

THE STOCKPOT

Important Changes taking place with your monthly Stockpot

Because of increased printing and postage costs, the Board of Directors has decided to print only a limited number of *Stockpots* each month to hand out to Members who want to have a hard copy at meetings, and use some for events, and send the rest out by email to our membership. Copies will also be available to view and/or print out on the website.

We encourage our Members with email to contact those who have not given us their email address and those who do not have email and get them to sign up. You may always contact us by way of:

the.stockpot@gmail.com

or

info@sdchefsdecuisine.com

This method will provide us with a quicker way of communicating with the Membership, it will save the Association money and it will save some wear and tear on the Editor.

With any problems involving email address, change of address, technical issues or wanting a higher resolution copy of a picture that has appeared in *The Stockpot*, please contact the Editor, David Morse, at the.stockpot@gmail.com or at (760) 765-0012 or at any of the meetings.

Thank you for your co-operation.

You can find the Chefs de Cuisine Association of San Diego

online at:

www.sdchefsdecuisine.com

on

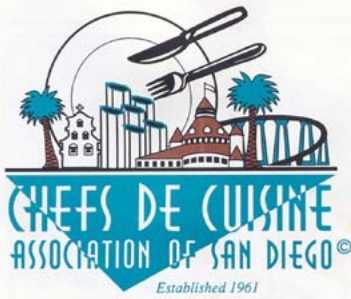


at <http://www.facebook.com/sdchefsdecuisine>

and



at: [sdchefs](https://twitter.com/sdchefs)



OFFICIAL
PUBLICATION
OF THE
CHEFS DE CUISINE
ASSOCIATION
OF SAN DIEGO, CALI-
FORNIA, INC.

THE STOCKPOT



The Culinarian's Code

As a proud member of the American Culinary Federation, I pledge to share my professional knowledge and skill with all Culinarians.

I will place honor, fairness, cooperation and consideration first when dealing with my colleagues.

I will keep all comments professional and respectful when dealing with my colleagues.

I will protect all members from the use of unfair means, unnecessary risks and unethical behavior when used against them for another's personal gain.

I will support the success, growth, and future of my colleagues and this great federation.

Member of the



JANUARY 2012

OUR JANUARY MEETING WILL BE HELD ON SUNDAY, JANUARY 29TH, AND IT WILL BE OUR ANNUAL CHEF OF THE YEAR & PURVEYOR OF THE YEAR AWARDS BANQUET, TO BE HELD AT THE CROWNE PLAZA HOTEL IN MISSION VALLEY.

2270 HOTEL CIRCLE NORTH
SAN DIEGO,
CALIFORNIA 92108

Please see the menu on page 5



Student members
\$35.00

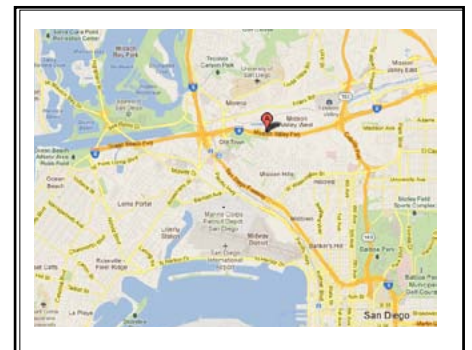
All other Members
\$45.00

6:00 PM reception

7:00 PM Dinner

8:00 PM awards ceremony

Our Host is
Executive Chef
Peter Erni.





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PRESIDENT'S REPORT

DAVID CHENELLE, PRESIDENT

I hope this article finds you well. I hope all of you had a wonderful Holiday. This one was busy for the Chapter members. It is good to see that the economy is picking up again. This is witnessed by the very busy season we all had. Now this is the beginning of a new year and I hope that it is good for all of you. Before embarking on the future of the chapter, I would like to discuss what we did in December.

We hosted the Christmas buffet for Becky's House and several other programs that the YWCA offers. This took place on December 15th. Not a good date for us Chefs as it is in the middle of our busiest season. This was the **perfect opportunity for students** to volunteer for membership. Remember we have a program in place that allows students to volunteer twice for a Chefs de Cuisine event and they become local chapter members. This is a great way to network with professionals. The usual place that we prep the Christmas Buffet is shared between the Holiday Inn and Sempra where I used to work at. Mike was too busy to host it this year so we had to rent a kitchen to do this. One of our Member Chefs, Ricardo Vargas, from Feast On This Catering, stepped up to the plate and offered his kitchen for a reasonable fee and we prepped the buffet there. Chef Howard Merrick brought in some Culinary Students from Job Corps and we knocked it all out. The kids were an absolute delight to work with. On the day of the banquet, we shipped it all down to the YWCA and proceeded with the festivities. It is very important to mention that without our purveyors or Associate Members we can not do this. I would like to thank St Tropez, Tarantino and Sysco. You all made it possible. Photos are enclosed. We even had a Culinary Student from Chef Lee Blackmore's class come out and participate.



