



# Epicureans

December 2018

## Upcoming Meetings & Events:

### ACF of Greater Buffalo HOLIDAY PARTY



**ACF HOLIDAY BRUNCH @ THE COLUMNS BANQUETS**  
2221 TRANSIT ROAD  
ELMA, NY 14059  
(TRANSIT RD. SOUTH EXIT - OFF ROUTE 400)

**SUNDAY, JANUARY 6, 2019**  
**11:00 PM – 2:00 PM**

**RSVP MONTE DOLCE**  
**BY DECEMBER 27**  
**716-604-8881**  
**KDOLCE@MAC.COM**

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!

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## The President's Message

As a reminder, there will not be a monthly social meeting in December. We will instead support the efforts to staff and execute the annual Festival of Trees Gala Saturday December 1. John Burden, CEC, AAC is once again chairing the event and has been involved since 1998. We appreciate his efforts to coordinate, and organize volunteers to produce the stations for the cocktail reception. Kaleida Foundation has been able to provide many programs for children through generous donations from this event. We are glad to be part of it.

The last meeting for the 2018 calendar year was hosted by Affinity Foods/J. Wilson Marketing, held at their state of the art showroom. Rob Vickers and the team at J. Wilson Marketing had a presentation on Chill Rite Draft Beer Systems, Steelite China and Electrolux kitchen equipment. Chef Corey Siegel, CEC Corporate Executive Chef for Electrolux did a demonstration with the assistance of NFCI student Antonio LaBarbera. Chef Siegel highlighted many options and advantages of using this equipment, especially for large volume kitchens. Not only is it extremely intuitive, but also cost effective from a labor and prep time standpoint. Reducing labor and food costs are a plus if investing in this specialized technical equipment. We enjoyed shrimp cocktail, barbecue ribs, paella and prime rib. Thanks to Rob Vickers for the beverages and nice selection of cheese. As a corporate Chef, Corey is busy travelling across the country and we appreciate adding a stop in Buffalo to his itinerary. After leaving Buffalo, Chef Siegel was on his way to compete with the Team USA in Luxembourg. We are all very proud of his achievements and wish him well at the Culinary World Cup.

The Holiday Party this year will be a “Christmas Brunch” with a casual, family friendly format. The date is Sunday, January 6, 11:00-2:00 pm at the Columns Restaurant & Banquet Facility. It will be celebrated on “Little Christmas” and I heard a rumor Santa may stop by for a visit! Save the date and please come join us for some Christmas Cheer!

This is the last Epicurean message I will address as Chapter President. It has been an honor and privilege to represent the ACF of Buffalo. I had the opportunity to work with a board of wonderful individuals who care about this organization and the mission of the ACF. Our focus was to offer education at monthly meetings, provide mentorships to students, increase our membership for a strong united chapter, and execute successful fundraising events to build our scholarship funds and support Chapter events. We are proud to report the funding of two endowed ACF scholarships at SUNY Erie (\$10,500) and Niagara Falls Culinary Institute (\$11,000.00) available January 2019 for the Spring semester at both Colleges. The vision of an ACF Scholarship program has been on-going and the path was set forth before us. Everyone working together, past and present, helped realize this goal. Thank you to the dedicated team on the current Board and committee Chairs, for all the support these last two years. It has been a pleasure sharing ideas and working together to see our goals attained. Neal Plazio, CEC; Maria Iacovitti, CEPC; John Burden, CEC, AAC and Charlie Martin are finishing their respective terms. Thank you for the service, dedication and counsel you have offered myself as President, the Board and the Buffalo Chapter. I will continue my service as “Chairman of the Board” and look forward to working with our new president, Dorothy Morton and newly elected board members. It will be exciting to see what the new year brings for the ACF of Greater Buffalo. Have a wonderful Christmas Season and see you at the Holiday Party January 6th.

