



Epicureans

November/December 2014

Upcoming Meetings & Events:

 **Hilton Garden Inn®**
BUFFALO DOWNTOWN

10 LAFAYETTE SQUARE
BUFFALO, NY 14203
3RD FLOOR

MONDAY, NOVEMBER 17 • 6:00 PM

Dress Attire: Casual

Cost: \$10.00

Hors d'oeuvre Stations
Cash Beverages

RSVP by: November 17th

For reservations contact:
Monte Dolce at 604-8881
or kdolce@mac.com

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

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Gingerbread House Time is Here!

I could smell the gingerbread already... I love that scent... What an amazing amount of work that “crazy” Scott Steiner CCE, AAC, has done this year! I believe this might be the best Gingerbread House Competition Event Ever, since its foundation... Many of our members and new competitors have been mapping out their designs and there has been trash talk about who’s going down candy cane lane crying the loser this year! LOL... Seriously thou, everyone is a winner with the competition. This event supports the FOOD BANK of Western New York. So be ready for a great weekend entailed at the Niagara Falls Culinary Institute December 4 thru the 8th... By the way, I heard that Cathy Barron, CEPC and many of her pastry students have made a “little” gingerbread house that will impress you a “ton.” Pun intended... Please stop, and visit!

So, our December social meeting will be at Niagara Falls Culinary Institute, where you can see the gingerbread creations and have the opportunity to bid on them also. This meeting is open for our members to be encouraged to please bring a guest so that we can showcase our local chefs, students and future pastry/culinarians skills. Also be aware we will be collecting non-perishable food items for the WNY-Foodbank.

Please be aware that our November social meeting site has been changed to the brand new Hilton Garden Inn ~ Downtown Buffalo (10 Lafayette ~ 3rd Floor).

Our October social meeting was a big hit. What a great job our gracious hosts; Buffalo Hotel Supply and ACOSTA Foodservice, did with organizing the complimentary food and beverages. A huge Thank You; to Kate Meyers, Dana Holler, Ed Gould and staff members of BHS and ACOSTA for a fantastic evening. Special thanks to BHS for donating the door prizes which we greatly appreciated!

I would like to Thank Scott Steiner CCE, AAC, Monte Dolce and Mark Mistriner, CEC, AAC, for Coaching our ACF of Greater Buffalo Hot Food Junior Culinary Team this year. Also, a tremendous Thank you to the team members for all of your hard work and dedication. Captain / John Pope, Taran Arcara, MaryEllen Ringler, Nicole Barnes and Alternate Peter Boylan. The team only had a couple of months to practice and get organized which was very impressive. Our team received a Silver Medal at the competition! Great work everyone!

I would like to thank our chapter for electing me twice and giving me the opportunity to assist and direct our chapter the past four years. I am very proud of our chapter and all the progress that we have made since our commencement into the American Culinary Foundation. I wish Neal Plazio CEC, all the best on taking over as President of the chapter and I will always be assisting somehow with our chapter. I’m looking forward to seeing you at an upcoming social event. Best wishes to all our members, their families and our chapter.

John Matwijkow, CCE



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Appointed Positions

Certification Mark Wright, CEC/AAC
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E: Cheftvcc@aol.com

Certification Tab Daulton, CEC
H: 627-1224
E: Tabdaulton@aol.com

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H: 716-580-3111
E: cannamela@prodigy.net

Education Chairperson Monte Dolce
C: 716-604-8881

Social Chairperson Phyllis Venezia
H: 716-699-2223
E: louv1923@hughes.net

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.



Save the Date

Upcoming Events

SOCIAL MEETING
NOVEMBER, 17TH 2014 6PM



10 LAFAYETTE SQUARE • BUFFALO, NY 14203 • 3RD FLOOR
 Dress Code: Casual Attire

FESTIVAL OF TREES
NOVEMBER 22, 2014
HYATT REGENCY BUFFALO
Volunteers needed for event

Please contact Jim Carlo
 H: 716-912-2740 • E: jimcarlo@gmail.com

ANNUAL GINGERBREAD COMPETITION
DECEMBER 5-8, 2014
NIAGARA FALLS CULINARY INSTITUTE

Sign-up Applications will be in the October newsletter and posted on the www.acfofbuffalo.net website... Hope to see you there!