If that was not enough we did the buffet for the Stand Up For Kids Foundation that helps homeless children. Mike Ames and the Holiday Inn management came out in force for this. This is a very special foundation and it reminds all of us that there are minors out there that are in dire need. We thank all who helped us out. Sylvie Jordan of St Tropez was once again one of the purveyor members who not only showed up but brought her daughter alongside to help out as they did for the YWCA too.

Our Christmas Party had a very weak attendance. Unfortunately, the Hotel needed to ask for a guarantee of 75. Only 22 members showed up. Do the math with \$25.00 a head going to the hotel times 75. It is not a pretty picture when we need to pay out that much especially after having a successful October and earning some other money for the Education Foundation; it really pains me to see all of that effort go for nothing. This drives the question as the Board of Directors has to face managing this. Do we drop having a Christmas party? It is terribly expensive and we can not afford to lose this much; more on that later in the year. I thank the Culinary Student members that volunteered their time. Stacy Dart has volunteered for so many of our events it is hard to keep track of them.

Looking forward to 2012 promises to be a year filled with some great events. Please volunteer, attend or participate. This is the only way to make everything a success. I would like to direct everybody to keep a close eye on our events and please show your support by participating. After a recent internal audit of our general meetings it has been proven that our Chapter simply cannot sustain itself by depending on General meetings alone. December was a painful reminder of this. The Officers have been aware of this for several years and is the reason why we have had to expand in other areas of creating revenue for the Chapter. We cannot go backwards, only forward if we want to keep this Chapter alive for another 50 years.

Our intent is to run a business model for the Chefs de Cuisine. Simply put, we have several burners in the fire now and for the future. We already have our food trailer. This promises us mobility in future events and opens a big door for us. The Red Cross has also taken note of this and we will use this during a level 3 disaster helping out our fellow citizens in need. We are the only chapter in the nation that has come up with this plan of action. Last year I forwarded our contractual agreement with the Red Cross to the ACF Texas Chapters so they can use that contract as template for the Red Cross in Texas and the ACF Chapters there. Whether you know it or not, National ACF has taken notice of how we operate.

I finally received the picture from the ACF when I received the Cutting Edge award. It should be here in this publication.

Realize that nobody can stand out unless they stand up to be noticed in the first place. This is what this Chapter is doing over the course of the next year is standing up to be noticed. We welcome your ideas and participation.

With that I say, **Participate and be ACTIVE!!**

The Vice-President's Report

Ricardo Santana, Vice President

Hello Fellow Culinarians,

First, I'd like to start off by introducing myself, because I know that I'm a new face to this chapter. My name is Chef Ricardo Santana, for the past twenty plus years had been the Executive Chef at Impressions Gourmet Catering in Ontario California. Most recently I relocated here to San Diego in the Fall of last year to live with my wonderful wife Dana, and currently work for Ohana Catering & Events and Feast on this Catering.

My ACF history started in 1997; I have been a part of the Inland Empire (IE) Chef's and Cooks Association Chapter of ACF since that time. For the past seven years I've served on the board, and had the pleasure of serving as President for the term of 2009-2010, and Vice President just prior to my move to San Diego. The IE Chapter was awarded "Chapter Achievement Award" 2011 under my Presidency, and I was awarded a "Cutting Edge Award" from National President Michael Ty in 2011, along with Chef of the Year in 2010 and 2004. And I give the Glory to God. With now my transition to San Diego, I am truly honored to serve as your Vice President and to grow with our chapter.

I look forward to meeting more of our members, and bringing in new ones as well. I know that this chapter is very active, and I am blessed to have the opportunity to "Move" forward with you all. I know what it takes to keep a chapter "Alive", and that is a body of Culinarians that are willing to get involved. So I can't encourage you enough to come on out and support the chapter.

I plan on giving it my best to work alongside the great board members to grow and strengthen our chapter to its full capacity. We recently had our first board meeting, and I already feel the energy! So let's all work together and make this a spectacular year for Chefs De Cuisine San Diego.

For those of you who I have not had the benefit of meeting quite yet, please feel free to contact me or approach me at any of our local meetings. It would be my pleasure to get to know our fellow members.

