

ACF-MISSOURI STATEWIDE CONFERENCE

LATIN
FOOD
SUMMIT

SEPTEMBER 13-14, 2009

Presented by

ACF Central Missouri Chapter & The University Club

SCHEDULE OF EVENTS

Sunday, September 13

9:00 am – 12:00 pm **Registration Open**

10:00 am – 11:30 pm **General Session**

Overview of Latin Cooking

In depth presentation by *Argentinean Guest Chef Nydia Ekstrom CEC* on the specific cuisines of Brazil, Peru, Argentina, & other South American countries. Recipes & DVDs will be given out, & you can earn ACF Continuing Education Points.

NYDIA EKSTROM CEC, CFE

Born & raised in Buenos Aires, Chef Ekstrom graduated Magna Cum Laude from the Culinary Arts Institute of Jersey City, NJ. She also attended Culinary Schools in both La Plata, Argentina, & Chengdu, China. Chef Ekstrom was a silver medal winner of the NJ Seafood Cook-off in 1988 & 1989. She was ACF Chef of the Year in Northern New Jersey in 1990. She has been a U.S. Navy foodservice



evaluator for three years & has inspected over 30 Navy galleys. Chef Nydia Ekstrom is currently Corporate Chef Northeast Division for Unilever Foodsolutions, & she has eight seminars certified by the ACF with continuing education hours for American & International Cuisines in two languages, English & Spanish.

11:45 am – 12:45 pm

Mid-American Flavors of Latin America Buffet

University Club ACF Apprentices

1:00 pm – 3:00 pm

Chocolate & Desserts

Sponsored by Barry Callebaut

Patrick Peeters will present a trio of multi-layered desserts called **Madrid, Alto El Sol Peru & Orange Venezuela**. Coffee, Dessert & Chocolate presentations by Casey Shiller, Bryon Grant & Ronnoco Coffee.

PATRICK PEETERS

Chef Peeters received his diploma with high honors from the Confectionary & Bread Baker apprentice school in Leuven, Belgium. He owned his own pastry shop in Leuven before moving to Louisiana in 1981 where he owned & operated Peeters Belgian Pastries. He was the executive pastry chef at Marriott's Camelback Inn Resort in Phoenix, Arizona. Chef Peeters is currently Technical Advisor to the Barry Callebaut Chocolate Academy.



BRYON GRANT CWPC

Bryon Grant was born in Landstuhle, Germany. He entered the pastry world by simply frying donuts in Chicago. "What really made me want to be a pastry chef was seeing Chef Daniel do a chocolate demonstration, & I said to myself 'This is what I want to do'." He has worked at various locations including Chicago & Las Vegas. Bryon Grant is currently the University Club pastry chef.



SCHEDULE OF EVENTS

Sunday, September 13

1:00 pm – 3:00 pm Chocolate & Desserts Cont'd

CASEY SHILLER

Chef Shiller's has worked at Trump Plaza Hotel-Casino, Ritz-Carlton Amelia Island, & Westchester Country Club in Rye, NY. He was named one of the "Top 10 Rising Star Pastry Chefs 2000," by Chocolates a la Carte & was featured in *Pastry Art & Design & Food Arts* magazines. Shiller has earned several gold & silver medals for his chocolate sculptures & plated dessert displays at the New York Food Show. He received a perfect score for his plated dessert in a regional contemporary pastry competition. Chef Shiller is currently Executive Pastry Chef & Coordinator of Baking & Pastry Arts for the St. Louis Community College at Forest Park. He is a frequent guest on several St. Louis-based news programs.



1:00 pm – 3:30 pm Building Latin Flavors BBQ

Sponsored by ACF Kansas City Chapter

Specialty barbecue session showcasing Latin herbs & spices in a combined demonstration by Kansas City Barbecue Champions Russell Muehlberger & Karen Putnam along with herb & spice specialist Eric Case.

