

WSCA Meeting
02/12/2018
Broadmoor Country Club

Meeting called to order @ 4:03 P.M

Attendance – 19 members' present; Guests plus 2; Chef Steve from Chandlers' Bay

Mr. President- Welcome, Brandon LaVielle called meeting to order.

Secretary- Review of minutes' motion to approve: John Clark 1st Tin Nguyen 2nd 4:13pm.

Presidents Dinner

- **Chef of Year**----Steven Schrader
- **Associate Member of Year**--RTC and FSA
- **Student of the Year**--Amy Moon, Joshua Mckinnon, Gabrielle Montgomery
- **Presidents Medallions**--Jeff Pratt, Michael Ventura
- **Humanitarian Award**-John Clark

Treasurers report – Review of Financials by Jeff; See no amendment/Financials approved and minutes approved.

- As of right now Tony does not have a credit card
- Apprenticeship looks strong
- Smith Barney sustained - 1099 submitted to IRS
- Jeff, Tony & Brandon attempting to update signature accounts to have different business names. Rectifying any pending issues and implementing preventive measures to ensure reduction of risk factors associated with financial scams. (ie., ask questions to verify assets).

Apprentice report- Tony

Follow up:

- Created flash drives to hand out to all apprentice houses
- New apprentice Jesse
- Discussion on how to credit school hours transfer from each individual school, maximum of 2000 hours
- Continuing to work with chef Prine to create syllabus for all apprentices' classes. The ACF likes the way we are heading and want to use us as an example.
- 14 current Apprentices, two graduated this year.
- 50% tuition reduction for the four General education courses was miscommunicated, the school is charging full price for classes.
- Accreditation visit went great. No issues, glowing reviews from the board
- Apprentice Board members get 12 CEH's

Update:

- Apprentice Dinner Recap from 01-29-18 - Spot on!
- Wine and cheese paring went great!
- Some issues regarding apprentices dropping out and being laid off/El Gaucho Seattle.
- Snoqualmie Casino is looking forward to bringing in apprentices.
- October 2017, ACF accreditation committee passed RTC on five year extension.
- Nationals making changes so that the chef has better interaction electronically with student.
- New apprentice will have flash drive; Creating a drop box for chef; Will take at least six months for program to be at optimum functionality.
- Reaching out to the military.
- Bite of the apprentice April 9: Danny Babaduchi will be guest celebrity judge: Looking for sponsors. So far, nine viable possibilities for apprentice houses, six colleges and schools. Forecasting 200 plus in attendance. Working with Pro Start team to see if there is any interest. In addition, nationals is reviewing Pro Start competition.

Competition Report-Janet

- Need Sponsors for competition. Asking for \$500 from as many sponsors/vendors as we can. Location the Art Institute of Seattle.
- Royal cup donates \$500.
- Three judges are confirmed and currently reaching out to nationals to make it official.
- Timeline schedule: 20K, 3 overflows and 16 drop-offs: No pastry or mystery basket, just categories K & SK
- Chefs \$125; Students \$75
- Looking to keep costs down for chef lodging: Bed and Breakfast in Ballard.
- Mike Ventura is reaching out to establish lodging. Possibly Sea Tac and Red Lion.
- Looking for video exposure.
- Nationals Rene Brust could help with marketing for chapters.
- President LaVielle has potential letter for sponsors.

Vice President, Western Region Chef Carlton Brooks National Update

- Low turnout for Newport Beach; Requesting more chefs to enroll.
- Heavy promotion on certifying classes; Chef Test being re-written in Spanish.
- Chef de Cuisine practical is being reviewed and changed.
- Regional conferences being changed back to two day in interest of saving costs.

- The Culinary review will be sent out four times a year.
- Investigating ways to bring in more filming.
- Implementing a new competition category: Vegan/Vegetarian.
- CMC will be going eight days until September/October then will change to block style system.
- Financials are good. However looking for strategic ways to reduce costs.

Old Business:

- Jeune Commis Rôtisseurs competition at Art Institute January 20. Joshua McKinnon, WSCA Apprentice from Lavish Roots Catering Won! Joshua will be heading to the Regional Competition April 12-15th in San Jose, CA. He would love some pastry training
- ACE Training recap- A couple of evaluators coming in from the East Coast.
- Wine and Cheese Education Recap-Full House went great!
- Special Olympics is still in limbo, waiting to hear back.
- Chef Connect at Newport Beach in March. Roger Knapp and Brandon LaVielle will be attending this year.
- Mobile based web page not working consistently, Gary Fuller is looking into it.
- Pro Start judges needed for March 10th in Spokane. Brandon to reach out to Idaho chapter.
- Steven Shrader is willing to donate the facility and his pastry chef for a cake decorating class this year.

New Business

- Bite of the Apprentice ship 2018.
- Double Tree Seattle Airport is in the running for Chef Connect 2020. Executive Director Heidi Cramb and Associate Events Director Amy Thompson, CMP, will be visiting the hotel on March 22.
- Students to Nationals: Need to bring apprentices up to date/Make a decision two weeks after the Bite of the Apprentice. \$3000 to send to nationals. Possible buy one get one.
- It would be beneficial to speak with Heidi. Chef LaVielle is to reach out to Amy the convention planner.
- pastry Education Class at Clearwater (Need a date and chefs for the demonstrations); Maybe bring pastry chef to RTC. RTC seats 45ppl comfortably. Looking at more hands on demos for 3-4 hr segment.
- Board/Chairperson Realignment. As it stands and where do we go from here?
- JJ nominated for Board from Lyle 1st Knapp 2nd. JJ added to co-chair on certification.
- Pushing re-certification for those who will or is expired.
- Sending people to nationals to support the chefs.
- Chef David Winn for competition.

Roundtable

- Janet Waters: Judges table: Chef Carlton Brooks is more than happy to participate
- Diane Prine: JBLM Meeting to get soldiers certification.
- Tin: WSCA pop-up dinner downtown Seattle to increase chapter revenue (ie., food truck concept, heart association concept.
- President LaVielle: Presidents Dinner: making decision on liquor/Boris head donates \$300. Mark Linden to introduce \$750 scholarship.
- Gary Fuller: Mike to donate take away for the Presidents Dinner. Sandy Goodwin donates micro greens.
- JJ Meland: Going to Regional Conference.
- Tin Nguyen: Congratulates Josh/Chef de Cuisine.

Upcoming Meetings – Brandon LaVielle

- March 12th Board Meeting - Park Shore
- April 9th Meeting - Bite of the Apprentice RTC
- May 14th Board Meeting – L' atelier Bainbridge Island
- June 11th Muckleshoot Casino Dinner Appreciation - TBD
- July – No meeting
- August 13th – The Core Group
- September – Bargreen Ellingson Tacoma – Rational dinner
- October 8th- Meeting at Bates Technical College Downtown Tacoma
- November 12-Board Meeting and Dinner Auction – Clearwater Casino
- December – No meeting
- January 2019 – Café 186 Olympia -

Motion to adjourn Jeff Pratt 1st, Tony Parker 2nd all approved 5:42 p.m.

Members in attendance: Tony Parker, Gary Fuller, Carlton Brooks, Jeff Pratt, Brandon Lavielle, Roger Knapp, Janet Waters, J.J. Meland, Brent Hordness, John Clark, Steven Schrader, Brandon LaVielle, Lyle Hildal, Daniel Griffith, Tin Nguyen, Michael Ventura, Diane Prine, David Wynne, Gabriel Montgomery & Tomas Ronyai.