Thank you and God bless,
Chef Ricardo Santana

The Chef of the Year Dinner Menu

*Chef selection of tray passed appetizers
Sushi selection*

SIT DOWN DINNER:

Vitelo Tonato, garni of Capers and Cornichons

Heirloom Tomato on Boston Bib Lettuce with Smoked Gouda & crispy Maui Onions with Balsamic Vinaigrette

*Duet of Beef Tenderloin stuffed with Goose Liver Pate wrapped in apple smoked bacon, Cabernet sauce and Grilled
Swordfish Blood Orange Sauce*

*Wasabi Mashed Potato
Winter Vegetable Medley*

Fresh Raspberry Tart, Godiva Chocolate Sauce

NEWS....
*ITEMS OF INTEREST
FOR & ABOUT
MEMBERS
OF THE
CHEFS DE CUISINE
ASSOCIATION OF
SAN DIEGO*

**BIRTHDAYS
IN JANUARY**

**3: JOHN HAEDRICH
7: LUCIANO CANILLAS**

**ANNIVERSARIES
IN JANUARY**

25: JEFF FORD

OPEN MONTHS FOR HOSTING A GENERAL MEETING in 2012

\$15.00 dinner fee & prize opportunity drawing unless otherwise noted

If any Chef would like to host any of the Months for 2011 give David Chenelle a call at 619-248-0538 or E-mail me at [che-flegere@cox.net](mailto:flegere@cox.net)

We don't necessarily have to have a sit down dinner. If a purveyor would like to showcase their warehouse, offer something to eat, we can have a product sampling and a seminar. We still need to conduct our reports as required by law and collect a minimal fee at the door. Don't wait; give me a call so I can fit you in.

The following Months will be hosted by the following Chefs. All general meetings start at 6:00 PM.

2012 GENERAL MEETINGS:

January 29th: Crowne Plaza Hotel, Chef of the Year Awards Banquet, Price: Student members: \$35.00, All other Members \$45.00, Please come out and SUPPORT YOUR CHAPTER

February thru December is ALL OPEN

Please contact Ricardo Santana, your new Vice President

BOARD MEETINGS

4:00 PM

Upcoming Community, Educational or Special Events

We welcome your involvement, support and volunteerism with the Professional and Community Partners of the Chefs de Cuisine Association of San Diego. Please contact David Chenelle or Michael Ames for further information.

Upcoming 2012 events,

The upcoming Months are going to be some fun months. We have many events slotted. Please be a volunteer, participate, attend and support. The Board of Directors looks forward to seeing you.

We will be following up with this soon. Look at our Facebook page or our website.

Saint Patricks Day Parade
Chefs Fire up the Iron Horse
The Gourmet experience

More events are coming up. Be there and have fun with the most active Chefs Chapter in the Country.



Photos from our December General Meeting & Christmas Dinner at the Holiday Inn by the Bay. Thanks to Executive Chef Michael Ames and the staff for being our hosts.

Thanks to our Purveyors: Jones Dairy, Contessa Shrimp, St. Trpoez Bakery, Sushi On A Roll & The Holiday Inn.

and to those who donated to the raffle: Teresa Preston, the Chefs de Cuisine & Specialty Produce.



President David Chenelle receives the Cutting Edge Award from the American Culinary Federation



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*The Officers & The Board of Directors
2012 - 2013*



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AAC, CCA**

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Email: rreidiii@cox.net

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David Chenelle**

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**Chairman of the Board:
Michael Ames**

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Joe Orate

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**Vice-President
Ricardo Santana**

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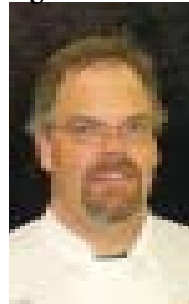


Lee Blackmore

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Membership & Volunteer Chair

Sargeant At Arms



**Treasurer
Todd Bull**

Cell: 619-727-1820
Email: bulltodd@aol.com
Culinary Explorers Chair

not pictured

Steve Rodriguez

Mike Archer

President's strategic plan for January 2012 to December 2013

Fiduciary Responsibility

- Continue to manage the Chefs de Cuisine Association of San Diego as a nonprofit corporate business not as a social supper/drinking club.
- Perform in a manner recognizing that the ACF Chefs de Cuisine Association of San Diego mission is to serve the needs of members.
- Continue to provide transparent accountability for spending and investing of funds.
- Continue implementing standard policies and procedures that govern the judicious spending of funds.
- Continue presenting a manageable budget that recognizes flexibility and positive cash flow.
- Work on developing membership funds to this chapter financially that are sensible and equitable.

