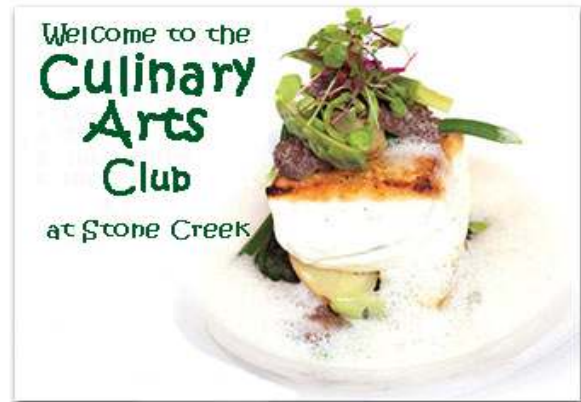


Culinary Arts Charter Club

Frequently Asked Questions



How do I join and what are the dues?

- Dues are payable each January and are currently \$10 per person.
- Dues are payable to the Treasurer. New members can contact either the Treasurer or the Secretary, email links for which are on the main Portal page.

What does the Culinary Arts club do?

- We wish to learn more about the arts of cooking and preparing high quality food.
- We do this by planning and creating four dinner events each year.
- The process commences approximately in November with our Annual Planning Meeting. During that meeting, the goal is to identify four themes for dinner for the following year and to identify Event Coordinators for each event.
- Part of the responsibility of the Event Coordinator is to insure that a dinner event presents an enjoyable evening of dining for the attendees.
- Part of the enjoyment of preparing each event is to allow the participants a chance to learn new culinary arts. This could be as simple as learning better knife and preparation skills or as difficult as preparing a totally new type of food from a different culture. The joy is in the learning.

When are the dinners?

- Based upon when we can obtain usage of the Kitchen and the Ballroom, a dinner event is planned for each quarter of the year.
- After a planning meeting for each dinner event, each course is prepared in the Reunion Center Kitchen over the Friday and Saturday prior to the dinner. Dinner participants usually report to the Ballroom at 5:00 PM on the Saturday of the event for final preparations and table setting. Dinner usually commences at 6:00 PM and continues through each course and clean up, usually ending about 8:00 PM with final cleaning of the Kitchen and packing of the (now cleaned) dishes and utensils.

How are they planned?

- Each Event Coordinator will create a menu for their dinner event, to be presented at a planning meeting approximately ten days prior to the event date. Event dates are always on Saturdays, placing the planning meeting on Wednesday, one week prior to the event. Food preparation can include Friday daytime preparation, as well as Saturday daytime preparation as needed for the specific menu. All of these decisions are made at the planning meeting.
- The agenda for the planning meeting is:
 - to make final decisions on the event's menu
 - divide the tasks needed to prepare the dinner
 - identify individuals to lead each of these tasks
 - prepare a schedule for when preparations for each task needs to commence

Who pays for the dinners and how?

- Each of the individuals preparing an event task keeps track of the cost of their ingredients, as does the Event Coordinator. These costs summarized and divided evenly between all of the attendees.
- Unless a part of the Event Coordinator's menu, members may supply their own choice of beverage, either alcoholic or non-alcoholic, at their own expense.

I have a food allergy. How is this accommodated?

- Please forward food allergies or dietary preferences to the Event Coordinator. Usually, these can be accommodated as a part of the event menu.

How are the dinners prepared?

- As a part of the event planning meeting, team leaders will be identified to assist in the preparation of the menu. Additionally, the Event Coordinator will identify team leaders for other areas of need:
 - Dining Area setup, including set up of table, decorations, place settings and glasses. Additionally, these members will assist with the initial collection of dishes after each course. Finally, this group will collect the clean plates and utensils for storage, returning the Ballroom to its original configuration.
 - Meal Preparation teams will purchase the menu ingredients and prepare/serve their individual course.
 - Kitchen Clean-up teams will collect and clean all of the dirty dishes, utensils and glasses. Finally, the Kitchen will, itself, be cleaned and returned to its original configuration, with all trash collected and removed. A Certified Kitchen Event Coordinator will complete the inspection report for the Reunion Center, attesting to completion of these tasks.
- It is expected that all participants in a dinner event, in addition to being current members, will assist with at least one portion of the total event preparation.

What if we cannot make the planning meeting but wish to attend the dinner event?

- Please contact the Event Coordinator. That person can probably accommodate you and will probably have some ideas for areas in which you can participate in the preparation.

What else is expected of members?

- You are expected and, indeed, required to enjoy a dinner.
- You are expected to learn something new at each dinner.
- You are requested to have ideas for future dinner events.