SOCIAL MEETING
DECEMBER 8TH 2014 • 6PM
(RESERVATIONS REQUIRED)

NIAGARA FALLS CULINARY INSTITUTE
28 OLD FALLS STREET • NIAGARA FALLS, NY 14303

Dress Code: Casual Attire
 \$10.00 Charge • Hors d' oeuvre Stations

Additional Information: Please be aware that we will be collecting non-perishable food items at the December meeting for the Western New York Food Bank

ACF OF GREATER BUFFALO HOLIDAY PARTY
JANUARY 11, 2015
BROOKFIELD COUNTRY CLUB

REGIONAL COMPETITIONS
JANUARY 17 & 18, 2015
ECC NORTH CAMPUS (Williamsville, NY)

REGIONAL COMPETITIONS
JANUARY 17 & 18, 2015
ECC NORTH CAMPUS (WILLIAMSVILLE, NY)

CERTIFICATION EXAM
SATURDAY, JANUARY 31, 2015 • 7AM
ECC NORTH CAMPUS (Williamsville, NY)

Mark Wright, CEC, AAC /VP of AAC /Certification Chair
 To apply you need to sign up through the ACF National office: by phone: 800-624-9458, Ext. 130 / or go to: http://www.acfchefs.org/download/documents/certification/practical_exam_candidate.pdf

REGIONAL CONFERENCE
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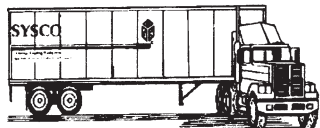
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Gingerbread Competition

December 5th-8th 2014

We have decided to change this year's event up a bit to get the spark back. The committee has been working hard to ensure a successful event. Please check out our Facebook page @ ACF of Greater Buffalo Gingerbread Event 2014. To help us spread the word, please "like and Share" our page and posts. We have been posting info each day. The Facebook page is linked to a file that has all of the forms and information.

Our website www.acfofbuffalo.net also has all of the necessary information posted on it.

Our committee hand delivered information to many of the local bakeries to try to create more participation. We never have a problem getting students involved, but the professional category has been dwindling the past few years. Let's try to entice some pastry chefs to enter. The amateur division always seems to be a challenge as well. We are hoping to up the number of entries by posting information at JoAnn Fabrics, Primer Gourmet, BakeMark Cash and Carry and Dave's Christmas and Craft. Also, new this year is the addition of the children's category. I am hoping that we get lots of entries for this new division.

Thursday Dec 4th – House Drop off and judging

Friday Dec 5th – Unveiling Cocktail Party (NFCI Atrium) \$20 ticket. *Reservations required*

Each House entry will receive 1 free ticket to the cocktail party (Excluding the Children's Category). 1 ticket per house. If you are entering a house as a team "keep in mind" that only 1 complimentary ticket will be provided per house.

To Reserve your tickets contact: Scott Steiner @ 716-698-5909 or ssteiner@niagaracc.suny.edu

Saturday Dec 6th & Sunday Dec 7th – Open to the public for viewing / People's Choice Award / Visit with Santa / Decorate Cookies / Silent Auction of the Houses / etc...

This is Free of Charge!

Monday Dec 8th – ACF Social Meeting \$10.00 Admission *Reservations Required*

Make Reservations with Chef Monte: 716-604-8881 or at Kdolce@mac.com

During the ACF Social Meeting we will be having or first "Team Gingerbread House Mystery Basket Decorating Competition"

There will be 10 teams of three. If you are interested in competing, just show up and sign up to compete. First come first serve. 45 minutes will be allotted to decorate an amazing creation utilizing the mystery ingredients given to the group. Each group will receive 1 assembled gingerbread house, royal icing, bowls, spatulas, pastry bags, tips, food coloring and several mystery items. The winners will receive official Gingerbread Competition Medals (Gold, Silver & Bronze). The finished houses will then be raffled off with the 50/50 drawing tickets. At the completion of the ACF meeting, the Silent Auction of the official competition houses will be closed. Following the meeting, the winners of the houses will be contacted for pick up and payment arrangements. The houses will be available for pick up on Tuesday Dec 9th and Wednesday Dec 10th.

The Proceeds from this event will benefit the Food Bank of Western New York.