Fraternally yours,  
*Jacqueline Bamrick, CEC, AAC*

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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

**ACF BOARD MEETING**  
 ECC • 5PM  
 Jan. 3<sup>rd</sup>

**ACF HOLIDAY PARTY**  
 THE COLUMN'S RESTAURANT  
 2221 Transit Road • Elma, NY 14059  
 JAN. 6<sup>TH</sup>

### BOARD MEMBERS

PLEASE NOTE THE BOARD MEETINGS  
 WILL BE HELD EACH MONTH BEFORE  
 THE REGULAR SCHEDULED MONTHLY  
 ACF MEETINGS AT 5 PM.



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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.

**Seneca Niagara Resort and Casino**  
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 and Banquet positions available

**Buffalo Creek**

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**Bobby J's Italian American Grille** looking for prep cooks and dishwashers please Contact Bob Desiderio at 395-3207

### 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!

### Membership at a Glance December 2018

Membership Type	Count	Percentage
Associate:	6	3.50 %
Culinarian:	10	5.90 %
Culinary Enthusiast:	2	1.20 %
Professional Culinarian:	117	68.8 %
Senior Professional Culinarian:	10	5.90 %
Student Culinarian:	25	14.7 %
<b>Total Membership Count:</b>	<b>170</b>	

### 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 check your certifications status for 2017

## ELECTION RESULTS



2019-2021

### Congratulations New Board members 2019-2021 term!

**President** - Dorothy Morton

**Director at large** - Rob Lukasik

**Vice President** - Jane Cook

**Sergeant at Arms** - Monte Dolce

**Director at Large** - Joe Piazza

**Associate Member** - Sabrina Faso





## CULINARY QUIZ

1. The name of the German yeast- raised Christmas bread that contains nuts, spices and candied fruits and is coated in powdered sugar is called?
2. Cream puff pastry centerpiece that translates into "crunch in the mouth" is called?
3. German variety of spit cake that translates into tree cake. The characteristic rings resemble the annular rings in a tree is called?
4. One of the main ingredients in a traditional English Christmas pudding is treacle. In the US this is known as?
5. The traditional Christmastime cocktail which is a variant of eggnog that has brandy and rum added and is served hot is called?

Answers on page 13

## people in the news

**Congratulations** to Nate Kocielski, CCE and his wife Liz on the birth of their first child, Paxton. Mom and baby are doing well.

**Welcome new members:** Pheobe Beiter; Lauren Keuck; Danielle Tomczak

**Congratulations** ... Scott Steiner, CEC, AAC nominated for NE Regional "Chef Educator of the Year"; Antonio LaBarbera, a student from NFI, nominated for Student Chef of the Year and Corey Siegel, CEC, nominated for Regional Chef of the Year. The competitions will be held at the Chef Connect in Atlantic City, February 24-26, 2019. Good Luck Chefs!



# Rest in Peace



**Rebecca Formwalt**

**R**ebecca was an active member of the American Culinary Federation for 38 years, and is a standing fellow of the American Academy of Chefs former member of the Chaîne des Rôtisseurs, Chef Level.

She was a seasoned Culinary Educator at Emerson School of Hospitality, and guided the Junior Culinary Team to Two Bronze Medals in WNY Restaurant Association ProStart competition. Rebecca is a previous winner of the Silver Medal Award, the ACF Chef of the Year, NYS ProStart Teacher of the Year, and WGRZ Teacher of the Week.

Rebecca suffered with brain cancer and succumbed to that dreadful disease.



# ACF of Greater Buffalo Holiday Brunch

**DATE:** *Sunday, January 6, 2019*

**LOCATION:** *The Columns Banquets*

*2221 Transit Road (Corner of Seneca St)*

*Elma, NY 14059*

*Directions: From Interstate 90, take Exit*

*54 to Route 400*

*Expressway, Exit at Transit Road (78)*

*South*

**TIME:** *11:00 am - 2:00 pm Corinthian West Room*

*Buffet Service begins at 11:30*

**RSVP:** *Thursday December 27 to Monte Dolce*

*Cell # 604-8881 or*

*Email: [kdolce@mac.com](mailto:kdolce@mac.com)*



# *Brunch Buffet Menu*

*Assorted Muffins, Danish, Coffee Cake*

*Freshly Cracked Scrambled Eggs*

*French toast*

*Smoked Bacon*

*Baby Red Potatoes*

*Breast of Chicken Chardonnay*

*Caesar Salad*

*Fresh Fruit*

*Relish Tray*

*Juice, Fresh Brewed Coffee & Tea*

*Ice Cream Sundae*

*Christmas Cookies & Mini Pastries*

*Mimosas, Wine, Beer and Soda*

*\$28.00 per person*

*Kids Brunch Buffet \$11.95*

*Under 4 years old - no cost*





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## ACF Certification Chair Network News | July 2018

