

MEETING NOTES
ANNUAL GENERAL MEETING
Monday, April 8, 2019
Glendale Golf & Country Club

- | | ACTION |
|---|-----------------|
| <p>1. Meeting called to order
<i>Ron thanked Dan Brasiliero the Chef and Charlayne the Banquet Manager for a great meal. Meeting called to order at 7:45pm.</i></p> | Ron Wong |
| <p>2. Administration</p> <ul style="list-style-type: none">• Call for Proxies – <i>No proxies.</i>• Acceptance of the 2018 AGM Meeting Notes – <i>Simon Smotkowicz motioned, Ihab Rafeh seconded. All in favour. Carried. Meeting notes accepted as circulated.</i> | Peter Keith |
| <p>3. President's AGM Report
<i>Ron read his President's report, new board positions, learning curve for the new board. The board's focus this year is to try and reach out and have better membership engagement. See report attached.</i></p> | Ron Wong |
| <p>4. Treasurer's AGM Report
<i>David gave the Treasurer's Report. The 2018 year wasn't a great year fiscally for the association. We had to cancel a few events and lost deposits and such. We had a total revenue of \$58,500 but we had a total expense of \$72,000. We had a deficit of \$13,000 in expenses above and beyond our revenue. Typically we've been able to break even, but this year we did not since we didn't have a major fundraiser. The audit committee was Marvin Karenko, Christian Wolff, Ihab Rafeh and David Edmondson.</i></p> <ul style="list-style-type: none">• Motion to approve audited financial statement.
<i>Stephanie Stolk motioned, Tom Egan seconded.. All in favour. Carried.</i>• Motion to approve appointment of auditors for 2019.
<i>Stephen Kaiser volunteers, Sieg Bressmer volunteers, Norm Brownlee volunteers. Simon Smotkowicz motions, Tom Egan seconded. All in favour. Carried. Audit Committee appointed.</i>• Motion to approve covering Ron Wong's Expenses to attend Niagara Conference on behalf of Board.
<i>Jesse Kushneryk motioned, Tom Egan seconded. All in favour. Carried.</i> | David Edmondson |
| <p>5. Introductions
<i>Ron had everyone go around and introduce themselves. Ron notified the guests of the upcoming events.</i></p> | Ron Wong |

- April 15th Vertical Grower's Tour
- April 25th Hot Chefs Cool Beats
- May 5th Cinco de Mayo Pig Roast

6. **Outstanding Member of the Year**

Peter Keith

- Outstanding Member of the Year Vote
The votes were tallied, one clear winner. John Bond put forward a motion to destroy the ballots. David Edmondson motioned, Sieg Bressmer seconded. All in favour. Carried. Ballots destroyed.
- Reference to Tabled Reports
Peter made note to the guests of the tabled reports for the efficiency of the evening.

7. **New Business**

- *Sieg Bressmer wants to plan a membership blitz, where we put together a membership package and visit multiple non members to promote joining. **ACTION** - Sieg plans to assemble a sub committee to make these plans and present them to the May 2019 board meeting.*
- *David Edmondson recommended a job fair workshop for the 2019/2020 programming.*

8. **50/50 Draw**

Stephanie Stolk

*Stephanie did the 50/50 draw. Claude Buzon was the winner, and donated the winnings back to the Young Chef initiatives.
Lisa did the door prizes.*

9. **Adjourn**

Ron Wong

Sieg Bressmer motioned to adjourn the meeting, Stephen Kaiser seconded. All in favour. Carried. Meeting adjourned at 8:26pm.

BOARD REPORTS

PRESIDENT

It has been a busy year for the Edmonton Branch. With a new board in place, we are still finding our way. Our board's focus has been finding ways to keep membership engaged.