Membership Empowerment

- Establish confidence within the Chefs de Cuisine Association of San Diego to develop a cohesive administration involving the expertise of our members from all levels.
- Encourage member participation in fostering a positive experience through chapter meetings, committee involvement, special events, culinary competitions and charitable community involvement.
- Redefine and provide tools to enhance membership recruitment and grassroots volunteer efforts as defined by the Special events and charitable acts that we are involved in.
- Create a tight bond with the culinary educators of the local culinary institutes by involving the culinary students in the special events that we do as well as having them participate in the culinary competitions.

Building for the Future

- Continue with our successes of the past administration in building our future Chefs with the volunteer to membership program
- Continue to develop program incentives to ease the transition from Student Culinarian to Culinarian.
- Provide networking and mentoring opportunities to cultivate future chapter leaders.
- Further develop partnerships by reaching out to non-traditional culinary chefs recruiting them through our local membership
- Work with our "Culinary Explorer Post learning for life" and other industry alliances to develop stronger ties with our secondary programs as Junior and Student Culinarians transition into the gastronomic career & continue their education.
- Finalize and develop our food trailer for future events
- Establishing the Education Foundation as the source for future scholarships for the Junior, Student Culinarians and professionals by working alongside other alliances to further the Education Foundations multi-faceted endeavors
- Investigate and execute any means of acquiring grants for the education Foundation and explore a way of establishing a Culinary Innovation Center so the Chefs de Cuisine of San Diego can have a central office and venue to hold future meetings of all types without having to go from Restaurant to Hotel to independent venue each and every month just to hold meetings. Every other nonprofit has a central office of operations, why don't we have one?

Membership Value and Growth

- Continue to promote the "volunteer for membership" program for our Student Culinarians
- Create and support the certification committee to uphold the ACF's standard for certification in our industry.
- Research, update and improve our by-laws so that it reflects and is compliant with the current ACF rules and regulations.
- Effectively communicate information in a timely manner.

Public Awareness

- Create a strategic public relations vision by focusing and promoting the events and special functions that the Chefs de Cuisine of San Diego is involved with. As of 2010, we have made it into the ACF National Culinary review 5 times; the President has been awarded the Presidential medallion and the Vice president the cutting edge award. This recognition has never taken place before 2010. Our members have made TV appearances, been in the newspaper, worked with food network stars, been on the news and radio. As the New Year approaches this will only increase as we move forward.
- Continue to grow our partnership with the local Food and Beverage alliances and challenge this Chapter to reach out to the local Schools and follow the guidelines with the “adopt a School” program set forth by the Education department and the US Department of Agriculture and Health and Human Services;
- Uphold and further collaborate our relationship with US Armed Forces that is present in San Diego.

The list above contains all that I am envisioning for this Chapter to take the next step to grow into the next several levels and become the truly remarkable Chapter that it is. Realistically even if we accomplish ½ of this list, I will be happy that we have progressed that far.



Above and Right: San Diego Job Corps Culinarians help prep and serve the Christmas Dinner for Becky’s House on the 15th



Left and Below: Holiday Inn staff with the assistance of Chef and Student Culinarian Members help prepare and serve the Stand Up For Kids dinner on the 22nd



The proposed changes to the By-Laws of the Association are presented here this month and next and will be voted on in March.



Chefs de Cuisine Association of San Diego, Inc.

A Member of the National American Federation (ACF)

REVISION OF BY LAWS

9-4-2010

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The Culinarian's Code

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I will protect all members from the use of unfair means, unnecessary risks and unethical behavior when used against them for another's personal gain.

I will support the success, growth, and future of my colleagues and this great federation.

Revised Culinarians' Code that was submitted, approved & passed at the Board of Governors meeting on August 3, 2010 at the ACF National Convention

DEFINITIONS

CULINARIAN: ~~A chef, a cook, a person occupied in the food preparation.~~

A chef, a cook, a pastry chef or cook, a person whose occupation is in the culinary food preparation industry.

CHEF: ~~The Chief of the Kitchen, skilled in food preparation, who has charge of the Kitchen personnel in an establishment. Who Plans menus, orders food, directs & assists cooks, trains apprentices, prepares special dishes. Also a cook.~~

The person who is in charge of the Kitchen and Kitchen personnel in an establishment that is responsible for the production of Food. A person who plans menus, orders and or purchases food, directs trains and assists cooks, prepares special dishes & is directly responsible for the food and labor cost of their department. Also must be a Culinarian.

MEMBERSHIP

Article 1: Title of Corporation

This Association shall be known as the Chefs de Cuisine Association of San Diego, California, inc. and shall be conducted as a nonprofit business association incorporated under the laws of the Sate of California. The principal aims and objectives of this Association are:

- To promote, strengthen and develop those bonds of Friendship which **should** exist among members of this profession.
- To study, discuss and protect its moral, fiscal and legal interests, whenever it may be necessary.
- To foster educational programs with lectures, seminars and demonstrations by professional culinary experts, ~~thus keeping abreast of any new developments in the culinary industry~~ or authorities that have been officially approved by the Board of Directors that can keep us informed thus keeping abreast of any new developments

in the culinary industry.

