

MEETING NOTES
ANNUAL GENERAL MEETING
Monday, April 9, 2018
The Matrix Hotel

ACTION

1. Meeting called to order Stanley Townsend
Stanley called the meeting to order at 8:14pm. A big thank you to Chef Biren and the Matrix Hotel staff for hosting us, and for a wonderful meal.

Stanley introduced himself and the board members. Stanley referenced the printed reports and materials on the tables.
2. President's AGM Report Stanley Townsend
See attached report.
3.
 - Call for Proxies Simon Smotkowicz
Lisa submitted proxies on behalf of Tammy LeBlanc & Andreas Wiel.
 - Motion to accept the 2017 AGM Meeting Notes
Jason Wild motioned, seconded by Stephanie Stolk, all in favour. Carried to have the minutes accepted as circulated.
4. Treasurer's AGM Report David Edmondson
See attached report.
 - Motion to approve audited financial statement
Sieg Bressmer motioned, Conrad Courchesne seconded, all in favour. Financial Statements Approval carried.
 - Motion to approve appointment of auditors for 2018
Sieg Bressmer, Christian Wolff, Ihab Rafah and John Kramshoj volunteered as the 2018 audit committee. Peter Keith motioned, seconded by Marvin Karenko, all in favour. Carried.
 - Motion to approve covering Ron Wong's Expenses to attend PEI Conference on behalf of Board
Ihab Rafah motioned, Pawan seconded. All in favour. Carried.
5. Elections John Bond
John thanked NAIT on behalf of the CCI Program and mentioned the May 26th Pig Roast and BBQ Dinner & Dance.

John invited anyone who is interested in running for positions to come forward.
 - Past President – Stanley Townsend
 - Running for President – Ron Wong, no other candidates. Ron Wong is the successful candidate. Elected.

- *Running for 1st Vice - Pierre Plamondon, no other interested candidates. Pierre is the successful candidate. Elected.*
 - *Running for 2nd Vice - Jason Wild, no other candidates. Jason Wild is the successful candidate. Elected.*
 - *Running for Secretary – Peter Keith, no other candidates. Peter Keith is the successful candidate. Elected.*
 - *Running for Treasurer – David Edmondson, no other candidates. David is the successful candidate. Elected.*
 - *Running for Membership Director – Alexander Kaygordov, no other candidates. Alexander is the successful candidate. Elected.*
 - *Junior Representative – Stephanie Stolk, no other candidates. Board appointed.*
 - *CCI Chair and Directors at Large are appointed by the Board. Marvin Karenko motioned, Peter Keith seconded. All in favour. Carried.*
6. • *Outstanding Member of the Year*
 Simon, Sieg & John Bond handed out the OMOY Ballots and collected votes as well as proxies already handed in. Sieg, John & David will tally votes. Winner to be supplied to Lisa and announced in June at the Awards Dinner.
- *Reference to Tabled Reports*
 Simon asked the guests if there are any question in regard to the reports. Jason Wild motioned to accept reports as circulated, seconded by Tom Egan. All in favour, motion carried.
7. *Induct New Members*
 Sieg Bressmer inducted Kevin Cryer, Joey Bonthoux, Roberto Laqui, Jeff Stuparyk and Yusuf Khan.
8. *50/50 Draw*
 John Bond was the winner of 50/50 draw. John donated his winnings to the Junior fundraising. \$145.00 to be deposited to Junior Account.
9. *OMOY*
 There was a tie between Sieg Bressmer and Steve Buzak, so a second vote was taken and tallied. Second tally is not a tie.
 John Bond motioned to destroy the votes, Stanley seconded. All in favour. Carried.
9. *Adjourn*
 Sieg Bressmer motions to adjourn, seconded by Carmen Capra. All in favour. Carried. Meeting adjourned at 8:55pm.
- Simon Smotkowicz
- Sieg Bressmer
- Stephanie Stolk
- Stanley Townsend

BOARD REPORTS:

PRESIDENT'S REPORT

As the outgoing President I would like to thank you all for your continued support of Edmonton Chefs. We are blessed to have an exceptional board of directors who have proactively created professional development opportunities for our members including outstanding workshops, socials and engagement activities for members and non members alike.

We are inclusive with a focus on community integration and have welcomed new Canadians, provided inner city schools with nutritious meals, engaged with Edmonton's multi cultural community and introduced nutritional components to elementary students.

