



# Epicureans

November 2018

## Upcoming Meetings & Events:

### ACF of Greater Buffalo NEXT SOCIAL MEETING



**J. WILSON MARKETING**  
"FUSION FOODS"  
2928 WALDEN AVE.  
DEPEW, NY 14043

**MONDAY, NOVEMBER 12 @ 6 PM**

**\$10/person**

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BY TUESDAY, NOV. 6<sup>TH</sup>

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

Chef and Child “Nutrition Day” was a big success, 80 students from Waterfront Academy participated. Hats off to SUNY Erie City Campus for putting on the event at ECC’s Learning Garden at Canalside. Kristin Goss, Hospitality Chair at SUNY Erie, along with City Campus faculty and students planned and staffed the activities. Students were exposed to the benefits of healthy eating and exercise. Lunch was prepared by Chef Dan Buckley’s Hospitality Class. Maria Iacovitti, CEPC Chaired this years’ event on behalf of ACF. Dorothy Morton assisted and represented the Chapter with Maria. This initiative is important to National ACF and a good example of the importance of giving back to the community. On behalf of the Buffalo Chapter, thank you to Kristin Goss for spearheading this “nutrition” day for the children and supporting this wonderful cause.

The October meeting was hosted by Tempo Restaurant. Thank you James Fachko, FOH Manager and Executive Chef Eric Nessa, together with the outstanding service staff and culinary team for providing a very nice evening. Chef Nessa’s demo on gnocchi was very informative and tasted great! The level of service was very enjoyable, as well as the food and ambiance. Thank you to Clara Chu and Grace Peters for the very delicious Italian desserts. They were a nice touch. We look forward to collaborating with Tempo again in the future.

Festival of Tress Gala will be December 1, 2018 at the Buffalo Niagara Convention Center. Since we are participating in this event, there will not be a regular monthly meeting scheduled in December and hopefully are encouraged to volunteer. We are in need of ACF members/students to prep and work stations for the cocktail hour. The shifts will be 11am -8pm or 11am -4pm and 3pm -8pm. Students from NFCI and SUNY Erie are encouraged to join us and will enjoy this experience very much. Please check your calendars and contact John Burden, CEC, AAC Chair (chefburden@yahoo.com or bamrick@ecc.edu) to assist. Proceeds from Festival of Trees help fund the Chapter’s SUNY Erie and NFCI Scholarship funds, so it would be nice to have representation from both Culinary Schools assisting at the event. It is a good learning experience and lots of fun!

Individuals on the election ballot for the 2019-2018 term were present at the October Meeting, and accepted their respective nominations. There will not be an election since all nominees are uncontested. Thank you to the new Board Members, we appreciate the commitment you are making to for Chapter Governance.

Next business meeting is scheduled for Monday, November 12 (Veterans Day) at J. Wilson Marketing –“Fusion Foods”. Bob Vickers and special guest Executive Chef Corey Siegel, CEC Electrolux Corporate Chef, will have a presentation and demo on Electrolux, Steelite China and Chill Rite Draft Beer Systems. Fusion Foods has a state of the art demonstration kitchen with a large viewing space on 4 screens, and the newest kitchen equipment. Please join us for an educational meeting and a hand’s on demo from Chef Siegel. There will be appetizers, beverages and sampling of new products from Chef Siegel. Certificates will be available at the meeting for Continuing Education CEU’s. Also, since the holidays are coming up, the Food Bank of WNY is in need of non-perishable food items for Thanksgiving and Christmas Dinner. Please support folks in the community that are struggling and bring a food item (canned etc.) To the meeting and Maria will make arrangements with the Food Bank for drop off. Frozen items are welcome also, but need to be taken directly to the Food Bank.

Look forward to the next meeting and learning about Electrolux.

Fraternally yours,  
Jacqueline Bamrick, CEC, AAC

# 2018 Board of Directors



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## President

**Jacqueline Bamrick, CEC, AAC**  
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## Vice President

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## Secretary

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E: cmartin@maplevalefarms.com

**Dorothy Morton**  
**BHS Foodservice Solutions**  
W: 691-8080 Ext. 3042  
dorothym@bhsfoodservicesolutions.com

## Appointed Positions

Certification ..... **Mark Wright, CEC/AAC**  
Erie Community College - North Campus  
H: 716-826-7054 W: 716-270-5256  
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Historian ..... **John Matwijkow, CCE**  
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Education Chairperson ..... **Monte Dolce**  
C: 716-604-8881  
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Social Chairperson ..... **Phyllis Venezia**  
H: 716-699-2223  
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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

