



**Taste** **SUCCESS**  
2010 ACF EVENTS SERIES

**REGIONAL CONFERENCE ATTENDEE REGISTRATION FORM**



**2010 SOUTHEAST REGIONAL CONFERENCE**  
April 24–26, 2010 • Sheraton Birmingham • Birmingham, AL





Mail or Fax to:

American Culinary Federation  
180 Center Place Way  
St. Augustine, FL 32095  
Fax 904-825-4758  
Ph: 800-624-9458

American Culinary Federation

2010 Southeast Regional Conference  
April 24-26 2010  
Sheraton Birmingham  
Birmingham, AL



Register online at [www.acfchefs.org](http://www.acfchefs.org) | Discount Deadline April 8

**REGISTRATION FORM** (Please complete one form for each person attending.) Spouses pay the same rate as member.  Check here if you are a member's spouse.

Name \_\_\_\_\_ Membership # \_\_\_\_\_ Chapter ID \_\_\_\_\_  
 Home Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Home e-mail\* \_\_\_\_\_ Home phone \_\_\_\_\_ Cell phone \_\_\_\_\_  
 Employer \_\_\_\_\_ Position Title \_\_\_\_\_  
 Work Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Work e-mail\* \_\_\_\_\_ Work phone \_\_\_\_\_ Fax \_\_\_\_\_

*\*If provided, you may receive e-mail notices of products and special offers from sponsors and exhibitors. Your registration confirmation will be sent by e-mail.*

Badges and tickets must be picked up on-site at the Pre-registration desk. For special services, call ACF Events Management (800) 624-9458 or e-mail [events@acfchefs.net](mailto:events@acfchefs.net)

**FULL REGISTRATION PACKAGE** includes most meal functions and badge for entrance to most conference programming and trade show. **To receive a discount, registration with payment must be postmarked prior to 4/8/10.**

Member Status	Rewards Rate*	Early	Regular and on-site
Culinarian/Professional Culinarian	<input type="checkbox"/> \$300	<input type="checkbox"/> \$375	<input type="checkbox"/> \$475
Junior/Senior/Student	<input type="checkbox"/> \$260	<input type="checkbox"/> \$325	<input type="checkbox"/> \$425
Allied/Associate/Enthusiast	<input type="checkbox"/> \$300	<input type="checkbox"/> \$375	<input type="checkbox"/> \$475
Non-ACF Member	N/A	<input type="checkbox"/> \$475	<input type="checkbox"/> \$575

\*To be eligible for the Rewards Rate, attendee must be an ACF member in good standing, purchase a full registration by the early registration cutoff date and stay a minimum of three nights in the official conference hotel. Check Web site for details.

**A LA CARTE REGISTRATION OPTIONS**

**One-day Conference Program Badges**

4/24\*  4/25  4/26 # \_\_\_\_\_ x \$75 = \_\_\_\_\_  
 \* Includes Trade Show Lunch

**Meal Tickets**

Breakfast  4/24  4/25 # \_\_\_\_\_ x \$20 = \_\_\_\_\_  
 Icebreaker Reception 4/23 # \_\_\_\_\_ x \$40 = \_\_\_\_\_  
 Trade Show Lunch 4/24 # \_\_\_\_\_ x \$40 = \_\_\_\_\_  
 Sweet Home Alabama Brunch 4/26 # \_\_\_\_\_ x \$40 = \_\_\_\_\_  
 Chef Professionalism Lunch 4/25 # \_\_\_\_\_ x \$40 = \_\_\_\_\_  
 Regional Awards Gala 4/26 # \_\_\_\_\_ x \$100 = \_\_\_\_\_  
 (Includes one drink ticket)  
 Southern Heritage Meal Package # \_\_\_\_\_ x \$170 = \_\_\_\_\_  
 Includes Trade Show Lunch, Chef Pro Lunch, and Awards Gala  
 AAC Regional Dinner 4/25 # \_\_\_\_\_ x \$125 = \_\_\_\_\_

