

# ifsea infusion

**INFUSION: To instill a principle or quality: To introduce: To inspire**

**INTERNATIONAL FOOD SERVICE EXECUTIVES ASSOCIATION**



## PETER'S POINTS TO PONDER

Aloha,

Well, it is the Holiday Season. A time you expect to get the usual Thanksgiving greeting. Or maybe a time you are urged to reflect on everything you have to be thankful for. You may not have much, but we are always reminded to grateful for that little also.

I would like to remind you of more than these things. I want to tell you about my recent neighbor island trip in Hawaii, to Maui. Yes, yes...you are saying "what does he have to not be thankful for, he lives in Hawaii! I lived on Maui for over 12 years, moving there after college. My daughter Chardonnay (whom I hope you all get to meet at our conference in Denver) was born there. I had worked in the restaurant industry in running restaurants, equipment sales, and then restaurant food sales there. After all that time I moved back to my birth Island, Oahu, ten years ago. I still felt Maui was my spiritual Island. I visited up to four times a year there, doing work.

This last trip was long overdue, not visiting in nine months. My reaction to development was expected, all places change, some slower than others. What I was not prepared for was that I recognized no-one. It was as though everyone I knew was hiding, on to another job, or had moved away. It struck me as to how transient the population in a resort community could be.

It was not until several days later, while I was visiting a kitchen at a hospital who was interested in my equipment, that people started recognizing me! I then realized the people I was looking for were still there, I just did not recognize them. They all got older and wider (you know what I mean). Of course it never crossed my mind I was older and , hmm, heavier in the same time frame.

The people I was looking for were always there, I just did not know where to or how to look. They were happy to see me. They were happy to be doing what they were doing, although it was different from what I remembered them doing.

I guess what I am saying about being thankful is, just be thankful. You are wherever you are. You are alive. You have friends. You are loved. Someone is going to miss you if you are not where you are.

Mahalo

**NETWORKING - MENTORING - COMMUNITY SERVICE - HAVING FUN**

*"We enhance the careers of our members through professional and personal growth."*

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# IFSEA FORUMS

Have you ever wanted to get a question about IFSEA answered? Have you ever wanted to leave an opinion or perhaps a great recruiting idea? Maybe you met someone at the conference and just want to hear how they are doing.

We'll join the new IFSEA Forums located at [www.ifsea.com](http://www.ifsea.com) under membership. Register and start enjoying the communication

we can build through our organization.

Instructions on how to join

Steps to join the IFSEA Forums, you will need a working e-mail address.

1. Find the link at [www.ifsea.com](http://www.ifsea.com) under membership.
2. When the forums open there is a registration link at the top of the page under, the IFSEA.COM title.
3. Follow directions, be sure to correctly input your e-mail
4. Hit submit
5. Check your e-mail for activation link
6. Follow that link and your done
7. Remember your username and password
8. Start posting your ideas, questions, or best practices for all to share.

If you have any questions or it isn't working for you let me know

I will look into it. E-mail the administrator at [wrightchef@gmail.com](mailto:wrightchef@gmail.com)



## EDITORS NOTE

I apologize for lack of information and the overall look of some of the articles contained in this issue of the INFUSION Newsletter.

My computer guru told me a long time ago "It's not IF your hard drive will fail, it's WHEN it will fail".

Well, to say my hard drive failed is an understatement! It didn't just fail, it turned to toast!! Using my old s...l...o.....w computer I was able to recreate some of the headers and pages from previous issues but lost a lot of information that I had prepared for the December issue.

Hopefully I'll have things back to normal for the January issue.

Thanks for your understanding.