### NOVEMBER SOCIAL MEETING

**J. Wilson Marketing Fusion Foods**  
 2928 Walden Avenue • Depew, NY 14043  
 November 12, 2018

### FESTIVAL OF TREES

Buffalo Convention Center  
 153 Franklin Street (enter at back dock  
 entrance on Pearl Street)  
 Buffalo, NY 14202  
 December 1

### 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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 and Banquet positions available

**Buffalo Creek**  
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 WD Bar and Grill, and Savours

**Bobby J's Italian American Grille** looking for prep cooks and dishwashers  
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### 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 November 2018

Membership Type	Count	Percentage
Associate:	6	3.40 %
Culinarian:	11	6.30 %
Culinary Enthusiast:	3	1.70 %
Professional Culinarian:	118	67.8 %
Senior Professional Culinarian:	11	6.30 %
Student Culinarian:	25	14.4 %
<b>Total Membership Count:</b>	<b>174</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. Name the spices that make up pumpkin pie spice
2. Symrna, San Pedro, Brunswick and Brown Turkey are all types of?
3. What Fall candy is made by mixing sugar, water, and corn syrup in a giant kettle, then adding fondant and marshmallow to solidify that mixture. The candy is then dyed 3 different colors.
4. What herbs make up poultry seasoning?
5. Is pumpkin a fruit or a vegetable?

Answers on page 13

## people in the news

**Welcome New Members:** Nathan Powers, Bradley Smith & Brandi Snyder

Swearing In of new members will happen at next meeting, if you have not been sworn in, please attend the Social Meeting on Nov. 12.

Certification test will be held at SUNY Erie Community College North Campus on Saturday, Dec. 8th, 2018. Please contact Chef Mark Wright, CEC, AAC to schedule a test at [wrightm@ecc.edu](mailto:wrightm@ecc.edu).

**It is with deepest sympathy** to inform our members of the passing of Chef Rebecca Formwalt CAS, CCE, CSC, ACE, AAC. Chef Rebecca had been a member of the ACF for 38 years and was a former Chef of the Year. Please keep her family in your thoughts and prayers at this time.

Arrangements are for the ACF as follows: Cichon Borgosz Funeral Home  
4929 Broadway St., Depew, NY  
Friday 3-7pm

Funeral Mass is Saturday at 10 a.m. at Our Lady of Pompeii RC Church (corner of Laverack and Sheldon) in Lancaster.





Three Pillars  
Catering

# AUTUMN BEER DINNER

Join us for a Beer and 5 course food pairing event featuring Three Pillars Catering Award Winning Culinary Team & Buffalo brewery, Big Ditch Brewing Company.

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6:30PM**

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## ACF Certification Chair Network News | July 2018

### National News



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Certified Chef de Cuisine (CCC)  
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, October 8th, 2018

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

### Members Present:

Neal Plazio	Monte Dolce
Jacqueline Bamrick	Maria Iacovitti
Robert Lukasik	Jane Cooke
Benjamin Loomis	Jaime Graves
Ted Kavanaugh	Dorothy Morton

The minutes from the September board meeting were approved by the board.

### Treasurer's Report:

Checking: \$12,052.45

ECC Scholarship: \$10,359.42

NFCI Scholarship: \$2,194.00

→ **plus endowment**

The Grand Buffet hosted at NFCI raised \$324 on September 26th. The profit will be added to the NFCI Scholarship fund through the ACF. The next Grand Buffet is October 21st.

Neal Plazio has created a spreadsheet for our annual budget, which will give the board financial control and a better idea of where the funds are going. It will allow the board to assess every year's profit and/or loss and allocate funds accordingly.

The NCCC Foundation Gala is October 28th, 2018. The board will be presenting a large check for the NFCI Scholarship fund. Discretionary funds will be used to pay \$250 for 2 tickets for the Vice President and President to represent the ACF at the event.

### Vice President's Report

October 5th – Chef and Child Wrap-up

→ Eighty children from the Waterfront Academy attended the event at the Community Garden for a morning full of crafts, snacks and fun. In the future, a rain date will be set when the event date is set.

November 12th – last meeting of 2018 – J. Wilson Marketing

Board Meeting at 5 PM and Social Meeting at 6

Please bring canned goods to donate to the food bank

December 1st – Festival of Trees (volunteer-based meeting)

January – Christmas Party – Date and Venue TBD





# ACF of Greater Buffalo Board Meeting

## Monday, October 8th, 2018

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The board is in charge of logistics for the CFSA Dinner in February/March, so a few different venue options will be explored before a date is confirmed.