RUSSELL J. MUEHLBERGER CEC

Chef Muehlberger received an ACF Gold Medal in Chicago in 1990, & he was American Royal Barbecue Contest Grand Champion in 1991, 1992, and 1995. He was a Culinary Olympic Team Member Central Region in Frankfurt, Germany in 1992. Chef Muehlberger received 1st Place from the Kansas City Chefs Association for "Taste of Elegance" in 1997, 1999, 2001, & 2006, & for "Art on the Plate" in 2001. In 1999, he was chosen as Chef of the Year by the Kansas/Missouri Restaurant Associations. Chef Muehlberger was the Executive Chef of the Sheraton Overland Park & the Executive Chef & General Manager of EBT Restaurant in Kansas City, MO. He is currently a Division Chef for US Foodservice Kansas City.

KAREN PUTNAM CEC

Chef Putnam is currently the Executive Chef at St. Joseph's Hospital in Kansas City.

ERIC CASE

Case is the owner of The Herb Company based in Kansas City, MO.

5:00 pm – 9:30 pm Latin American Dinner

Multi-course dinner featuring **Brazilian Guest Chef Adauto Rodrigues, Chef Nydia Ekstrom CEC, CFE,** & Patrick Peeters.

CHEF ADAUTO RODRIGUES

Born in São Paulo, Brazil, Chef Rodrigues graduated in Gastronomy at Hotel Escola Senac, São Paulo. He has served as Executive Chef for Hilton International in South America & Caribbean working at the Belém, São Paulo, Barbados, Tobago, & Caesar Park Ipanema locations. Chef Rodrigues has represented Brazilian Culinary in many countries. He is currently working as a Consultant Chef for hotels, restaurants, & a Soccer Training Center for starter players.



SCHEDULE OF EVENTS

Sunday, September 13

8:30 pm – 11:30 pm Latin Food Fiesta & Tapas Party

Celebration featuring **Chef Dennis Bahm CEC** with **Centro Latino** cooking & serving vegan Latin food.

DENNIS BAHM CEC

Chef Bahm is currently the President of the ACF Central Missouri Chapter & Executive Chef of the Capital Plaza Hotel.

CENTRO LATINO

The mission of Centro Latino is to empower Latinos & Latino families through provision of services & guidance in navigating the health, education & cultural resources of mid-Missouri. Centro Latino provides assistance to immigrants as they become acclimated to their new environment with its different laws, customs, & language. Families & individuals that contact the Centro receive orientation to the community as well as physical, mental, & social support.



FIESTA & TAPAS PARTY

Guest Chef Dennis Bahm CEC & Centro Latino

- Apple & Swiss Cheese Salad with Walnuts
- Orange & Pomegranate Salad with Olive Oil & Sherry Vinegar with Aioli & Rustic Breads
- Roasted Vegetable Salad
- Spring Leeks with Mushroom Salad
- Roasted Vidalia Onions with Blue Cheese
- Mushroom Paella
- Confit of Wild Mushrooms
- Marinated Mushrooms
- Slow Roasted Eggplant with Pesto Vinaigrette
- Eggplant & Bell Pepper Dip
- Olives marinated in Orange & Thyme-infused Olive Oil
- Spinach with Raisins & Pine Nuts
- Smoked Paprika Shrimp with Boursin Grits & Mild Red Pepper Sauce
- Sizzling Chile Garlic Shrimp
- Smoked Salmon, Anchovy & Red Pepper Toast Points
- Char-grilled Squid
- Chicken with Garlic in an Orange Red Wine Sauce
- Spicy Chorizo Sausage in Red Wine

LATIN AMERICAN DINNER

Guest Chefs Aduino Rodrigues, Nydia Ekstrom CEC, & Patrick Peeters

CEVICHE CORVINE

Cured Sea Bass with Aji Limo, Red Onions & Key Limes

By Chef Ekstrom

ENSALADA BRASILEÑA

Avocados, Hearts of Palm, Tomatoes, Hard Boiled Eggs & Parsley bound
With White Mustard, Allspice, & Olive Oil Vinaigrette

By Chef Ekstrom

PESCADOR DO CEARÁ

Fisherman's Soup with Mussels, Fennel, Celery, Leek, Sweet Potato
& fresh Red Chili Pepper

By Chef Rodrigues

ANTICHUCHO DE POLLO AL ESTILO CRIOLLO

Grilled Chicken Brochettes marinated in Orange Juice, Lemon Juice, Lime Juice
& Chili Powder atop Caramelized Onions

