



Honor Society of the
American Culinary Federation

ACADEMY CONNECTION



American Culinary Federation
The Standard of Excellence for Chefs

February, 2016

Volume XVI, Issue 2

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All Regional Conferences



Greetings American Academy of Chefs Fellow

Chef,

Greetings Fellows of the American Academy of Chefs:

Spring is right around the corner and soon we will be meeting and networking at our annual Regional Dinners. Plans have been finalized, tastings have been completed, and our host chefs are waiting for us to arrive and enjoy the "fruits" of their labor. It promises to be a busy but rewarding time for all of us!

I recently attended the dinner "tasting" in Atlanta at the Piedmont Driving Club, a short ride from our host hotel, and I guarantee we will receive some wonderful "Southern Hospitality" at this unique and historic club. Chef Jay Yarbrough has put together a great menu, the wine pairing is spot on, and the front-of-the-house staff is ready to serve--what else could we ask for?

Those of you traveling to the beautiful Marriott Waikoloa Beach Resort and Spa on the "Big Island" a few weeks later can plan on enjoying a special kind of hospitality as well. Chef Michel Bouit and Hawaiian Regional Director Frank Leake, CCC, CCE, AAC, along with Chef Jayson Kanekoa, have put the finishing touches on the "Hawaiian cuisine" inspired menu. As a reminder, our Regional Dinners are open to everyone so if you are traveling with members of your chapters who have not attended an Academy dinner, please invite them to join us. I have no doubt they will be satisfied as well as impressed.

We realize a great deal of effort is put into these dinners by the Chefs and the staffs at the host sites, and we'd like to thank them on behalf of the AAC and the ACF. We would also like to extend our appreciation to our sponsors and friends who graciously donate funds and products for these dinners. Please remember our sponsors when considering products for our kitchens and classrooms.

Our March issue of the National Culinary Review will include the list of the new candidates for induction at our annual meeting in Phoenix. Fourteen extremely well qualified Chefs will be presented. Please join Rico and me in congratulating them on becoming Fellows of



Kona Cold Lobsters
Inc.

the Honor Society of the American Culinary Federation--a noteworthy achievement indeed.

In other news, our Hall of Fame Committee reviewed the candidates for induction into the American Academy of Chefs Culinary Hall of Fame and will select the honorees soon. These Chefs have been honing their craft for over 30 years, are exemplary ACF members, have shared Culinary traditions with many, and of course, have been the "mentors" and trend setters for local chapters. It's always an honor to recognize these outstanding professionals and the meaningful contributions they have made throughout the years.

We have many items on our agenda for the upcoming year including our ongoing support for the Regional Student Teams, the National Youth Team, and the *Inspire* initiative. Again this year, we will congratulate the Student Team Regional winners and present them with a check to assist them in traveling to the National Convention in order to compete in the National Student Team Championship. We've been awarding these grants to student teams for many years, and Rico and I are pleased to continue this program. Congratulations to the Chapter sponsors, coaches, and students on a job well done!

Speaking of students, as you're already aware, the proceeds from the *Inspire* publication benefit the National Youth Team. We're asking you to spread the word and maybe even purchase a few books (they will be available at the regional conferences). All proceeds go directly to funding the National Youth Team's travel and other expenses to Erfurt for the "Culinary Olympics." If you have any interest in supporting our ACF team in 2016, please 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. We're always striving to improve our sales, however, and we're encouraging you to join us in this endeavor.

Moving on, I'd like to say what an honor it has been to represent you, our AAC members, at some very special dinners I've recently attended. I traveled to Chicago to attend the Annual Escoffier Dinner with our President Tom Macrina. It was a privilege to be among some incredibly gifted culinarians and it was especially humbling to be honored by the Chicago Chefs. I also traveled to St. Louis in the beginning of the month to join the St. Louis Chapter at their annual Academy Dinner. Each year the Fellows of the chapter, along with numerous dignitaries and guests, enjoy a delicious dinner and an evening filled with entertainment and camaraderie--all to benefit the St. Louis Chefs Educational Foundation. I was certainly pleased to be in attendance for this very special event.

Let me close by saying I look forward to seeing all of you at our Chef Connect series in either Atlanta or Hawaii. We have great dinners planned as well as some important information to share with you during our Fellows Breakfast Meetings. These are exciting times for our organization and we're certainly pleased to be sharing them with you.

