



Honor Society of the
American Culinary Federation

ACADEMY CONNECTION



American Culinary Federation
The Standard of Excellence for Chefs

March, 2016

Volume XVI, Issue 3

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Greetings American Academy of Chefs Fellow

Chef,

Greetings, Fellows of the American Academy of Chefs:

Let me begin by saying the dinner recently held at the Piedmont Driving Club in Atlanta was absolutely spectacular and can you believe it was only a 15-minute ride from our host hotel? We truly appreciated the wonderful "Southern Hospitality" we received at this historic and prestigious club and, if I do say so myself, they "hit the ball right out of the park!"

Chef Jay Yarbrough put together a great menu which included accurately-sized portions, items served hot and fast, a wine pairing that was perfect (to say the least) and a "front of the house" staff which did a wonderful job. What else could we have asked for?

Rico and I visited all of the tables and everyone was having a great time. We were both pleased and overwhelmed by the camaraderie shown by our members. We mentioned to Chef Jay it was a wonderful way to start off our tenure as Academy Chair and Vice Chair. You'll also be pleased to know we heeded your suggestions and the dinner was over by 10:00 p.m. and we were home by 11:00 p.m.

Congratulations to Rajeev Patgaonkar, Domick Laudia, Kimberly Brock Brown, Chris Neary and Sam Glass who received the AAC Service Award that evening. This award is given to AAC Fellows who work tirelessly

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behind the scenes fulfilling the Academy's mission. All of the recipients were overcome with gratitude when accepting their respective award. It was a special evening indeed.

So now we're looking forward to Hawaii. In just a few days, those of you who will be traveling to the beautiful Marriott Waikoloa Beach Resort and Spa on the "Big Island" should plan on receiving the same type of "hospitality" shown by our Atlanta hosts. Chef Michel Bouit and Hawaiian Regional Director Frank Leake, CCE, AAC, along with Chef Jayson Kanekoa, have put the finishing touches on the Hawaiian-cuisine inspired menu. Our regional dinners are open to all, so if you are traveling with members of your chapters who have never been to an Academy dinner, please ask them to join us. I have no doubt they will be both satisfied and impressed.

We're all well aware of the immense effort put into these dinners by the Chefs and their staffs at our host sites. We want to take this opportunity to thank them for their many efforts on behalf of the AAC and the ACF. We especially need to extend our gratitude to our sponsors and friends who graciously donate funds and products for these dinners. As I noted in last month's edition of "Connection," please remember our sponsors when you are considering products for your kitchens and classrooms.

In case you were not already aware, the March issue of the National Culinary Review included a list of the new candidates for induction at our annual meeting in Phoenix. Fourteen extremely qualified Chefs will be presented. Please join Rico and me in congratulating them on becoming Fellows of the Honor Society of the American Culinary Federation. Our Honorary Inductees are listed below. We would like to congratulate the Chefs, Culinarians, and food enthusiasts who received nominations from our Fellows. There are some very gifted Chefs who will be presented at our annual awards ceremony, and we will let you know who they are very soon.

Our Hall of Fame committee has reviewed the candidates and selected this year's class for the Hall of Fame induction into the American Academy of Chefs Culinary Hall of Fame. These individuals have been honing their craft for over 30 years and have proven themselves to be exemplary ACF members who have shared culinary traditions with many other chefs, and of course, have been the "mentors" and trendsetters for our local chapters. Their names will be published in our April Academy Connection.

Thank you for your ongoing support of the Regional Student Teams, the National Youth Team, and the *Inspire* initiative. Our thanks also goes out to the Art Institutes across the country who have purchased 36 copies of *Inspire* for their libraries. We'd like to take a moment to recognize the ACF Pittsburgh Chapter as well. In support of Youth Team Coach Shawn Culp and Youth Team Manager Stafford DeCambra, they purchased 20 books and presented the check at the Atlanta Fellows Breakfast. Many Chefs and Culinarians have also purchased the book recently.

