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American Culinary Federation

# ACADEMY CONNECTION



January, 2016

Volume XVI, Issue 1

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## Greetings American Academy of Chefs Fellow

Chef,

Happy New Year Academy Fellows and Chefs:

Welcome 2016! We're looking forward to the great year ahead we're planning for you, our prestigious members! As we wind down from a busy Holiday season and look forward to the upcoming Regional Conferences and Regional Academy dinners, I guess we can relax for a moment or two and begin preparing our calendars and schedules for the upcoming year. It will certainly be a busy 2016 for all of us, but presumably with little or no

difference when compared with years past.

We shared our "administration's" goals with you in our earlier messages and noted the ongoing emphasis we're placing on our Mentorship initiative. We've spoken to our newly appointed directors and our office staff and they have some great ideas to move this initiative forward to a place where it should be -- providing student culinarians with the opportunity to meet Academy Fellows who are willing to share their knowledge, life experiences, and advice to assist these young culinarians on their respective paths to successful careers. We will be reviewing the program and attempting to remove the "formalities" involved. In other words, we will be encouraging you to become involved engaging students and aspiring chefs in an informal manner in chapters, schools, and places of business. These activities could include, but are not limited to, sharing experiences, volunteering at chapter events, shadowing at work, and/or developing an educational plan. Student culinarians, apprentices, and anyone you may know can ask for your advice, seek your expertise, and maybe just use you as a "sounding board" without using the formal "mentorship" model. Please let us know what you think, send us some of your stories.

Many items are on the agenda for the upcoming year including our ongoing support for the National Youth Team and the *Inspire* initiative, Chapters Student Culinary Teams competing in regional competitions, and AAC Fellows competing on the regional and national levels. We will once again endeavor to provide the support needed to offset travel expenses incurred by our four student regional team winners' trip to the regional conferences. Our *Inspire* initiative, which many of you know was created to fund our Student Team traveling to Erfurt for the Culinary Olympics, is determined by book sales. We are doing well, but we could do better. If you have any interest in supporting our ACF team in 2016, consider purchasing *Inspire* for your friends, students, and colleagues. Information is included in this edition of the Academy Connection. *Inspire* sales continue to move forward and we'd like to thank you for your ongoing support.



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Palm Bay Imports

PFG Fox River Foods

Piazza Produce

In other news, I recently attended a dinner in Niagara-on-the-Lake, Ontario, Canada at Niagara College where our youth team and the Canadian youth team continued their friendly competition. This event began in Orlando last summer and is a warm-up for the IKA in Erfurt this October. Needless to say, it was a thrill to see our talented youth team go through the rigors of a competition. They were professional and courteous to their hosts and it made me proud to have them represent us. Fellows, this is our mission and this is why we put together the *Inspire* fund-- to support these young culinarians and their quest for gold. I can assure you providing them with our financial support will be money well spent. Congratulations to Team Coach Shawn Culp and Team Manager Stafford DeCambra who have been working very closely with this group. I have no doubt our team will be ready, willing, and able when the October competition in Erfurt, Germany takes place. Joining us for a dinner put together by both teams on Saturday evening, were AAC Fellow Sam Glass, CEC, CCA, AAC, and Steve Jilleba, CMC, CCE, AAC, who also served as a judge for the earlier competition. Also attending was the U.S. Ambassador to Canada,

Mr. Bruce Heyman, who spoke of the unique relationship enjoyed by the U.S. and Canada, particularly with regards to our two Culinary Federations.

Speaking of support, Rico, Faith, and I would like to thank each of you for your generous donations to the operating fund this past year. We're pleased to report we reached our "budgeted" goal. As we begin 2016, we are asking for your continued support and assistance in order to fund the many initiatives we've begun on our membership's behalf. Remember, your contributions are tax deductible. Our 2017 budget has been submitted to the Board of Directors for approval, and we continue to "tighten" our belts and work very hard to meet our projected goals.

Rico and I met in the National Office earlier this month to review this year's applications for induction. Needless to say, it was an honor and privilege to review the many candidates' "applications". We look forward to inducting these very qualified Chefs into the Academy at this year's dinner, our 45<sup>th</sup> Annual Induction and Gala, to be held in Phoenix, Arizona -- the site of this year's National Convention and Show, **Cook. Craft. Create.** The dinner will be held right on the property at the JW Marriott Desert Ridge Resort & Spa. Just think -- no buses! Chef Michel Bouit, Rico, and I are currently reviewing the menu and will update you soon. It promises to be a special evening indeed. And yes, we have taken into account your input with regards to planning the dinner and festivities. We know you will be pleased with the outcome! We're also planning an interesting trip (okay, we'll need buses for this one) for your guests for our annual brunch the next day.

