



# Epicureans

March 2018

## Upcoming Meetings & Events:

### ACF of Greater Buffalo THIS LITTLE PIG



4401 TRANSIT RD.  
WILLIAMSVILLE NY 14221  
(716) 580-7872

MONDAY, MARCH 12  
6:00 PM

RSVP BY MARCH 5  
NATHAN KOSCIELSKI  
CHEFNATEK@GMAIL.COM  
OR CALL OR TEXT  
716-417-4468

*Business Casual/Chefs Whites  
Preferred for Meetings – NO JEANS*

Reservations are needed to assist our meeting facilities to better serve the amount of people attending– please be professional and make reservations in advance!

## Inside:

- Officers and Board ..... 2
- Save the Date ..... 4
- Help Wanted ..... 5
- People in the News ..... 7

## The President's Message

Thank you to BHS for hosting an excellent meeting February 12th. Once again, BHS pulled out all the stops for our members, with giveaways, equipment demonstrations and delicious food. It was an evening of education with presentations from the team at Lake Effects Strategic Foodservice Solutions, Inc. Thank you to Dave Anastasi, Holly Storm, Kevin Woodruff and Josh Gram. Also presenting on new trends/equipment were Chef Joseph Inguagito from UNOX and Karen Piece from Libbey. BHS is committed to working together with our Chapter and we appreciate the support and generosity. We look forward to next year.

“This Little Pig” restaurant will be hosting our next meeting, Monday, March 12, 2018. It is owned and operated by Executive Chef Jeff Cook and his wife Mandy. Jane Cook, our Board Secretary, is the Sous Chef. The restaurant opened July 2017 and serves American Cuisine focused on fresh local produce, meats and artesian bread and cheese. They source out products locally and invited a few of their suppliers and farmers for a presentation that evening.

The CFSA Silver Medal Dinner honoring Kevin Barron will be held Wednesday, March 14, 2018 at the Orchard Park Country Club. Executive Chef Scott Green and his culinary staff have a very nice menu planned. It is always a wonderful event and an opportunity to socialize with other Food Service Industry Associations. The invitation is in this issue with details for the dinner. Please contact Nathan Koscielski by March 5th with your reservation. The contact information is listed on the invitation. Let's support our fellow ACF member on his special night.

Scott Steiner is planning the Culinary Salon for April 21 & 22 at NFCI. There is an additional day added to the format this year. Saturday, April 21 will be Ice Carving, Cold Platter and Pastry Salon. Sunday, April 22 will be Hot Food and Pastry Competition. This is a unique opportunity for individuals to test skills and hone their craft. It is a challenging and rewarding learning experience. Please contact Chef Steiner if you're interested. He can guide you through the process and get you acquainted with the competition rules and guidelines.

Please note we are in the planning stages for the 11th Annual Taste of Culinary. It will be held this year at ECC – North Campus, Sunday, April 15, 2018. Tickets can be purchased through the website: [www.tasteofculinary.com](http://www.tasteofculinary.com). The event will be advertised this year on social media with Step Out Buffalo. We are hoping for another successful year. Please contact Chef Nathan Koscielski with any questions regarding the event.

Fraternally yours,  
Jacqueline Bamrick, CEC, AAC



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E: cmartin@maplevalefarms.com

**Dorothy Morton**  
**BHS Foodservice Solutions**  
W: 691-8080 Ext. 3042  
dorothym@bhsfoodservicesolutions.com

## Appointed Positions

Certification ..... **Mark Wright, CEC/AAC**  
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H: 716-826-7054 W: 716-270-5256  
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E: kdolce@mac.com

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H: 716-699-2223  
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Articles and information for the newsletter are subject to editing and condensation. Because of the limited space in the newsletter, we are not always able to publish all articles and information. In addition, use of articles and information without express permission of the ACF of Greater Buffalo is strictly prohibited.



