



## ACF Greater Miami Chapter Epicurean Club

[www.ACFmiami.org](http://www.ACFmiami.org)

FL071 Chapter ID

April 2019

# NEWSLETTER

## Next Meeting

**Monday April 29<sup>th</sup>**

**4:30 pm Networking / 5:00 pm Meeting starts**

MCI – Miami Culinary Institute 415 NE 2<sup>nd</sup> Ave #9104, Miami. 2<sup>nd</sup> floor

*Parking is free in Garage*

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## 2019 Membership Dues

- \$230 - Professional** - Culinary professional in management 3+ years
- \$225 - Allied** - Profession related like a Dietician, F&B, Nutritionist, etc.
- \$296 - Associate** - Purveyor / Vendor to the profession
- \$103 - Culinarian** - Non management, culinarian growing in the ranks
- \$128 - Enthusiast** - Not employed In the field but a passion for it
- \$87 - Student Culinarian** - Attending Culinary school or apprenticeship
- \$71 - Junior Culinarian** - Age 16-19, High School Student

*Applications are available on line or at our meetings. See Tom for more Information.*

## Join Us!

Hello Chefs, Friends and Enthusiasts! A lot going on the last two months as Chef Bruce Ozga hosted our first certification testing of the year at Johnson & Wales University in February. We had one Chef complete his final skills testing for the CEC – Certified Executive Chef level and passed with flying colors. There were 4 ACF certified judges available from start to finish. More information about the certification process is on our website with links to [ACFchefs.org](http://ACFchefs.org). As an association we are hopeful to collaborate with both ACF Broward and ACF Palm Beach chapters to continue regional support for more frequent certification testing in the future. If you are interesting in Professional Chef Certification, its just like climbing a ladder. One step at a time. Feel free to ask me or any of our leadership for more information.

On 3/14 we were hosted by ACF Broward and Chef John Masi, President for a few demo's and educational programing at ARC Broward. Presentations on Koji, fermentation and Neiman Marcus Crab Cakes all filled us up nicely. FIU Professor Dr. John Buschman and Special Event Planner Joanna Berens discussed 'Food Rescue'. A national movement to reduce food waste in all areas of our industry. Their presentation was informative and insightful. Through collaboration with hotels, restaurants and event facilities, they coordinate the re-utilization of leftover food products and channel them to needy facilities directly in the community closest to the business. Even more amazing is they provide the pans and materials to facilitate the process lessening costs on operators. For more information, please email [jbuschma@fiu.edu](mailto:jbuschma@fiu.edu) or [joannaberens@bellsouth.net](mailto:joannaberens@bellsouth.net).

The program that ARC provides is for people with disabilities and is incredible. More of us as chefs need to embrace the potential of those with developmental disabilities, as they can become the core of your work staff. In Miami, we have one young man who takes the bus 1.5 hours to and from work every day. He is the most loyal, hardest working, never calls off, always on time and even comes in to work on his day off just to see everyone. He brightens our day and has become a very valuable member of our team. We need more like him!!! For more information about ARC and their programs, please contact their Director Marcus Amos at 954-746-9400 x2033.

On 3/30/19 Johnson & Wales also hosted our ACF sanctioned food competition. **Smithfield Pork** was the title sponsor and Chef Bruce Ozga was the Competition Chairman. There were 15 competitors in a wide range of categories. There were students, certified chefs, educators and a student team all competing against themselves on a point structure set by the ACF. Several medals were awarded and our thanks to the judges that participated. CMC Joseph Leonardi, CEPC Elena Wisler, CEC Brian Campbell and Past Miami President and CEC, Anthony Lauri.

Thank you to Chef Bruce Ozga and JWU. A portion of all competition fees were donated to our chapter treasury. The partnership with Johnson & Wales is appreciated as well as an extra mention for Smithfield Pork. Without their generous support, this would not have been possible and saved our members and treasury thousands of dollars!

