



ISM-Buffalo is thrilled to team-up with the Niagara Falls Culinary Institute for a very special General Dinner Meeting that you won't want to miss!

Opened in 2012, the \$26 million Niagara Falls Culinary Institute is truly the newest gem in the Cataract City. Occupying 90,000 square feet in the former Rainbow Mall food court, NFCI boasts a student-run New York-Style deli, a first-class patisserie, a wine boutique specializing in New York wineries, a Barnes & Noble bookstore that boasts items typically found at a retailer like William Sonoma, and fine dining at Savor restaurant.

In 2014, Niagara County Community College attained national attention when it was named one of the top 10 finalists for the prestigious Bellwether Awards, recognizing the roll the Niagara Falls Culinary Institute has played in the revitalization of the City of Niagara Falls.

"We all faced many challenges, but probably the most significant was the existing structure of the Rainbow Centre, a former parking garage converted to a shopping mall and food court, which had stood vacant for nearly 20 years,"

- Mike Mistriner, Founder

- ◆ Retail Shops Open
- ◆ Wine Tasting in the Wine Boutique
- ◆ Observe Cooking Classes in Session
- ◆ Take home a treat from the Patisserie

"This is one of the coolest places I've ever been."

~ Sophie Z., Cleveland, OH



Learn about:

- Baking and Pastry Arts
- Brewery Operations
- Craft Beverages
- Culinary Arts
- Distillery Operations
- Enology
- Hospitality
- Viticulture
- Winery Operations
- And much more...

<http://nfculinary.org/>

General Dinner Meeting & Special Event Tour

Wed., October 12, 2016

Niagara Falls Culinary Institute

28 Old Falls Street
Niagara Falls, NY 14303

**PARK FREE on the 3rd level of the
Parking Ramp and ride the
elevator to the 2nd floor.**

5:00 - 6:00 p.m.... Registration, Vendor
Displays & Networking

Cash Bar: Local Beer, Wine & Soda

6:00 - 7:00 p.m... Presentation & Tour

7:00 - 8:30 p.m..... Dinner & Meeting

Menu

coffee, tea, lemonade & iced tea
Tossed Salad
Cheesy Risotto
Roasted Chicken
Chef's Choice Potato
Chef's Choice Vegetable
Roasted Round of Beef
Cookie & Brownie Platter

\$30.00 - Members

\$35.00 - Non-Members/Guests

\$20.00 - Full-Time Students

**Colleagues, Friends, Students
& Significant Others are invited!**

**Reservations requested
by WED. OCT. 5TH**

but may be accepted later.

ismbuffalo@roadrunner.com

or (716) 648-0972

*Please cancel if unable to attend.

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Mission Statement

The Mission of ISM-Buffalo, Inc. is to advance the purchasing profession through high ethical standards of conduct and fairness and to encourage the social and educational opportunities of its members to be effective as possible in their profession.

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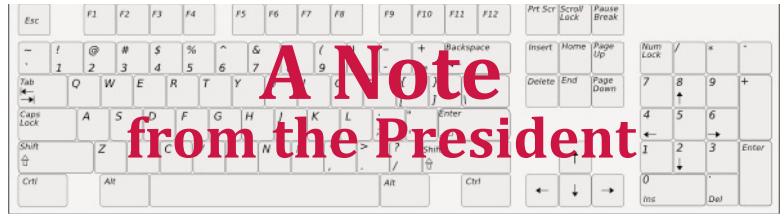
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Dear Members, Colleagues, and Friends,

Fall is upon us and with this comes sweater weather, pumpkin everything, and a really exciting program for October at the Niagara Falls Culinary Institute! This event is different than anything I have seen ISM offer thus far, brought to us by our Director of Operations, James Austin.

Our group gets to have a private tour of the facility while class is in session, enjoy a delicious dinner prepared by student chefs, and shop at the stores on site that will be left open an hour later to accommodate us. If you have never visited NFCI, this event is for you. If you're like me and you love the opportunity to try something fun and new, this is the event for you. If you have been to NFCI, then you know what a unique venue it is, of course this event is for you too.