**Kids (12 years or younger)**

Regional Awards Gala 4/26 # \_\_\_\_\_ x \$40 = \_\_\_\_\_

**Education**

	Early	Regular
Educator Development 4/23		
Morning Session	# _____ x \$50 = _____	# _____ x \$75 = _____
Afternoon Session	# _____ x \$50 = _____	# _____ x \$75 = _____
Career Development—Nutrition Track 4/26		# _____ x \$50 = _____
Includes Assessment		

**Total Due For Registration \$ \_\_\_\_\_**

**Refund Policy:** Requests for refund must be made in writing and postmarked no later than 3/24/10. A \$50 processing fee will be deducted from refund amount.

**Payment Made By:**

Check  Money Order (Make payable to: American Culinary Federation)  
 Credit Card (select one)  VISA  MasterCard  American Express  Discover  
 Credit Card # \_\_\_\_\_ Expiration Date \_\_\_\_\_ / \_\_\_\_\_  
 Name on Card \_\_\_\_\_

Signature \_\_\_\_\_ Date \_\_\_\_\_ / \_\_\_\_\_

My signature hereby authorizes ACF and its subsidiaries, vendors and the media to use the reproduction (photographic or video) of my likeness, work product(s), recipes and/or presentations for distribution in both print and digital matter. I understand ACF has the right to make copies of such materials to make available for sale and to retain the proceeds from the sale of such, and that I will not be compensated and may not be notified of use.

Signature \_\_\_\_\_ Date \_\_\_\_\_ / \_\_\_\_\_

Please answer the following questions so that we may better serve you, check one:

**Gender:**

Male  Female

**Type of Establishment:**

- Air/Cruise/Rail
- Bakery
- Bed & Breakfast
- Catering
- Conference Center
- Consulting
- Correctional Institution
- Country Club
- Distributor
- Executive Dining
- Fast Food/Supermarket
- Govt. Facility/Armed Forces
- Hospital/Healthcare
- Hotel/Inn
- Manufacturer Corporate HQ
- Multi-unit Corporate HQ
- Personal Chef/Private Chef
- Residential Community
- Resort
- Restaurant, Independent
- Restaurant, Multi-unit
- Sales/Marketing
- School-Other
- School-Postsecondary/Private
- School-Postsecondary/Public
- School-Secondary/Private
- School-Secondary/Public
- Theme/Sports Park
- Other

**Restaurant Type:**

Fine Dining  
 Casual Dining

**Annual Revenue/  
Sales Volume:**

- Under \$200K
- \$200K - \$299K
- \$300K - \$499K
- \$500K - \$1 million
- \$1 - \$5 million
- Over \$5 million
- Don't Know

**Annual Food  
Purchase Volume:**

- Under \$50,000
- \$50K - \$150K
- \$150K - \$300K
- \$300K - \$1.5 million
- Over \$1.5 million
- Don't Know

**Your Purchasing Role:**

- Directly Responsible
- Influence Decisions
- None

**Current Position:**

- Apprentice
- Baker
- Banquet Manager
- Bar Manager
- Broker/Sales Representative
- Catering Director
- Consultant
- Cook
- Dietitian
- Educator
- Executive Chef
- Food/Beverage Manager
- General Manager
- Inspector
- Kitchen Manager
- Owner
- Pastry Chef
- Personal Chef
- Private Chef
- Research Chef
- Restaurant Manager
- Retired
- Sous Chef
- Student
- Unemployed
- Wine Steward/Sommelier

**I Perform This Role for the Following Products (check all that apply):**

- Beverage
- Equipment
- Food
- Tabletop
- Apparel
- None

**Highest Education Completed:**

- High School/GED
- Culinary Certificate Program
- Associate's Degree
- Bachelor's Degree
- Master's Degree
- Doctorate
- Other

**Your Culinary Training:**

- Apprenticeship Program
- Certificate Program
- High School Culinary Program
- Military
- On the Job
- Other College or University
- Private Culinary College
- Public Culinary College
- None
- Other