Official Rules

Gingerbread Competition December 5th-8th 2014



- Entry Forms
 - Fill out an Official Entry Form and return to the committee chair no later than Friday, November 28, 2013.
- Attach a 3" x 5" card listing your name, address and phone number on the underside of each entry.
- Creations must fit on a 20" circular or square display board. It is highly recommended that the display board be constructed out of at least 1/2 inch thick MDO (Medium Density Overlay). Height can be no more than 24."
- Entries will be judged in five (5) categories:
 - Professional Division
 - Amateur Division
 - College Division – (Up to 5 entries per school can be displayed for judging)
 - High School Division – (Up to 5 entries per school can be displayed for judging)
 - Children's Division – New This Year
- All entries must be brought to The Niagara Falls Culinary Institute on Thursday, December 4, 2014 between 9:30 am and 5:30 pm.
- Please note all parts of Gingerbread House must be edible. (No foil or paper wrapping on candy) Gingerbread Houses may be mechanically enhanced.
- Final judging will consist of four categories:
 - Use of Gingerbread & Color
 - Originality/Creativity
 - Adherence to Guidelines
 - Detail in Decoration
- Judges' decisions will be final
- The Ribbons will be laid out on Friday before the Unveiling Cocktail Party.

High School Division	College Division	Professional Division	Amateur Division	Children's Division
1 st Place: \$100.00	1 st Place: \$100.00	1 st Place: \$200.00	1 st Place: \$150.00	1 st Place: Pastry Basket (lg)
2 nd Place: \$50.00	2 nd Place: \$50.00	2 nd Place: \$100.00	2 nd Place: \$100.00	2 nd Place: Pastry Basket (med)
3 rd Place: \$25.00	3 rd Place: \$25.00	3 rd Place: \$50.00	3 rd Place: \$50.00	3 rd Place: Pastry Basket (sm)
People's Choice	People's Choice	People's Choice	People's Choice	People's Choice

Schedule of Events

Thursday December 4, 2014 9:30am – 5:30pm	-House Drop-Off (Main Atrium @ NFICI) -Private Judging to Take Place (6:00 – 7:00pm)
Friday December 5, 2014 6:00 – 9:00pm	-Unveiling Cocktail Party (Tickets Required) -Silent Auction Opened (Bid on Houses)
Saturday December 6, 2014	-Open to the Public for Viewing -Silent Auction is Open (Bid on Houses) -Vote for People's Choice Awards
Sunday December 7, 2014 12:00 – 6:00pm	-Open to the Public for Viewing -Silent Auction is Open (Bid on Houses) -People's Choice Awards Announced
Monday December 8, 2014 6:00 – 8:30pm	-ACF Social Meeting (Reservations Required) -Team (Mystery Basket) Gingerbread Decorating Competition for Industry Professionals -Silent Auction Closed
Tuesday & Wednesday December 9 – 10, 2014 9:30am – 5:30pm	-Silent Auction Winner Notification & House Pick Up

Contact Information:

The Niagara Falls Culinary Institute
Attn: Scott Steiner CCE, AAC
28 Old Falls St.
Niagara Falls, NY 14303
Telephone: 716-698-5909
Fax: 716-210-2575
Email: ssteiner@niagaracc.suny.edu

Reservation / Ticket Information

Friday Night Unveiling Cocktail Party December 5, 2014

6:00- 9:00pm Niagara Falls Culinary Institute

One complimentary ticket will be provided to each contestant entered in the gingerbread competition (*excluding the Children's category*). Additional tickets may be purchased for \$20.00 at the door, but **reservations must be made in advance.**

To secure your additional tickets for the Unveiling Reception contact:

Scott Steiner CCE, AAC @

ssteiner@niagaracc.suny.edu or at 716-698-5909



Monday Night ACF Social Meeting @NFICI December 8, 2014

6:00 – 8:30pm Niagara Falls Culinary Institute

Anyone may attend the ACF Social Meeting but **reservations are required** and there will be an admittance fee of \$10.00.

To Make Reservations for the ACF Social Meeting contact:

Chef Monte Dolce @

Kdolce@mac.com or by phone at 716-604-8881

The chapter is interested if there are any members out there that have access to any historical photos of our Buffalo Chapter through the years. If you have any photos, please contact Mark Wright, CEC, AAC or Paul Cannemela, CCE at your convenience. We would like to design an ongoing time-line of the chapter progression over the years.

