

AAC Culinary Hall of Fame

The Culinary Hall of Fame was established to recognize outstanding AAC Fellows who, because of their exceptional contributions, have earned the respect of their professional colleagues.

"The Culinary Hall of Fame was unanimously accepted by the Academy members. Its concept is to honor those men and women who have won the respect and love of their professional guild. Therefore, they are so honored by their peers as a positive reflection to all those in this profession who seek achievement!"

—Hermann Rusch, AAC, HOF

AAC Culinary Hall of Fame Celebrated Chefs

The American Academy of Chefs Culinary Hall of Fame Committee has created a new category of induction. This category recognizes individuals for their outstanding achievements in the culinary industry by inducting them into the Culinary Hall of Fame as Celebrated Chefs.

Requirements: Recipients of this honor are trendsetters in the industry and have distinguished themselves in the culinary world. These individuals are nationally and/or internationally recognized through print and/or live media for their contributions to the profession. They are culinary icons and continue to serve as role models by mentoring and providing support to future culinarians.

Application for Election As An AAC Fellow

If you are interested in becoming an American Academy of Chefs Fellow, please visit our Web site at www.acfchefs.org to review the list of requirements.



**Honor Society of the
American Culinary Federation**

AMERICAN ACADEMY *of Chefs*

Since its inception, membership in the American Academy of Chefs has steadily grown. Today, more than 850 chefs and culinary educators, many which are renowned television and print chefs, have been elected as Fellows of the American Academy of Chefs.

Why Should I Pursue Election As a Fellow in the American Academy of Chefs?

The American Academy of Chefs (AAC) is the honor society of the American Culinary Federation (ACF). The prestigious Academy recognizes those individuals whose outstanding achievements in the culinary profession and involvement in ACF deserve acknowledgement. AAC Fellows demonstrate the highest standards of professionalism within ACF, their communities and the food-service industry.

What is the Academy's Mission?

The Academy's primary mission is to promote the education of all culinarians. The AAC accomplishes this by mentoring culinarians, awarding numerous scholarships to students seeking a future in the culinary industry, and providing grants to professional working chefs looking to further their careers.

AAC Scholarships and Grants

The following scholarships are awarded annually:

Chaîne des Rôtisseurs Scholarship
AAC Chair's Scholarship
Balestreri/Cutino Scholarship
Johnson & Wales University Scholarship
Julia Child Memorial Scholarship
Andrew M. Macrina Memorial Scholarship
Linda Cullen Memorial Scholarship
Stanley "Doc" Jensen Scholarship
Ray & Gertrude Marshall Scholarship
Culinary Institute of America Scholarship
Hermann G. Rusch Scholarship
Professional Culinary Institute Scholarships
Ventura Food/Culinary Institute of America Grant
Student Culinary Team Grant
Spice Box Grant

Requirements and applications are available from the national AAC office or online at www.acfchefs.org.

AAC Annual Awards

The following awards and medals are presented each year at the ACF National Convention:

AAC Chairs' Medal
Chef Good Taste Award
John D. McLaughlin Award
Sharing Culinary Traditions Award
Joseph Amendola Award
Lifetime Achievement Award



Significance of AAC Designation

The purpose of the AAC designation is to publicly recognize exceptional culinarians for their professional achievement and their dedication to the culinary arts and to their communities. The "AAC" designation should always appear following one's certification(s).

The Symbolic Representation of Our Colors

We are proud that the founders of this honor society used the red, white and blue colors of our country to epitomize the Academy. The beautiful gold medallion of Chef Augie, in honor of Georges Auguste Escoffier, represents the highest honor of achievement. We are especially pleased that these beautiful colors parallel our profession with the following meanings:

Red - Embodies the passion of the culinary profession in its art and creativity.

White - Symbolizes the purity of our profession through our toque and uniform, and projects the image of high standards.

Blue - Signifies loyalty, dedication and steadfast leadership qualities that reflect support of the education of our future culinarians.

The **gold** medallion is the symbol of excellence, always recognized for professionalism and accomplishment. Therefore, this prestigious honor society can only accept those individuals who meet these high standards.

— Bert P. Cutino, CEC, AAC, Academy Chairman, 1996-1999