



Epicureans

May 2019

Upcoming Meetings & Events:

ACF of Greater Buffalo SOCIAL MEETING



LEXINGTON CO-OP
1678 HERTEL AVE.
BUFFALO, NY 14216

\$10.00

MONDAY, MAY 20TH
5:00 PM

RSVP TO ROB LUKASIK
716-270-5254
OR LUKASIK@ECC.EDU

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

Hello fellow chefs and industry colleagues,

What a busy few months the chapter has had. We are so honored to be associated with an organization that has the names of all the accomplished and honored colleagues, along with remembered past forward thinking friends.

As the spring and summer season engages into high gear, I'd like to remind the readers to please feel free to reach out if you or your business are in need of staffing. We can make the industry aware of your needs in the help wanted section of this flyer, free for our industry. In addition I'd like to start the planning of a combined association job fair. NYSRA along with other fellow industry organizations will partner to spearhead an industry wide Job fair. An event that not only connects great students and employees with amazing businesses in need of staffing, but bring awareness to the struggling foodservice labor industry. Enrichment of the labor culture can be addressed at every level. Please reach out if you'd like to be involved.

With that being said I'd like to encourage involvement with the chapter, utilize the tools and resources we have available. Mentoring, mentorship, certification, exposure, networking, and education are only a small part of what local and regional organizations offer. Combined or individually each can be the one thing that keeps a striving cook/chef involved and held accountable, and a prestigious chef recognized. Teaching dependability and nose to the grindstone, can be so much easier said than done, but once instilled, can be hard to lose, as passion combines with drive and a need becomes a want.

We showcased that again this year, as the 13th annual Taste of Culinary was an amazing hit! We had the pleasure of tasting all kinds of foods and many passionate renditions of prepared ingredients. This is the chapter's main fundraising event each year, and this year was no different. A special thank you goes out to all who participated and a special honor to SUNY Erie for once again sponsoring the Taste of Culinary at their North Campus. These funds are earmarked for great things!

A Short message from our Vice President, Jane Cook:

The upcoming May ACF meeting will be held on Monday, May 20th at 5 PM at Lexington Co-op on 1678 Hertel Avenue, buffalo, NY 14216 (716) 886-0024. Admission is \$10. Event will begin at 5 pm: check in and hors d'oeuvres, 5:30: pie demo, 6:00 GM presentation / tour, 6:30: social meeting.

Admission includes a reusable co-op shopping bag, a mini pie, a \$10 gift card and information on joining the co-op.

Did someone say pie? Pastries are my life. I'm so excited for this meeting.

I'd also like to recognize Calvin H. College, CEC. He is the kitchen manager at this location, and also this year's ACF Chef of the Year! Congratulations Cal from everyone at this organization well deserved. Save the date, this year's Chef of the Year will be held on; June 9th, at; NOVEL Restaurant 7170 Transit Rd. Williamsville, NY 14221 (716) 635-4750.

I look forward to seeing everyone at the Lexington Coop this coming May 20th at 5pm.

Sincerely yours,
Dorothy Morton, CPC, CFSP

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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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Save the Date

Upcoming Events

MONTHLY BOARD MEETING

Monday, May 6 at 5:00 PM
BHS Foodservice Solutions

MONTHLY SOCIAL MEETING

Monday, May 20 at 5:00 PM
Lexington Co-Op
1678 Hertel Ave. • Buffalo, NY 14216
Admission includes: \$10.00 gift card, mini pie,
and Co-op shopping bag

CHEF OF THE YEAR DINNER

June 9
Novel Restaurant

ACF GOLF TOURNAMENT

Monday, July 29 • 12:15 PM shotgun start
Glen Oaks Golf Club

ACF NATIONAL CONVENTION

AUG. 4- 8, 2019
Orlando Fla

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 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

Sous Chef
FT and PT Cook positions
Fine Dining, Casual, High Volume,
and Banquet positions available

Buffalo Creek

Sous Chef
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3 New Restaurants- The Creek,
WD Bar and Grill, and Savours

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- 7 paid holidays
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- 401K/Life Insurance
- Laundry Service
- Free Gym Membership
- OnSite Medical Assistance

Supervisors and Cook positions at Sisters of Charity Hospital
and Saint Joseph Campus. Use the website to apply.