### National News



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Menu Costing Form

Candidate Name: \_\_\_\_\_

ACF ID#: \_\_\_\_\_

Date: \_\_\_\_\_

Menu Item: \_\_\_\_\_ (example: Carrot Soup)

Total Yield: \_\_\_\_\_ (example: 2 quarts)

Portion Size: \_\_\_\_\_ (example: 6 oz)

Ingredient	Amount/Weight/Volume	Cost	Total
Example: Carrots, peeled and chopped	2 pounds	\$0.45/lb.	\$0.90
Chicken Stock	1 quart	\$5.24/gal	\$1.31
Heavy Whipping Cream	1 pt	\$3.29/qt	\$1.65
		Recipe Cost	\$3.86

Cost per serving : \_\_\_\_\_ ( example: \$0.36)

Food Cost Percentage: \_\_\_\_\_ (example: 28%)

Proposed Selling Price: \_\_\_\_\_ (example: \$3.99 (\$1.28 minimum))

Rationale (Optional): \_\_\_\_\_ (example: As the minimum selling price to achieve the target food cost is low, customers will not be opposed to spending \$3.99 for a 6 oz. serving of this item.)



# ACF of Greater Buffalo Board Meeting

## Monday, November 12, 2018

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**The meeting was called to order at 5:10 PM by President Bamrick.**

### **Members Present**

Jacqueline Bamrick	Monte Dolce
Maria Iacovitti	John Burden
Jane Cooke	Ben Loomis
Dorothy Morton	Joe Piazza

**The minutes from the October board meeting were approved.**

### **Treasurer's Report**

Checking: \$11,531.11

ECC Scholarship: \$10,437.80

NFCI Scholarship: \$2,695.69

**(plus \$11,000 in endowment)**

All of the P&Ls have been done for the past year, making all board expenses reportable and organized.

→ The board may access the information via email; just contact the treasurer for access.

Steps will be taken to make Quikbooks and budgeting more simple and accessible.

Epicurean ads will be renewed every year in August- it will be the President's duty to send renewal letters and work with the Treasurer to make sure payment is received.

Since the new year, the board has cut \$600 of costs out for the year by getting rid of the board's credit card and iPad internet service.

Seven outstanding invoices still need to be collected. Board members will collaborate to make sure payment is received.

### **Vice Presidents Report**

December 1st – Festival of Trees (Volunteer event!)

January 3rd – Tentative – Transitional Board Meeting @ ECC Student Center

January 6th – Christmas Party @ Columns restaurant (tentative)

→ possible brunch instead of evening party



# ACF of Greater Buffalo Board Meeting

## Monday, November 12, 2018

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### Old Business

The President and VP represented the Chapter at the NCCC Gala dinner.

### New Business

The new board will be sworn in at the holiday party (January 6th)

Scott Steiner is chairing another Culinary Salon – the board will seek sponsorships and donations to help with the cost of the event.

The board will look into having a plaque made in memory of Rebecca Formwalt to be displayed at Emerson.

CFSA Dinner is March 18, 2019 – at Salvatore's (tentative)

→ It is the chapter's turn to plan event and locate venue

→ \$45 per person; cash bar

**A motion to close was made at 6 PM.**



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Domain IV: Finished Product Skill – 40%

Menu Presentation – Achieving Stated Menu - Accurate Costing – weighted value for each course = 5%

Each course assessed using the following guide:

- Menu typed using easy to read font
- Food presented matches menu description
- Menu written as a customer would read
- Proper grammar used/ no misspellings
- Menu items costed per ingredient
- Total cost per serving identified
- Recommended Target Food Cost identified (Candidates choice) for the course
- Food Cost Target is accurate to industry standards (believable)
- Proposed sale price identified
- Accurate calculations used

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