



American Culinary Federation
The Standard of Excellence for Chefs

2018 ACF Student Chef of the Year award application

APPLICATION DEADLINE: SEPTEMBER 30, 2017





student chef OF THE YEAR

award objective

The ACF Student Chef of the Year award recognizes an up-and-coming student who possesses a high degree of professionalism, culinary skills and passion for the culinary arts.

candidate eligibility

Nomination should focus on a student who is a capable cook with a good skill level and a focus on solid cooking fundamentals based on a classical foundation.

Candidate must:

1. Be no more than 25 years of age on June 1, 2019.
2. Be an ACF Student Culinarian member in good standing for three months prior to application deadline.
3. Not have competed in any professional competition, or have previously won a professional medal in any capacity. This is an automatic disqualification.

NOTE: Nominees chosen to compete at a regional salon must wait one year between nominations. Nominees not chosen to compete may apply annually.

application guidelines

A complete nomination package includes:

- A completed application form.
- A two-page essay that includes why the student chose the culinary profession, why he or she accepted the nomination, the student's philosophy on food, and his or her three-year plan.
- A letter of recommendation from an ACF chapter in good standing or faculty member from a degree-granting culinary program.
- Recipe with photos of a Category SK protein or SP dessert.
- 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 at least 1200 by 1600 pixels. Picture can be emailed to awards@acfcchefs.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 students 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 SK1/SP1 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 out in: May 2018

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

NOTE: Schedule conflicts will not be accommodated.

The ACF Student 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 the regional and national cooking competitions. The representatives 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@acfcchefs.net

All incomplete applications will NOT be accepted.

student chef OF THE YEAR

APPLICATION FORM

personal information

Full Name: _____ ACF Member #: _____

Home Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

educational information

Name of School/Program: _____

Degree Sought/Earned: _____ Graduation Date: _____

Coaches Full Name: _____

Coaches Phone: _____ Coaches Email: _____

employment information (current employment)

Name of Establishment: _____

Your Position/Title: _____

Address: _____

City: _____ State: _____ Zip: _____

Business Phone: _____ Fax: _____

accomplishments | awards

Please list your top three accomplishments or awards:

1. _____
2. _____
3. _____

Select One: SK Competition SP Competition

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 the National SCOY winner and you may have the opportunity to advance to the HANS Buschkens of the Americas, 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