



Epicureans

January 2016

Upcoming Meetings & Events:



THE SATURN CLUB

977 DELAWARE AVENUE
BUFFALO, NY 14209

SUNDAY, JAN 11TH • 6:00 PM

COST: \$50

HORS D'OEUVRE

DINNER STATIONS

BEER & WINE INCLUDE

RSVP by: Friday, January 8th

PLEASE MAKE RESERVATIONS AT
nplazio@verizon.net

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!

As I sit here writing this letter, I find the need to apologize. I have written almost twelve letters to you over the past year, and I have only written to you. Unfortunately, almost every one of the letters was late in coming, and for that, I am truly sorry. Some thing must change.

You may have noticed by now that I am somewhat introspective. I look at myself and situations, and try to make them better. In recent years, I have seized on the idea of resetting one's self or a relationship or even a business. Rebranding was very big last year on the conference circuit, and really is nothing more than resetting your goals or vision as to how the outcome of your success will play out.

Some years ago I saw a presentation as to how this could be played out with regards to one's spiritual outlook. If we change our perspective slightly, a whole array of new ideas could open up before us. Sometimes the change in perspective could just be a matter of simplifying our outlook. And this made sense, if we have complicated outlooks, and complicated perspectives, we end up with a complicated ideas that can lead to a complicated life. This might have been the point at which I closed the restaurant and I have never felt more alive! But I digress.

I could see how this simple principal of resetting a situation could have grand results. I saw how it could be applied to one's development. There was a chef who I worked with that struggled to get ahead, yet was working very hard. I suggested she take a break from the action for a couple of days and evaluate her situation (I encourage others to be introspective too). We were able to talk through what her goals were and adjust her vision of how to get there. We identified three key criticals that were holding her back and came up with simple solutions that would allow her to finally succeed.

As we consider some of the things that will move the chapter ahead in the years to come, I can't help thinking how we as a chapter will reset our vision. Our goals remain the same, but our vision of how we get there changes with the times. We have created a membership committee that will coordinate events that will enhance member benefits. We have also created a media committee that will coordinate and facilitate the publication of the Epicureans, along with posting and updating on other social media platforms.

I encourage everyone to be introspective in the New Year and consider resetting your most important situation.

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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

HOLIDAY PARTY

JAN 10TH 2016 ▪ 6:00PM
SATURN CLUB

977 Delaware Avenue ▪ Buffalo, NY 14209

BOARD MEETING

FEB 15TH 2016 ▪ 5:00PM
UB CENTER FOR TOMORROW

Board Room
Flint Road Entrance

SOCIAL MEETING

FEB 22ND 2016 ▪ 6:00PM
RICH PRODUCTS ATRIUM

1 Robert Rich Way ▪ Buffalo, NY, 14213

BOARD MEETING

MAR 7TH 2016 ▪ 5:00PM
ECC CITY

121 Ellicott Street ▪ Buffalo, NY 14203

SOCIAL MEETING

MAR 14TH 2016 ▪ 6:00PM
SENECA NIAGARA CASINO

310 4th Street ▪ Niagara Falls, NY 14303

BOARD MEETING

APRIL 4TH 2016 ▪ 5:00PM
ECC CITY

121 Ellicott Street ▪ Buffalo, NY 14203

TASTE OF CULINARY

APRIL 10TH 2016 ▪ 12:00PM
ECC CITY

121 Ellicott Street ▪ Buffalo, NY 14203

BOARD MEETING

MAY 16TH 2016 ▪ 5:00PM
UB CENTER FOR TOMORROW

Board Room
Flint Road Entrance

SOCIAL MEETING

MAY 23RD 2016 ▪ 6:00PM
T-MEADOW FARM

3732 Ewings Road ▪ Lockport, NY 14094

GOLF OUTING

AUG 1ST 2016 ▪ 12:00PM
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4560 Creek Road ▪ Lewiston, NY 14092

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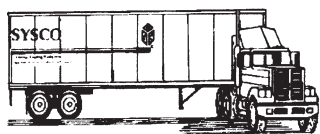
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ACF of Greater Buffalo Membership at a Glance – January 2016

Membership Type	Count	Percentage
Allied	1	0.60%
Student Culinarian:	42	24.70 %
Culinarian:	7	4.10 %
Junior Culinarian:	1	0.60 %
Associate:	7	4.10 %
Professional Culinarian:	95	55.90 %
Senior Professional Culinarian:	15	8.80 %
Culinary Enthusiast:	2	1.20 %
Total Membership Count:	170	



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people in the news

Thanks! to everyone at Niagara Falls Culinary Institute for hosting the Gingerbread Competition and our December Social Meeting. This event has grown into an incredible celebration of Holiday Spirit. The entire staff including Mark Mistriner, CEC, AAC, Scott Steiner, CCE, AAC, Monte Dolce, John Matwijkow, CCE and Cathy Barron, CEPC, along with all the students truly did an outstanding job.

The Social Meeting was capped off by the Mystery Basket Gingerbread and the new board members were well represented in the winner's circle! Thanks again to all.



Welcome! To new members Norm Myshok, Thomas J Pane and Allan Watt.

IMPORTANT NOTE! As previously announced, the Epicurean will no longer be printed and mailed out. We have gone to a digital format. For anyone concerned about access to a computer, we can still print a limited number of copies. Please contact:

Charlie Martin
716-359-5950

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.

Help Wanted:

The Conference & Event Center Niagara Falls

Sous Chef is responsible for all areas of kitchen sanitation and for acting as an assistant to the Executive Chef. Work involves maintaining inventory, receiving, tracking and storing of food and kitchen supplies while assisting with the production and execution of banquets in the facility.

RESPONSIBILITIES

- Supervise the overall cleanliness and sanitation of the kitchen
- Recruit, oversee, train and evaluate stewards
- Assist Chef with all aspects of production and execution
- Prepare food for service; chopping vegetables, butchering meat, preparing sauces etc.
- Chemical ordering
- Time management of the stewards in order to make cleanup a more efficient process
- Receiving; checking in all orders, rotating stock, putting order up
- Ensure that the food prep and production is being completed in accordance with the priorities for that day
- Assist Chef in completing monthly inventory
- Complete quarterly equipment inventory with Director of Food & Beverage
- Other duties as assigned by the Chef

SPECIAL CHARACTERISTICS AND KNOWLEDGE

- Have a medium - high level of social contact and the ability to work closely with kitchen staff, sales staff and spend time alone cooking.
- Must be able to supervise, coach and train employees.
- Minimum of 5 years in similar position in an upscale banquet, hotel or convention/conference center setting with prior supervisory experience
- Must have completed formal training (training from a professional technical school, two or four year college, or special culinary school) and complete on-the-job training
- Experience must include menu planning, food preparation and storage of food
- State issued Health Certificate and immunizations are required

Full job description is available upon request.

Please send cover letter and resume to Jason Murgia, general manager, at j.murgia@niagarafalls-cc.com. No phone calls please.

Please contact Neal Plazio at nplazio@verizon.net 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.