Annually, at the August meeting ~~of the elected Board of Directors of the Chefs de Cuisine Association of San Diego, CA, inc. it is required that a vote be called for as to affiliating with any National Federation of Chefs Organization for the upcoming year.~~ of the Board of Directors of the Chefs de Cuisine Association of San Diego, CA, inc; it is required that a vote be called for to determine whether the Chefs de Cuisine Association will be affiliated with the American Culinary Federation (ACF) for the upcoming year. It is necessary that this Associations' elected secretary send a registered letter to the attention of the National President of the ~~organization~~ ACF containing the results of said vote. Said vote will be conducted annually for not more than one year at a time. A simple majority of the elected officers and Board members that are present providing a quorum has been established to hold said vote in the first place, will decide the outcome.

MEMBERSHIP

Article 2: Member Classifications

This association shall be composed of the following membership classification titles:

~~Active~~ Professional Culinarian

~~Provisional~~ Culinarian

~~Junior~~ Student Culinarian

Junior Culinarian

~~Senior/Lifetime~~ Senior Professional Culinarian

Allied

Associate

~~Social~~ Culinary Enthusiast

Honorary

There shall be no discrimination in regard to sex, race, color, creed, politics or national origin.

~~All references to he, him or his also means she, her or hers:~~

All members shall be regarded as members regardless of gender in the by-laws general description. Clarity to specific gender will only be used when a member has approached, communicated or has otherwise gained the attention of the Board where it has become necessary to record said members gender or name. In the case where anonymity is needed in order to protect the members' identity then said member will be referred to simply as "member".

~~Article 3: Application for Membership~~

~~All prospective members must file a written application by filling out the Chefs de Cuisine Ass'n of San Diego, CA, inc. approved "Application" form for the Chefs de Cuisine Association~~

Article 3A: Application for local membership of the Chefs de Cuisine Assoc. of San Diego

To join the local Chefs de Cuisine Association Chapter apart from the ACF membership; all prospective members must file an official Chefs de Cuisine Assoc. application form and hand it in personally mail, fax or e-mail it to the Secretary of the Chapter.

The applicant must be a person of good moral standing ~~in the community. The prospective member must attend two (2) general meeting so that the applicant can be introduced to the membership before any action is taken on the application.~~ The prospective member must attend one (1) general meeting before any action is taken on the application.

All statements in the application, either professional or otherwise must be true and verifiable. Any misstatement of facts, errors or falsehoods is cause for automatic rejection.

Upon an unfavorable vote or the applicant's refusal to be initiated, the applicant shall be denied and any of the collected fees, less expenses shall be returned forthwith.

The application must be sponsored and signed by two (2) members, either Professional, Culinarian or Senior/Lifetime members in good standing and submitted to the membership committee chair along with ~~the initiation fee and~~ the first year's dues. The membership chair must verify the accuracy of the statements and forward the file to the Secretary who, upon the majority vote of the Board, shall notify the applicant with the time, date, and location of the next General meeting. ~~So that the applicant will be present~~ Thusly, the applicant will be notified and present in order to be sworn into the Chefs de Cuisine Assoc. of San Diego, CA, Inc.

~~At the acceptance meeting the President shall introduce the prospective member, title and credentials, to the membership. Upon being sworn in, a copy of the application and National Organization fees shall be forwarded to the National Office and the National Publication, by the Secretary. (if applicable.)~~

~~Upon an unfavorable vote or the applicants refusal to be initiated, the applicant shall be denied and the fees, less expenses, returned forthwith. (This is placed earlier in the articles)~~

~~Any member in good standing transferring from another Chapter shall be exempt from payment for the initiation fee and current year's dues. He or she must be duly sworn in at a regular meeting, after attending the required two general meetings.~~

At the General meeting the President shall introduce the prospective member, title and credentials to the membership. Upon being sworn in the prospective member shall be recognized as a new member of the Chefs de Cuisine Association of San Diego upon which the Board Members that are present are compelled to congratulate the new member. The Secretary is responsible for presenting the member with their nametag, plaque (if applicable) and copy of by-laws.

ARTICLE 3B: Membership

Application for ACF National Membership

We strongly urge all local membership to join the ACF.