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Company

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WOW Farm

As of this writing, I'm pleased and excited to report the *Inspire* fund is moving forward and will allow us to fund this year's team as well as provide funding for the future. That's not to say we've sold "enough" books yet, however--no sir! We have plenty left and continue to encourage folks to purchase them. Remember, 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's "Connection". Let's keep the *Inspire* sales growing and thanks again for your ongoing support of this most worthwhile initiative.

This year, as in the past, we will present the Student Team Regional winners with a check congratulating them on their efforts and as a means to assist them with travel to the regional conferences or compete in the national Student Team Championship. We've been awarding these grants to student teams for many years and Rico and I look forward to our organization's continued support of this program. Congratulations to the Chapter sponsors, coaches, and students on all of their hard work!

As your respectful representative, I recently traveled to Chicago to attend their Annual Escoffier Dinner with our President Tom Macrina. It was an honor to be among some noteworthy culinarians and especially humbling to be honored by the Chicago chefs as an Honorary Member in the Chicago Chapter of the "les Amis Escoffier". I also traveled to St. Louis at the beginning of the month to attend the St. Louis Chapter's annual Academy Dinner. Each year the Fellows of the Chapter, along with a great many dignitaries and guests, enjoy a delicious dinner, some wonderful camaraderie, and terrific entertainment, all to benefit the St. Louis Chefs Educational Foundation. This year the ACF South Jersey Chapter will be hosting an Academy-style dinner on May 15 at the Golden Nugget in Atlantic City, New Jersey Chefs Willie Lewis, Wolfgang Geckler and David Goldstein will be sharing the details very soon.

I do look forward to seeing you all at our upcoming Chef Connect series in Hawaii. We have amazing dinners planned and some important information to share with you during our Fellows Breakfast meetings as well.

Just a reminder that we will meet and plan our annual Induction Dinner in Phoenix and have had some interesting discussions regarding the format. We're hoping to start a little earlier in the evening as we're staying on site, and we have planned a nice surprise for dessert. So stay tuned, keep in touch, and in closing, remember, it's always great to hear from you!

Sincerely,

Mark

Mark Wright, CEC®, AAC®

Chair, American Academy of Chefs

A couple of early photos of the AAC dinner at ChefConnect: Atlanta.



ChefConnect: Atlanta. Piedmont Driving Club dining room; setting for the American Academy of Chefs dinner held on March 14, 2016.



A picture of just one of the many delicious courses at the dinner.

2016 AAC INDUCTEES (tentative)

Northeast Region

Jacqueline Bamrick, CEC®

ACF of Greater Buffalo New York

Sponsored by: Paul J. Cannamela, CCE® , AAC®

Louis Venezia, CEC® , AAC®

John DiSessa, CEC®

ACF Epicurean Club of Boston

Sponsored by: Anthony M. Graffeo, CEC® , AAC® , HOF®

Douglas Patten, CEC® , CCA® , AAC®

Brian A. Floyd, CEC® , CCE®

ACF West Virginia Chapter

Sponsored by: Stafford T. DeCambra, CEC® , CCE® , CCA® , AAC®

Mark R. Spelman, CEC® , AAC®

Otto F. Kurcsics, CEC® , CCE® (from 2015)

