



# Epicureans

April 2015

## Upcoming Meetings & Events:



### NIAGARA FALLS CULINARY INSTITUTE

28 OLD FALLS STREET  
NIAGARA FALLS, NY 14303



SUNDAY, APRIL 19 • 12:00 - 3:30PM

Tickets are available for **\$30**  
at the door or online:  
[www.tasteofculinary.com](http://www.tasteofculinary.com)

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## Letters from the Trenches!

I can't believe there is fresh snow on the ground and they are calling for some of the best skiing this weekend due to yet another round of lake-effect snow. Yet the restaurant season, of sorts, kicks off with the beginning of spring.

Different operations come into their seasons at different times, but I have to think that the freshness of spring brings in a majority of them. Many eateries double their capacity by opening their patios and outdoor seating. Banquet and catering operations gear up for wedding season and graduation. Three Pillars Catering at UB will go almost non-stop from now until commencement, and then only get a short break before sliding into wedding season. As many operations prepare for the new season, do they consider the approachability of their business?

When I look at the approachability of these operations, it seems to be more visual in that the patio allows us to see what we are getting into. In the case of the caterer, we have an opportunity to meet, see pictures and take our time planning, but in every case, the concept of approachability is there. And as operators, we need to be aware of it. If people are not comfortable with what they are getting into, they won't come or do business with us.

Buffalo has just wrapped up another successful Local Restaurant Week with 200 restaurants participating this year. My wife loves this and looks forward to it for weeks. We eat out fairly regularly, though Restaurant Week is an opportunity to maybe consider something new and different. I think many of us in Buffalo eat out somewhat regularly, but I have to think that we eat out a little more than the national average for what ever reason. I like the idea of Restaurant Week, not only for the great deals, but I think it helps expose people to some of the higher end restaurants they might not try otherwise; making a great culinary experience more approachable.

Another event that marks the beginning of spring is the Taste of Culinary, this year at Niagara Falls Culinary Institute. With this event hosting vendors, restaurants, clubs and schools, it's an opportunity for the general public to engage chefs and culinarians; again making a culinary experience more approachable.

As chefs, business operators and educators, we are in the service industry that depends on customers, guests and even students. With so many different aspects to our business, it would be naive to think that any one aspect could carry the business such as the food, service or location. We constantly assess how to grow our businesses or look for ways to reinvent ourselves, putting the many aspects of success in line. Approachability may be the one aspect of success that is over looked, and yet could be the easiest to address and define.

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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.

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**Appointed Positions**

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# Save the Date

## Upcoming Events

### BOARD MEETING

APRIL 6TH 2015 5PM  
NFCI- TASTE OF CULINARY ~ WALK THROUGH

### TASTE OF CULINARY

APRIL 19TH 2015 12PM  
NIAGARA FALLS CULINARY INSTITUTE

### SOCIAL MEETING

MAY 4TH 2015 6PM  
RESURGENCE BREWING COMPANY  
1250 Niagara St., Buffalo, NY 14213

There will be a tour of the facility, tasting and a complimentary pint glass.  
Dress Attire: Business Casual/ Whites  
\$15 Charge

### CHEF OF THE YEAR DINNER

JUNE 2015  
TBD

### GOLF OUTING

JUNE 29TH 2015  
BROOKFIELD COUNTRY CLUB

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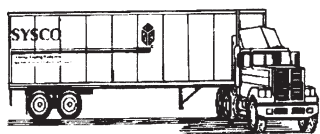
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# ONE VISION. ONE PURPOSE. OUR ACF. OUR FUTURE.

## VOTE CHEF TOM MACRINA FOR ACF NATIONAL PRESIDENT

When I came into this role two years ago, I knew there was a lot of work to be done. Since then, I've worked tirelessly to build a unified ACF and create much-needed change. In this time, we've formed new strategic partnerships, established the Young Chefs Club, implemented new business practices and built a strong foundation for growth. We've worked hard to gather your input, but we've only just begun. I can't wait to finish what I've started and continue to work collaboratively with you to ensure ACF's success for the future. Thanks to each and every one of you for your support.