You are invited to the annual  
Council of Food Service Associations  
Silver Medal Award Dinner  
**Honoring**

**Kevin Barron**

**Wednesday, March 14, 2018**  
**Orchard Park Country Club**  
4777 South Buffalo Street, Orchard Park, NY 14127

**RSVP** with Nathan Koscielski - by **Monday March 5, 2017**  
Email: [chefnatek@gmail.com](mailto:chefnatek@gmail.com) Cell: 716-417-4468  
**Payment due at the door that evening.**  
**Checks made payable to The ACF of Greater Buffalo**

**\$40.00 per person**

**6:00 pm Reception**

Cash Bar (No Credit Cards)

**Hors d' Oeuvres**

~ Cheese, Fruit and Antipasti Display ~

**7:00 pm Dinner**

***Salad***

Beet, Arugula, Radish, Candied Walnuts, Marinated Tomatoes, Fried Goat Cheese  
Lavender Honey Vinaigrette

***Entrée***

**Steak and Egg**

Beef Tenderloin, 145 degree Egg  
Sweet Potato Puree, Haricot Verts, Pearls and Bacon Jam

**Dessert**

Chocolate Cherry Tart



American Culinary Federation  
Greater Buffalo New York

# Save the Date

## Upcoming Events

### Board Meeting

March 12, 2018 5:00 pm

This Little Pig Restaurant

4041 Transit Road Williamsville, NY 14221

### CFSA Silver Medal Dinner

March 14, 2018 at 6pm at Orchard

Park Country Club

4777 S. Buffalo St., Orchard Park, NY 14127

### Taste of Culinary

Sunday April 15, 2018 Noon-3:30 pm

Erie Community College, North Campus

6205 Main Street Williamsville, NY 14221

### Culinary Salon

Saturday/Sunday April 21 & 22

Niagara Falls Culinary Institute

28 Old Falls Street Niagara Falls, NY 14303



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## HELP WANTED

Please contact Rob Lukasik- [lukasik@ecc.edu](mailto:lukasik@ecc.edu) if your facility is in need of employees. We can post the ads in our newsletter and get the news to all of our local culinary schools.

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## Membership at a Glance January 2018

| Membership Type                 | Count      | Percentage |
|---------------------------------|------------|------------|
| Allied                          | 1          | 0.60 %     |
| Associate:                      | 11         | 6.40 %     |
| Culinarian:                     | 3          | 1.70 %     |
| Culinary Enthusiast:            | 3          | 1.70 %     |
| Professional Culinarian:        | 106        | 61.60 %    |
| Senior Professional Culinarian: | 10         | 8.5 %      |
| Student Culinarian:             | 38         | 22.1 %     |
| <b>Total Membership Count:</b>  | <b>172</b> |            |

### Please Note Directions on How to Join the ACF Online:

- 1) Go to <http://www.acfchefs.org>
- 2) Find the JOIN option under the MEMBERSHIP tab
- 3) Click the blue JOIN TODAY button on the right side
- 4) Enter your zip code and select the ACF of Greater Buffalo New York (NY061)
- 5) Click the blue JOIN TODAY button and select your level of membership
- 6) Fill our your information (name, work address, etc.)
- 7) Click SUBMIT and wait for email confirmation of your membership
- 8) Welcome to the ACF of Greater Buffalo!

### ACF OF GREATER BUFFALO DUES RENEWAL NOTICE

Please be aware if you are a chapter member with your dues up for renewal, and not updated by the due date, your newsletter will be delayed or not renewed until your membership is up-to-date

Please be aware to also to check your certifications status for 2017

## 2018 Regional ChefConnect



### ChefConnect: Charlotte

Sunday, February 25 – Tuesday, February 27, 2018  
The Westin Charlotte  
Charlotte, North Carolina  
[Online Registration](#) | [PDF Registration Form](#)  
Online Registration Closes: February 9, 2018



### ChefConnect: Newport Beach

Sunday, March 18–Tuesday, March 20, 2018  
Newport Beach Marriott Hotel & Spa  
Newport Beach, California  
[Online Registration](#) | [PDFRegistration Form](#)  
Online Registration Closes: March 2, 2018



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# people in the news

Sympathy / Prayers / Congratulations / General Comments:

The Buffalo Chapter ACF **website address is changed**. It can now be accessed through: [www.acfbuffalo.com](http://www.acfbuffalo.com) or [www.acfbuffalo.org](http://www.acfbuffalo.org). The site is updated and contains current board member list and the social meetings for each month.

## Upcoming Events

ECC Hospitality Management Department–North Campus has been selected to host a prestigious culinary event in 2018. The **Northeast “Juene Commis”** competition is sponsored by the **Chaine des Rotisseurs**. Eligible students, cooks and apprentices will participate in a “Mystery Basket” style competition. The winner of the competition moves on to the national competition and could possibly move on to the international Competition.

**Congratulations** to the new 2018 Board Members:

**Jane Cook**, Secretary; **Ben Loomis**, Treasurer; **Nathan Koscielski**, Director at Large, **Jaime Graves**, Jr. Board Member; **Ted Kavanagh**, Associate Member. Thank you for supporting our chapter with your dedicated service.