CLICK TO
APPLY

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 out 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 May 2019

Membership Type	Count	Percentage
Associate:	6	3.90 %
Culinarian:	8	5.20 %
Culinary Enthusiast:	3	1.90 %
Professional Culinarian:	109	70.3 %
Senior Professional Culinarian:	10	6.50 %
Student Culinarian:	19	12.3 %
Total Membership Count:	155	

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 2018



CULINARY QUIZ

1. What is the largest tree borne fruit which can actually weigh up to 120 lbs. each?
2. Hickory trees produce what kind of nut?
3. Traditionally, these 2 liquors are served in a specially shaped glass with a sugar cube suspended on a small slotted wooden spoon over the glass.
4. How do Greek fisherman tenderize octopus after it is caught?
5. What common fruit is botanically a berry and grows on an herbaceous plant that resembles a tree?

Answers on page 10

people in the news

American Academy of Chefs Inductee for 2019

Chef Maria Iacovitti CEPC

The honor society of ACF, the American Academy of Chefs (AAC) represents the highest standards of professionalism in the organization, society and industry. The Academy's primary mission is to promote the education of all culinarians by mentoring culinarians, awarding scholarships to students seeking a future in the culinary industry, and by providing grants to professional working chefs looking to further their career.

ACF Chef of the Year

Chef Calvin College CEC



ACF of Greater Buffalo

Chef of the Year Dinner Menu

Sunday, June 9, 2019

NOVEL Restaurant

7170 Transit Road

Williamsville, NY 14221

Cocktails at 4:30 pm

Dinner at 5:30 pm

Please RSVP by May 31 to

Neal Plazio 716-626-6720 or nplazio@verizon.net

NOVEL | RESTAURANT

ACF
CHEF OF THE YEAR DINNER

HORS d'OEUVRES

PORK BELLY

candied bacon wrapped

SEARED TUNA WONTON

ponzu gastrique

PEAR CHUTNEY

endive, candied walnut

FINGERLING COIN

crème fraîche, tobiko

1st COURSE

SALMON CARPACCIO

sunflower seed butter, lemon, licorice salt

2nd COURSE

ASPARAGUS SALAD

soft boiled egg, crispy prosciutto, arugula, truffle vinaigrette

3rd COURSE

BEEF TENDERLOIN

short rib hash, tri color carrots

4th COURSE

LACTALIS CHEESE

5th COURSE

MEYER LEMON TARTE

pistachio brittle, blueberry compote

ACF of Greater Buffalo



ACF CHEF OF THE YEAR: Chef Calvin College, CEC

American Culinary Federation

- ACF of Buffalo Professional Member 2005-Present
- Apprentice at the Buffalo Chef of the Year Competition 2005
- Certified Chef de Cuisine 2008-2014
- ACF of Buffalo Director at Large 2010-2014
- Planning committee ACF Northeast Regional Conference Niagara Falls NY, 2012
- Chaired the Taste of Culinary 2012-2016
- Certified Executive Chef 2014-Present
- ACF of Buffalo Vice President 2014-2016
- Executive Chef ACF of Buffalo Holiday Party 2015
- Executive Chef ACF of Buffalo Golf Outing, Brookfield Country Club 2016

Work Experience

- Tennyson Court, Director of Dining Services 2000-2005 (Opened new facility/kitchen)
- ServSafe Certified 2001-Present
- Brookfield Country Club, Executive Sous Chef 2005-2012
- Executive Banquet Chef, Chaîne des Rôtisseurs 2008
- Savor Restaurant NFCI, Executive Chef 2012-2014 (Opened new facility/restaurant)
- Professional Member, Chaîne des Rôtisseurs 2013
- Chaîne des Rôtisseurs October 2013
- Brookfield Country Club, Executive Chef 2014-2017
- Chaîne des Rôtisseurs January 2016
- Niagara University's CMAA Fundraiser January 2016
- CFSA Medal Awards Dinner March 2016
- Erie Community College, Adjunct Professor Culinary Arts 2017-Present
- Lexington Co-Op, Prepared Foods Manager 2017-Present (Opened new store/kitchen)

Education

- Graduated with a degree in Culinary Arts 2006, High Honors and Dean's List

ACF of Greater Buffalo



**AMERICAN ACADEMY OF CHEFS
INDUCTEE FOR 2019**

Chef Maria Iacovitti CEPC

Maria Iacovitti Certified Executive Pastry Chef an ACF member over 30 years.