As always, all are welcome to this event... members, prospective members, and guests. Our group likes to see familiar and new faces. Bring a coworker. Bring your boss. Bring a friend or two or five.

We would really love to see you!

Martha Switzer, CPSM
2016-2017 President

P.S. The annual **Facilities Management Expo** is coming up on **Wednesday, October 19th from 10am-4pm** at the Fairgrounds Event Center in Hamburg. Our association fully supports and endorses this show, which is a production of our Executive Director Nancy Boyd Haley's company, PPM Business Services. Please share the Invitation to Attend flyer with relevant personnel and departments within your company, including MRO Buyers, Facilities Engineers, Maintenance, and Operations. For more information and to register to attend this free event, go to **www.fmexpo.net**. Nancy tells me that 44% of the exhibiting companies were not there last year. So there are many new suppliers to check out! The Exhibitor List and Seminar Schedule is on the web site as well.



ISM-Buffalo Monthly Business
Survey Reports
are archived on our web site at
www.ismbuffalo.com



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October 12th at Niagara Falls
Culinary Institute
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Volunteer for small tasks to help

ISM-Buffalo is looking for a group of dedicated volunteers to assist during our monthly dinner meetings.

Members can earn additional CEH credit towards maintaining their certifications for assisting in meeting duties such as photography, check-in, or the 50/50 raffle.



If you are interested in being part of this dedicated volunteer team, please contact Julie Cross, Julie.cross@thermofisher.com.

* Note: Other tasks are available for members to pitch in and help out. Ask one of the board members today about other roles including Professional Placement (Job Bank) Coordinator, Programs and Membership recruitment and involvement.



Visit their Vendor Display table at the October 12th meeting to learn more...

WELCOME TO NFCI

The Niagara Falls Culinary Institute (NFCI) brings the best of both worlds to the table for students and visitors alike.

This 90,000 square foot mixed use facility in a portion of the former Rainbow Mall offers our students the most unique of experiences. Students have access to seven state of the art teaching kitchens featuring European island cooking suites ... these are dedicated teaching kitchens for NCCC's culinary and baking and pastry arts students. Special events within the building allow students interested in the hospitality

field to gain a real world understanding of what it takes to plan and execute events at a world class facility. All students get real-life, hands-on experience in the hospitality industry.

Group Tours

The Niagara Falls Culinary Institute is proud to offer guided tours of our state-of-the art facilities, culinary demonstrations with tastings, and various meal options to groups. School groups should contact Josephine Brevetti-Runkle at 716-210-2538 or via email at jbrevetti-runkle@niagaracc.suny.edu.

Private Classes

The Niagara Falls Culinary Institute is proud to offer private cooking, baking, wine classes and demonstrations at our state-of-the-art facilities. Call 716-210-2525.

Kids & Teen Classes

The Niagara Falls Culinary Institute is proud to offer private cooking classes for kids at our state-of-the-art facilities. These private classes are ideal for Birthday Parties, Girl Scout Cooking Badges, or just to provide your group with a unique cooking experience. Call 716-210-2525.



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FACILITIES MANAGEMENT EXPO

Wednesday, October 19, 2016
10am-4pm

The Event Center on the Hamburg Fairgrounds
5829 South Park Avenue, Hamburg, NY 14075

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- ♦ **Complimentary Snacks**
- ♦ **Free Seminars, Workshops and Demos**

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10:00AM-4:00PM

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Dear Colleagues:

I am particularly excited about our upcoming Dinner Meeting on October 12 at the Niagara Falls Culinary Institute! We have arranged a special evening of education and entertainment, seasoned and aspiring chefs, and fine cuisine and outstanding company.

Please join us at the newest jewel in the crown of our Cataract City, the Niagara Falls Culinary Institute. Many of us remember (fondly, as I do) the Rainbow Mall. Well, it's hard to believe that it closed 20 years ago. However, you won't begin to imagine the spectacular \$26 million transformation of the old food court into Niagara County Community College's nationally acclaimed school of culinary arts.

