Chefs of the Coastal Bend Meeting Minutes

March 11th, 2019

Location: The Exchange
224 N Mesquite St
Corpus Christi Texas 78401
361- 414-9788

Attendance - Members: George Elizondo CC – Pro Chef
Michael Smith CEC, CCA – Pro Chef
Dean Sprague CEC – Pro Chef
Harold Ramos – Pro Chef
Christopher Prado – Pro Chef
Zelina Rodriguez – Pro Chef
Dana Demers – Pro Chef
Sean Strayer – Student
Amanda Heisel- Student
Keli Hughes – Student
Tony Nichols – Pro Chef
Paula Szczepawnek – Pro Chef
Anthony Ayala – Student

Guests: **N/A**

Meeting called to order at 6:08 PM by Dean Sprague CEC

Culinarian Code: Read by George Elizondo CC

Welcome: Thank you all for coming to the March ACF-TCA meeting of 2019. The Chefs of the Coastal Bend would like to take this time to recognize our host for today's meeting "The Exchange."

Secretary's Report - Chef George Elizondo CC, Minutes of Febuary's meeting were read

Call for the Past Meeting Minutes to be Accepted

Motion from the floor made by: **Dean Sprague CEC, Certification Chair**
Motion seconded by: **Michael Smith CEC, CCA, Membership Chair**

Discussion by Assembly

Amendments (N/A)

Call for a vote on the Minutes of the Past Meeting to be Accepted
Motion of Past Meeting Minutes Was: Carried / Lost

Call for the Present Meeting Agenda to be Reviewed:
Motion from the floor made by: Dean Sprague CEC, Certification Chair
Motion seconded by: Michael Smith CEC, CCA, Membership Chair

Discussion by Assembly
Amendments / New Business

Recapped our past month's events and the impact we are making in the community. It was noted that people came to the VIP booth specifically because word got around that the Chefs of the Coastal Bend were providing the food. We may have locked in another event from the brew fest partnering with BJ's. Michael Smith CEC, CCA informed the chapter of a big event happening May19th titled "Beef Steak," which will feature three TCA chefs and each chef will prepare three dishes. The event is expected to be around 100ppl and tickets will be available soon. The Exchange is hosting "Chef Madness," on April 6th which will pair a chef with students to compete in an elimination style cook off. Chef Zelina also brought an event to the chapter titled "Beautify Corpus Christi," on April 25th in which we will partner with the JL and provide 6 tables paired with craft beers and is slated to be around 200ppl.

Call for a vote on the Present Meeting Agenda to be Accepted:
Motion of Present Meeting Minutes Was: Carried / Lost

Treasurer's report- Chef Chris Prado: Available chapter funds discussed amongst chairs.

Director's report- Chef Dean Sprague CEC: Chef went over how much our chapter is growing and the potential we have to do so much more. Chef also reminded us that nominations will be taking place at next meeting.

Correspondence – N/A

Committee Reports:

Certification – Chef Dean Sprague CEC: Chef Dean is Pursuing his CCA certification and Chef Michael Smith is pursuing his CEPC certification. Chef Dean Expressed to the chapter that now is the perfect time to get certified at any level. Chef Dean also noted that there are scholarships available for certification on the TCA site.

Education – Harold Ramos: Provided an ECOSURE presentation for the chapter, refreshing everyone on the dos and don'ts in the service industry.

Membership - Chef Michael Smith CEC, CCA: Has updated the mailing list for our chapter and is working on getting members with a "Pro" status to be more involved with chapter. Chef Also encouraged those student chefs who are attending these meetings to join at the student level.

Apprenticeship Chair - N/A

Social Outreach – N/A

Fund Raising – Zelina Rodriguez: Chef Zelina also brought an event to the chapter titled "Beautify Corpus Christi," on April 25th in which we will partner with the JL and provide 6 tables paired with craft beers and is slated to be around 200ppl.

Public Relations & Social Media Amanda Helsel – N/A

Student Ambassador – Sean Strayer: Students were on spring break so nothing to report at this time.

Culinary Arts / Competition – N/A

Chapter Social – N/A

Old Business-

Knife Skills Class – February 19th

Helping nutritionists in CCISD to hone their knife skills

Lazy Beach – February 24th

Seafood inspired menu to be paired with Beer selected by Chefs and Lazy Beach

CC Beer fest – March 3rd

VIP booth for an estimated 60 guests with a four course meal, more details to come

Brunch on the Bay - April 4th

will be discussed at March meeting

New Business-

Google Calendar for Chapter events

Will be ready for April meeting

Chef Madness – April 6th

which will pair a chef with students to compete in an elimination style cook off

Beautify Corpus Christi – April 25th

will partner with the JL and provide 6 tables and is slated to be around 200ppl.

Beef Steak – May 19th

will feature three TCA chefs and each chef will prepare three dishes. The event is expected to be around 100ppl and tickets will be available soon

"Steak" in your future fundraiser

Texas beef council will donate all beef for event
Pair professional chef with Del Mar Student/High School Student – sell tickets
Omni Hotel may let us use facility
This is an idea which is charity with kids' futures in mind

Pasture to Plate- TBD

Isaac Pena Award- The award is to be featured at an establishment of the host site for our meetings. This month The Exchange is to feature this month.

Chair nominations – N/A

Round Table: Discussed upcoming events and the direction of the chapter.

Adjournment

Motion from the floor made by: Chef Dean Sprague CEC Certification Chair
Motion seconded by: Chef George Elizondo CC

Discussion by Assembly

Call for a vote on Adjourning the Meeting: 7:24 PM
Motion to Adjourn Meeting Was: Carried / Lost

American Culinary Federation
Corpus Christi Chapter

chefs of the coastal bend
TEXAS CHEFS ASSOCIATION