By Chef Ekstrom

CITRON VERT BASILIC

Lime Basil Sorbet

By Pastry Chef Peeters

CHURRASCO DE Picanha, Linguica de Porco,

CARRÉ DE CORDEIRO

Brazilian Barbecue

Traditional Brazilian Barbecue with Top Sirloin of Beef, Pork Sausage &
Rack of Lamb served with Campanha Dressing, Fried Manioc, Mesclun Greens,
Caramelized Sweet Potato, Rice & Manioc Flour Farofa

By Chef Rodrigues

MADRID

Layered Chocolate Dessert featuring Dark Tanzanian Chocolate, Raspberry Carmel &
Citrus Milk Chocolate Mousse

By Pastry Chef Peeters

SCHEDULE OF EVENTS

Monday, September 14

9:30 am – 11:00 am **Competition & Certification Workshop**

Sponsored by ACF St. Louis Chapter

Learn the ins & outs of taking & passing the prestigious ACF Certification exams along with competition insight from top competitors and judges including chefs below.

KEVIN STORM CEC, CCA, AAC

Chef Storm graduated from LaVarenne Ecole de Cuisine, Paris, France. He served as coach for the 2008 ACF Culinary Youth Team USA in the “culinary Olympics” in Erfurt, Germany, which won gold & silver medals. Chef Storm was named chapter Chef of the Year in 2004. He received an ACF President’s Medallion in 2008 & the Custom Masterpiece Award in 2003. He is also a member of Chaîne des Rôtisseurs. Chef Storm is currently the President of the ACF Chefs de Cuisine Association of St. Louis & Executive Chef of Bellerive Country Club, St. Louis. He was inducted into the American Academy of Chefs at the 2009 ACF National Convention in Orlando, FL.



CHRIS DESENS CEC

Chef Desens is Founder & President of the St. Louis Friends of James Beard. In 2008, he was inducted in the American Academy of Chefs, became an ACF Culinary Competition Judge, & an AAC Regional Culinary Team USA member with which he won the gold medal IKA. Chef Desens has been the Executive Chef at the Racquet Club Ladue for 12 years. He currently serves as Chairman of the Board of the ACF Chefs de Cuisine Association of St. Louis & on advisory boards for the Culinary Programs at East Central College & St. Louis Community College at Forest Park.



PAUL KAMPF CEC

Chef Kampf is currently the Executive Chef of the St. Louis Country Club. He received an ACF President’s Medallion in 2008.

JOE MUELLER CEC

Chef Mueller graduated from St. Louis Community College at Forest Park in 1999 & earned his Certified Chef de Cuisine in 2007. He has competed in numerous ACF culinary competitions & received gold medals in both single & two-man categories. He was head coach of the ACF St. Louis Chefs de Cuisine Baron H. Galand Knowledge Bowl Team in 2007 & 2008. Chef Mueller is currently the Executive Chef at the Gatesworth at One McKnight Place.

Farm To Table - Cooking With Local Foods

Presented by: Jonathan Justus

Jonathon Justus, one of the Midwest’s top restaurant chefs, presents ideas, strategies, & concepts for bringing local foods to your clientele & demonstrates White Bass Ceviche.

JONATHON JUSTUS

Chef Justus is currently Chef/Co-Owner with his wife and business partner Camille Eklof of Justus Drugstore, a restaurant in Smithville, MO. He has been featured in *Bon Appétit*, *The New York Times Sunday Magazine*, *Food and Wine*, *Travel & Leisure*, and *USA Today*. Justus Drugstore was a semi-finalist for The James Beard Foundation’s “Best New Restaurant” nationwide in 2008.



SCHEDULE OF EVENTS

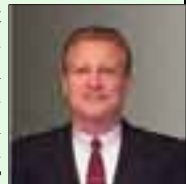
Monday, September 14

9:30 am – 11:00 am Club Chef's Roundtable Cont'd

In depth discussion on club trends & strategies for member retainment, food & beverage sales improvement, kitchen recruitment, culinary chef branding & club dining events presented by **Dave Meyers & Joe Barks**, two of the industry's top specialists. **Daniel Pliska** will demonstrate Utilizing Cold Food for Buffet Presentations.

