

Board Meeting Minutes

Date: Monday, March 3rd, 2025

Attendance:

Executive Board		Board of Directors	
Nancy Kombert (President)	V	Chris LaVecchia (Program & Media)	V
Paul Jensen (Chairman)	Х	Rich Simon (Scholarship)	V
Spiro Giannakoulopoulos (Vice)(Cert. & Comp.Chair)	V	Roland ladanza (Placement)	х
John Carr (Vice)(Sponsorship)	V	Alain De Coster (Membership)	V
Liz Franks (Treasurer)		Chris Palmer (Trustee)	Х
Chelsea Osiecki (Secretary)	V	Martin Daniels (Trustee)	Х
Andrew Whitcomb (Srgt. in Arms)	V	Ed Daniels (Trustee)	V
Shannon Bourgeois (Website)	Х	Eric Pellizari (Trustee)	V
		Anthony Muzia (Trustee)	V
		Anthony Digiantomasso (Trustee)	х

Nancy Kombert (President):

- Registration for Vegas for nationals, who is going to attend
 - Bring up at presidents meeting for nationals about judging and evaluators for competition, can we use certified chefs or pastry chefs along with two certified judges
- Chef George Wong wants to go to dinner when we are at the National convention
- Changing scholarships application process for the next round of applicants
 - Winter portfolio application
 - Spring, cook off
 - Suggestion to make the Springtime scholarship to be a cook off
 - \$500 for Knife cuts/fabrications
 - \$500 for Cook off
- Reached out to the Asian alliance
 - Wanted a \$1,000 donation but we respectfully declined.
 - Told him maybe next year please reach out again so we can bring to board vote.

Spiro Giannakoulopoulos (Vice President):

- Certification Practical Testing at Milliken Tech Center
 - April 28th Spring Test Date as of now 1- CEC
 - If you are or know anyone who is looking for certification reach out
- Chris Neary Culinary Challenge Updates/Judges
 - Paperwork submitted to Nationals—waiting on approval
 - 24 slots held for Monroe
 - MTC-3
 - Going to be a packed house–looking at 36+ competitors
 - Restaurant Depot \$2,500
 - Judges confirmed with help of Chef Frank
 - Date: May 3rd, 2025
 - Advertisement of Christopher J Neary Culinary Challenge patches (\$5) and pins (\$10)
 - Sell at meetings & competition, Venmo or cash

Liz Franks (Treasurer):

• Balance: \$32,946.78

Richard Simon (Student Members/Scholarships):

- ACF Spring Scholarship up to \$1,500

 —revisit at the next board meeting
- Include other CTE programs & CSE special ed programs in the BBQ awards
- Moving forward we need to make sure scholarship recipients will be attending the BBQ
 - Suggests changing the application in remove some items and include maybe an in person interview portion
- Review of scholarship award packets and committee members
 - o Committee: Rich, Liz, Shannon, Chelsea, Alain
 - Morgan Center Scholarship \$500 to each School for Volunteers
 - Sysco \$500
 - o ACFLI \$1,000

Alain DeCoster (Membership):

- The Sociétée Culinaire Philanthropique of New York, represented by James Molitor, President of the Long Island Chapter is hoping to purchase two tickets (\$300.00) to the ACFLI Gala, asking to consider the purchase of one ticket (\$250.00) to their Gala to be held at the Yale Club, NYC, April 27 th 2025
 - Board agrees and will pay for one ticket for Alain to go
- All three candidates for membership have been approved by ACF National
 - A correspondence stating so has been forwarded to each of them

Chris LaVecchia (Social Media & Programing):

- SOCIAL MEDIA REPORT:
 - FB: AMERICAN CULINARY FEDERATION OF LONG ISLAND / WE CURRENTLY HAVE 2.9K FOLLOWERS ON FB
 - o IG: @LiChefs / WE CURRENTLY HAVE 1,399 FOLLOWERS ON IG
 - IG TAGS: USE THE # ACFLI & LICHEFS / TAG @LiChefs IN YOUR POSTS
 - IF ANYONE HAS ANY POSTS THAT THEY WOULD LIKE ME TO SHARE PLEASE TEXT OR EMAIL ME PHOTOS, ALONG WITH A BRIEF DESCRIPTION, TITLES, HANDLES (@), ETC.
 - I CAN SHARE POSTS TO OUR STORY, ONLY IF THE PAGE IS SET TO "PUBLIC", not "PRIVATE"
- PROGRAMMING & DEMOS:

March Meeting:

Monday 03.03.25

■ Location: Affinity Group

■ **Demo:** Bake Me Healthy/ Kimberle Lau

Sidebar: Oleic Solutions

■ ACFLI ANNUAL CULINARY EXCELLENCE AWARDS GALA: Monday, March 24, 2025

Location: Stonebridge Country Club/ 200 Rayners Way, Smithtown

April Meeting:

Monday 04.07.25

■ Location: Affinity Group

■ Demo: TBD

May Meeting:

Monday 05.05.25

Location: Affinity GroupDemo: Darosario Truffles

SideBar: Black Garlic

o June:

- Monday 06.02.25
- No Meeting
- ACFLI BBQ
 - Location: Homestead Farm / 5412 Sound Avenue / Riverhead, NY
 - **Demo:** Homestead Farm / Farm Chef Larry Kaise

October Meeting:

Monday 10.06.25

- Location: Jericho Terrace at 5pm
- o Demo:
- SideBar:

Old Business:

- GALA
- Award Nominations:
- Vendor of the Year- No Recipient
- Member of the Year- Anthony Muzia
- Chef Professionalism- Chris LaVecchia
- Culinary Excellence- Northwell Health
- Hall Of Fame- No Recipient
- Chris J. Neary Memorial Award-Thomas Laviedire (Presented at the Gala)
- Ready.Set.Cook- Chef Frank announces at the Gala—Monroe College
- Sponsor of the year— No Recipient
 - o Venue:
 - Lessing's location; Stonebridge to host
 - Stonebridge \$86 a head with tax
 - Guarantee 150- \$13,000 with \$500 deposit
 - \$150 per plate charge
 - Open bar
 - 1 hr cocktail hour
 - Need to discuss offerings
 - 3- course menu
 - Salad
 - Pasta
 - Duet
 - Veggie option
 - o Bread
 - Dessert
 - Have an MC booked
 - Need a script to ensure smooth flow for the night
 - Sell chapters pins for \$10
 - Silent Auction
 - Business that will come in and do the entire thing for us
 - Slideshow for gala from ed, needs more editing
 - Chef Spiro & Chef Nancy are going to go to stonebridge right after school gets out to make sure everything is going to be set up properly
 - Alain—The Sociétée Culinaire Philanthropique of New York, represented by James Molitor, President of the Long Island Chapter is hoping to purchase two tickets (\$300.00) to the ACFLI Gala, asking to consider the purchase of one ticket (\$250.00) to their Gala to be held at the Yale Club, NYC, April 27 th, 2025.
 - Only a few tickets have been sold for the Gala so far. We need to push attendance.
 - Ed will take a table
 - Anthony Muzia will take a table
 - Northwell Health will take 2 tables
 - Please make sure all students are attending for their awards. If they are NOT attending we need to know ahead of time.

- Student member of the year- Nicholas McGovern
- Distinguished Alumni- Andrew Green
- Industry leader- Eastern Suffolk BOCES
- Educator of the year- No Recipient
- Pastry Chef of the Year- Chelsea Osiecki
- Chef of the Year- Brian, Sam, or Eric
- ACFLI Lifetime Achievement:

- Selling merchandise with our logo
 - Have a link on our website to company that can embroider clothing items for members
- NYS Food & Restaurant Show
 - March 23rd-25th
 - Create a subcommittee for this event & start planning a year out
 - Create a statement piece that showcases why ACFLI is a benefit for restaurants and chefs alike
 - ACFLI is being gifted a 10x20 booth this year
 - Ed is suggesting 2-3 people per day from ACFLI to try and get sponsors
 - Ed will supply code for complementary badges.
 - Anabelle will test the free admission code to make sure it works.
 - RC Fine Foods will be participating in the show
 - Eric Pellizarri will be there Sunday and possibly Tuesday
 - Andrew Greene will volunteer with this too
 - Alain said he will be there on the Sunday and Tuesday
 - He requests: our Banner, appropriate literature and materials to display, as well as applications concerning the different levels the ACF offers.
- Final board meeting at Marriott maybe we purchase food through Marriott as a give back
- Mark your calendar and make plans to join us in Las Vegas, July 27–31, 2025, for this
 year's ACF National Convention Registration, which is being held at the Caesars Paris
 Casino and Resort and is now open.

New Business:

- Next year Alain to bring up the Glen Cove fundraiser
 - Culinary Delights event held at the Glen Cove Mansion
- ACFLI to pay for Spiros registrations for the National Convention
- Venue for next years gala and award nominations for 2025
 - o Monday, June 16th, 2025
 - June Board meeting will discuss Gala & Culinary Excellence for next year
 - o Calendar will be presented at June board meeting
 - Next year gala where we want to go with it
 - venue and dates are very important
 - Changing the journal to a single menu for its better for us as an organization
- Discuss BBQ location for June
 - Homestead Farms in Riverhead will host the BBQ
- Creation of Chef Hat Pin for Chef of the Year, Pastry Chef of the Year, Member of the Year, Chef Educator of the Year, Student Member of the Year
 - \$15 each
 - Must provide documentation of chapter award via email to Spiro or Nancy.