ACF of Greater Buffalo New York

Sponsored by: Wilfred R. Beriau, CEC® , CCE® , AAC®

Louis Venezia, CEC® , AAC®

Jay R. Mahoney, CEC®

ACF West Virginia Chapter

Sponsored by: Robert A. Milam, CEC® , AAC®

Wiley Newbold, CEC® , AAC® , JD

René Rawraway, CEC® , CCE®

ACF Akron-Canton Area Cooks and Chefs Association

Sponsored by: Kenneth J. Bucholtz, CEC® , AAC®

Timothy Michitsch, CEC® , CCE® , AAC®

Kenneth B. Trout, CEC®

ACF Professional Chefs Association of South Jersey

Sponsored by: Wolfgang D. Geckeler, CEC® , AAC®

Willie L. Lewis, CEC® , AAC® , HOF®

Joshua Wickham, CEC® , CEPC®

ACF Columbus Chapter

Sponsored by: Jim Taylor, CEC® , AAC®

James L. Decker, CEC® , AAC®

Southeast Region

Greg Mueller, CEC® , CCA®

Sodexo

Sponsored by: Michael A. Kester, CEC® , CCA® , AAC®

Charles Mattocks, CEC® , CCA® , AAC®

Renny Parziale, CEC® , CCA®

ACF Virginia Chefs Association

Sponsored by: Hans J. Schadler, CEC® , CCA® ,

Winslow R. Goodier, CEC® , AAC®

Joshua T. Spiess, CEC®

Gulf Coast Culinary Association

Sponsored by: Rene J. Marquis, CEC®, CCE®, CCA®, AAC®

David J. Turcotte, CEC®, AAC®

Jean Yves Vendeville, CEPC®

ACF Chefs of the Low Country

Sponsored by: Ronald L. Andrews, CEC®, AAC®

Louis M. Perrotte, CEC®, AAC®, HOF®

Central Region

Scott D. Turley, CEC®

ACF of Southeast Iowa

Sponsored by: Christopher J. Dwyer, CEC®, CCA®, AAC®

Mark S. Kent, CEC®, AAC®

Western Region

Juan Martinez, CEC®, CCE®

ACF Chef's Association of Arizona, Inc.

Sponsored by: Carlton W. Brooks, CEPC®, CCE®, AAC®

Garry W. Waldie, CEC®, CEPC®, CCE®, AAC®

2016 AMERICAN ACADEMY OF CHEFS HONORARY CANDIDATES FOR
INDUCTION (tentative)

Richard W. Alford, CEC[®], CCE[®]

and[®] & Associate Professor Emeritus (Retired)
University of Akron
Akron, Ohio

Sponsored by: Kenneth Bucholtz, CEC[®], AAC[®]

John A. Beaudrie

Regional Account Executive - Southern Division
S & D Coffee & Tea, Inc.
Concord, North Carolina

Sponsored by: Michael Rigberg, CEC[®], CCA[®], AAC[®] &

Allan Gazaway, CEC[®], AAC[®]

Graham Elliot

Chef and Restaurateur
Graham Elliot Bistro
Chicago, Illinois

*Sponsored by: John Kaufmann, CEC[®], CCA[®], AAC[®] &
The Chefs & Culinary Professionals of Chicagoland*

Nicholas Schiarizzi

Executive Chef/Culinary Arts Instructor

Boston University School of Hospitality Administration

Boston, Massachusetts

Sponsored by: Americo DiFronzo, CEC[®], CCA[®], AAC[®]

Jeff L. Simms

Executive Chef

The Breakers

Palm Beach, Florida

Sponsored by: Dominick Laudia, CEC[®], AAC[®] &

Reimund D. Pitz, CEC[®], CCE[®], AAC[®]

