

EL CAMINO A LA CUMBRE



John Jaramillo

"THE SUCCESS OR FAILURE OF MANY ORGANISATIONS OR PARTS OF AN ORGANISATION IS REALLY VESTED IN THE QUALITY OF ITS LEADERSHIP".

LEADERSHIP: Much has been published and talked about in regards to leadership and what it means and the practical applications of it and the resultant methodologies. The 5 Pillars Leadership Model was developed by John Jaramillo with input from a lifetime of experience and other leaders. This leadership series as part of our newsletter will focus on a different pillar each month and our goal are to get others to invest in themselves and others through a leadership program. This introduction is to give you a glimpse into what the model embraces and teaches.

Here's a brief list of John Jaramillo, CEO, President of the Hispanic Restaurant Association:

- Master's Degree in Organisational Leadership
- 20 Years in the US Navy
- Co-Founder of the Hispanic Restaurant Association



Hispanic Restaurant Association

"A leader's greatest asset is the ability to inspire and elevate those around them."

Selene Nestor

THE 5 PILLARS LEADERSHIP RENAISSANCE MODEL: Empowering Personal and Organizational Growth by John Jaramillo

5 PILLARS LEADERSHIP MODEL

This model is designed to give the framework and architecture to those that want to improve their lives in a systematic way with dramatic results over time. The Pillars are built around Leadership, Education, Teamwork, Relationship Building with the foundational pillar and resultant Cultural Ethos Pillar.

5 PILLARS LEADERSHIP RENAISSANCE MODEL:

The Mission of the 5 Pillars Leadership Renaissance Model is to give a framework & architecture for developing yourself and others at all levels and is meant as a lifelong endeavour. The level of complexity and sophistication of each component will increase as you learn more, rise in responsibility, authority and accountability.

LEADERSHIP: Is the Art and Science of influence to achieve a common goal. No matter your position in life you can be a leader. Through direct or indirect Leadership, positional or corporate authority, or social status, you are a leader.

TEAM WORK: A great team's essence is when the output or synergy is much greater than any individual input. Everyone is part of a Team, whether it be your family, work, school, sports or restaurant. A true team member looks out for those to the left and right of themselves as well as supporting leadership and those below them on the organizational structure.

RELATIONSHIP BUILDING: This component is the key to successfully leading and making life easier and achieving successes not thought possible. Building great relationships in your professional and personal networks at all levels will allow for a great team environment as well as communicating the vision.

EDUCATION: Is a tool for learning and getting better at all things. Whether it be professional or professional education. This is the key to being the best version of yourself. With today's technology you can learn so much from podcasts, online courses, audio books, hard cover books and YouTube as well as likeminded professionals.

Cultural Ethos- This is the essence or result of all of the other pillars and who you are and strive to become. It is The spirit or lifeblood of the organization.

Your organizational or personal ethos. A place where others want to be part of. It is your organizational or personal personality.

AS I MENTIONED: Following an excellent leadership program can make the difference in your life as well as others! Our first recommended book is Extreme Ownership by Jocko Willink.

"WEBSITE"

We are thrilled to share the news that we are actively developing an exhilarating new website that promises to elevate our online presence significantly. Within this update, you will find a fresh and modern logo alongside a thoughtfully designed streamlined navigation system, aimed at delivering an enhanced and seamless browsing experience for our users. We are eagerly looking forward to revealing these exciting changes to you. Stay tuned for the big reveal!

"EVENTS"

The Board of the Hispanic Restaurant Association is currently fully engaged in planning upcoming events, so be sure to mark them on your calendars.

Join us at Carmichael Park in Brighton on September 23, 2023, as we host a distinctive event, the **SAZON FOOD FESTIVAL**, in celebration of Hispanic Heritage Month. Experience a delightful array of food trucks, celebrity chef-prepared dishes, captivating cooking demonstrations, refreshing beverages, vibrant music, and a farmer's market showcasing the richness of our Hispanic community.

