

# *Congratulations Jamie Poltrock*

## *2017 Chef of the Year*



### **Jamie Poltrock**

#### *2017 Chef of the Year*

*Jamie Poltrock* was born and raised in rural Wisconsin, at the age of 15 she started work as a Dishwasher then Prep Cook at Four Seasons Golf Club on Miscauno Island. She soon found her love for food working under Chef Michael Lofman, she learned the skills necessary to work in a fast pace, high volume Kitchen. Working at the small Family owned business had its

challenges, being pulled to help with grounds duties on the Golf Course, Waitressing, setting up Banquets and even shoveling Snow. She learned that it took hard work, dedication, passion and teamwork to have a successful Business. Jamie worked her way to lead cook in the Kitchen that serviced 3 Restaurants and a Banquet Facility.

In 1999 Jamie moved to Las Vegas, she began working at The Orleans Hotel and Casino for Chef Christopher Johns, in 9 years she worked in all 8 Restaurants including The Canal Street Grill, The Prime Rib Loft, Big Al's Oyster Bar, La Louisiana Cajun Restaurant, Banquets, Employee Dining, French Market Buffet and The Courtyard Café. Always interested in moving to different Kitchens to learn and challenge herself. In 2008, she transferred to The South Point Hotel and Casino, after spending time in The Silverado Steakhouse, she was promoted Room Chef of Primarily Prime Rib. In July of 2014 she found her niche as Banquet Chef, where she currently works. Leading a Banquet team of 12 employees that serves functions that range from a VIP Party of 10 to groups of more than 3,000 people. Jamie has immersed herself into the core values that embody an Ideal Chef, which she learned at a very young age.

As an active member of the ACF Chefs Las Vegas, she has served as Secretary, hosted 4 General Meetings, attended 3 National Conventions, sponsored 3 Professional Members and 1 Student Member. She loves what the ACF represents and understands what it means to be a part of this family of Chefs. Jamie is currently pursuing her certification as "Certified Executive Chef."

Coming from a small town Jamie knows firsthand how important it is to give back to your Community. In the past year, she has supported a number of charities including Opportunity Village, Shade Tree Shelter, Catholic Charities, Project 150, St. Baldrick's Foundation, Susan G Komen for the Cure, Foundation for Suicide Prevention, American Heart Association, Adopt a Pet Rescue, Best Friends Animal Society, and her favorite Chefs for Kids. Jamie has donated Dinner Packages to auction for the last 5 years, raising money to fund Nutritional and Educational Programs and Breakfasts in 13 "At Risk Schools" in Clark County. Chefs for Kids also supports Christmas Eve Breakfast and Mother's Day Dinner at Shade Tree Shelter. She has served on the Board of Directors for Chefs for Kids for the last 4 years and looks forward too many more years of service.

Outside of work Jamie enjoys spending time with Family, Friends and Pets, Gardening and Camping.



# *Congratulations to the 2017*

*Chef of the Year,  
Associate Member of the Year,  
Student Culinarian of the Year  
and all the nominees.*

## *2017 Associate Member of the Year*



**Lydia Brown**

*Rich Products Corporation*

*Lydia* has worked in the Foodservice Industry for over 13 years, coming to Las Vegas from TX in 2012. She has been a member of the ACF Associates Advisory Board since 2013, and recently accepted the position of Secretary on the Chefs for Kids Board.

Currently Key Account Manager for Rich Products in Las Vegas, Lydia enjoys sailing, hiking and snowboarding in her spare time.

# 2017 Student Culinarian of the year

## **Anne E. Myers**

*College of Southern Nevada*

### Work History :

Jul 16 to Present : Chef/Owner, The Smokin' Chef Homestyle Catering, Henderson, NV

Dec 15 to May 16 : Cook Helper, StripSteak, Mandalay Bay, Las Vegas, NV

Sep 03 to Present: Courseware Editor, USAF Weapons School/Crew Training International, Nellis AFB, NV

### School :

Currently attending College of Southern Nevada (CSN) pursuing my Culinary Arts Associates of Applied Science (AAS) degree, and minoring in Food and Beverage Management (FAB) AAS. Currently working with Cathy Anthony, Buyer at CSN doing a Purchasing Internship for my FAB AAS work experience. Cumulative GPA: 4.0

### Awards :

President's List Spring 14, Fall 14, Fall 15, Spring 16, Summer 16, and Fall 16 semesters  
Dean's List Spring 15 semester

### Clubs/Organizations :

Phi Theta Kappa Honor Society, Alpha Xi Beta Chapter, inducted Dec 14

American Culinary Federation (ACF), National and Las Vegas Chapter Student Member, Apr 15

CSN Culinary Club, President, 2016-2017 school year

CSN Culinary Club, Vice President/Secretary, 2015-2016 school year

CSN Alliance of Non-Traditional Students (A.N.T.S.), member, 2016-2017 school year

CSN ANTS, Vice President, 2015-2016 school year

### Interests :

Grilling, smoking and curing meats. My granddaughters. Traveling and trying new cuisine.



**Anne E. Myers**

*College of Southern Nevada*

### Volunteering :

Chefs for Kids Charity Dinner, Blankfeld residence, Dec 16

Sunday Supper with Chef Mayra, Tivoli Village, Nov 16

Chefs for Kids Breakfast, C.P. Squires Elementary School, Nov 16

Salvation Army Culinary Arts Program Dinner and Graduation, Russell's Restaurant, Nov 16

Chefs for Kids Breakfast, Whitney Elementary School, Oct 16

Sunday Supper with Chef Mayra, Tivoli Village, Oct 16

N.A.C.E. Monthly meeting, MEET Las Vegas, Oct 16

Life is Beautiful, Downtown Las Vegas, Sep 16

Chefs for Kids Healthy Kids Festival, Whitney Recreation Center, Sep 16

Chefs for Kids Breakfast, Lois Craig Elementary School, Sep 16

Chefs for Kids Charity Dinner, private residence, Mt Charleston, Jul 16

ACF National Convention, BOH liaison for demonstration chefs, Phoenix, AZ, Jul 16

Chefs for Kids Breakfast, Cortez Elementary School, Jun 16

Taste of Home Cooking School, South Point Ballroom, Jun 16

Food Fanatics Live, Cashman Center, Jun 16

Chefs for Kids 25th Annual Gala Dinner, South Point Ballroom, May 16

Chefs for Kids Charity Dinner, Russell's Restaurant, Jan 16

Food Is Art, Springs Preserve, Nov 15

Wirtz Beverage Team-Building Dinner/Cooking Lesson, CSN Modular Kitchen, Nov 15

Gold Star Mother Luncheon, Army Wounded Warrior Program (Sunset Station), Oct 15

ACF Monthly Dinner, Southwest Gas, Apr 15

Private Catering Event, Chef Tina Columbo's House, Dec 14