Maria is the Pastry Chef at Brookfield Country Club since 2015 and adjunct faculty at SUNY Erie over 15 years. She received her Culinary Degree from NCCC and Bachelors degree from Empire State College. Just starting out in her career she went through the ACF apprenticeship program and has been a member since.

Maria has competed at the regional level in 2012 and 2013 and awarded Chef of the Year in 2016.

Over the years, she has donated her time and talent supporting Gilda's Club Gingerbread, Festival of Trees, Habitat for Humanity, Friends of the Night and Breast Cancer awareness.

An upcoming project she hopes to launch with the ACF of Greater Buffalo is a Great American Bake Sale supporting No Child Goes Hungry.

She resides in the Ken-Ton area. When she isn't working, she enjoys time with her children

TJ and Gabriella and most recently her new grandchild, Annalise.



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HELP WANTED

TEWKSBURY LODGE* 249 OHIO ST. BUFFALO, NY 14204

Spring and summer help for banquet hall seating 50-300.

Mostly weekends to assist Chef Kevin Betty with prep, displays and plating food. Knife skills and food safety required.

Please contact Chef Kevin Betty at 716-553-7992

Brookfield Country Club

Country Club Steward: Seeking a professional and dedicated employee with 2-5 years' experience. Must speak be able to read and write English; bi-lingual is a plus. Must be available to work, days, evenings, weekends and holidays, as needed. Hourly wages based on level of experience. ServeSafe certificate a plus.

Steward Key Responsibilities:

- * Full-Time Position
- * Assist in maintaining a CLEAN and ORGANIZED kitchen
- * Assist chefs and cooks with daily productions.
- * Clean, sanitize and store dishes and utensils.
- * Clean kitchen equipment.
- * Serve safe certificate is a plus
- * Good communication skills.
- * Food prep skills is a plus but not required
- * Strong work ethic in a fast-paced environment

The Steward is responsible for the overall cleanliness of the food and beverage department; which includes high volume dish cleaning for banquets, kitchen, restaurant and bar. Opportunities for advancement possible. Emphasis is placed on flexibility with work assignments, efficiency and quality.

Team members enjoy:

- * Competitive salary with weekly pay
- * Flexible schedules
- * Health and Wealth Benefits
- * Dining and other discounts
- * Career advancement opportunities

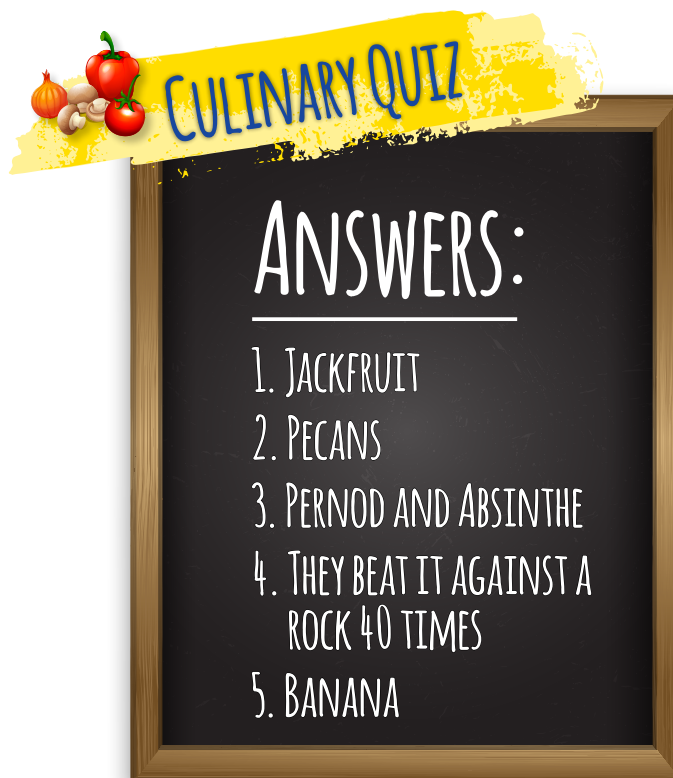
HELP WANTED

Executive Chef, Country Club of York

Our Mission Statement is as follows, *“To continually strive to be the go-to club in our region by providing best in class family-centric dining, social, wellness and sporting related activities while maintaining the architectural standards of our nationally recognized Donald Ross golf course”*

Food and Beverage Operations Overview

The Country Club of York has a history rich in tradition and excellence. Located in York, Pennsylvania, CCY (www.ccyork.org) stands as a pillar of the community in South Central PA. The club was established in 1899 and the golf course was designed by the famous golf course architect, Donald Ross. The club features all the amenities found at upscale member-owned clubs including the completion of a \$6.5 million Facilities Enhancement Project in 2013. CCY is very family oriented. The large clubhouse contains both indoor and seasonal outdoor dining, a Ballroom that seats 300, and six other rooms that seat a combined 360. The Club does \$3 million in Food and Beverage sales annually.