ACF OF GREATER BUFFALO DUES RENEWAL NOTICE

Please be aware that 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.

people in the news

Thank you to Buffalo Hotel Supply and ACOSTA Foodservice for hosting our October Social Meeting. Special Thanks to our organizer from BHS, Kate Meyers, who planned this meeting and the addition of a special prize drawing. I would also like to thank Dana Holler and Ed Gould for being our chef's for that evening and the staff from BHS for their support during the meeting. Great job!

Congratulations to Mark Wright, CEC, AAC on receiving the American Academy of Chefs, Chairmen's Medal at the 2014 National Convention for his outgoing service and dedication to the AAC.

Thank you to Scott Steiner CCE, AAC, Monte Dolce and Mark Mistriner, CEC, AAC, for Coaching the ACF of Buffalo's Hot Food Junior Culinary Team this year. A Tremendous Thank you to the team members for all of your hard work and dedication. Captain / Entrée Course -John Pope, Fish Course -Taran Arcara, Salad Course - MaryEllen Ringler, Dessert Course – Nicole Barnes and Alternate Peter Boylan. The team only had a couple of months to practice and get organized, which was very impressive. Our team received a Silver Medal at the competition! Great work everyone!

Help Wanted:

Supervisor of Food Service Sisters of Charity Hospital, Full Time, requisition 49014

Supervisor of Food Service Saint Joseph Campus Hospital, Part Time

Responsible for supervision and coordination of the activities of the Food Service department; to include production, and distribution for Hospital Room Service, Skilled Nursing Facility, Cafeteria and Catering. Ensure adherence to standardized recipes, safe handling practices and maintains department sanitation. Manages human resources. Demonstrates ability to effectively communicate. Assures compliance with applicable regulations.

Minimum Requirements: A.A.S. degree in Food and Management

Experience: One-year Supervisory experience preferred

Cook Sisters of Charity Hospital, Part Time, requisition 49012

Performs a wide variety of duties and functions to prepare, measure, season, cook, assemble and serve foods for patients/residents, staff, and visitors. Follows standardized recipes for food consistency, and menu guidelines. Adheres to temperatures and safe food handling practices. Performs cleaning and sanitizing duties to work areas, equipment, and wares.

Education: High school diploma or equivalent

Experience: Three (3) years cooking either in healthcare or hospitality industries

Please apply on line at www.chsbuffalo.org or contact Karen Ostrum at 862-1521

ACF of Greater Buffalo 2014 Meeting Schedule

MAY	Social Meeting 5/12/2014	Board Meeting 5/27/2014
JUNE	Wine Tour 6/8/2014	Board Meeting 6/16/2014
JULY	Social Meeting NONE	Board Meeting 7/14/2014
AUGUST	Golf Outing 8/11/2014	Board Meeting 8/25/2014
SEPTEMBER	Social Meeting 9/8/2014	Board Meeting 9/22/2014
OCTOBER	Social Meeting 10/20/2014	Board Meeting TBA
NOVEMBER	Social Meeting 11/17/2014	Board Meeting TBA
DECEMBER	Social Meeting 12/8/2014	Board Meeting TBA

Please contact John Matwijkow at 716-574-0209 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.

One-Day ServSafe Seminar & ServSafe Certification Exam Session

- Session Date:** January 7 & 28th 2015
- Location of Session:** Amherst Senior Center, 370 John James Audubon Parkway, Amherst, NY 14228
- Seminar Content:** An interactive presentation with a comprehensive overview of the U.S. Food & Drug Administration Food Code standards following the format of the ServSafe Essentials text published by the National Restaurant Association Educational Foundation.
- Topics Covered:** Providing safe food; key practices to ensure food safety; the micro world; food allergies, the safe food handler, the flow of food, and food safety management systems.
- Seminar:** 8:00am - 3:30pm **Exam:** 3:45pm - 5:00pm
- Text Materials:**
- Order ServSafe Manager (6th Edition) text & exam certification answer form
OR
 - Use on-hand 5th edition text and order exam certification answer form
 - Attendee is responsible for obtaining the booklet/exam – order three weeks prior to session
 - Order from the National Restaurant Association Educational Foundation (NRAEF)
 - By phone @ 1-800-765-2122 ext. 6703
- Commission on Dietetic Registration, Academy of Nutrition & Dietetics continuing education credits: CPEUs awarded at 6.5 CPE Level 2, 3, Learning code need 8040*
- Attendees/Fee:** \$75.00 per attendee includes: seminar, certification exam, and lunch. ServSafe certification is current for five years. Participants must register and pay for the seminar in advance. This is a non-refundable payment. Attendees will be notified within 10-14 days with exam results. Make check payable to Dr. Lori L. Till.
- Who Should Attend This?**
Local and National Restaurant Chains, Long-Term Care Employees, School Lunch Meal Programs, Food Manufacturers, Dietitians, Food Service Directors, Country Clubs, Local and National Hotel Chains, Correctional Facility Employees, Retailers
- Presenter:** Dr. Lori L. Till, Associate Professor, Food Safety Plus, ServSafe Instructor/Proctor
For additional information, please contact Dr. Lori L. Till at till.lori@gmail.com or (716)725-8624

