



Epicureans

June 2019

Upcoming Meetings & Events:

ACF of Greater Buffalo CHEF OF THE YEAR DINNER

NOVEL RESTAURANT

NOVEL RESTAURANT
7170 TRANSIT RD.
WILLIAMSVILLE, NY 14221

JUNE 9TH • 4:30 PM

RSVP TO NEAL PLAZIO
716-626-6720
OR NPLAZIO@VERIZON.NET

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 chefs and industry colleagues!

For the third consecutive year, the ACF certification board in partnership with Scott Steiner and the Greater Buffalo ACF chapter, held this year's two day Culinary Salon on April 28th and 29th. Two current board members of this chapter, Nathan Koscielski and Ben Loomis, cooked delicious lunches both days for the competitors, judges and the competitor's guests.

The judges this year that we were honored to host included National ACF President: Stafford T. DeCambra, CEC, CCE, CCA, AAC, Albert Imming, CMPC, CCE, AAC, and Michael Morgan, CEC, AAC. We had a few past and current board members earn medals. John Burden received a silver medal in the professional level ice carving and John Matwijkow earned a silver medal as well! Jamie Graves placed bronze twice in the professional pastry and showpiece. A HUGE congratulations to our only Gold medalist of the day, Justin CervinI and to all the ACF members that came out and did a wonderful job.

I'd like to also send out a special thank you to our sponsors for this event, Canada cutlery, Wegmans, SUNY Erie, Bowerman Management Group, BHS Foodservice Solutions, and Libby. And a special thank you to Sabrina Faso for all her extra help with organizing and planning the programs and day of activities.

In the wake of Bill Metzgar's passing, his wife Jamie Metzgar has asked for donations in his name be collected in place of flowers and used as a scholarship for culinary students attending NFCl. The donations for Bill Metzgar raised, have amounted to \$11,000, and have allowed the ACF of Greater Buffalo to endow another annual scholarship. This is an amazing way to give back and honor a man that was so influential in our region. This will be felt for decades to come by students following their path in the culinary industry. So thank you to everyone who honored Chef Metzgar's celebration of life with a monetary donation.

We had a wonderful meeting this past Monday at Lexington Co-op in Buffalo, NY. There was free pie! Just saying.. During the evening we had a tour of the kitchen and it was so clean and organized, I saw organic flour and sugar being used, pizza pies and hot foods being prepped. There was a huge bowl of sponge candy, a personal and local favorite, being coarsely chopped! I had to ask, what is being made with this amazing sponge candy we ALL love? The answer was more than I could have imagined, sponge candy cheese cake! My mouth dreamed of the day I can try it. Additionally during the evening a presentation on the history of the organization, and its impact on the communities it serves. This Co—op is member owned, as the name implies, and has grown an astonishing 250% in the 20 years of its origination. An amazing 0.56 cents of every dollar goes directly into the local economy!! There was local foods sourced from Singer Farms, cherries and tart cherry juice used in the pie demonstration and all the cherry pies made and sold at Lexington. This is a local gem that needs to be visited.

There will be no board meeting in June.

The Chef of the Year, honoring Chef Calvin College, will be June 9th, RSVP by May 31 to Neal Plazio 716-626-6720 or nplazio@verizon.net.

The golf outing will be Monday, July 29 • 12:15 pm shotgun start taking place at Glen Oaks Golf Club. Be sure to send your reservations and sponsorships to Rob Lukasik's attention: 716-270-5254 and LUKASIK@ECC.EDU.

I'll hope to see many of you at both the Chef of the year dinner and the Golf outing. Be safe this busy season and don't forget to love what you do and you'll never work a day in your life.

Sincerely yours,
Dorothy Morton, CPC, CFSP



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Appointed Positions

Certification **Mark Wright, CCE/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

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

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Fine Dining, Casual, High Volume,
and Banquet positions available

Buffalo Creek

Sous Chef
FT and PT Cook Positions
3 New Restaurants- The Creek,
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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

June 2019

Membership Type	Count	Percentage
Associate:	6	3.80 %
Culinarian:	7	4.50 %
Culinary Enthusiast:	3	1.90 %
Professional Culinarian:	108	69.2 %
Senior Professional Culinarian:	10	6.40 %
Student Culinarian:	22	14.1 %
Total Membership Count:	156	

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 2 ingredients make up Baking Powder?
2. The method for measuring the density of sugar syrups is called what?
3. A small bite-size cake, pastry, cookie or confection. French for "small oven"
4. The increase in volume in ice cream when churning by adding air is called?
5. The gelling agent derived from certain sea vegetables and is 8 times stronger than gelatin is?

Answers on page 18



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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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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

ACF Culinary Competition at NFCI



ACF Culinary Competition at NCFI



ACF Culinary Competition at NFCI





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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

1. _____
2. _____
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Sign to Read

Send completed form and payment to:
ACF of Greater Buffalo
66 N. Transithill Dr
Depew, NY 14043

Sign-up and pay with a credit card online at:

AcfBuffalo.com



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

Individual Foursome

\$500

Includes

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

Foursome

1. _____
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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

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HELP WANTED

Executive Chef, Country Club of York

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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.

Reports to: GM/COO

Supervises: Culinary Team; Banquet Chef; Sous Chef; Pastry Chef

Education and/or Experience

- Bachelor’s degree in Culinary Arts and/or other Hospitality Management degree and eight years food production and management experience; or
- 15 years relevant experience; or any equivalent combination of experience and training that provides the required knowledge, skills and abilities.

Job Knowledge, Core Competencies and Expectations

- Exceptional cooking skills.
- Plans and monitors all food-production-related costs.
- Plans menus with Clubhouse Manager.
- Develops food purchase specifications and standard recipes.
- Maintains food quality and sanitation standards.
- Ability to pair/match wine and food and assists beverage program with the Food and Beverage Director/Sommelier.
- Leadership skills and the ability to develop team members around them.
- Sound organization with the ability to prioritize in a multi-faceted operation
- Knowledge of and ability to perform required role during emergency situations.



Programs in

- Culinary Arts
- Baking and Pastry Arts
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For More Information

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