Matt Trupiano, DODG, CFE  
INFUSION Newsletter Editor

## GREATER CHARLOTTE BRANCH STUDENTS HOST CELEBRATION

The students of IFSEA hosted a Thanksgiving Celebration luncheon for the Presbyterian Hemby Children's Hospital on Friday, November 16, 2007. Jenny Lautemann, coordinator of the Child Life Program at Hemby Children's Hospital, contacted IFSEA to ask if they wanted to participate in the Thanksgiving luncheon again. The students and advisors were more than willing to donate their time and prepare food for the Children's Hospital. They started preparing the food within the Hospitality College kitchen of Johnson and Wales University. Chris Jones, Premium Protein Brand Manager from Sysco Food Service of Charlotte, was kind enough to organize the acquisition of the donated food. From the turkey and



# McINTOSH GOES TO HOUSTON

Dr Karl Titz, faculty advisor for the IFSEA student branch at the University of Houston, contacted Ed Manley regarding establishing a full branch in Houston. Seems like all the members of the EC were previously scheduled elsewhere, so Ed prevailed upon me to attend the meeting. I flew from Detroit to Houston on Wednesday, November 14. The pre-organizational meeting was a luncheon on Thursday. I returned to Detroit immediately following the meeting.

Dr Titz was a most gracious host. He picked me up at the airport and took me to the Hilton Hotel on campus. Their program is obviously heavily supported by the Hilton organization. Most of their classes are held in a wing of the hotel. They have 800 students enrolled in the food service school. Of these, approximately 125 are members of the student branch. They have managed to hold many meetings and activities and are a very active group, despite the fact that we have not had a "senior" branch in the area for 6 years.

The luncheon was attended by Dr. John T. Bowen, dean of the College of Hotel and Restaurant Management, as well as Dr. Titz and all of the student officers. We had a lively Q & A period during the lunch. We discussed many avenues for them to explore in establishing the branch. Ed Manley had emailed Dr Titz considerable information regarding same. They would like to contact any former IFSEA members from the defunct Houston branch who are still in the area, as well as their own alumni who are there. This would certainly give them a strong backing for the newly organized branch. Dr. Bowen is pursuing obtaining a corporate membership for the University.

I was greatly impressed by Dr Titz and the students. They are energetic, enthusiastic and anxious to be part of a Houston IFSEA Branch. Several are planning on attending the conference next April in Denver. I promised them the full support of Ed Manley, the elected officers and of Emlyn Thomas, the International Membership Chair. I also promised them any assistance I could offer. They did invite me to attend their first meeting of the newly formed branch. I said I would certainly try to do so.

It was no small task to "squeeze" this jaunt into my full schedule, but I am glad I made the effort. It was a rewarding experience and I look forward to the establishing of a Houston Branch.

Don McIntosh, DODG, MCFE

# Save the date and join us in the Mile High City

April 3 - 6, 2008 • Denver, CO • Adam's Mark Hotel



**2008  
IFSEA  
Conference**

**"A Salute To Food Service Excellence"**

Enjoy a Rocky Mountain High Experience Featuring

**ROCKY MOUNTAIN JUNIOR EXECUTIVE CULINARY CHALLENGE**

**APRIL 5, 2008**

**FOR ALL CULINARY STUDENTS...**

THIS IS THE CHALLENGE THAT PUTS ALL CULINARY COMPETITIONS TO THE TEST!

- CREATIVITY
- LEADERSHIP
- SANITATION PRACTICES
- COMMUNICATIONS
- TEAMWORK
- FRONT OF THE HOUSE MENU PLANNING SKILLS

The Colorado Bistro Challenge will be limited to the 1st (6) teams that register.

The deadline for registration is midnight January 10, 2008.

Please register your team on-line at [www.ifsea.com](http://www.ifsea.com).

Selected teams will be notified by January 31, 2008 by e-mail and telephone.

[Click here for more information](#) • [Click here for registration page](#)

## **Chef Robert Irvine of Dinners: Impossible**

will be the Keynote for the Military Dinner, a Speaker on an Educational Topic and a Judge for the Student Bistro Challenge Competition.