We have celebrated and recognized Culinary excellence through our Chefs Collaborative Dinners at NAIT. Top Edmonton Chefs including our last roster of all Women Chefs have stepped up to the plate in support of our organization.

We welcomed the new brigade of talented chefs from Roger's Place and were provided with a VIP social mixer that was favorably received by members and none members in March. One of our greatest accomplishments is the ongoing success of the High school Competition over 400 students have competed and some have come full circle and are now accomplished Chefs.

As from the start the Edmonton branch has created culinary history. Bruno Marti described us aptly "Edmonton is culinary hot spot of talent." We are recognized and respected Nationally and Internationally. Many thanks to our very own Simon Smotkowicz who has worked tirelessly to support our organization on all levels providing leadership and mentoring. We look forward to continuing growth and involvement as the Culinary Federation

Lastly many thanks to all women in our organization especially our tireless admin support Lisa and Jr Rep Stephanie for your contributions and keeping us well-grounded and on track –no easy feat. Many thanks.

Stanley Townsend
President, edmontonCHEFS.ca

TREASURER'S REPORT

Summary

The 2017 calendar year has been productive and financially solid for CCF Edmonton. The branch is in a sound financial position with a conservative long-term interest bearing GIC portfolio. We have moved \$10,000 from GIC's this year to our current account and at December 31, 2017 the current balance was \$17,484.76. Note, that the current balance as of the March 2, 2018 board meeting was \$25,023.71.

Income for all sources in 2017 was \$58,935.71 with all expenses and current payables are up to date and no outstanding bills owing at year end. Total expenses for 2017 were \$58,355.20, leaving a net surplus for the year of \$811.92.

Notes to the Treasurer's Report

1. Audit report announcement – the audit committee has examined the financial records of CCF Edmonton and determined that in all material ways they reflect the current financial position.
2. Income Statement Items for the fiscal period ended December 31, 2017
 - a. Ordinary income – total income from all activities for 2017 was \$58,935.71
 - b. Expenses – total expenses from all activities for 2017 was \$58, 355.20
 - c. Other income (interest income from GIC’s) – \$231.41.
 - d. Total surplus (net income) for 2017 – \$811.92
3. Balance sheet Items as at December 31, 2017
 - a. Assets
 - i. Current account - \$17,484.76
 - ii. Inventory - \$395.85
 - iii. Treasurer’s cash float - \$225.00
 - iv. Long-term assets (GIC’s)
 1. 18 month - \$10,000
 2. 3 year – \$26,261.69
 - b. No current or long-term liabilities – (i.e. no debts or monies owing)
 - c. Equity position for December 31, 2017 - \$45,117.12
4. The GIC portfolio earned \$231.41 by year end
 - a) 18 Month - 1.6 % GIC
 - i. maturity date is February 19, 2019
 - ii. projected maturity value of \$10,242.12
 - b) Three year - 2.0 % GIC
 - i. maturity date is August 18, 2020
 - ii. projected maturity value of \$27,869.12
5. The audit committee meeting Recommends that Moneris be examined to determine if more cost effective online transaction handling is possible – options may include: Elavon, Ingenico, and Vantiv.

CCF	1:08 PM
Edmonton	05/04/18
Balance Sheet	Accrual Basis
As of 31 December 2017	31 Dec 17
ASSETS	
Current Assets	
Chequing/Savings	
CIBC - Branch Account	17,484.76
Total Chequing/Savings	17,484.76

	Other Current Assets	
	Inventory Asset	395.85
	Treasurer's Cash Float	<u>225.00</u>
	Total Other Current Assets	<u>620.85</u>
	Total Current Assets	18,105.61
	Other Assets	
	18 Month Long Term Investment	10,000.00
	3 Year Long Term Investment	<u>26,261.69</u>
	Total Other Assets	<u>36,261.69</u>
TOTAL ASSETS		<u><u>54,367.30</u></u>
	LIABILITIES & EQUITY	
	Equity	
	Opening Bal Equity	45,117.12
	Retained Earnings	8,438.26
	Net Income	<u>811.92</u>
	Total Equity	<u>54,367.30</u>
TOTAL LIABILITIES & EQUITY		<u><u>54,367.30</u></u>

David Edmonson
Treasurer, edmontonCHEFS.ca

1ST VICE PRESIDENT REPORT

I would like to thank all the members and their guest for their support and attendance at the of edmontonCHEFS.ca workshops this year.