Workshops include:

Sturgeon Caviar Workshop @ Meuwleys (Oct.2018)
Cornell (Acadia Sturgeon) presentation and tasting
Meuwly's Artisan Food Market Tour
CF and Cacao Barry Chocolate Workshop (Nov. 2018)
Meuwlys Mixer (Mar.2019)
Vertical Grower's Greenhouse Tour & Kanu Tasting (Apr. 15, 2019)
Charcuterie Workshop - in progress (Apr. 29, 2019)

Special Events include:

International Chefs Day - A partnership with Prince Charles Elementary School where edmontonCHEFS.ca prepared a feast for 400 students and teachers on Nov. 9th. Theme – Healthy Foods for Growing Up.
High School Culinary Challenge - The 12th annual High School Challenge February 9, 2019 with 18 Edmonton and area high schools participated. The event sees 3 member teams prepare a three course menu for 6 people. 54 students competed in two shifts in the NAIT Culinary kitchens. All participating students qualify for fully sponsored progressive apprenticeships with edmontonCHEFS.ca and NAIT. The winners were announced at an Awards Dinner on March 4th at the Edmonton Convention Centre.

Fundraising Dinners:

Pig Roast, Cinco de Mayo (May 5, 2019)

National Conference Competitions:

Please congratulate our respective members who will be representing Edmonton:
Global World Chefs, Americas Competition (May 25, 2019):
Francis (Derick) Flores, GWC Canadian Champion
Edmonton Convention Centre
National Professional Competition (May 26—30, 2019):
Steve Buzak
Royal Glenora Club
National Young Chef's Competition (May 26—30, 2019):
Anthony Guy
RGD RD

Thank you to the board for their dedication and contributions throughout the year. A special thank you to Lisa, our administrator for all of her work and contributions in keeping us going. Thank you to all the members and associate members who have come out and supported our events throughout this past year. We are looking forward to planning next year's events to include more socials and workshops to engage more members. We welcome your suggestions, ideas, and thoughts.

Our association depends on its' membership. We are only as good as our membership's support and contributions. We are all in this together. There are many talented and diverse people in our association, and we look forward to working with you in the future to share your gifts and

talents with the rest of our association. Let's make our branch even better and the best that it can be!

Ron Wong
President, edmontonCHEFS.ca

1ST VICE PRESIDENT

As First Vice President I would like to thank our board members for all their hard work and dedication through out the year, and for the membership who supported and advanced our profession in so many ways. I would like to give a special thank you to our President Ron Wong who has lead us and encouraged us to "dig deep" for positives outcomes, and also to our administrator Lisa Evangelos who tirelessly keeps us moving and organized. The mixer events, fund raiser dinner that I cooked for, International Chef Day lunch for a very deserving kids at Prince Charles School, and Alberta Young Chefs Competitions were events that I was proud to be a part of, and I'm very grateful to the many volunteers who help me on the events I chaired. As we work through some of the challenges our organization faces, I have always been impressed with the passion our people have, and their commitment to advancements in our profession. This passion has lead our branch to be one of the most successful in the country, and I truly believe this something to proud of, and I look forward to our continued success.

Pierre Plamondon
1st Vice President, edmontonCHEFS.ca

2ND VICE PRESIDENT REPORT

We were involved a successful indigenous flavours event in September featuring chef Shane Chartrand at NAIT I which I helped oversee and assist the jr chefs with preparation and plating service. We as a board are always striving to find ways to expand on engaging our members always looking find out what type of events/ workshops our membership base would be interested in or have interest in. Please feel free to speak to any of the board members to pass along suggestions for future events. We have a couple of exciting events coming up in the next couple months and we hope our members enjoy them.

Jason Wild
2nd Vice President, edmontonCHEFS.ca

TREASURER

This past year has seen many challenges for the Edmonton Chefs` organization. Total revenue was \$58,500, including and total expenses of \$72,000. Some fund raising events were cancelled this year with rising overall expenses there was an accumulated loss of \$13,600 for the 2018 season.