Chef Tom Macrina, CEC, CCA, HGT, AAC

## But don't just take it from me...



*I know Chef Macrina to be a man of his word and a man of integrity. I feel that Tom has started some exciting new paths that need to be completed for the growth and future of our Federation. Please join me and vote for Chef Macrina.*

Mark Spelman CEC, AAC, HGT



*We need to re-elect Chef Tom Macrina for President because he understands what the next generation of Chefs need to be successful. Not only is he a great person and Chef, he instills what it takes to be a great person and Chef, in every person he encounters.*

William Myers, CEC, Stone Harbor Golf Club

*Chef Tom has already proven himself these past few years as a great leader and has made great strides to move us forward in the right direction and future. Chef Tom is very open-minded and will always work for the betterment of the ACF.*

Wolfgang Geckeler, CEC, HGT, AAC



*Chef Macrina personifies integrity, dedication, passion, professionalism, and honesty. He has a proven track record of being a great leader and I truly believe he will continue to lead our organization towards great and exciting levels.*

L. Fernando Mojica, CSC; Unilever Food Solutions



ASK QUESTIONS & SHARE YOUR FEEDBACK:  
<https://www.facebook.com/MacrinaforACFPresident>

# One-Day ServSafe Seminar & ServSafe Certification Exam Session

**Session Date:** April 15, May 13, & June 10, 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:** \$85.00 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

## One-Day ServSafe Seminar & Certification Exam Session

## REGISTRATION FORM

**Circle Selected Date:** April 15th, May 13th, June 10th

Name/Title: \_\_\_\_\_

Company/Organization Affiliation: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

City, State Zip Code: \_\_\_\_\_

Email Address: \_\_\_\_\_ Tel # \_\_\_\_\_

////////////////////////////////////  
**Location of Session:** Amherst Senior Center, 370 John James Audubon Parkway, Amherst, NY 14228

- \$85.00 Fee Includes:**
- ServSafe Seminar
  - ServSafe Certification exam – results available within 10-14 days
  - Certificates mailed to attendee up on receipt from NRAEF
  - ServSafe Certification upon successful completion is compliant for 5 years
  - Lunch

Purchase Text Materials 2-weeks prior to ServSafe Training Session: two options – use 5th edition and purchase exam answer form OR purchase 6th edition and exam answer form

Payment: Make \$85.00 check payable to: Dr. Lori L. Till

- Please fill out (print) and mail registration 2 weeks prior to session form to:  
Dr. Lori L. Till, Associate Professor | 9653 Garden Walk | Clarence Center, New York 14032

Notification of receipt of registration information will be confirmed via email. If you have any questions, contact @ till.lori@gmail.com or (716) 725-8624

## people in the news

**Prayers and Sympathy** go out to Monte Dolce and his family for the passing of his father, William Dolce. We will keep you in our thoughts and prayers.

**Congratulations!** To Seth D.T. Williams, CEC for taking a Gold Medal at the Northeast Regional Conference of NACUFS in the ACF sanctioned Culinary Challenge in Providence, RI. As Assistant-Executive Chef at UB Campus Dining & Shops, this was the second year Seth participated in the Challenge. Next year, in 2016, UB will be hosting the Northeast regional conference for the National Association of College & University Food Services.

**Thanks!** To Rob Vickers of J. Wilson Marketing and Chef Chuck of Electrolux for hosting our March Social meeting. We all enjoyed some wonderful food, and were given some great insight into new procedures and equipment.