In November, we hosted a High-end Charcuterie Workshop. Peter and Wil, the co-owners of Mewlys, put on a workshop showing us some of the things they are working on. Jessica Fasoli, owner of Bear and Flower farm, shared her and her husband's philosophy and gave us background on their Out-door Free-range natural pig farm. She gave the group insight on her movement to be raising pigs in pastures and living 100% outdoors and supplementing their feed to be high in Omega-3s. Wil showed us his craft breaking down, butchering one of Jessica's pigs, and then walking us through making fresh sausages. Peter gave us background on the creation of Mewlys and their Secret Meat Club. He also highlighted some of their cured and smoked meats, pickle veggies, and gave his key principles on how to create put a nice Charcuterie board together for parties and functions.

In February, I coordinated a Chocolate Workshop with Mark Pennington and Cacao Barry. Mark featured one of his ambassadors, Christophe Bonzon, a Swiss Master Chocolatier. It was well attended with over 100 members and guests. Christophe showed us how to make some of his recipes and chocolate sculptures, then of course, samples were passed around for all to enjoy. A special thank you to Pastry Chefs Norm Brownlee and Enrico Caparas, and their student assistants Alicia Pillar, and Linda Sutherland for all their help and assistance. On April 23, We are hosting a Social Media Workshop, in Salon 3 at the Shaw Conference Centre, where we have a Social Media Expert Linda Hoang, giving us insights on the Social Media Revolution. Curtis Comeau, will be doing Free head shots, and we will have three

special panelists, Paul Shuffelt, Nate Box, and Imran Gill discussing and answering question about the frenzy.

Thank you to all who attended and we welcome everyone to the upcoming workshops. We look forward to offering new and exciting ones next year. If you have something you would like to see or do, please bring them forward and we will see how we can make them happen.

Ron Wong
1st Vice President, edmontonCHEFS.ca

SECRETARY REPORT

Dear members,

This is my last secretary report!

They say that behind every successful man there is a great lady well I believe we can say that behind any successful organization is a great administrator. And when it comes to our association our administrator Lisa Evangelos is such a person. Her quick mind, her work and attention to detail has made my work as your secretary great allowing me and the board to concentrate on initiatives that I believe bring value to our membership.

I have no doubt that our next Secretary and board of directors will achieve great things I wish them the best and look forward to supporting them to the best of my abilities.

I thank you for your continued support,

Simon Smotkowicz
Secretary, edmontonCHEFS.ca

C.C.I. REPORT

The Certified Chef De Cuisine program is alive and well, as we are three quarters through the current course, that will finish in late June this year. This is our eighth program at NAIT and once again I would like to thank Perry Michetti / Assoc. Dean of Hospitality and his crew for providing an excellent program. As for the next program it will begin next September. I highly encourage any member who is considering the program to ask questions as this is a great program – take that next step!! For dates & other information either check out NAIT's website or go to edmontonchefs.ca. If you have any additional questions please contact me at cci@edmontonchefs .ca

John Bond
CCI Chair, edmontonCHEFS.ca

MEMBERSHIP DIRECTOR REPORT

Good evening members. My name is Sieg Bressmer it has been a pleasure to serve as your membership director for the last 3 terms.

Our current membership numbers are as follow:

- National Members 87 with 12 new members
- Junior Members 50 with 12 new members
- Associate Members 27 with 3 new members

A number of new members are from Rogers Place where we had a Great mixer event March 19, there was a Great tour of this world class facility and not to forget the Great food and comradery.

It was a honor to serve the members and thank the board for great memories. And now for a new chapter to our future. I wish the new membership director all the best for the next term.

Sieg Bressmer
Membership Director, edmontonCHEFS.ca

JUNIOR MEMBERSHIP REPORT

The Juniors have had another busy but successful year. We tried to initiate a Junior Board of Directors but with everyone's busy school schedules this just didn't seem to work out, however I would like to say a big thank you to Heidi, Jose and Alex for taking time out of your busy schedules to help me out planning some of this year's events. This year we participated in the following:

- October - Culinary Slam
- December - Culinary Slam, Bake Sale Fundraiser
- January - Chef's Collaborative Dinner
- February - Valentine's Day Fundraiser
- March - Taste of Prince Edward Island Dinner featuring our very own Juniors!

This year alone our Junior's have managed to raise almost \$4500 in fundraising dollars for the trips to the National Conference in Prince Edward Island and the World Chef's Conference in Kuala Lumpur, Malaysia.

We have an amazing group of Junior Members, and I am proud to represent them. I look forward to another successful year!!

Stephanie Stolk
President, Junior Board, edmontonCHEFS.ca