The 2018 audit committee has recommended key actions be taken which include more comprehensive financial reporting and budget planning. There are still sufficient funds, although not for sustained deficits. The audit committee recommends limiting upcoming expenses, plan a spending budget for the season, seek professional assistance to update the record keeping and develop informative financial statements - GAAP reporting.

I look forward to 2019 and would like everyone to join in and attend some of our functions. There are always interesting chefs to meet. Best efforts for the coming year. Please review the current Financial Statements for further details.

David Edmondson
Edmonton Branch Treasurer

YOUNG CHEF REPRESENTATIVE

The Edmonton Juniors have participated in a number of events this year. In September we had a membership night at Ernest's Dinning room and participated in the Shane Chartand Dinner. In October we had an amazing tour and tasting at the Barr Estate Winery and attended the Acadian Sturgion Caviar Workshop. We also assisted in the Gold Medal Plates Competition. We had another membership night in January and had a very successful 3rd Annual Valentine's Dinner. In May we have 3 Young Chef's attending the Culinary Federation National Conference in Niagara Falls.

Stephanie Stolk is no longer a Young Chef so she will be stepping down as the EdmontonCHEFS Young Chef's Representative. We are very happy to welcome Jesse Kushneryk as her replacement.

We are looking forward to another great year for 2019/2020.

Stephanie Stolk
President, Young Chef Board, edmontonCHEFS.ca

SECRETARY REPORT

It's been a pleasure to serve my first year as your board secretary! We've had some great programming this year, including a Caviar Workshop, a fantastic December dinner at Royal Glenora Club, and a networking night at Meuwly's. I am incredibly proud to see the High School Culinary Challenge program succeeding, now in its 12th year and reaching over 300 local students to date.

We have also experienced a few challenges – I think our organization is going through a period of change and one of our tasks is to set a course forward. Our board is working hard to ensure we are providing real value for the membership. I also think we have an opportunity to build up the “edmontonCHEFS.ca” brand in the broader community- this will be my main focus in the coming months. We are setting some plans in motion to achieve these goals, but we are very interested in hearing your ideas too – please reach out to me at any time if you'd like to share your thoughts.

I'd like to extend a huge thanks to everyone who volunteered or contributed to our branch this year, and especially to our talented administrator Lisa Evangelos, who keeps everything running behind the scenes!

Peter Keith
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 ninth program at NAIT and once again I would like to thank Chef Hong Chew / Program

Head of Culinary /Hospitality and his crew for providing an excellent program. As for the next program it will begin next September / 2019. I highly encourage any member who is considering the program, ask questions / this is an 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

My name is Alex Kaygorodov and I have the pleasure of serving as membership director since 2018.

Our membership numbers are as follow:

Life Members	13
Federation Members	75
Young Chef Members	22
Total Members	110
Expired in 2019	52

I hope the number of members of our association will grow steadily from year to year. Our Board of directors will make every effort to achieve this goal. And I believe all our members will help to promote our association and attract new members.

It was a good year and I'm sure next year will be even better for all of us and bring as only great moments and impressions.

Thank you

Alex Kaygorodov
Membership Director, edmontonCHEFS.ca

Balance Sheet
As of 31 December 2018

31 Dec 18

ASSETS

Current Assets

Chequing/Savings

CIBC - Branch Account 3,846.34

Total Chequing/Savings 3,846.34

Other Current Assets

Inventory Asset 395.85

Treasurer's Cash Float 225.00

Total Other Current Assets 620.85

Total Current Assets 4,467.19

Other Assets

18 Month Long Term Investment 10,000.00

3 Year Long Term Investment 26,261.69

Total Other Assets 36,261.69

TOTAL ASSETS 40,728.88

LIABILITIES & EQUITY

Equity

Opening Bal Equity 45,117.12

Retained Earnings 9,250.18

Net Income -13,638.42

Total Equity 40,728.88

TOTAL LIABILITIES & EQUITY 40,728.88