The Chefs de Cuisine Association is affiliated with the ACF as a National Chapter. Any member who is a member of the National ACF facet of the Chefs de Cuisine Assoc of San Diego is also a de facto dues paying member of the Chapter. The member must have in their possession an ACF membership card that states they are a member of ACF CA063 Chefs de

Cuisine Assoc. of San Diego. Without this membership card the member can not prove they are indeed a member of the ACF facet of this Assoc.

If a member wishes to join the ACF they can do so by going on the ACF website under “Chapters”, find the Chefs de Cuisine Assoc. of San Diego chapter membership and proceed to sign up. The National Office will take care of all payments. The Chefs de Cuisine Assoc no longer handles any payments to the National ACF therefore the member must make all arrangements for payment to the ACF for annual membership.

For transfers into the Chefs de Cuisine Assoc ACF CA063, one must go to the National ACF website and sign under the appropriate icon for transfers. Once done, the member is obligated to show the Secretary a copy of their receipt or invoice.

All transferring members must file an application form of the Chefs de Cuisine Assoc of San Diego for information purposes and be duly sworn in at the next regular general meeting.

ARTICLE 4: Membership **Definition of Membership Classifications**

~~ARTICLE 4: Active Member~~

~~Any Executive Chef, Pastry Chef, Executive Sous Chef supervising five (5) or more cooks, who can satisfactorily prove to have been employed in a well – know establishment or establishments (i.e., first class house, in the trade) over a period of five (5) years with a least two (2) years as the Executive Chef, Pastry Chef, Executive Sous Chef can become a member upon satisfying the conditions outlined in Article 3:~~

~~Any accredited Culinary Educator employed full time (minimum 32 hours per week) as an instructor or teacher in a accredited institution of higher learning for a period of two (2) years may become a active member~~

~~Any Culinary Educator employed as an instructor or teacher in a post secondary Culinary School or institutions Culinary Arts program for a period of at least five (5) years full time (minimum 32 hours per week) may become a active member:~~

~~Any Corporate, research or consulting Chef employed in a well known food related establishment or firm for a period of at least two (2) years may become a active member.~~

~~Any Active Member, in good standing in another chapter and moving permanently to the San Diego area shall be accepted as a active member upon satisfying the conditions outlined in, Article 4, Paragraph 1.~~

~~Any Provisional Member, upon satisfying the conditions outlined in, Article 4, Paragraph 1, may become a Active Member upon a favorable vote by the Chapters Board of Directors.~~

ARTICLE 4A: Professional Culinarian

Any Executive Chef, Pastry Chef, Chef, Culinary Educator, Kitchen Manager, Corporate, Research or Consulting Chef, Executive Sous Chef or Sous Chef that has held any of the management level positions described for a minimum of 1 continuous year and has been employed for three years of full-time employment in the culinary profession may become a

Professional Culinarian Member.

~~ARTICLE 5: Provisional Member~~

~~Any Executive Chef, Sous Chef or Pastry Chef, supervising less than five (5) cooks, second cook, station cook or pastry cook employed as a Culinarian in a well-known establishment for at least three (3) years can become a Provisional member upon satisfying the conditions outlined in Article 3.~~

~~Any Culinary Educator employed full time (minimum 32 hours per week) for less than five (5) years in a post secondary culinary school or institutions Culinary arts program, may become a provisional member.~~

~~Any Junior member of this association with three (3) years will become a provisional member upon applying to the Chapters Board and a favorable vote by this Chapters Board~~

ARTICLE 4B: CULINARIAN

Any Cook or Pastry Cook of any position that is not in a supervisory level that has held this position for at least 6 months of full time employment. A Culinarian should be pursuing on-the-job training and experience necessary to advance to the membership level of Professional Culinarian. Any Student Culinarian Member that has acquired a full time position in a Food Establishment and has graduated from a Culinary School or Institute. A Culinarian membership is subject to a limit of five years.

Article 4C: STUDENT CULINARIAN

A Student Culinarian is a student or apprentice with less than two years full-time employment, a student enrolled in an accredited postsecondary culinary education program, or a registered apprentice as defined by the ACF apprenticeship training program. A student membership is subject to a limit of four years

~~ARTICLE 6: JUNIOR~~

~~Any Cook or Pastry Cook with less than three years experience can become a Junior Member upon satisfying the conditions in Article 3.~~

~~Any Culinary Arts Student registered in an approved Culinary Arts School or Post-Secondary Institutions Culinary Arts program can become a Junior Member upon satisfying the conditions in Article 3.~~

~~Any Culinary Apprentice of good moral standing employed in an approved food service establishment under the supervision of a qualified can become a junior member upon satisfying the conditions in Article 3.~~

~~Junior Membership in this association shall not exceed a period of three (3) years or until graduation, whichever comes first. However, upon approval by the Membership Chair and the Board of Directors, a Junior Member may be extended for one (1) year. Junior Members must make a written request to the Membership Chair in order for this action to take place.~~

~~After the three (3) year period has expired and approved by the Board of Directors, the Junior Member must be initiated into the Association as a Provisional Member at a General~~

~~Meeting. The current years additional dues between junior and Provisional status shall be waived.~~

ARTICLE 4D: JUNIOR MEMBER

A Junior Culinarian is a high-school student between 16 and 18 years of age. Junior Culinarians shall have no vote

~~ARTICLE 7:~~ **ARTICLE 4E: SENIOR PROFESSIONAL CULINARIAN MEMBER**

Only applicable to any Professional or Culinarian Member in good standing.

