

Arrowhead Professional Chefs Association

P.O. Box 16486 Duluth, MN. 55816



April Meeting Minutes:

Thanks to Gary and Grandma's for hosting the meeting.

The order of business was, introductions, Minutes accepted, Treasures report accepted.

Right to brunch, great showing!! 371(135comp, 61 1/2price)\$ 1000 to the Food Shelf.

For next year, just 1 omelet station(with 4 cooks)one consolidated donation person.

Booked for last Sunday in March next year! 3/27/2011

Time to vote for new board members. Ballots in by the next meeting or E-mail me for ballot, and send it to Gary.

6 names for board members.

Kevin discussed relay for life, need commitment from 10-12 people, food donations for booth, help relay.

Cooking up a cure T-shirts also available.

Kevin Ilenda chefkevin@freshworksmn.com

Next meeting: Monday, May 10, 2010 at 6pm

From Arlene:

This month's educational spotlight will be with Sara Shaffer from the Minnesota Department of Health. Sara will do a PowerPoint presentation for us and give us an update on the changes that are coming to the state food code that will affect everyone. She will also be on hand to answer those burning questions about food safety you have been wondering about. Bring other cooks and chefs from your operation to this action packed informative session.

Date: Monday May 10

Time: 6:00 p.m.

Location: Secondary Tech Dining Room, Central High School

Host: Chef Glen D'Amour