[Click here for more information on Chef Irvine](#)

Go to [www.ifsea.com](http://www.ifsea.com) or contact IFSEA HQ at 800-893-5499  
for Conference Agenda and Registration

or register for the hotel by phone via the following reservation numbers:

International: 314-993-2326 • Toll Free: 1-877-642-9212

*Note that military personnel should contact their food service HQ to make hotel reservations.*

# IFSEA 107th CONFERENCE REGISTRATION FORM

## April 3-6, 2008 - Denver, Colorado

Nickname for Badge (JIM, BOB, SUE, BUDDY, ETC): \_\_\_\_\_

First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_

Address: \_\_\_\_\_ Suite: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Phone #: Home: \_\_\_\_\_ Work: \_\_\_\_\_ Ext: \_\_\_\_\_

**Circle:** IFSEA Member Family Member Guest Student Military Press

1st IFSEA Conference Attended? \_\_\_\_\_

### REGISTRATION FEE:

Early-Bird Registration	\$379
Full Registration (Posted after 3/1)	\$429
Students, Family, Retired, Military	\$319
Students, Family, Retired, Military after 3/1	\$349

**Students, Family Members, Retired, Military ONLY May Purchase Individual Meals (Each: Bkfst or Lunch \$49, Dinner \$20/\$110) Dinners Only (3) Package \$221. Non-Members Add \$40 for full conference please (military excluded)**

**Registration Fee Includes: Education, Meals, Entertainment, Registration supplies, etc.**

**SEND TO: IFSEA, 2609 Surfwood Dr., Las Vegas, NV 89128 - Phone (702-430-9217)**

**CHARGE TO VISA/MASTER CARD/AMEX. ONLY: Please Print Total \$ \_\_\_\_\_**

Name On Account: \_\_\_\_\_

Account Number: \_\_\_\_\_ Expiration Date: \_\_\_\_\_

Fax Form To: 702-430-9223 Signature: \_\_\_\_\_

### MAIL/FAX THIS SECTION DIRECTLY TO THE HOTEL - DO NOT MAIL TO IFSEA HQ

#### RESERVATION REQUESTED:

\_\_\_\_\_ \$139 single/double\* - Adam's Mark Hotel, 1550 Court Place, Denver, CO 80202

For Reservations Phone: 800-444-2326

Check in Time 3 PM/Check Out 12 PM

\* Civillian rate. Military pays the 2008 Denver per diem rate. Plus tax of 14.85%.

Date of Arrival: \_\_\_\_\_ Date of Departure: \_\_\_\_\_

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

Address: \_\_\_\_\_

Telephone #: \_\_\_\_\_

Sharing Room With: \_\_\_\_\_ # of Beds: \_\_\_\_\_

#### Cancellation Policy - must cancel by 6 pm day of arrival!

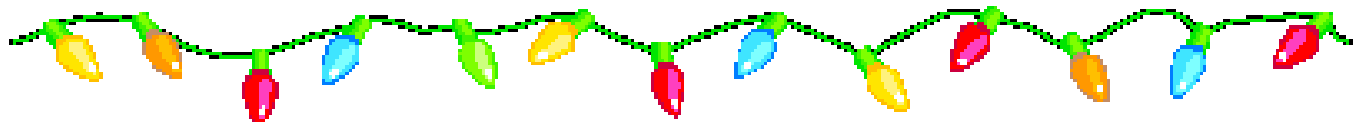
Guaranteed by: American Express \_\_\_\_\_ Visa/Mastercard \_\_\_\_\_ Check Enclosed: \_\_\_\_\_

Card #: \_\_\_\_\_ Expires: \_\_\_\_\_ Signature: \_\_\_\_\_

Check or Money Order Enclosed in Amount Of: \_\_\_\_\_

# Of Rooms Needed: \_\_\_\_\_ Persons Per Room (max 4): \_\_\_\_\_

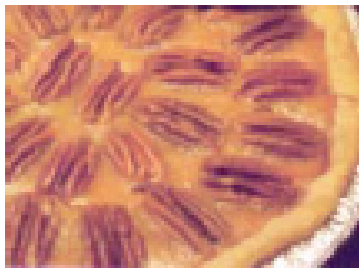
Non-Smoking Room? \_\_\_\_\_ Est. Time of Arrival? \_\_\_\_\_ **This form must reach Hotel by 3-12-08!**