ACF of Greater Buffalo NEW MEMBERS WHO NEED TO BE SWORN IN at the November 17th Social meeting:

Please be aware that if you are a new member and have not been sworn in at one of our social meetings, please bring it to the attention of a board member. We will then schedule a swear-in at an up-coming ACF of Greater Buffalo social meeting. We have many new members that need to be sworn in at our November Social meeting. If you are a new member needing to be sworn in, please be present at the November 17th Social meeting.

ACF of Greater Buffalo Membership at a Glance – November 2014

Membership Type	Count	Percentage
Allied	1	.06%
Student Culinarian:	53	29.90 %
Culinarian:	9	5.10 %
Associate:	11	6.20 %
Professional Culinarian:	85	48.00 %
Senior Professional Culinarian:	14	7.90 %
Culinary Enthusiast:	4	2.30 %
Total Membership Count:	177	

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Epicureans
ACF of Greater Buffalo
PO Box 61
Buffalo, NY 14207-0061

• **SOCIAL MEETING** •

Monday November 17th • 6:00PM

**Hilton Garden Inn
Buffalo Downtown**

10 Lafayette • Buffalo, NY 14203

~~ 3rd Floor ~~

Cost: \$10.00

Dress Attire: Casual

Hors d'oeuvre Stations, Cash Beverages

• **Epicurean Deadline** •
3rd Monday of the Month.

• **DECEMBER** •
SOCIAL MEETING

Monday December 8th • 6:00PM

Niagara Falls Culinary Institute

28 Old Falls St • Nia. Falls, NY 14303

Cost: \$10.00

Dress Attire: Casual

Hors d'oeuvre Stations

RSVP by: December 5th



1903

Park Country Club | Executive Chef Position

Responsible for all food and pastry production, including that used for restaurants, banquet functions and other food outlets. Develop menus, food purchase specifications and recipes. Cost and prices all menus and menu items. Supervise production and pastry staff. Has Responsibility for food, labor costs and supplemental costs for the department and outlets. Serves on the House Committee, and Social Committee as needed. Serve as an intricate member of the Food and Beverage Management Team. Maintain highest professional food quality and sanitation standards. Report directly to the General Manager/COO.

Education: Culinary Degree from an accredited institution.

Experience: Minimum 5 yrs. as an Executive Chef in a Comparable Private Club or Four-Star Hotel or Restaurant; Executive Sous-Chef with a minimum 7 yrs. experience in a comparable operation.

Certifications: ACF Certifications: CEC preferred. Serv-Safe or other comparable certification is required.

Other:

- Candidate must have a balance of creativity along with technical precision.
- Prior Private Club experience is advantageous.
- A track record of developing culinarians is preferred.
- 'Can-do' attitude is required with a commitment to excellence.
- Strong interpersonal skills and professional appearance required.
- Strong knowledge of Microsoft Office is preferred. Knowledge of Jonas Systems is advantageous.
- Ability to lead a team of 15-20 is required along with possessing impeccable integrity.
- Strong understanding of budgeting and Food/Payroll Cost controls is required.
- Purchasing and product knowledge required

Park Country Club is a prestigious country club in Western New York with 111 yrs. of heritage. With over 500 members, this is one of the top culinary positions in the region. Very Competitive Salary, Bonus, Health Insurance, Long term Disability Insurance, Continuing Education Budget, Relocation Assistance