



February's General Meeting: San Diego Gas & Electric Innovation Center
When: February 13, 2017
Where: 4760 Clairemont Mesa Blvd, San Diego, CA 92117

In addition, the general meeting reception starts at **5:00 pm.**
RSVP: Sbelger@sdchefs.org

We look forward to seeing you there, and we appreciate your support.

The Chefs de Cuisine Association of San Diego is online at: www.sdchefs.org

as well as at 

<http://www.facebook.com/sdchefs-decuisine>

Also on  at SDChefs

For the Full Version of the Stockpot, please go to SDCHEFS.ORG



To see the full version of The Stockpot, please go online at www.sdchefs.org.

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PRESIDENT'S REPORT

RICARDO SANTANA



January 2017

Hello All, and welcome into 2017!! This is our first Stockpot of the year and we are excited about what's ahead of us.

The year was kicked off with a great Healthy Cooking presentation for our January meeting, held at the Marina Village. Stevan Novoa did a great job in teaching insights and secrets on true healthy cooking, thank you Stevan! I would also like to thank Richard Morris for bringing out his food truck "Tabé", and providing the meal for the evening. In addition, Chef Robert Reid AAC, CEC, CCA has a great educational plan for this year, therefore more great meetings to come.

Don't forget that Monday, March 6, 2017 is our Chef of the Year awards dinner, and it is being held at the Mission Bay Yacht Club. Chef Javier Rubio has put together a great menu for this evening. Details will be sent to members, and will be posted on our new web site and Facebook. So, please save the date and plan to come out and celebrate the Chef of 2017, as well as other award winners.

Speaking about our new web site, we invite you to check out at www.sdchefs.org. Sean Belger had been working with a web master on the site. We launched it in January, with some adjustments still underway. Please check it out and give Sean your feedback at sbelger@sdchefs.org. For those of you who have to renew your membership, you can now easily do it on the site by going to the membership link and click "join", and it will take you through the process and allow you to pay online. Meanwhile, we are trying to make it more convenient for everyone so, once again please share your thoughts with Sean Belger.

Don't forget to visit our Educational Foundations web site as well at, www.cdcefsandiego.org and see what is going on with our charitable arm. We are also excited to see that the CDCEF is up and running as well, and doing some great things, as we move forward working together. We hope to work together and bring more opportunities for volunteers to sign up and get involved.

Thank you and God bless!

Respectfully yours,
Chef Ricardo Santana

President@sdchefs.org
909-518-9330

VICE-PRESIDENT'S REPORT

ROBERT REID



January 2017

This upcoming meeting is one that you should not miss. Jack Ford from Valley Center is going to educate us on local farming, crop sustainability, importance of buying local, and supporting our farmers. Ever heard the term “No Farms No Food” well it’s true. Jack knows pretty much all of the ins and outs of the San Diego farmers and the issues they face. He is a Board Member of the San Diego Farm Bureau and has always been on the organizing committee for the Bureau’s Farm to Table fundraisers. Anyone who cares at all about fresh and local food and the humane harvesting of animals should hear what he has to say. I can’t spill all of the beans but there will be some surprises this evening as well.

Come out and listen, learn and network with one of San Diego’s most knowledgeable farmers.

Robert Reid CEC, CCA, AAC

Remember that one man gathers what another man spills. GD



CHAIRMAN OF THE BOARD REPORT DAVID CHENELLE



January 2017

Hello all, I hope and pray that all are doing well.

Well on the first meeting of 2017, it found me running out before it even started. I received a call that the new house that my wife and I had just bought in Santee was leaking water out of the garage just hours after the plumber had arrived and installed our new faucet system. Fortunately, it was a small leak in a couple of connectors and the problem was resolved in a timely manner.

I heard it was a good meeting and I look forward to participating and enjoying all of our meetings this year.

Chefs de Cuisine Association of San Diego Education Foundation, Inc.

The CDCEF has a couple of Board seats open for the Board of Directors. We are looking for a person that has experience with nonprofit foundations, specifically with grant writing. That would benefit the CDCEF greatly. I hope all of you have taken a moment to check the website it is looking fantastic. Thanks to our Secretary Michelle Sahagian for her hard work in developing the website. If you have not seen it yet here is the website. Applications for apprentices and volunteers can be found at this site.

<http://www.cdcefsandiego.org>

CREATING ZERO STUDENT DEBT

The Apprenticeship program

January 2017, was the month that the apprenticeship program was launched. What does this entail? First off, the apprentices sign up the application that is on the CDCEF website. After we gather the applications the apprenticeship coordinator then arranges for a council meeting. A council meeting must take place a minimum of 2 times a year. The San Diego program will have one every quarter. The council reviews the applications and interviews the tentative apprentice for eligibility into the program. Once the tentative apprentice has passed the interview successfully then they will need to be placed into a sponsoring house. The definition of a sponsoring house is below in case anyone has any questions. Once an apprentice has been placed in a sponsoring house they can start on getting their 4000 hours filled in the 10 different proficiency stations that a sponsoring house offers. The related instruction starts in the summer of 2017 and will be held at Mesa College. A description of related instruction is below with the curriculum involved.