**A Very Special Congratulations!** to John Matwijkow, CCE, 2015 ACF of Greater Buffalo's Chef of the Year.

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:

### **Kopplin and Kuebler**

Hope Valley Country Club (Durham, NC), a historic club with a family focus, has an opportunity for a successful culinary leader to become a part of their dynamic management team as executive chef. We are looking for an individual who has a proven track record of strong leadership, culinary and administrative skills to continue to improve service and increase membership attraction, engagement and satisfaction. Hope Valley Country Club has 532 members and does \$1.7M in F&B revenue including 51% a la carte, 7% special event, and 42% banquet business. We are looking for a hands-on executive chef who enjoys leading and growing a creative team as well as communicating with members. The candidate should also have significant a la carte and banquet experience, be well-organized, and have a track record of excellent standards of training and sanitation to ensure quality and consistency.

For more information about Hope Valley Country Club, the position, the General Manager and how to apply, please visit: [http://kopplinandkuebler.com/upl/other/hope\\_valley\\_cc\\_executive\\_chef\\_profile\\_final.pdf](http://kopplinandkuebler.com/upl/other/hope_valley_cc_executive_chef_profile_final.pdf)

Also, Hope Valley CC is looking for an interim executive chef who is available now.

Old Town Club (Winston-Salem, NC), The executive chef position at the Old Town Club is an amazing opportunity to serve 550 member families at a 75-year-old private club in beautiful Winston-Salem. Since it's opening in 1939, members of the family-centric Old Town Club have enjoyed a warm, relaxing "home-away-from-home," a superbly challenging golf experience (ranked #27 in 2015 by Golfweek magazine) and an outstanding culinary program. It does \$1.4M in F&B volume with 45% a la carte and 55% banquet business. Old Town Club has a very strong culinary program. We're looking for an executive chef who is very creative as well as organized, is a positive team player, and has an excellent track record of mentoring staff and providing a high level of quality and consistency.

For more information about the Old Town Club, the position, the General Manager and how to apply, please visit:

[http://kopplinandkuebler.com/upl/other/old\\_town\\_club\\_executive\\_chef\\_profile\\_final.pdf](http://kopplinandkuebler.com/upl/other/old_town_club_executive_chef_profile_final.pdf)

The salary for both positions is commensurate with experience and both positions offer a great benefits package.

Kopplin & Kuebler specializes in executive placement in the private club and resort industry. We are a member of the ACF, a sponsor of Club & Resort Business' annual "Chef to Chef Conference," and Lisa Carroll, who conducts our Executive Chef searches, will be a speaker at the ACF ChefConnect Conference in Indianapolis next month.

### **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](http://www.chsbuffalo.org) or contact Karen Ostrum at 862-1521**

# ADVERTISING RATES



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Business Card Size 1 x 2.5	\$ 125.00
Double Business Card Size 2 x 2.5	\$ 200.00
Bottom of Page Size 2 x 3.5	\$ 300.00
Bottom of Page Size 2 x 5	\$ 350.00
¼ Page	\$ 425.00
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Full Page Inside, Front, Back, Middle	\$1000.00

Any questions can be directed to Michael Sullivan 716-417-9663 or  
[Chefmike957@verizon.net](mailto:Chefmike957@verizon.net)

## 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 - March 2015

Membership Type	Count	Percentage
Allied	1	.06%
Student Culinarian:	49	29.50 %
Culinarian:	5	3.00 %
Associate:	8	4.80 %
Professional Culinarian:	85	51.20 %
Senior Professional Culinarian:	16	9.60 %
Culinary Enthusiast:	2	1.20 %
<b>Total Membership Count:</b>	<b>166</b>	

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ACF of Greater Buffalo  
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## **MAY**

### **SOCIAL MEETING**

**Monday, May 4th • 6:00PM**

#### **RESURGENCE BREWING COMPANY**

1250 NIAGARA ST | BUFFALO, NY 14213

*There will be a tour of the facility, tasting  
and a complimentary pint glass.*

*Cost: \$15*

*Dress Attire: Whites / Business Casual*

**RSVP by: April 13th**

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



American Culinary Federation  
Greater Buffalo New York