Any Member in good standing for ten (10) years, and under the age of 62 that is retired from the Culinary Profession may become a Senior Member.

Any Member in good standing for ten (10) years, upon reaching the age of 62 and is retired from the culinary profession, may become a Senior/Lifetime member.

Any Member in good standing for ten (10) years and forced to retire from the Culinary Profession due to illness and not holding any other job, may become a Senior/Lifetime member.

Senior/Lifetime members do not pay any National dues. At the discretion of the Board of Directors, Senior/Lifetime members may be assessed a fee to help cover the ~~cost of Chapter benefits and "The Stockpot".~~ Operational costs of the Chefs de Cuisine Assoc. of San Diego.

~~Article 8:~~ **Article 4F: Allied Member**

Shall be a person employed in a field related to the Culinary profession (such as but not limited to dietetics, home economist, food stylist, food and beverage manager, etc.) who does not qualify as an ~~Active, Provisional or Junior Member~~ who does not qualify at any level of professional membership of the ACF. Additionally, any person who wishes to support and promote the ACF and Culinary profession may become an Allied Member. Allied Members shall have no voting rights and cannot hold elected national or local office.

~~Article 9:~~ **Article 4G: Associate Member**

~~Any person of good moral standing or any reputable company catering to the food industry may become an Associate Member upon satisfying the prerequisites outlined in Chapter 1, Article 3.~~

An Associate Member shall be a representative of a group, purveyor, company or corporation providing products or services to the culinary profession. Associate Members shall have no voting rights and cannot hold national or local office

~~Article 10: Social Member:~~ **Article 4H: Culinary Enthusiast Member**

~~Any at the discretion of, and upon a majority vote of the Board of directors of the Chefs de Cuisine Association of San Diego, CA inc. may hold a membership as a Social Member. Social Members are entitled to a monthly copy of the Stockpot. Social Members may not vote nor hold office in this Chapter. Social Members are not covered by Chapter benefits.~~

A Culinary Enthusiast Member shall be a person of the general non-food professional community that has a passion for the culinary arts. A Culinary Enthusiast Member shall have no voting privileges. A Culinary Enthusiast member cannot hold national or local office.

~~Article 11: Honorary Member~~ **Article 4I: Honorary Member**

Shall be a person of note, nominated by this Chapters President and **unanimously approved** by this Chapters Board of Directors. Shall not be charged any local Chapter dues or fees. Shall not be eligible to vote, hold elected or appointed office

~~Article 12: Certification~~

~~All Active, Provisional and Junior Members are encouraged to take the necessary steps to become AFEI Certified and to recertify at the next upward level when their current certification expires, if possible~~

~~The certification chair shall encourage all members toward these goals and provide them with the opportunity to accumulate the required points through Seminars, Courses, Committee Work, Culinary Art Show participation, Meeting and Convention Attendance, etc.~~

Article 12: Certification:

A correction on placement of this article. It should be installed later in the by-laws with definitions in its own section exactly defining the purpose, committee chairs involved, each category of certification levels, etc.

BY-Laws History & Revision

Changes	Approving Manager	Date
Initial Publication	Bob Chester, President	12-5-1994
Approved unanimously	Active & Senior members present at General Meeting	2-20-1995
Approved by Roll Call	Bob Buby, Secretary	3-1-1995
Revisions submitted for approval	Submitted by David Chenelle, VP & Treasurer	9-6-2011

