

October 17, 2018

Attendees:

Jerry Prevost
Lisa Somerville
Perron Long
Doug Gibson
Gary Sheldon
Bud Selmi
Dick Sanders
Barb Sanders
Bryant Alden
Lee Wright
Ryan Mayo
James Barber
Greg Ribordy
Michael Beers
Nathan Varnoy

Minutes:

- Presentation- Scallops
 - Ryan Mayo, chef at Eagle Mountain
 - Philip Schotte
 - Bristol- “ a Maine based company”
 - Excellent presentation
- Fundraising
 - Taste of NH
 - Netted: \$5,443.00
 - Punch list for the Taste
 - Possible Dates
 - May 31st or June 7th
- Nominations are open for another month for Chapter Officers
- Treasurer’s Report
 - \$4,428.61 - checkbook
 - \$33,700.00 - America’s Fund
- Membership
 - A bunch of new members from Mountain View Grand
- Chef of the Year Competition
- Certification
 - New rules starting Jan. 2019?
 - Chef Nathan Varney starting an ACF apprenticeship
 - 2 students signed up

- 4,000 hr. Program
 - Academic Portion
 - Online program at Ronxbe
 - Huge food handling and safety
 - After success stage at another property
- Point Merit System
 - Perron is updating
- Scholarship
 - Greg Worthen
 - Help select qualified candidates for students
 - Another option
 - Jess Wright offered to find scholarship candidates
 - ***Need a scholarship committee***
- Next Meeting
 - November 14, Noon, Mountain View Grand
 - Hosted by Nathan Varney
 - Holiday Social
 - Tentative Dec. 12 @ Moat Mountain Smoke House
 - 5PM or 6PM?