Our regional dinners this year will be held at **ChefConnect: Atlanta** on Monday, March 14 at the Piedmont Driving Club with host Executive Chef Jay Yarbrough, CEC, and at **ChefConnect: Hawaii** on Sunday, April 3 (please note the date as it is the first night of the conference) at the Waikoloa Beach Marriott Resort and Spa hosted by Executive Chef Jason Kanekoa during the combined regional conferences. Details will be forthcoming.

Our condolences to the family of Harry Brockwell, CEC, AAC, and a member of the Academy of Chefs Hall of Fame. Harry was very active within the ACF and the AAC, Chef Brockwell served as Western Region Vice President. Chef Harry was a mentor to many; he was kind, thoughtful, caring and especially easy to have a conversation with. He had a way with words that made you feel confident that there were two sides to every story. He will be missed.

So now we begin our busy 2016. We wish you all a happy, healthy year full of good work, great outcomes, and the best of all things.

Mark

Mark Wright, CEC®, AAC®

*Chair, American Academy of Chefs*

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**American Academy of Chefs Board, Officers and Committees.**

For a listing of the new AAC Board and Committee members, please go to this link:

<http://www.acfchefs.org/ACF/Partnerships/AAC/Board/ACF/Partnerships/AAC/Board/>

This notable group consists of some new diverse members and some of our incumbents.

Their expertise, experience and enthusiasm is heartfelt and we are sure they will represent you well and the Academy in all their endeavors. Please reach out to your Regional Directors for assistance, they can answer questions about upcoming events and dinners,

and help with your chapters, and with Academy applications from your colleagues.

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**ChefConnect: Atlanta and**

**ChefConnect: Hawaii** dinners are open to everyone, please do not forget to make your reservations - see the flyers below.

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Please join us at the

**ChefConnect: Atlanta and**

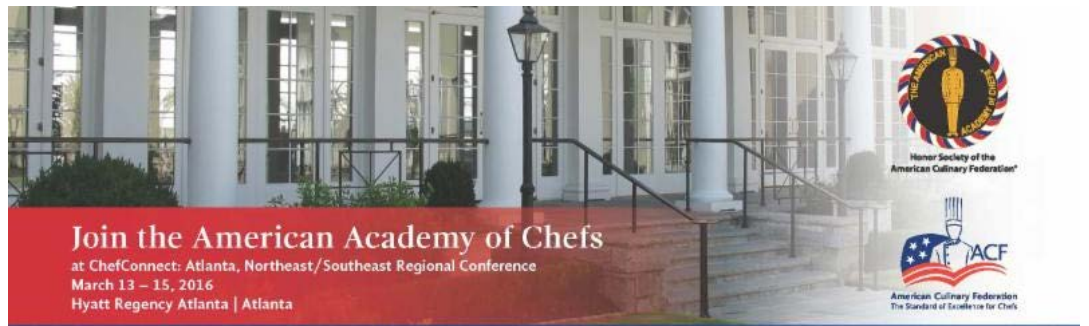


**ChefConnect: Hawaii** Academy of Chefs dinners.

Register online at:

<http://www.acfchefs.org/ACF/Events/Regional/ACF/Events/Regional/>


or contact Faith Rose at the Academy Office (904) 484-0202, email: [frose@acfchefs.net](mailto:frose@acfchefs.net)



**Join the American Academy of Chefs**  
 at ChefConnect: Atlanta, Northeast/Southeast Regional Conference  
 March 13 – 15, 2016  
 Hyatt Regency Atlanta | Atlanta

**ChefConnect: Atlanta Academy Dinner**  
 Piedmont Driving Club  
 Monday, March 14, 2016  
 7:00 P.M. | \$125, seating limited to 150

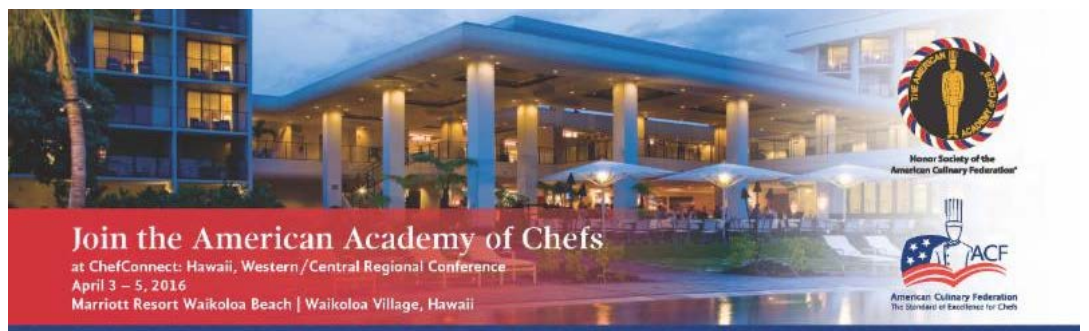




Join us Monday, March 14 at 7 p.m. at the Piedmont Driving Club, Atlanta, for our annual American Academy of Chefs® Dinner. The Piedmont Driving Club, with executive chef Jay Yarbrough, CEC®, was founded in 1887, and its historic midtown clubhouse overlooks beautiful Piedmont Park. The Club provides members and guests with multiple dining and social event services. This should be an elegant and memorable event.