CHEFS OF THE YEAR

*1976 William Thomson, CEC, AAC
*1977 Felix Desono, CEC, AAC
*1978 Art Davis, CEC, AAC
*1979 Stephen Crity, CEC, CCE, AAC
*1980 Raymond Hilliger, CEC, AAC
*1981 Frank Happle, CEC, AAC
*1982 John Devaney, CEC, AAC
*1983 Apostolos Boutris, CEC, AAC
1984 Jay Pastoral, CEC, AAC
1985 Stephen Spencer, CEC, AAC
*1986 Robert Landry, AAC
1987 Karl Engstrom, CCE
*1988 AJ Vollenweider
*1989 Fred Krall, CEC, CCE
1990 Rolf Jung, CEC, AAC
1991 Robert Chester, CEC, CCE, AAC
1992 Brad Peters, CWC, CCE
1993 Tony Rossi, CEC
1994 Joaquin Cueva
1995 Robert McMatns, CEPC
1996 David Morse, CEC
1997 Jerry Dollar, CEC
1998 Robert McDaniel
*1999 Bob Buby, CEC
2000 Raul Hernandez
2001 Fred Rodriguez, CEC
2002 Macario Gonzalez
2003 Roberto Robles
2004 Ted Borce, CCE
2005 Joe Olmos
2006 Michael Ames
2007 Jose Duran
2008 David Chenelle
2009 Jeff Roberto
2010 Mark Sullivan
2011 Tom Adams

* Deceased

PURVEYORS OF THE YEAR

1982 T & R Produce
1983 Mocerri Produce
1984 Certified American Supply
1985 Hamilton Meat Co
1986 Chesapeake Fish Co
1987 Sam's Cheesecake
1988 Pro-Edge Knife Co.
1989 Central Meat Co
1990 Kraft Food Service
1991 Superior Coffee
1992 S E Rykoff Co
1993 Tarantino Foods
1994 Sysco Foodservices
1995 Sam's Juice Co
1996 A la Francaise Bakery
1997 Joseph Webb Foods
1998 Challenge Dairy
1999 American Produce Distributors
2000 Custom Foods
2001 Culinary Foods/Tyson
2002 Food Sales West
2003 US Foodservice/Joseph Webb
2004 Newport Meat Company
2005 Culinary Specialties
2006 Appetizers, Inc.
2007 West Central Produce
2008 Chef Works
2009 Colors Gourmet Pizza
2010 Tarantino Foods
2011 Specialty Produce

PAST PRESIDENTS

1961, 1962, 1963: *William Thomson, CEC, AAC
1964: *Stephen Crity, CEC, CCE, AAC
1965, 1966: *Al Zito
1967: *Stephen Crity, CEC, CCE, AAC
1968: *Raymond Hilliger, CEC, AAC
1969, 1970: *Stephen Crity, CEC, CCE, AAC
1971: *Abe Sidman
1972, 1973: *Raymond Hilliger, CEC, AAC
1974: *Frank Happle, CEC, AAC
1975, 1976: *Stephen Crity, CEC, CCE, AAC
1977: *Raymond Hilliger, CEC, AAC
1978, 1979: *Felix Desono, CEC, AAC
1980, 1981: *Apostolos Boutris, CEC, AAC
1982, 1983: *Frank Happle, CEC, AAC
1984, 1985, 1986, 1987: Stephen Spencer, CEC, AAC
1988, 1989, 1990: * Fred Krall, CEC, CCE
1991: *Apostolos Boutris, CEC, AAC
1992, 1993, 1994, 1995, 1996, 1997: Bob Chester, CEC, CCE, AAC
1998, 1999, 2000, 2001, 2002, 2003: Bob McDaniel, CEC
2004, 2005: Jay Pastoral, CEC, AAC
2006, 2007, 2008, 2009, 2010, 2011: **Michael Ames**

The Ray Hilliger Foundation

The Ray Hilliger Fund has been established to raise money for continued education for our membership. Raymond felt strongly that each meeting should have a purpose and that everyone should leave with something more than when they came. In honor of Raymond we are accepting donations to further the Fund that will allow us to pay a stipend to a guest speaker that may enlighten our membership.

We are also accepting offers from members who would like to offer an informative presentation to the meeting or suggestions as to what types of speakers you would like to see presented.

Donations should be made to Chefs de Cuisine Association of San Diego (Raymond Hilliger Fund).

The Stockpot

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All the latest news about meetings, including maps, can now be found at the Chefs de Cuisine Association of San Diego's web sites:

www.sdchefsdecuisine.com

www.orgsites.com/ca/sd-chefs/

Many photos from the Chefs de Cuisine's 22-days of activities at the 2010 San Diego County Fair can be found and are available to download from

www.sdchefsdecuisine.com



Jeff Abelsohn
Vice President of Culinary Relations



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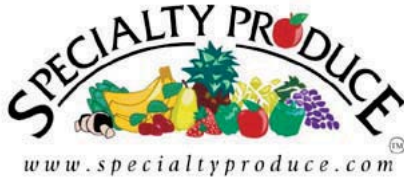
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**CHEFS DE CUISINE ASSOCIATION
OF SAN DIEGO
2011 PURVEYOR OF THE YEAR**

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