**Congratulations....** Kevin Barron on receiving the 2018 CFSA Silver Medal Award. Kevin has been a very active member of our chapter having served as an Associate Board member for 6 years. Kevin is currently employed at Sysco Syracuse as Director of Business Development. His professionalism and dedication to our chapter has made a difference and we look forward to this special evening.

**Congratulations....** We would like to congratulate Charlie Martin on his retirement from Maplevale Farms. Charlie presently sits on our Board and has been a staple in the Food service industry for over 30 years. Charlie has worked in restaurants, sold restaurant food and supplies and has educated many chefs and cooks on butchering and meat selection. We wish Charlie a happy and relaxing retirement, He deserves it.

**Welcome New Member... Zelei Li**



1. The visible, white slightly elastic cord that anchors the egg yolk to the shell is called the \_\_\_\_\_.
2. The vegetable that is a crossbreed between a turnip and cabbage and gets its name from the German “cabbage turnip” is \_\_\_\_\_.
3. The Italian cured meat product that is prepared from pork jowl or cheeks is called \_\_\_\_\_.
4. A cousin of ginger that resembles ginger in appearance and is called Thai ginger and has overtones of eucalyptus, pine and clove is called \_\_\_\_\_.
5. The cooking medium from which the milk solids in butter are caramelized and then clarified is called \_\_\_\_\_ (A.K.A Indian Clarified Butter).

Answers on page 19

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# ACF Hot Food Competition for Students and Professionals

Saturday April 21, 2018

Culinary / Pastry and Ice Carving Display Salon

Sunday April 22, 2018

Contemporary Hot Food & Warm / Cold Plated Pastry Competition

All interested competitors should review the most current ACF competition manual located at:  
<http://www.acfchefs.org/ACF/Events/Competitions/ACF/Events/Competitions/>

Review the competition you wish to enter and you can sign up by contacting Scott Steiner at [ssteiner@niagaracc.suny.edu](mailto:ssteiner@niagaracc.suny.edu).

### **Cost of the competition:**

**Students: \$50.00**

**Professionals \$100.00**

I hope to have a page linked to our acfbuffalo.com webpage in the very near future that will have downloadable information as well as a way to accept payment. If you have any questions please email me or give me a call. I am happy to assist anyone.

Lets show off our culinary skills Buffalo!

Sincerely,

Scott Steiner CCE, AAC

Culinary Competition Chair

Email: [ssteiner@niagaracc.suny.edu](mailto:ssteiner@niagaracc.suny.edu)

Cell: 716-698-5909



## Professional & Student Cold Food, Ice carving & Pastry Salon

*Saturday, April 21, 2018*

The Niagara Falls Culinary Institute



28 Old Falls St.  
Niagara Falls NY, 14303

- Parking in the attached parking ramp is free as long as you bring your ticket to the reception desk and get it stamped.
- If you park in the ramp, park on level 3 and enter the institute from that level.
- The competition will be held on the second floor.

### **Schedule:**

- 7:00am Continental Breakfast
- 7:30am Judges Meeting with Competitors
- 8:00am Begin live Ice Carving / Begin Show Work Set up
- 11:30am Lunch Buffet
- 12:00pm Show Work Displays Complete & Ready for Judging
- 3:30pm Medal Ceremony

# Saturday April 21, 2018

## Professional Culinary / Display

A-1 -----Meat- Cold Platter

A-2 -----Fish- Cold Platter

A-3 -----Poultry- Cold Platter

A-4 -----Game- Cold Platter

A-5 Cold Hors d'oeuvres

A-6 Finger Foods

## Student Culinary / Display

SA-1 -----Meat- Cold Platter

SA-2 -----Fish- Cold Platter

SA-3 -----Poultry- Cold Platter

SA-4 -----Game- Cold Platter

SA-5 Cold Hors d'oeuvres

SA-6 Finger Foods



## Professional Pastry / Display

C-1 Buffet Platter of Fancy Cookies, Chocolates or petit fours

C-2 Six Different individual hot or cold plated desserts (Displayed Cold)

C-3 Decorated or Sculpted Celebration Cake

C-4 Wedding Cake

C-5 Assorted Bread Display

D-1 Fruit / Vegetable Carving

D-2 Tallow and Saltillage

D-3 Bread Dough

D-4 Chocolate, Cooked Sugar, Pastillage & Marzipan



## **Student Pastry / Display**

SC-1 Single Tier Decorated or Sculpted Celebration Cake

SC-2 Buffet Platter of Fancy Cookies, Chocolates or petit fours (five varieties, six portions)

