



American Culinary Federation
High Sierra Chefs Association

ACF Board Retreat 2-5-23 5-8 p.m. Atlantis Steakhouse, Reno

Attendance

Jay Rathmann, President
Nicholle Alumbaugh, Vice President
Fred Wright, Treasurer
Amanda Burden, Secretary
Craig Rodrigue, Sargent at Arms
Brian Rathmann
Justin Bart
Karen Cannan
Travis Stehman
Brandon Crowell
Terri Gilmore

Elections: Jay: this will be my last year as president, this is the seventh year. Changed bylaws so can stay if want. Will serve through 2023 and has option of 2024.

2023: Getting website redone. Nicholle is working on that.

Food Truck Friday: have paperwork and Jay's working on it. Starts in June. Look at doing six weeks, possibly: June to July and maybe a little later (after Nationals). Let kids do something that's totally them, let them run it. Maybe Junior chapter would like to look at that. Limited menu. Option for more money going to Junior chapter; Figure out percentage and give it to them.

Work on membership. National is doing drive/competition. Work on awareness and have greater presence. Do at different restaurants, possibly.

Nicholle and Travis are involved with kids. Jay says it's nice to have members involved besides Jay, Fred, etc.

Josh Berreman is now a culinary instructor in Sparks. Fred told him he could take over AACT when Fred is out.

We need to be support system for culinary students. Nicholle: What about one member take one school as mentor? Jay: if they need someone. Jay: we need to get out to schools more.

Hawaiian Festival in Reno: might do again. The kids made money, but festival might not have been the best for us/not run well. Do we continue?

Jay: fundraising/awareness event: wants to do dinner on the bridge in Reno with great chefs from area. How get permission to do it? Shoot to have it on South Virginia Street between First Street and old post office. \$250 a plate?

Nicholle: get membership up to help with an event of that nature.

Get out social media up. Chris Payne works for us but doesn't charge us. Hire social media person?

Apprenticeship program: accreditation is coming up for AACT. Self-study and visit is in the fall. AACT saying it's a four-year program.

Karen: making certificate is going up three times per over the last few years.

Jay: pushing them from high school to college in culinary, having other options to progress.

Karen: how put all Washoe County schools under same curriculum? Articulation may be impacted. Fred and Karen discuss culinary program curriculum.

Monthly meetings: are we OK with the schedule now? People are saying yes. Continue with: Second Tuesday

Every once in a while Tuesday board meetings can to schools and different restaurants. Put dates in when schools are open, so we visit when they're in session.

Meet and Greet events: we can do with students, too.

Jay says, in terms of fundraising in 2023, let's keep it simple:
Food truck Friday
Support TMCC's All Hollows Eve and AACT if they do an event
Chef competition is more for awareness and fun, not a fundraiser.
Another idea: Dinner maybe at BJ's BBQ for fundraiser and can sell tix.

Treasurer's report
Last year's balance \$106,662.48
Made \$48,000 at Food Truck Fridays last year
Scholarship donation: TMCC endowment pays for that. And got a donation in Dave Preston's name

Awards:

Aloha Festival: Junior chapter got \$5,400 and they have that in the bank now. How much does the Junior chapter need to be on their own? Should there be a limit/cap to money they have in there? Use it or lose it? Maybe fund their own scholarships or events? Nichole: we meet with Junior chapter soon to discuss all this. They are the feeder stock for the ACF. There are about 7-10 students on it now

Pro Start is March 3 or 4

FFCLA is doing a conference here and ACF and local schools are involved.

Culinary and management team: working on some nice dishes. Jay sent images.

Skills are April 20 and awards are April 21

This year: April 12: Nicholas Foods Conference and wants students involved. No student competition, but neat thing. At convention center in Reno.

Nicholle: Meeting minutes to go on website

Chef Justin visited TMCC. Interested in pursuing his certification. New chef for UNR. Interested in getting involved in ACF.

Chef and child: Craig: looking at reaching out to the middle schools. We can look at what national do. Ingredients of the month, produce. Middle school is mainly the focus. Get them excited about food and cooking.

5 schools adding culinary programs: Galena, Hug, Sparks, Damonte, Reed, North Valleys (some of these already exist). Fred will help them come up with culinary programs. Josh Berreman is at Sparks and he knows culinary, but a lot don't know. They lost some academic/vocational program so had to add those.

Certifications: Nichole working on hers, another chef is looking, Justin, a few. Chef Leon got his certification through us. Arrowcreek. And he wants to demonstrate his native food.

No stipend for board to go to Nationals this year. But might give stipend for juniors to go to nationals. Juniors pay \$35 a ticket (?). It used to be \$50 a ticket. If students work Food Truck Fridays (2 shifts) they get a free membership. Karen will get students to participate for free annual membership.

Board members encouraged to give feedback on Skills projects at AACT. Mondays and Thursdays at 3 p.m. every week. Check with Fred to make sure it's happening before show up.

Adjourn