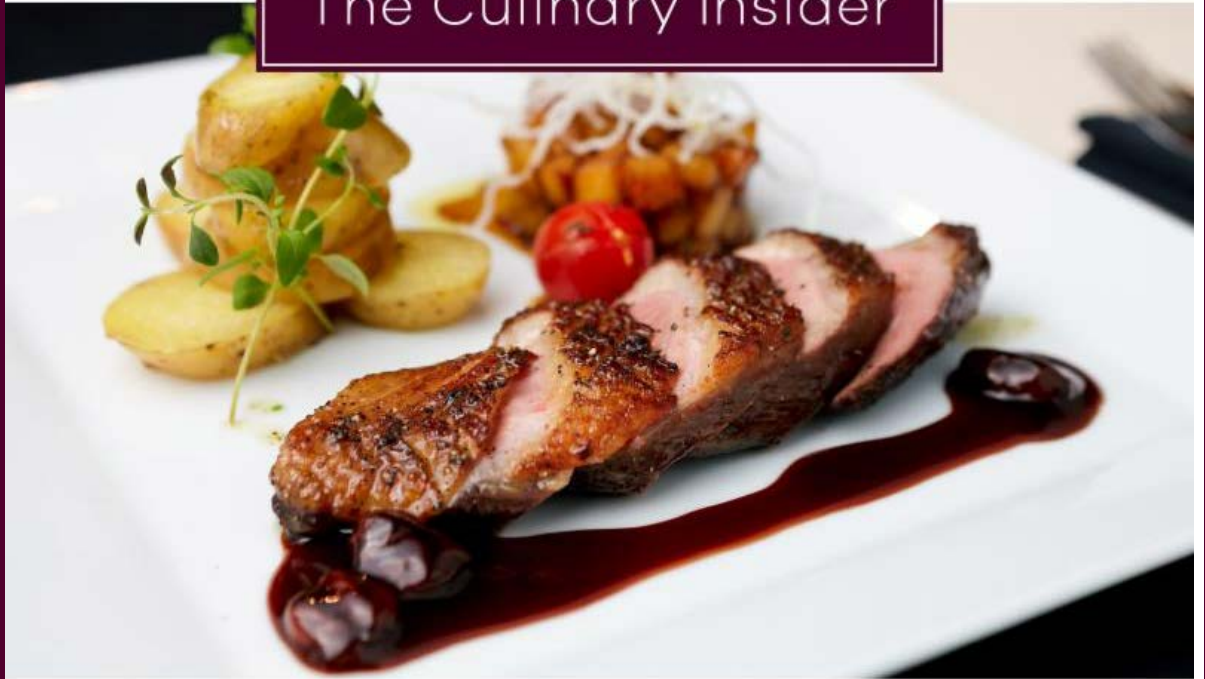


Certification pre-approval, upcoming elections, featured ChefConnect demos and more! |

## The Culinary Insider



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## Member News & Benefits

### Certification Pre-Approval On the Spot

Bring [supporting documents](#) to ChefConnect: Chicago or NYC and have your Step 1 application reviewed on the spot! A Certification team member will be on-site to answer questions. Contact [certify@acfchefs.net](mailto:certify@acfchefs.net) or call (904) 824-4468 x505 for more details.

### Be an Informed Voter

The list of candidates for 2017-2019 Board of Director positions, along with their candidate statements and biographies, are [posted behind the members portal](#).

### Dine with the American Academy of Chefs at ChefConnect

The American Academy of Chefs invites you to join them for an unforgettable dining experience at ChefConnect: Chicago and ChefConnect: NYC. Add the

dinner to your schedule when you [register online](#) or call the Academy office at 904-484-0202.

### Volunteers Needed for ChefConnect: NYC

Be a volunteer at ChefConnect: NYC and earn four CEHs per day. Volunteers are needed for hands-on workshops, kitchen prep, general session and more. [Fill out this form](#) to make a difference!

### ACF Nominations and Elections Committee Nominations

Nominations are being accepted for elected committee positions on the Nominations and Elections Committee. [Please review the required information on the website.](#)

### Congrats, chef!

Madeline Black is the winner of the ChefConnect Amazon Echo giveaway!

### Save Up to 80% at Office Depot and OfficeMax

Save on your printing, cleaning and furniture needs. Shop online or in stores: Log into [acfchefs.org](http://acfchefs.org), visit Members Advantage Program and download your discount card from the Office Depot link. You'll also enjoy FREE next-day delivery on online orders over \$50.

## Featured Pastry Demos at ChefConnect

[Sign up online](#) or call the National Office at 904-824-4468 to plan your schedule.



Sorbet Mathematics: Precision Leads to Perfection

Sorbet is a staple on every menu, so why not make it perfect? Casey Shiller, CEPC, CCE, AAC, ACF's 2012 Chef Educator of the Year and ChefConnect: Chicago keynote speaker, will help you understand how to calculate precise frozen results every time.

[Register Chicago](#)

[View Schedule](#)



### Plated Dessert Presentations

2016 Pastry Chef of the Year Cher Harris, CEPC, Executive Pastry Chef, The Hotel Hershey, will discuss different dessert and plating options, flavor and texture combinations, recipe procedures and dessert menu design.

[Register NYC](#)

[View Schedule](#)

### Is your company looking for more great chefs like you?

Recruit top chefs at ACF Career Fairs during ChefConnect: Chicago, ChefConnect: New York and Cook. Craft. Create. Convention & Show in Orlando. It's the perfect opportunity for your company to meet and hire the best in the business. [Send your HR department an application.](#)



CENTER FOR THE ADVANCEMENT  
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## 5th Annual Deans and Directors Retreat

Join your peers Feb. 10–12 in New Orleans at the Fifth Annual Retreat for Postsecondary Deans and Directors of Culinary/Hospitality programs. This is an issues-driven event. Topics range from retention to new programs. This year's highlight is a discussion led by renowned futurist, Jack Uldrich. To register go to [www.CafeMeetingPlace.com](http://www.CafeMeetingPlace.com). The special hotel rate at the Hilton Riverside of \$129/night is good until Jan. 16. For questions on registration sponsor partnerships, or future programs, email [marypetersen@prodigy.net](mailto:marypetersen@prodigy.net).

## Tesia Campbell to Compete in Global Young Chefs Challenge Jan. 25 at Sirha, Lyon



Tesia Campbell attends Oregon Coast Culinary Institute (OCCI) and competed on the OCCI ACF Student Team that won gold at Convention in 2016. She is interested in culinary competition as a lifetime pursuit. This competition will see eight finalists battle for the Hans Bueschkens Trophy. Campbell says that having the opportunity to represent the U.S. in the Worldchefs Global Young Chefs Challenge in Lyon is somewhere new where she can show her skill and her love of food. [Find out more here.](#)

## Call for Cook. Craft. Create. Presenters

Presenter applications are being accepted for Cook. Craft. Create. Convention & Show, July 9–13 in Orlando.

## Presenter Application

Areas of interest for seminars, hands-on workshops and demonstrations include culinary trends, skill development, baking and pastry, healthy cooking, educator development and culinary management.

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