Mark your calendars for **COCINA SABROSA** September 27-28, 2023, in Dallas, Texas, at The Irving Convention Center, where the Hispanic Restaurant Association will be hosting a booth. We warmly invite you to visit us, learn about our mission, and engage with our team. Moreover, renowned chef Ferrnando Stovell will present a series of seminars, sharing insights into his culinary journey and the "El camino a la cumbre". A standard to excellence. "Cocina Sabrosa", a comprehensive industry event, will bring together suppliers, Latin food and beverage retailers, fostering connections, facilitating business opportunities, and providing valuable knowledge about the thriving Latin food and beverage market. From flavourful chiles and artisanal hispanic cheese to high end kitchen equipment and exquisite tequila, Cocina Sabrosa serves as the prime platform for the Latin foodservice, retail, and beverage industry to collaborate and thrive.

Save the date for the **HISPANIC TOP CHEF 2023** taking place on October 12th, 13th, and 14th at Colorado State University in Denver (CSU-Spur). This 72-hour competition will feature the following breakdown:

Day 1: JEOPARDY (4 hrs)

- Introduce rules, schedule, and point system in just a few short days.
- Conduct Jeopardy-style cooking question competition
- Award points to top performers (15 points).

Day 2: MENU DESIGN, GP, SHOPPING, MISE-PLACE (6 hrs)

- Focus on cooking methods and menu design.
- Participants create a four-course meal with a \$30 budget per person.
- Provide guidance on budgeting, cost control, and menu organization.
- Evaluate reports based on budget adherence, creativity, and feasibility.
- Award points for quality of reports (15 points).

Day 3: HYGIENE, COOKING SKILLS, FLAVOUR, INNOVATION

- Emphasize hygiene and safety in the final challenge.
- Participants cook a four-course menu for VIP judges.
- Award points based on cooking skill, flavour, and innovation (total 70 points).

The lineup of competitors includes talented chefs representing various Hispanic countries and residing in the US. They are: Chef Eva Barrios, Chef Fernando Trancaso, Chef Carolina Zubiate, Chef Aldo Ramirez, Chef Marco Acevo, Chef Victoria Elizondo, Chef Marco Colin, Chef Cecy

And the line up of judges are Chefs: Betty Vázquez, Pablo Aya, Manny Barella, Zuri Reséndiz, Dana Rodriguez, Fernando Stovell.



"Indulge Your Taste Buds: Embark on Chef Fernando Stovell's Gastronomic Odyssey with The Quetzales Guide Across USA, México, and South America, as TV Show HOTEL VIP Takes Center Stage!"

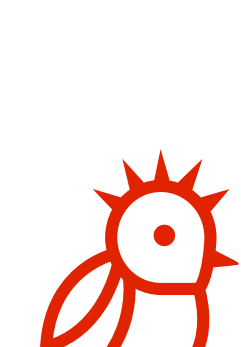


Embark on a culinary odyssey like no other, as Chef Fernando Stovell takes you through a rollercoaster of adventures, complete with plenty of twists, frustrations, and hilarious stories. As we step into the world of HOTEL VIP, get ready to witness the drama unfold in 45 thrilling episodes on Prime time Televisa Mexico channel 5. Chef Stovell will feature daily as the specialist chef in this exciting show, which comprises 45 episodes and begins on August 14th in Mexico. And, on August 21st, 2023, at 9P/8C, catch its premiere on Univision on Unimas USA. Each day brings new challenges, making this reality show a whirlwind of emotions and unexpected surprises. Behind the scenes, the team spirit among the participants creates a mix of laughter and lightheartedness. You won't believe the funny mishaps and misadventures that occur as they navigate through their tasks. From culinary missteps to amusing team dynamics, every moment is filled with excitement and humour. But it's not all fun and games. The pressure is on as the participants strive to achieve their goals in this unique reality setting. They face plenty of challenges that test their culinary skills, teamwork, and adaptability. As they work alongside Chef Fernando and the hotel staff, emotions run high, and the competition intensifies. With plenty of tiers, moments of frustration, and unexpected turns, the journey becomes even more engaging. From heartwarming victories to bittersweet setbacks, the emotional rollercoaster will keep you on the edge of your seat. As the days progress, bonds form and friendships blossom, leading to heartening stories of support and unity among the participants. Witness the growth and transformation of each individual as they face personal challenges and overcome obstacles together. So, mark your calendars for the highly anticipated debut of HOTEL VIP on Prime time Televisa Mexico and Univision on Unimas USA. You won't want to miss a single moment of this enthralling and laughter-filled reality show! Aside from the TV show, you can also join The Quetzales Guide on an enthralling expedition, exploring Hispanic eateries across the United States and Argentina. On his days off from filming, Chef Fernando Stovell embarks on an unforgettable culinary adventure, creating cherished memories at various eateries. So, make sure to mark your calendars for the highly anticipated debut of HOTEL VIP on Prime time Televisa Mexico. You won't want to miss a single moment of this captivating and laughter-filled reality show! And for a separate but equally exciting experience, join Chef Fernando Stovell and The Quetzales Guide on their quest to discover the culinary treasures of the United States and Argentina.