We will not only get to sample the cuisine, but explore the many features of the Institute—Savor, the Patisserie, a wine store that specializes in NY State wines, and a culinary edition of Barnes & Noble. These shops will be open an hour later—just for ISM Buffalo!

Classes will be in session and our tour will include the labs! These aren't the chemistry labs that many of us recall from our college experiences—these are fully glazed labs that allow us to witness our next generation of culinary, confection, and bakery chefs in action. Not to mention mixologists, brewers, distillers, enologists, and viticulturists. (Don't know what an enologist or viticulturist is? Come and find out!)

Inasmuch as this is something a little different for us, it's the perfect opportunity to introduce ISM-Buffalo to your colleagues, friends, interns, and students—Supply Management Ambassadors, if you will! For added effect, we strategically arranged this event to coincide with the early autumn foliage and just enough left-over summer warmth. A newly LED-lighted natural Wonder of the World, offers an opportunity to fall in love all over again with the special someone in your life.

<http://nfculinary.org/>

Get your reservations in early... by Wednesday, October 5 if at all possible.

- Jim Austin, Director of Operations



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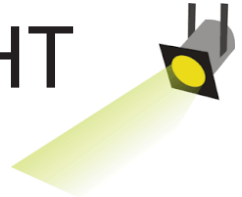


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EVENTS OF INTEREST



SPOTLIGHT ON PROGRAMS



Wednesday, October 12, 2016
Educational Dinner Meeting & Tour
Niagara Falls Culinary Institute

Tuesday, October 18, 2016
BNMA (Buffalo Niagara Manufacturing Alliance)
Manufacturing Night
Grapevine Banquets, 4:00-7:30pm
For more information: www.bnmalliance.com



Wednesday, October 19, 2016
10am-4pm
Facilities Management Expo
Fairgrounds Event Center
5820 South Park Avenue
Hamburg, NY 14075
www.fmexpo.net

Wednesday, November 9, 2016
Educational Dinner Meeting - Joint with APICS
Salvatore's Italian Gardens
Speaker: Michael D. Ford, TQM Works
"Lean Six Sigma Performance Metrics"

Wednesday, December 14, 2016
Educational Dinner Meeting or Tour

Wednesday, January 11, 2017
Educational Dinner Meeting
My Tomato Pie Banquets, 3035 Niagara Falls Blvd.

November 9 is our first joint meeting of the season with our sister APICS. We will be at Salvatore's Italian Gardens—check out the brand new Delevan Hotel and Chandelier Bar!

We are very excited to have Mike Ford as our guest speaker for this event. Mike will be speaking on Lean Six Sigma. First published in 2002, Lean Six Sigma projects involve eliminating waste and reducing defects.

It has often been said that we cannot manage what we do not measure. Measurement is not in itself sufficient. We must first ensure that we are measuring the right things. We must then identify the appropriate standard to benchmark against. Finally, we must initiate corrective action where there are gaps between what was planned for versus the actual results. The facilitator will utilize a combination of slideshow presentation, hands-on individual and team exercises, roundtable discussion and summary Q&A to accomplish the following learning objectives:

- Identifying traditional metrics that promoted dysfunctional behavior
- Adopting improved metrics consistent with the concept of integration
- Understanding the balanced scorecard (BSC) approach
- Learning benchmark approaches such as historical, competitive, world class and best practice
- How to utilize the Kano Model to respond to the voice-of-the-customer (VOC)

Inasmuch as Six Sigma applies cross-functionally across the organization, this is a great opportunity to introduce your colleagues to ISM-Buffalo with this timely and highly-relevant topic!

I look forward to seeing you.

- Jim Austin, Director of Operations

2017 Membership Renewals Due Soon

Dues invoices for the 2017 Calendar Year will be going out in October so you have time to pay prior to year's end. Please watch for it and pay promptly.



New Credit Card Options

We have recently changed our credit card processing method to utilize the Square and will now be able to accept American Express in addition to other cards.



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