# Recipe Box

## SWEET POTATO PECAN PIE

Serves 8



1 (9 inch) unbaked pie crust  
2 TBLSP unsalted butter, melted  
1 cup cooked and mashed sweet potatoes  
2 eggs, beaten  
3/4 cup light brown sugar  
1/2 tsp ground ginger  
1/2 tsp ground cinnamon  
1/2 tsp freshly grated nutmeg  
1 tsp vanilla extract  
1/2 tsp salt  
1/2 cup dark corn syrup  
1 cup evaporated milk  
1 & 1/2 cups chopped pecans  
2 cups heavy whipping cream  
3 TBLSP confectioners sugar  
1/4 cup hazelnut liqueur  
1/4 cup pecan halves

Preheat oven to 375 degrees.

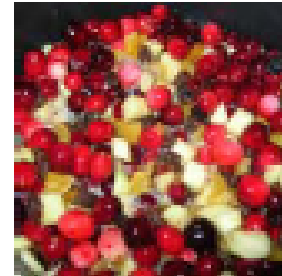
Thaw one 9 inch pie shell, keep refrigerated until ready to bake.

Blend together the butter, sweet potatoes, eggs, brown sugar, ginger, cinnamon, nutmeg, vanilla, salt, corn syrup, evaporated milk and chopped pecans. Pour into pie shell and arrange pecan halves on top of filling. Bake for 40 to 45 minutes, or until inserted knife comes out clean. Set aside to cool.

Beat together whipping cream, sugar and liqueur until soft peaks form. Place a dollop of whipped cream on each slice when serving.

## SPICY CRANBERRY CHUTNEY

Yields 24 Tartlets



1/4 cup dried apricots, finely chopped  
1/2 cup brown sugar  
1/2 cup raisins  
1 cup water  
3 cups fresh cranberries  
1 Granny Smith apple, peeled, cored and chopped  
1 tsp grated lemon zest  
1/4 cup fresh lemon juice  
1/4 cup crystallized ginger, chopped  
1/2 tsp red pepper flakes

In a saucepan, combine apricots, brown sugar, raisins and water; bring to a boil.

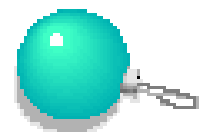
Reduce heat to simmer and stir while simmering for 5 minutes.

Stir in cranberries, apple and lemon zest; simmer for 10 minutes more.

Stir lemon juice, ginger and pepper flakes into the mixture before removing from heat.

Serve chilled or at room temperature.

*recipes courtesy of allrecipes.com*



# CERTIFICATION

It's GOOD for you!

## Why Should You Obtain Certification?

- Highlights Your Experience
- Denotes Professionalism
- Shows Career Commitment
- Job Search Advantage
- Peer Prestige/Esteem
- Personal Self-Fulfillment
- Use your CFM/CFE on Business Cards, Resumes etc.



## Some of the Benefits You Will Receive

- Handsome Wall Plaque/Certificate
- Employer Notification Letter
- Prestigious Lapel Pin
- Formal IFSEA Conference Presentation
- Industry Wide Recognition
- Certification from America's 1st (1901) and finest Food Service Assn.

You may already be qualified for IFSEA's prestigious certification: "Master Certified Food Executive" (MCFE), "Certified Food Executive" (CFE) or "Certified Food Manager" (CFM) You do need to apply and in as little as two weeks you could be certified with the distinguished initials, MCFE, CFE or CFM, to put after your name. Your career accomplishments deserve recognition. There is no testing or bureaucracy, but you do need to complete the certification order form and application process. Certification is a pinnacle of food service success. Dare yourself to reward yourself!

## IFSEA Certification

Reflects the highest level of professionalism in your work experience and educational background...and recognizes any association membership and community service activities. It says you have achieved all the necessary job skills. *and...*

..gives you that critical extra special edge to stand out in today's highly competitive work place. College isn't enough. Professionals who highlight their differences land the best jobs. Let certification make a crucial difference in YOUR career!

### Cost for Members:

- MCFE - \$99
- CFE - \$99
- CFM - \$99

Recertification (CFE Only) - \$50