



American Culinary Federation
The Standard of Excellence for Chefs

2018

U.S.A.'s Chef of the Year award application

APPLICATION DEADLINE: SEPTEMBER 30, 2017





U.S.A.'S **chef** OF THE YEAR

award objective

The Chef of the Year award recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person has demonstrated the highest standard of culinary skills, advanced the cuisine of America, and given back to the profession through the development of students and apprentices.

candidate eligibility

Candidate should have extremely high standards, possess a high degree of culinary skill, and be known for the cooking of American regional cuisine.

Candidate must:

1. Hold the equivalent of a sous chef or higher in a full-service dining operation, (i.e. restaurant; private, public or country club; hotel or resort; cruise-line restaurant; or a culinary school fine-dining restaurant where the person is the sous chef or executive chef instructor responsible for dinner service).
2. Have a minimum of three years full-time employment in the culinary industry.
3. Not have applied for any other regional or national award from ACF.

NOTE: Past regional winners may reapply after five years. Past national winners cannot reapply. Nominees chosen to compete at salon must wait one year between nominations. Nominees not chosen to compete may apply annually.

application guidelines

The complete nomination package must include:

- A completed application form.
- A professional résumé and biography of the candidate. **Each document is not to exceed two pages.**
- A one-page profile of the candidate's operation.
- Any articles or awards received by the chef or operation.
- Recipes and photos for a three-course meal menu (soup, appetizer and main plate).
- A high resolution, digital, color photograph of candidate in a white chef coat. The digital photograph must meet the following requirements: 300 dpi (dots per inch) in a .tif or .jpeg format, and be at least 1200 by 1600 pixels. Picture can be emailed to awards@acfchefs.net or submitted on a CD.

Candidates will provide all needed materials for the application and selection process before the deadline.

selection process: regional

All nomination packages will be reviewed by a selection committee. Up to four candidates may be chosen by the selection committee to compete. Committee decisions are final.

Notification of advancement: November 2017

Competition guidelines: December 2017

Each semifinalist will participate in a Category K competition that will be held in conjunction with the regional conferences. A panel of judges will select the winner based on cooking skills, menu taste and professionalism. The first place recipient will be announced during the Vice-Presidents Dinner held on the final night of the regional conferences. The regional winners announced will advance to the national competitions.

selection process: national

The regional winners will participate in a cooking competition at the national convention for a panel of judges.

Competition guidelines will be sent: May 2018

The national winner will be announced at ACF's national convention during the President's Grand Ball.

NOTE: Schedule conflicts will not be accommodated.

The Chef of the Year competition will be coordinated by a member of the ACF Culinary Competition Committee. The competition committee representative does not have a vote in the selection of the four candidates chosen for the regional competition, but may be on the judging panel at regional and national cooking competitions. The representative will also be available to provide technical or educational advice as necessary.

**COMPLETED APPLICATION MUST
BE RECEIVED BY SEPTEMBER 30, 2017**

Mail To: American Culinary Federation | Attn: Awards
180 Center Place Way | St. Augustine, FL 32095

- OR -

Email: awards@acfchefs.net

All incomplete applications will NOT be accepted.



U.S.A.'S **chef** OF THE YEAR

APPLICATION FORM

personal information

Full Name: _____ ACF Member #: _____

Home Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

employment information (current employment)

Name of Establishment: _____

Your Position / Title: _____

Address: _____

City: _____ State: _____ Zip: _____

Business Phone: _____ Email: _____

professional accomplishments | awards

Please list your top three professional accomplishments or awards:

1. _____
2. _____
3. _____

I hereby certify that the information I have submitted is correct. Furthermore, I grant permission to the American Culinary Federation and its subsidiaries to use the information included in my application in print and electronically for promotional purposes, which may include video and/or photography. I understand that I will not be compensated and that I may not be notified of each use.

If you have been named U.S.A.'s Chef of the Year, you may have the opportunity to advance to the Global Chefs Challenge. All training will be defined by the ACF Culinary Competition Committee and you must comply with ACF policies and procedures that are set forth. As the national winner you must serve as an ACF Ambassador and this may include attending local and national events and representing the American Culinary Federation.

Also, I agree that all decisions made by the selection committee are final and not subject to appeal.

Signature

Date



PRIZE PACKAGE

REGIONAL WINNERS RECEIVE:

- Silver medallion in the theme of the award
- One full convention registration

THE NATIONAL WINNER RECEIVES:

- Gold medallion in the theme of the award