Purchase tickets online at [www.acfchefs.org](http://www.acfchefs.org) or by calling the Academy office at (904) 484-0202.

**AAC® Fellows Breakfast Meeting**  
 Monday, March 14, 2016  
 7:00 – 8:00 A.M.

The past year's operations will be discussed at this business meeting, as well as future plans and strategies. Presented by: Mark G. Wright, CEC®, AAC®, American Academy of Chefs Chair.

**Join the American Academy of Chefs**  
 at ChefConnect: Hawaii, Western/Central Regional Conference  
 April 3 – 5, 2016  
 Marriott Resort Waikoloa Beach | Waikoloa Village, Hawaii

**ChefConnect: Hawaii Academy Dinner**  
 Marriott Resort Waikoloa Beach  
 Sunday, April 3, 2016  
 7:00 P.M. | \$125, seating limited to 150



Join us Sunday, April 3 at 7 p.m. at the Waikoloa Beach Marriott Resort & Spa, Waikoloa Village, Hawaii for our annual American Academy of Chefs® Dinner. The Waikoloa Beach Marriott Resort & Spa, on Hawaii's Big Island, overlooks Anaeho'omalulu Bay and the pristine white sands of the sun-splashed Kohala Coast. Join executive chef Jayson Kanekoa for an unforgettable evening.

Purchase tickets online at [www.acfchefs.org](http://www.acfchefs.org) or by calling the Academy office at (904) 484-0202.

**AAC® Fellows Breakfast Meeting**  
 Monday, April 4, 2016  
 7:00 – 8:00 A.M.

The past year's operations will be discussed at this business meeting, as well as future plans and strategies. Presented by: Mark G. Wright, CEC®, AAC®, American Academy of Chefs Chair.

### Membership Dues and Academy Donations

Many of our Members have annual dues coming up during this last quarter of the year, but to avoid the year end rush, please do not hesitate to process these earlier. When you are paying your Membership Dues, please think about making a donation to the American Academy of Chefs.



John Kaufmann, CEC, AAC, HOF, presenting flowers to Stafford and Donnah DeCambra on the occasion of the American Academy of Chefs Gala Dinner, sponsored by the American Culinary Federation and the ACF Chicago Chefs of Cuisine Association, Inc. The dinner was in honor of Stafford DeCambra, CEC, CCE, CCA, AAC. He was AAC Chair from 2011-2015.

**American Academy of Chefs®**

*Inspire*

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INSPIRE: A Collection  
by the American Academy of Chefs



**\$100** + \$11.95<sub>shipping</sub>

Only 1,000 copies of this limited edition collector's item will be sold. Proceeds benefit ACF Culinary Youth Team USA.

To purchase, visit the ACF e-store at [www.acfchefs.org](http://www.acfchefs.org).



## 2016 ACF Event Dates - Mark your calendars!

### [ChefConnect: Atlanta](#)

Sunday, March 13-Tuesday, March 15, 2016

Hyatt Regency Atlanta

Atlanta, Georgia

### [ChefConnect: Hawaii](#)

Sunday, April 3-Tuesday, April 5, 2016

Waikoloa Beach Marriott Resort & Spa

Waikoloa Village, Hawaii

### [ACF Cook. Craft. Create. ACF National Convention & Show](#)

Friday, July 15 - Tuesday, July 19, 2016

JW Marriott Phoenix Desert Ridge Resort & Spa

Phoenix, Arizona



## 2017 American Academy of Chefs Applications

**Application deadline: December 31, 2016**

### **Membership - Connection - Involvement**

The "Prestigious Honor Society" of the American Culinary Federation offers a unique way to honor both you and those like you, who have worked hard and risen through the ranks of the culinary field. A successful application for acceptance as an AAC Fellow will serve as the culmination of years of involvement in the grand profession, and as an ACF member.

For further information contact the Academy Office via email: [academy@acfchefs.net](mailto:academy@acfchefs.net) or go to: <http://www.acfchefs.org/ACF/Partnerships/AAC/Applications/>. Please review the mandatory and elective goals carefully with those to whom you may want to offer an application. Candidates need two letters of recommendation; they must be sponsored by two voting Academy Fellows. An Academy Fellow is permitted to sponsor one new applicant per year, as is a Regional Director. Applications must be returned by 12/31/2016 for induction in 2017; timely and well documented applications are greatly appreciated.

Contact your Regional Academy Directors, or any Academy Committee Chairs if you have any questions.



Through the Academy Connection e-newsletter, the American Academy of Chefs provides members with news and information on products and services offered by the AAC, its partners and American Culinary Federation.

If you do not wish to receive the e-newsletter, please SafeUnsubscribe.