**Board Meetings.** Members and Officers please arrive 45 minutes before general meetings. Please make effort to attend.

**Meeting schedule for 2019.** Our tentative meeting schedule for the year is on the attached meeting agenda and website.

**Sponsorships.** Please help our chapter by spreading the word and speaking with your vendors, brokers and suppliers. They are part of the lifeline to our chapter and helps us provide low cost programming. Membership has its privileges and many activities are free where non-members must pay. The revenue brought in from sponsorship also helps us reduce the cost of our annual awards and holiday event. Please do your part to help our chapter. Support our sponsors and consider them for your operational needs. They are in business to provide us new products, ideas and menu enhancements that keep us on the cutting edge of our craft.

**The Bottom Line.** I will always finish our newsletter by saying without members showing up at meetings and leadership providing beneficial subject matter, there is little interest for anyone to join or be involved. Please be a part of ACF Miami and attend, even if just one or two meetings a year. Tell your vendors and colleagues about us. Work on your certification, get recognized locally and build your career and credentials with us. Help us grow, share your stories, make new contacts and make a difference for all our members, students and this great organization. Tell us what you want to get out of your membership and we will work hard on your behalf to make a difference!

Thank you and our best wishes for your continued success. Tom

## Thank you to our 2018 Sponsors





# ACF Miami Leadership

<p><b>President</b> *Tom Valentin CEC tvalentin@ciemail.com</p>	<p><b>Chairman of the Board</b> *Rassiel Gomez CEC rassielgomez@hotmail.com</p>
<p><b>1st Vice President</b> *Ivo d'Aguiar Ivo@almaconsultinggroup.com</p>	<p><b>Treasurer</b> *Rassiel Gomez CEC rassielgomez@hotmail.com</p>
<p><b>Sargent at Arms</b> David Hackett DHackett@biltmorehotel.com</p>	<p><b>Secretary</b> *Kimberly Walker walkerkimberly.n@gmail.com</p>
<p><b>Planning &amp; Development Chair</b> Ivo d'Aguiar Ivo@almaconsultinggroup.com</p>	<p><b>Certification Chair</b> Anthony Lauri CEC, AAC cheftl1@bellsouth.net</p>
<p><b>Chef &amp; Child Foundation Chair</b> *Kimberly Walker walkerkimberly.n@gmail.com</p>	<p><b>Membership Chair</b> Tom Valentin CEC tvalentin@ciemail.com</p>
<p><b>Communications &amp; Webmaster</b> Anthony Castro acastro@seafairmiami.com</p>	<p><b>2nd Vice President</b> (open)</p>
<p><b>Competition Chair</b> Bruce Ozga CEC CCE AAC bruce.ozga@jwu.edu</p>	<p><b>Education Chair</b> Bruce Ozga CEC CCE AAC bruce.ozga@jwu.edu</p>
<p><b>Junior Chapter Co-Presidents</b> Johnson &amp; Wales University Joshua Isaacs jisaacs01@wildcats.jwu.edu Jordan Isaacs jisaacs02@wildcats.jwu.edu</p>	<p><b>Junior Chapter President</b> Miami Culinary Institute (Open)</p>



## Board of Directors

<p><b>Tom Valentin CEC</b> President <i>Culinaire International</i></p>	<p><b>Rassiel Gomez CEC</b> Chairman of the Board <i>San Ignacio University</i></p>	<p><b>Tony Lauri CEC AAC</b> Past President <i>University of Miami</i></p>
<p><b>Bruce Ozga CEC CCE AAC</b> Dean of Culinary <i>Johnson &amp; Wales University</i></p>	<p><b>Ivo D'Aguiar</b> Consultant <i>Alma Consulting</i></p>	<p><b>Jack Kane CEC CCA CCE</b> Director of Culinary <i>Miami Culinary Institute</i></p>

*\*All current Chapter Officers are also Board members during their elected term.*

*\*\*Any current ACF member may attend Board meetings as an observer but cannot participate. Any questions must be submitted in writing and presented prior to a meeting. Responses will be provided at the next General Session meeting.*