Our Mission to keep your business operating Safely, Legally and Profitably



Hospitality's Go-To Source

Since This message was originally sent mid-December 2016 businesses are implementing service charges or increasing menu prices or both. Media reports are giving rise to awareness and discussion among the public. The public needs to be educated about why we need to increase revenue to survive---due to mandates beyond our control. Options are laid out here---option C is a good course to take.

What can be done to increase revenue--while not alienating customers and employees?

All operators are experiencing increased operating costs and thinking about creative ways to find that extra revenue.

Options;

A-Eliminate tipping and raise menu prices and raise pay accordingly

B-Eliminate tipping and raise menu prices and institute tip pooling

C-Leave tipping and minor adjustments to menu prices alone and add an administrative surcharge

D-Leave tipping as is with no administrative surcharge and increase menu prices only

E-Hybrids of the above

Everyone agrees something has to happen to generate the extra dollars needed to cover all the mandated increases levied on California businesses---question is which one will do the job while not sending customers off in a different direction and alienate employees.

All of the listed options have and are being used with varying success throughout the country and here in California. Customer's responses range from---acceptance to revolt! Without a level playing field those businesses testing the water first take the chance of losing market share to problem solved-move on. If it were that easy everyone would be doing it---well the time has come for everyone to test the water or suffer dire consequences-our back is to the wall.

Washington DC where the minimum wage increased long enough ago to evaluate its impact is seeing marked increases in menu prices along with increased business closures and decreased number of hospitality employees.

Like it or not we are at war with grocery stores for customers dollars. This year grocery store prices are up by 2.4% while restaurant menu prices are up by 6.4%---net effect is they are getting higher customer frequency and dollars while restaurants are declining in customer frequency and overall dollars spent. And online meal ordering and Hotels add a premium to the total bill that customers have come to expect.

IRS, WC and Board of Equalization impact; these costs have to be calculated and added to the hourly wage to account for the full cost of wages and customers total bill. Withholding and WC can average an additional 20% and whatever is added to the customer check gets sales tax added.

Whatever decision you make customers and employees need to be educated and well informed of the Who, What, When, Where and Why to maximize smooth sailing.

Most restaurants in California and San Diego who have or plan to take action support plan C---Leave tipping and minor adjustments to menu prices alone and add an Administrative

Surcharge:

The mechanics for implementation are very important to get right the first time. First meet with front of house staff so they have an understanding of what will be expected and why.

Second add an explanation to the menu so customers are fore told what your new policy is and why.

Third reconfigure the customer bill to include the Administrative Surcharge %, brief explanation and server tip calculator to credit card charge slip.

Continued to the next page.

News of Interest for and about members of the Chefs de Cuisine Association of San Diego

JANUARY BIRTHDAYS:

John Haedrich,	Jan.	3
Luciano Canillas,	Jan.	7
Hector Jimenez	Jan.	8
Stephen Spencer,	Jan.	9
Adam Godlove	Jan.	11

JANUARY WEDDING ANNIVERSARIES:

Jeff Ford,	Jan. 25
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Our Mission to keep your business operating Safely, Legally and Profitably

Example;

Customer Bill Total:

Administrative Surcharge 5% (Not a Gratuity)

Sales Tax

Total

Credit Card Receipt---add tip calculator

Explanation to Customer: "The Administrative Surcharge is related exclusively to the cost of increased daily operations beyond our control---Is not a Gratuity and will be reviewed quarterly".

Plan C offers the least disruption to ongoing operations, increases your business revenue and allows for quarterly review to adjust the rate.

What you cannot do is continue to absorb costs you have no control over, risk alienating your customers and employees.

Other steps restaurants need to take include menu re-engineering

to maximize menu return on dollars spent-Professionals are available to help. reprinted from foodnbeverage.org



Hospitality's Go-To Source.

It's that time of year again! Camp Able Gala time!

YOU'RE INVITED!! Join us for our annual fundraising benefit to support Camp Able at Coronado as we enter our 37th year of supporting our community of people with disabilities! This year's theme "Beach Ball," captures the spirit of our organization out on the sands of the Silver Strand. This gala is our biggest fundraiser of the year; a time where we get the chance to come together to celebrate all who make it possible for our campers to have their day at the beach. Last year, we successfully raised over \$42,000 to support campers, purchase adaptive equipment, and provide reduced campership fees to increase access to our summer program. This year, we strive to raise even more charitable capital to broaden our reach and maximize our capacity for impact in the community! So get your beauty-chic dresses and summer suits ready to join us for an evening of fine dining, exclusive auction items, and salty vibes! This year we've got great auction items: flights, hotel stays, and restaurant items galore just in time to start planning for summer fun!! Beach Ball Saturday, February 25th, 2017 . 6:30pm-10:30pm Coronado Community Center TICKET INFORMATION: -Single Ticket to Event: \$75

-VIP Table (seats 8): \$750

Beachy-Chic Gala Attire, Dinner provided by The French Gourmet, MC Mark Grant of the San Diego Padres! Live and Silent Auctions!, DJ & Dancing!, Live Music!, Photo Booth! Online Ticketing Link:

<http://campablebeachball.brownpapertickets.com/>

You may also purchase tickets by mailing a check (payable to "Camp Able at Coronado") to the following address: Camp Able at Coronado, PO Box 313, La Mesa, CA 9194

The Stockpot



Jeff Abelson
Vice President of Culinary Relations



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