SC-3 Six Different individual hot or cold plated desserts (Displayed Cold)

SC-4 Wedding Cake

SD- Showpiece, Student, Individual

Acceptable Mediums are Ice, Fruit / Vegetable Carving, Tallow and Saltillage  
Bread Dough, Chocolate, Cooked Sugar, Pastillage & Marzipan

## **Professional Ice Carving – Live Action**

H-D One Block prepared prior and set up for display

H-1 Single Block Individual Freestyle –Three Hours

H-2 Two Blocks Individual Freestyle – Four Hours

H-3 Multiple Blocks, Two Member Team Freestyle Three Blocks – Three Hours

## **Student Ice Carving – Live Action**

S-D Showpiece using Ice – made prior and set up for display

SH-1 Single Block Individual Freestyle –Three Hours

SH-2 Two man team, three Blocks Individual Freestyle – Three Hours

SH-3 Three Man Team Freestyle, Five Blocks – Three Hours





## Professional & Student Hot Food & Pastry Competition

*Sunday, April 22, 2018*

The Niagara Falls Culinary Institute



28 Old Falls St.  
Niagara Falls NY, 14303

- Parking in the attached parking ramp is free as long as you bring your ticket to the reception desk and get it stamped.
- If you park in the ramp, park on level 3 and enter the institute from that level.
- The competition will be held on the second floor in Lab 208.
- One entire side of the lab has windows for family and friend viewing.

### **Schedule:**

- 7:00am Continental Breakfast
- 7:30am Judges Meeting
- 8:00am Competitions Begin (Staggered by 15 minutes)
- 11:30am – 1:00pm Lunch Buffet
- 3:30pm Medal Ceremony

# Sunday April 22, 2018

## *Student Competitions:*

(SK) 1 - 9

Student Contemporary Hot Food

The competitors have 15 minutes for set-up,  
60 minutes to fabricate and cook,  
10 minutes for plate up and 15 minutes for clean-up.

(SP) 1

Hot / Warm Dessert

Competitors have 15 minutes for set-up,  
60 minutes to cook, 10 additional minutes for plating  
And 15 minutes for clean-up.



(SP) 2

Composed Cold Dessert

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and  
15 minutes for clean-up.

## *Professional Competitions:*

(KC)

Contemporary Hot Food

The competitors have 15 minutes for set-up,  
60 minutes to fabricate and cook,  
10 minutes for plate up and 15 minutes for clean-up.



(KP) 1

Contemporary Patisserie

Hot Warm Plated

Competitors have 15 minutes for set-up,  
60 minutes to cook, 10 additional minutes for plating  
And 15 minutes for clean-up.

(KP) 2

Contemporary Patisserie

Cold Plated

Competitors have 15 minutes for set-up, 90 minutes to cook, 10 additional minutes for plating and  
15 minutes for clean-up.



# February

## Social Meeting

### at BHS Foodservice Solutions





American Culinary Federation  
Greater Buffalo New York

# Taste of Education

**1st Place** - Chef Kevin Parrin Executive Chef Larkin Filling Station

**2nd Place** - Chef Art Pepe III Executive Chef The Garret Club

**3rd Place** - Chef Michael Ferraro Executive Chef The Saturn Club





## Candidate Profile

### Executive Chef

Dairymen's, Inc.  
Boulder Junction, Wisconsin



### Organization

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Dairymen's, Inc. is a 90 year old private resort club located in northern Wisconsin close to the Upper Peninsula of Michigan and the Canadian border. The club was founded on tradition, excellence, and the preservation of one of the most pristine properties in the country. The property includes 6,700 acres of woods, 1,600 acres of lakes, and 85 miles of trails.

The club has 49 cabins to accommodate 655 members in the summer months and 29 cabins are winterized. There are two full service lodges offering three meals per day in an a la carte setting during the summer season, May through October, and one lodge serving limited meal service during the winter months of December through February. The larger lodge, Home Lake Lodge, had a complete \$1.2 million kitchen renovation in 2016. The other lodge, Wolf lake Lodge, was added to Dairymen's in 2006. There is no meal service March, April, and November. There are also no outside events and no banquet events except member special events during the summer, fall, and holiday seasons. There is also no regular alcohol served except for certain member events. The majority of members are from the Chicago area and also Wisconsin with the rest spread from all over the country. Quality food service is very important to the members and their families as they are well traveled and have other club memberships.

