



Epicureans

January 2015

Upcoming Meetings & Events:

Holiday Party



Brookfield Country Club

5120 SHIMERVILLE ROAD
CLARENCE, NY 14031

SUNDAY, JANUARY 11 • 5:30 PM

Dress Attire: Holiday / Business Casual

Cost: \$45.00

Hors d'oeuvre
Dinner Stations

Beer & Wine Included

RSVP by: January 9th

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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Letters from the Trenches!

Happy New Year, Greetings and Salutations! Thank you for your votes and support. Of course I say this somewhat tongue in cheek, as there was no election, BUT, I do appreciate everyone's support in my becoming President of our Chapter. And you all will be supporting the team, the ACF of Greater Buffalo.

As I have mentioned before, I, like so many others of you, have a lot on my plate. I am in the middle of rebuilding the culinary team at UB Campus Dining & Shops. This not only includes positioning people, but also helping to get new foodservice software up and running. That being said, the directors at UB Campus Dining encouraged me to be involved with the leadership of our ACF chapter because they understand the need for this kind of support in our industry.

I have chosen to call my communication to the chapter, "Letters from the Trenches", because we have all been there at one time or another. And it is for this reason, that we remember where it is that we came from; whether it was the clubs downtown or in the country, the hotels near and far, conference centers from around the world, restaurants by the lake or the halls of academia. We still cling to those special events that draw out our God-given gifts, where we prep, cook and organize to serve those around us.

On Friday, December 5th, The Festival of Trees at the Hyatt downtown was a great success. It had been originally scheduled for two weeks earlier, but was postponed because of the Snow Storm. This played havoc with the donated food and the other event of the chapter, The Ginger Bread Competition. With some redirection of assets and staffing, we were able to pull off our portion of the event. Many students jumped in on short notice to help from ECC North and City Campuses, and from NFCl. John and Ann Burden, who have been involved with The Festival of Trees for over ten years, were on hand to put their touch on the reception. They even got into the plating line for the entrée (again in the trenches!).

The Ginger Bread Competition was an event to behold. The architecture and creativity was stunning to say the least. Chef Scott Steiner has continued to grow this event to an incredible level. The multi-day event included a cocktail reception and culminated with a Mystery Basket Ginger Bread Decorating competition as part of our December Social Meeting.

Our December Social Meeting was held at Niagara Falls Culinary Institute. Special thanks to Chef Scott Steiner and his students for providing the wonderful food and Chef Mark Mistriner for hosting us at their accommodating facility.

Professionally,

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Appointed Positions

Certification.....Mark Wright, CEC, AAC
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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.



Save the Date

Upcoming Events

Holiday Party
JANUARY, 11TH 2015 5:30PM



Brookfield Country Club
5120 SHIMERVILLE ROAD • CLARENCE, NY 14031
 Dress Code: Holiday / Business Casual Attire

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, FEBRUARY 7, 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/certify/certification/practical_exam_candidate.pdf

SOCIAL MEETING
MONDAY, FEBRUARY 9TH 2015 • 6PM
 (Reservations Required)
HARD ROCK CAFE
333 PROSPECT STREET
NIAGARA FALLS, NY – 14303
DRESS ATTIRE: CASUAL
\$10.00 CHARGE

REGIONAL CONFERENCE
FEBRUARY 15-17, 2015
BALTIMORE, MARYLAND

GOLF OUTING
JUNE 2015
BROOKFIELD COUNTRY CLUB

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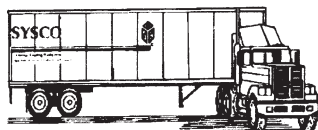
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2015 Northeast Regional Culinary Competition

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The ACF has combined the Northeast and Southeast Regional Conferences this year into one event being held the week of February 15-18, 2015 at the Marriott Hotel in Baltimore, Maryland. The “competitions” usually held at the Conference are now being held separately. Our chapter will be hosting the competitions this year at Erie Community College North Campus. Chef Mark Wright, CEC and Chef Jackie Bamrick, CEC are co-chairs of this event, which will be held the weekend of January 16, 17 & 18, 2015. We will be hosting the Student Team Competition, Chef of the Year Competition, Student Chef of the Year Competition, and Pastry Chef of the Year Competition. The “individual” competitors will be competing on Saturday Jan. 17th while the student teams will compete bright and early Sunday morning Jan. 18th. Six Student Teams from our region will compete to represent us at the National Convention.

The competition will be interesting, needless to say. Dignitaries from the National office will include Chef Tom Macrina, CEC, CCA, AAC, National President, Chef Bill Tillinghast, CEC, AAC, MBA, National Treasurer and George O’Palenick, CEC, CCE, AAC, our own Regional Vice-President. So please join us for viewing, lunch or to volunteer. We will, of course, need help shuttling judges and personnel from the Hotel. If you are interested in volunteering, please give us a call at the College, 270-5256.