Sincerely,

Mark

Mark Wright, CEC®, AAC®

Chair, American Academy of Chefs

Kona Fish
Company

JA Farm

WOW Farm

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.

ChefConnect: Atlanta and

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

Please join us at the

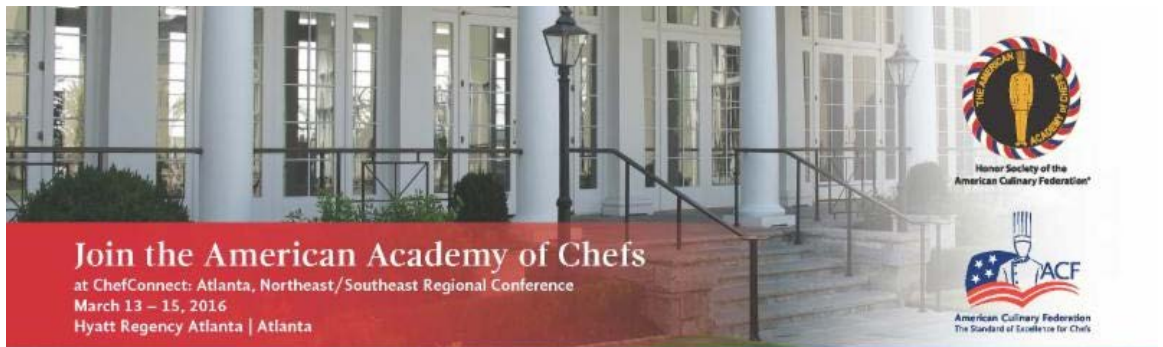


ChefConnect: Atlanta and

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

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

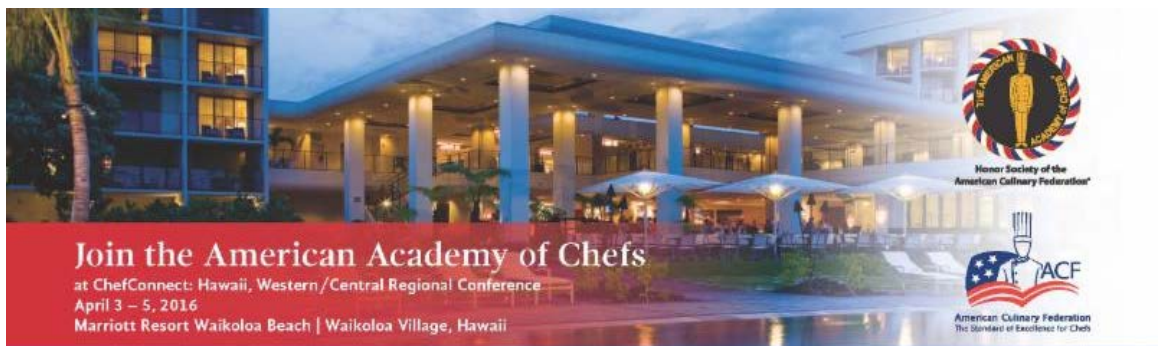




Join us Monday, March 14 at 7 p.m. at the Piedmont Driving Club, Atlanta, for our annual American Academy of Chefs® Dinner. The Piedmont Driving Club, with executive chef Jay Yarbrough, CEC®, was founded in 1887, and its historic midtown clubhouse overlooks beautiful Piedmont Park. The Club provides 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 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'omalu 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 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.

2016 Regional Student Team Grants

A Regional Student Team Grant for \$1250.00

Has Been Awarded To:

Southeast Region:

ACF North Carolina Chapter / Alamance Community College

Their letter of thanks follows:

To the American Academy of Chefs Fellows,

It would not be enough to say thank you for your more than generous donation to our Student Hot Foods competition team at Alamance Community College. Without it, our team would not be able to travel to Atlanta to attend the Awards Gala on March 15th to accept our regional cup and the official invitation to the National Competition in July. Our school has competed in the hot foods competition for many years and this is the first time ever advancing beyond the State round, much less the Regional round. To receive such recognition for our hard work means so very much to all of us. Thank you.

Warmest regards,

The Alamance Community College Student Competition Team

Justin Brown

Evangeline Cruz

Adriana Carreon

Jonathan Gonzalez

Trevor Slosek

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.



American Academy of Chefs®

Inspire

ORDER YOUR COPY OF INSPIRE TODAY!

INSPIRE: A Collection
by the American Academy of Chefs



\$100 + \$11.95^{shipping}

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.



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 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.



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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.



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