ACF of Greater Buffalo Taste of Culinary



ACF of Greater Buffalo Taste of Culinary

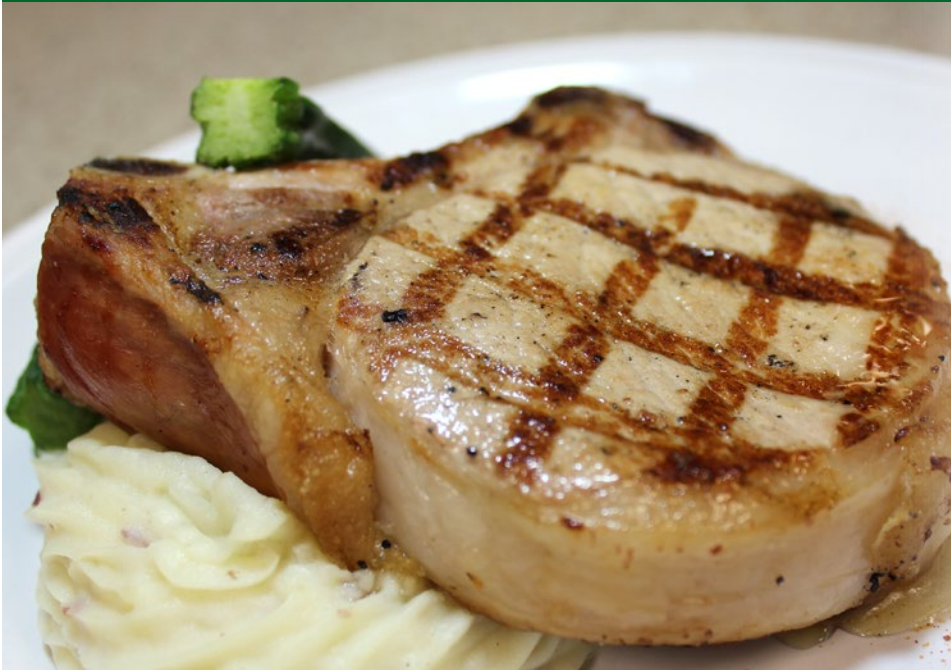


ACF of Greater Buffalo Taste of Culinary



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American Culinary Federation
Greater Buffalo New York

Glen Oak Golf Club
711 Smith Rd.
East Amherst, NY 14051

16th Annual Golf Outing
Glen Oak Golf Club
July 29, 2019

Sign-in @ 11:00AM – Shot-Gun Start @ 12:15

Corporate Sponsor

\$650

Includes

Greens Fee, Cart, Lunch, Cocktails,
Dinner for 4 Golfers, Two Tee Signs and Gift Bags.

Foursome

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www.acfofbuffalo.com



Glen Oak Golf Club
711 Smith Rd.
East Amherst, Ny
14051

American Culinary Federation
Greater Buffalo New York

16th Annual Golf Outing
Glen Oak Golf Club
July 29, 2019

Sign-in @ 11:00AM – Shot-Gun Start @ 12:15

Individual Foursome

\$500

Includes

Greens Fee, Cart, Lunch, Cocktails,
Dinner for 4 Golfers and Gift Bags.

Foursome

1. _____
2. _____
3. _____
4. _____

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**ACF of Greater Buffalo
66 N. Transithill Dr
Depew, NY 14043**



American Culinary Federation
Greater Buffalo New York

16th Annual Golf Outing
Glen Oak Golf Club
July 29, 2019

Sign-in @ 11:00AM – Shot-Gun Start @ 12:15

Tee Sponsor

\$125

Colored Sign with your Logo
You can provide the artwork or graphic designer will
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Programs in

- Culinary Arts
- Baking and Pastry Arts
- Brewing Science
- Hotel Restaurant Management

For More Information

North Campus 851-1391 City Campus 851-1034

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