I would like to thank our sponsors for this event:

- Gold:** Canada Cutlery , Peter and Mary Louise Huebner
- Silver:** Erie Community College, Hospitality Management Department
ACF of Greater Buffalo
- Bronze:** US Foodservice, Buffalo
Guercio & Sons, Inc.

Just a reminder we will be offering a certification exam on Saturday, February 7 at ECC North. Contact the National Office to register.

Professionally,
Mark Wright, CEC, AAC



ACF of Greater Buffalo



Brookfield Country Club



5120 Shimerville Rd.

Clarence, NY 14031



Sunday, January 11th

5:30p.m. - Hors d'oeuvres

6:30p.m. - Dinner Stations

\$45 per person

Beer & Wine Included

Please make reservations

with Monte Dolce by: January 9th

Phone: 604-8881 Email: kdolce@mac.com

Dress Attire: Holiday/Business Casual



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people in the news

Congratulations to Corey Siegel, CEC for achieving his certification in December.

Thank you to Mark Mistriner, CEC, AAC, Scott Steiner CCE, AAC, Monte Dolce, John Matwijkow, CCE, Cathy Barron, CEPC, and all the other staff and students at Niagara Falls Culinary Institute for hosting the December Social Meeting. The food and decorations were superb. The Ginger Bread Houses from the weekend's festivities were displayed on the first floor along with NFCl's full scale Ginger Bread Village. The night was capped by the Mystery Basket Ginger Bread competition. There was some good fun given the variety of materials to work with. In the end, John Matwijkow's team with students Liz Rolan and Jane Cooke won by popular vote.

Thank you to Everyone who helped support the Festival of Trees event at the Hyatt December 5th. A special thank you to Jim Carlo for Chairing the event, Dorothy Johnston, CEC, CCE, and the students from ECC City and North Campuses, Jared Charlap, UB Campus Dining & Shops, John Burden, CEC and Ann Burden, and Liz Rolan and the students from NFCl that ran the Lamb Station. Behind-the-scenes Thanks to Scott Steiner CCE, AAC, Monte Dolce, and John Matwijkow, CCE, for all their help setting up the donated product and prepping so much.

Congratulations to all the Winners of the ACF Gingerbread Competition!

Professional: 1st Place - Megan Roffle (Dessert First), 2nd Place - Sue Tallmadge & Diana Saltrd, 3rd Place - Eric Kraft / Lauren Sikora / Geoff Stallman (Erie 1 BOCES Harkness Career Center), People's Choice - Megan Roffle (Dessert First)

Amateur: 1st Place - Tonya Tierney, 2nd Place - Debra Vertoskerd, 3rd Place - Timothy Chriswell, People's Choice - Tonya Tierney

Children's: 1st Place - Grace Delisanti, 2nd Place - James Mittelstaedt, 3rd Place - Jace & Cole Steiner, People's Choice - Grace Delisanti

High School: 1st Place - Faith Mierzwa (Erie 2 BOCES LoGuidice Center), 2nd Place - Richie Pysz / Erica Fruscione (Orleans Niagara BOCES - Niagara Career Center), 3rd Place - Chase Jones (Erie 2 BOCES LoGuidice Center), People's Choice - Richie Pysz / Erica Fruscione (Orleans Niagara BOCES - Niagara Career Center)

College: 1st Place - Lisa Paglicci (Niagara Falls Culinary Institute), 2nd Place - Jane Cooke (Niagara Falls Culinary Institute), 3rd Place - Laura Bonilla (Niagara Falls Culinary Institute), People's Choice - Madelyn Chase (Alfred State College)

For pictures of the houses visit our Facebook Page at "ACF of Greater Buffalo Gingerbread Event 2014". Thank you to everyone who had a hand in this event. I look forward to next year. Scott

Prayers go out to Jim Carlo and his wife Sam as she recovers from a kidney transplant. We wish them well on her recovery.

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.

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

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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?**
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- 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 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.

Also be aware that several of our members certification are up for renewal in 2015. Be sure to check your status to stay current.

ACF of Greater Buffalo Membership at a Glance – December 2014

Membership Type	Count	Percentage
Allied	1	.06%
Student Culinarian:	53	29.30 %
Culinarian:	9	5.00 %
Associate:	11	6.10 %
Professional Culinarian:	88	48.60 %
Senior Professional Culinarian:	15	8.30 %
Culinary Enthusiast:	4	2.20 %
Total Membership Count:	181	

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• *Holiday Party* •

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Brookfield Country Club

5141 Shimerville Road • Clarence, NY 14031

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Dress Attire: Holiday / Business Casual

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Beer & Wine Included

RSVP by: January 9th

• Epicurean Deadline •
3rd Monday of the Month.



American Culinary Federation
Greater Buffalo New York