The reason behind my decision to participate in the Hotel VIP challenge is centred on the importance of respect in the workplace. In this engagement, respect must be the foundation for interactions between myself and the staff. It is crucial that everyone is aligned in understanding how to treat others, creating a positive and thriving work environment where employees feel safe, productive, and content in their roles. Respect plays a pivotal role in any successful workplace, but it holds even greater significance in the hospitality industry. Working in hospitality means interacting with a diverse range of individuals daily, from rotating staff on different shifts to various customers and guests who might visit occasionally. Recognising the significance of showing appreciation to the hospitality staff, I made the decision to join Hotel VIP alongside 16 celebrities. Together, we have embarked on a challenge to serve others by becoming staff members. Most of these celebrities are accustomed to dining in outstanding establishments, and my challenge was to help them understand the behind-the-scenes operations and the day-to-day structure of successful hotel restaurants. It involved teaching them the ins and outs of the hospitality industry we live in. "Respecting waiters, chefs, and all industry professionals in hospitality is not just a courtesy; it's an acknowledgment of the hard work, dedication, and passion that goes into creating memorable experiences for others. Treat them with the same kindness and appreciation that you would want to receive, for they are the heart and soul of the hospitality industry, weaving magic into every moment they serve."

During my research for Quetzales, I had the delightful opportunity to savour a remarkable meal at El Preferido de Palermo, located in Buenos Aires, Argentina. I was accompanied by my friend John Jaramillo, who is also the President of The Hispanic Restaurant Association in the US. Our visit took place in March 2023. The restaurant's eye-catching vibrant pink exterior immediately captured our attention, and we couldn't resist trying it out. Upon entering, we received a warm welcome from the friendly waiters, Marcos and Agustina, who made us feel right at home. The dining experience was exceptional from start to finish. We began with olives and freshly baked bread, followed by the perfectly sliced bonito curado with olive oil and lemon, as well as the delectable grilled red peppers with paprika. The mid-course fainá and black pudding (morcilla) were equally standout dishes. For the main course, we decided to share the 400g ojo de buef, which was cooked to perfection and served with chimichurri and salad. The carpaccio of their own harvest tomatoes added a lovely and refreshing touch. The desserts at El Preferido were equally impressive. We indulged in the dulce de leche ice cream, chocolate ice cream, and sabayon ice cream, all of which were absolutely delightful. The pear sorbet served as a refreshing end to the meal. Overall, our experience at El Preferido de Palermo deserves a perfect 10/10 rating. The restaurant's commitment to quality ingredients and their deep knowledge of cooking were evident in every dish. The outstanding staff made our visit even more memorable. During our time there, the chefs shared a list of outstanding Argentinian restaurants in the US, and we have already visited and reviewed several Hispanic chefs. However, we will keep this information under wraps until The Quetzales guide is officially launched. Stay tuned for exceptional Argentinian "Hispanic" chefs making their mark in the US!

elpreferido.meitre.com



Thank you.
Fernando Stovell
Director Ambassador for Hispanic Restaurant Association & Chairman of Quetzales Guide



GRAPEFRUIT & CHAMPAGNE MARMALADE

By Chef Fernando Stovell
@fernandostovell

INGREDIENTES

- 4 LARGE GRAPEFRUITS)
- 480 MLS WATER
- 500 MLS CHAMPAGNE OR SPARKLING WINE
- 400G GRANULATED SUGAR
- 60G HONEY

METHOD

Trim and thinly slice Grapefruits, removing white pith. Place slices in a pot, cover with Champagne or sparkling white wine, and refrigerate for 12 to 24 hours. Then heat the pot with honey and sugar until boiling. Sterilise canning jars and pour the reduced marmalade into them. Use a roasting rack to elevate jars in a pot filled with boiling water. Boil jars for 10 minutes, then cool undisturbed for 12 hours. Check for a vacuum seal; refrigerate unsealed marmalade for up to a month, or store sealed jars at room temperature for up to a year.