Dairymen's has a 9-hole course that plays as 18 with multiple greens and tees on numerous holes and is open from mid-May through mid-October. Summer activities include water sports, boating, fishing, golf, tennis, hiking, and biking. Winter activities include snowmobiling, cross country skiing, ice skating, sledding, ice fishing, and cookouts. Dining also takes place in the individual cabins and can be catered by the Chef and kitchen staff.

Club food and beverage revenues: Approximately \$1million due to seasonality and no outside events. Total kitchen staff reaches 20-24 full and part time.

### Responsibilities

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Dairymen's seeks a well-rounded, flexible, and experienced culinary professional to provide quality and hands-on leadership to a dedicated kitchen staff. With the club's traditions and high standards, this working chef must possess the background, skills, and creativity necessary to enhance member dining for all tastes as well as be able to develop and execute events, traditional club functions, and still be on the cutting edge of culinary trends. The ability to make critical choices in menu development, to work "hands on" with the staff, and to **mentor, teach and lead is essential**. Strong administrative and financial management skills are also critical in controlling food and labor costs and producing consistent operating results. High energy, positive attitude, passion, integrity, vision, and superior communication ability are highly valued traits for the position. This is an ideal position for a chef who thrives in a family atmosphere and loves the great northern outdoors. Club menus range from traditional club offerings to current ethnic trends and casual favorites. Duties include:

- All culinary administrative functions: recruiting, hiring, cross training and scheduling of staff.
- Timely and meaningful reviews for the staff in accordance with club policy.
- Establishment of departmental operating policies to be coordinated with the club's general operation policies.
- Develop and introduce new menus for all dining areas ranging from country club casual and formal dining, rotating menu offerings on a periodic basis to meet member expectations.
- Establish standardized recipes and specifications to insure a high level of consistency every day. Oversee daily operations to insure quality as well as consistency.

- Ensure the purchasing of food meets quality standards and is cost effective.
- Ensure a highly professional atmosphere in the kitchen and storeroom with an emphasis on cleanliness, order, sanitation, security, and safety.
- Prepare and monitor the annual kitchen budget.
- Closely monitor food and labor cost against budget.
- Establish and maintain effective cost control measures for both food as well as labor; again within the constraints of the budget.
- Oversee the accuracy of bi-weekly payroll.
- Actively solicit the feedback of the kitchen staff, service staff and members as to all menu offerings. Foster an atmosphere of cooperation and mutual respect for all employees. Participate in daily line ups for the culinary and service staffs.
- Attend and participate in staff and Committee meetings as directed.
- Participate on a peer level with all department heads.
- Work with the staff, members and Committees to plan and execute private as well as club events.
- Communicate consistently with the General Manager to ensure the operation is managed efficiently.
- Undertake special projects as assigned by the General Manager.
- Exhibits and maintains a professional demeanor to reflect a positive image at the club and in the community.

## Requirements

---

- A minimum of five years as an Executive Chef or Sous Chef in a high-end, resort, hotel, or Platinum level private club and responsibility for several venues.
- A thorough working knowledge of a variety of cuisines to include current and regional trends as well as traditional club fare.
- A career path marked with stability and the logical progression of title and responsibility.
- A career path marked with verifiable accomplishment as a team builder and leader.
- A culinary or related degree is preferred from a well-regarded culinary institution.
- A CEC designation or the active pursuit thereof is also strongly preferred.
- Club experience also preferred.
- Impeccable and verifiable references. All candidates will be subject to a comprehensive background review.

## Competitive Compensation and Benefits

---

- A base salary and performance bonus potential.
- Professional dues and education expenses with the emphasis on continuing education.
- Standard club executive benefits to include health, dental, vision, and life insurance.
- 401k and Long Term Disability.
- Relocation.

Professionals who meet or exceed the established criteria are encouraged to contact:

GSI Executive Search, Inc.

Scott McNett

[Scott@GSIExecutiveSearch.com](mailto:Scott@GSIExecutiveSearch.com)

314-854-121

# SHARE THE NEWS

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All qualified applicants will receive consideration with employment without regard to race, color, religion, sex, or national origin

## CULINARY QUIZ

### ANSWERS:

1. CHALAZAE
2. KOHLRABI
3. GUANICALE  
(FROM THE ITALIAN WORD FOR CHEEK, "GUANCE")
4. GALANGAL
5. GHEE