Michelle encouraged anyone who is interested to take one of the applications and participate. The competition counts towards your continuing education units. Gene Christiano: Noted how awesome is it that our chapter has a Certification Chair, Chef Patrick Mitchell, going off to compete for the Global Chef of the Year, and to also have a ACF member who is going to be on the Commission Board for Certification. We're talking about two subject matter experts, which is hard to find in one chapter. Steve Deshazo: Informed the membership that El Centro College is a Practical Test Site and the El Centro typically does several test dates throughout the

year. The next Test Date is April 22, 2018 which is currently Full at six candidates. The test dates are based on demand and they can happen more frequently as the chapter's needs evolve.

Membership: Mike Mrugala: We are always looking for people to help with membership. Chef Peter Curley has graciously offered his assistance to help with membership. We are only going to get stronger if we all pull together as one. We do have the largest membership in the state, however, Houston is coming on strong. Do we want to be #2? No, we want to be #1. Members are strongly encouraged to bring someone with you to the next meeting. More members are always welcomed on the Membership Committee. Gene Christiano: The board is working on ways to excite people and encourage them to work on increasing membership.

Fundraising: Cassondra Armstrong: We are fortunate to have a member competing in the Global Chef of the Year Award. As we work on competitions, we want to support who we have. Cassondra asked Chef Patrick Mitchell to stand and informed him that we wanted to support him and his team. Asked for a Motion to have a fund-raiser on Chef Patrick Mitchell's behalf with a Latin theme this year, sometime in the end of May, and to ultimately raise $5000.00 to support him in the competition for Global Chef of the Year. **Motioned by Joanna Bryant, Seconded by Michelle Brown. Call for the Vote. Motion Approved.** Gene Christiano: Informed we need to have a location for this event, and asked members to step up and provided support for this event. Chef Patrick Mitchell: I'm very humbled to have this opportunity and the support that the Texas Chefs Association gives for this venture and I know I represent TCA, the Dallas Chapter and the State and I don't take that very light and it means so much to have that support.

Old Business: Gene Christiano: The Winter Board Meeting - There are several other chapters in Texas and we all get together to have a Winter Board Meeting to share best practices and to collaborate on where we are headed. Biggest take-away for the meeting is that these other chapters want to come along side of us and want us to come along side of them. This is our opportunity to reach out to these other chapters and do something big. Now there is going to be a process for funding, to support our competitors, and to get ahead of it, so that others can come along side of us to work together. The 'NEXT CHEF'. The ACF's vision this year is, #BeTheChange. People are surrounded by food, they love food, chefs are the king, everybody wants to know the chef, everybody wants to be in the kitchen. Its about understanding this new type of chef, and how do we reach out to them and make them part of our association.
Lisa Ferrell: Treats for Christmas - We have just completed our 34th annual fundraiser that benefits our chapters and The North Texas Food Bank. Lisa presented a check for $1500.00 to Colby from The North Texas Food Bank and some canned goods that were collected for them.

New Business: Gene Christiano: State Convention this year is in Houston. Houston has been dramatically affected by the hurricane and they are going through quite a bit of rebuilding. Gene asked that we as a chapter have a very strong participation. As an incentive for bringing in new members, it can be possible to pay for up to 100% of your registration fee at the convention. We will be staying at the Sheridan and if we are at full capacity, we will have the entire hotel to ourselves.
Culinary Vision Partners – There are different levels of certification for our Culinary Vision Partners. We would love to have any venders to come and be a partner with us.
Chapter Contribution to State – we will be asking in the future for support for ACF State so we can grow even bigger.

ACF Competitors, Wisconsin – Grayson County Community College Team won Gold Medals. While Gene was at the Winter Board Meeting he made a motion to State and asked them to support you and stand beside you. It was agreed that up to $500.00 of receipts for travel and expenses would be refunded to Grayson.

Alison Hodges also went to compete and won a Bronze Medal and it was voted to also help Alison with her expenses.

Chef Otto is having a party on March 9, 2018 and everyone is invited. Admission is the donation of non-perishable food that will be donated to the Southlake Food Bank.

TCA Dallas Chapter Nonminations:

Dallas Chapter Chef of the Year – Gene Christiano, Wade Burch

Dallas Chapter Pastry Chef of the Year – Bill Hodges, Michelle Brown,

Dallas Chapter Educator of the Year – Bill Hodges, Katrina Warner, Joanna Bryant

Dallas Chapter Student Chef of the Year – Lauren Aleman, Diana Larkins, Sarah Dilling, Chastity Alexander, Janice Brooks

Dallas Chapter Contributor of the Year – Gay Prewitt, Lisa Ferrell, Chef Staley Norman and Justin Pitts from Gourmet Foods,

Dallas Chapter Purveyor of the Year – FreshPoint of Dallas, Ben E. Keith Foods

Dallas Chapter Romeo of the Year – Klaus Mittelhauser, Gus Katsigris, Klaus Baumbach, Chef Andre, Peter Paul

Email All Nominations To: TCADallasChapter@gmail.com

Next Meeting: The Meat Shop

Motion to Adjourn: 4:29 pm