



8 REASONS WHY YOUR CHEFS SHOULD GO TO AMERICAN CULINARY FEDERATION EVENTS.

- 1 Skilled chefs are your company's competitive edge.** When your chefs engage in American Culinary Federation events, they learn the latest trends and operational insights, watch demos, and gain new skills—all for your company's success.
- 2 Chefs receive Continuing Education Hours (CEHs)** which apply toward ACF certification, the gold standard for culinary excellence. See www.acfchefs.org/certify
- 3 Sessions to sharpen skills of every level culinarian,** including:
 - Executive Chefs
 - Chefs de Cuisine
 - Sous Chefs
 - Research Chefs
 - Culinary Educators
 - Line Cooks
- 4 Multiday immersion for optimal learning,** with demonstrations and seminars on education tracks ranging from Innovation to Pastry to Student-level. Single day passes are also available.
- 5 Optional hands-on workshops** extend the take-away value of your training investment.
- 6 Registration to suit your budget:** Choices include education-only option at a reduced rate vs. the meals-included rate.
- 7 Advance registration savings:** Early registration saves \$100 or more, plus hotel discounts. ACF member chefs save even more.
- 8 Nonmember registration includes a year** of ACF membership, including continuing education in the National Culinary Review magazine, Ingredient of the Month articles, and member discounts from computers to office supplies to dental plans.

BETHECHANGE



American Culinary Federation
The Standard of Excellence for Chefs



BE THE CHANGE...

2018 ACF events

Register online at www.acfchefs.org/events

ChefConnect: Charlotte

Charlotte, NC | February 25-27, 2018

Westin Charlotte

Chefs earn up to 10 CEHs

ChefConnect: Newport Beach

Newport Beach, CA | March 18-20, 2018

Newport Beach Marriott Hotel and Spa

Chefs earn up to 10 CEHs

OPPORTUNITIES FOR RECOGNITION

Competition gains recognition of your chefs and your company. The American Culinary Federation holds competitive salons each spring, recognizing winners during these conference events. Members apply by September to compete in the following year's salons. ACF strongly encourages employers and chefs to attend and watch these competitions in 2018 and to apply to compete in 2019.

Northeast Region: January 26-28, 2018

Erie Community College, Williamsville, NY

Central Region: February 16-18, 2018

Madison College, Madison, WI

Southeast Region: February 23-25, 2018

Central Piedmont Community College, Charlotte, NC

Western Region: March 16-18, 2018

Orange Coast College, Costa Mesa, CA

COOK. CRAFT. CREATE.

ACF
National
Convention
& Show

New Orleans, LA | July 15-19, 2018

Hyatt Regency New Orleans

Chefs earn up to 24.5 CEHs



The American Culinary Federation has a long and storied history of maintaining the high standard, integrity and education of culinary professionals in the United States. The professional resources, networking and growth facilitated by ACF membership or certification can be evidently measured by tangible career opportunities and life-long learning.



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