### **Old Business:**

The NCFI scholarship is active. Board members will be able to participate in the selection process if they wish to do so.

The budget will be completed by December 15th.

### **New Business:**

The candidates for the board election all accepted their nominations. It was decided during the following social meeting that there will be no ballots sent out because every candidate is running unopposed.

**President:** Dorothy Morton

**Vice President:** Jane Cooke

**Director at Large:** Joseph Piazza

**Director at Large:** Robert Lukasik

**Sargent at Arms:** Monte Dolce

**Associate Member:** Sabrina Faso

**The Chapter Achievement Application was filed.**

**National Educator of the Year Nominee:** Scott Steiner

**National Student of the Year Nominee:** Antonio LaBarbera

**The motion to close at 6 PM was made by Bamrick and seconded by Lukasik.**



# Chef and Child 2018 was a huge success!

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## ***Chef and Child 2018 was a huge success!***

Originally scheduled for Thursday, Oct. 4 cancelled due to weather rescheduled for Friday, Oct. 5.

We had a great day at Canalside. It was a beautiful day and the 80 children and teachers from Waterfront School had a super time. There were several stations where the children made crafts, enjoyed the hay maze, story time and the learning garden just to name a few.

I would like to say thank you to all those who participated in making Chef and Child this year a success.

ECC North Campus-Chef Jackie Bamrick and Chef Dan Buckley and their students for preparing the lunch for the day.

ECC City Campus-Students under the direction of Chef Dorothy Johnston, Chef Kyle Haak, Chef Jen Wolf, Chef Jen Sojka and Lorraine Pasternak.

Photographers: Dorothy Morton and Former ECC City student Maurice Thomas

Bonnie Platt- Retired Reading Specialist

Regina Lettieri- Assistant Project Director Distance Learning

Last, a tremendous thank you to Kristin Goss ECC City Department Chair for her dedication and hard work for yet another year making the ACF of

Greater Buffalo SHINE!

Once again, thank you to all I could not have done it without you.

Sincerely,  
Maria Iacovitti  
2018 Chef and Child Chair

# Chef and Child 2018







## Certified Chef de Cuisine (CCC®) *Practical Exam – Evaluator Guide*

### 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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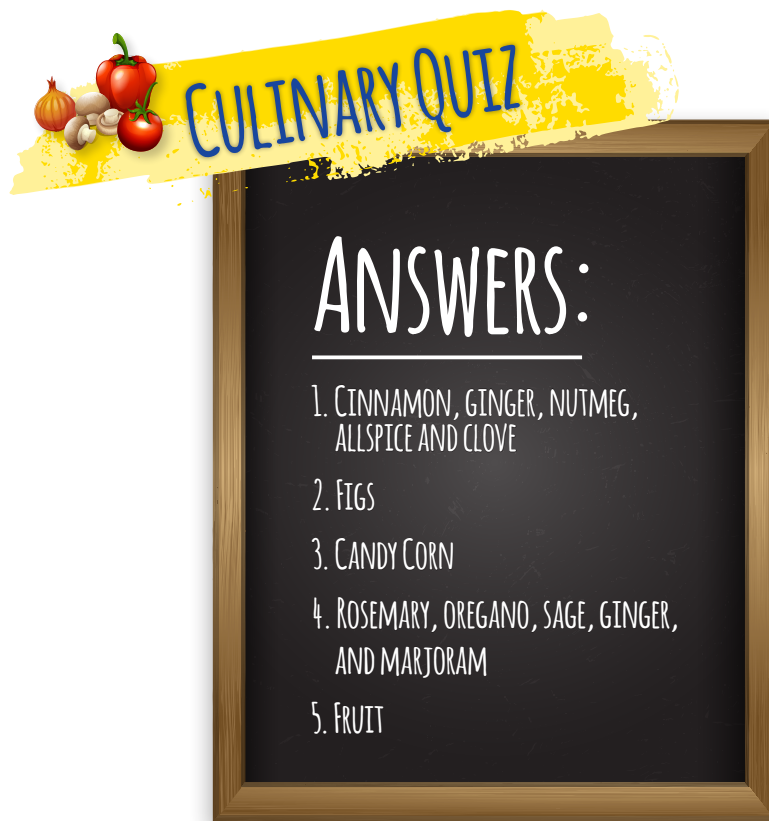


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