DAVE MEYERS

Meyers has more than 25 years of hospitality management experience as an Executive Chef and General Manager. He has worked at both five star hotels, such as the Ritz-Carlton Hotel in Chicago, and Platinum Private Clubs including The Standard Club of Chicago. Meyers is formally trained in both hospitality management and the culinary art disciplines; he completed a three-year Chef Apprentice Program under ACF guidelines. He now runs David Meyer Associates, a recognized leader in placing exceptional culinary management talent to the hospitality industry and works with Master Club Advisors.



JOE BARKS

Barks has been a writer and editor for specialized business publications for 30 years. He is a four-time winner of Jesse H. Neal Awards from the American Business Press, the "Pulitzer Prizes" for industry trade publications. He has been a freelance contributor to many leading national consumer and business publications, and served as Marketing Manager for the Hay Group, a leading worldwide management consulting firm. Barks is currently the editor of *Club & Resort Business* magazine, which is published by Harbor Communications. *Club & Resort Business* was launched in 2005 as a monthly industry publication that is now read by 28,000 professionals who work in 18,000 private, semi-private, and high-end public and daily-fee golf, country, city, dining, social and recreational clubs in the U.S. and Canada.



DANIEL PLISKA CEC

Chef Pliska has trained & worked in cooking & pastry at first class hotels in Washington DC, New Orleans, & Dusseldorf, West Germany. His 32-year career in the culinary field has included 20 years as an Executive Chef in private clubs & hotels. He has been a member of the ACF since 1984 & has received 10 ACF awards & medals in cooking & pastry including two grand prizes & a gold medal in traditional cold food competition. Locally, Chef Pliska won the 2004 Iron Chef Final Show Down & was a 2008 top three finalist for the *Inside Columbia* magazine Best Chef Competition. He has authored more than 25 articles on Culinary & Pastry Arts for the *National Culinary Review*, *Club Management*, *Pastry Arts & Design*, *Columbia Home* magazine, & *Club & Resort Business*. Since 1998, Chef Pliska has been the Executive Chef/Assistant Manager for the University Club of Missouri & University Catering & Event Services.



SCHEDULE OF EVENTS

Monday, September 14

11:30 am – 12:30 pm **Chef Daniel's Specialty Regional Cuisine Buffet**
Chef Daniel Pliska CEC

1:00 pm – 3:00 pm **South American Wines, Feijoada, & Salsas**
Trio of cooking demonstrations featuring *Chef Aduino Rodrigues*,
Chadwick Isom & Guillaume Pourtalet.

Feijoada & Brazilian Specialties

Chef Aduino Rodrigues presents a summary of Brazilian cookery and demonstrates Feijoada, a typical dish from Southeast Brazil that was brought by African slaves and means black bean stew with salted pork meats, smoked pork sausages, jerked beef, kale, orange, hot pepper sauce with sugar cane rum & manioc flour.

Salsa Demo

Join **Chef Chadwick Isom** as he leads everyone through product development of their own signature salsa recipe for their establishment. He will talk through the evolution of salsa, break it down into a formula & demonstrate the technique of using different treatment of ingredients with a variety of consistencies to create your own salsa.

Pairing Wines & Food

Guillaume Pourtalet demonstrates how to match the perfect wine with any meal.

CHADWICK ISOM

Chef Isom completed an ACF apprentice program & graduated from Ozark Technical College with an Associate degree in Hospitality. He spent a couple years working for the Rio Grande Valley company "Edible" which ran a Caribbean restaurant and a classic Mexican style catering company starting as a Sous Chef & leaving as the Banquet Chef. Chef Isom is a classically trained French Chef who has expanded the "Nuevo Latino" trend by infusing his classic technique with Latino flavors & flair. He has worked as Executive Chef for product development at Sara Lee. Chef Isom is currently the Executive Chef/Instructor at Victory Trade School & the President of the ACF Springfield/Branson Chapter.



GUILLAUME POURTALET

Pourtalet grew up in Bordeaux, France. He received his MBA in Entrepreneurship at Bordeaux Business School. He fell in love with South America after a trip to Chile & Argentina back in February 1998. Pourtalet is currently a National Sales Representative for Kysela Pere et Fils, LTD, and is South American Wine Specialist.