Harold S. Small, JD, HBOT

Bailli Délégué/ U.S. National President

Confrérie de la Chaîne des Rôtisseurs of the United States

Rancho Santa Fe, California

Sponsored by: Bert Cutino, CEC[®], AAC[®], HOF

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: Hawaii

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

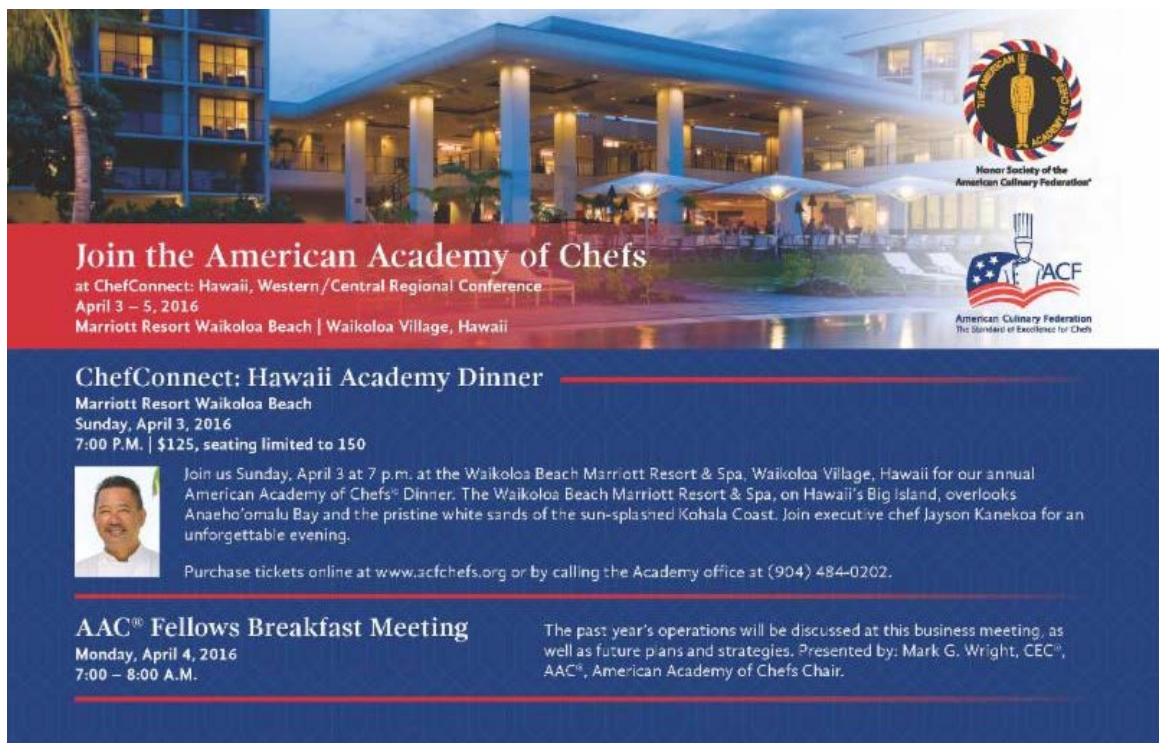
Please join us at the

ChefConnect: Hawaii Academy of Chefs dinner.

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: froser@acfchefs.net



The flyer features a background image of the Waikoloa Beach Marriott Resort & Spa at dusk. On the right side, there are two logos: the top one is the 'Honor Society of the American Culinary Federation' with a chef's hat icon, and the bottom one is the 'American Culinary Federation' with a chef's hat icon and the tagline 'The Standard of Excellence for Chefs'.

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

Regional Student Team Grants for \$1250.00

Have Been Awarded To:

Northeast Region:

ACF Westchester and Lower Connecticut Chapter/Monroe College

Southeast Region:

ACF North Carolina Chapter/Alamance Community College

Central Region:

ACF Greater Kansas City Chefs Association/Johnson County Community College

Western Region:

ACF Bay Area Chefs Association of Oregon/Oregon Coast Culinary Institute

An excerpt follows, from a letter of thanks dated March 3, 2016, from the ACCF Foundation; signed by the Executive Director of the ACC Foundation, and by the President of Alamance Community College:

To the American Culinary Federation Foundation, Inc,

"Thank you for American Culinary Federation Foundation's gift of \$1,250 to the Alamance Community College Foundation. This gift has been designated to the culinary team fund and will be used to sponsor ACC students and faculty as they travel to Atlanta in mid March to accept their 2016 Hot Foods Competition first place trophy. Your organization's desire to support ACCF as we provide additional opportunities to local students is much appreciated.

Thank you for your support for the ACC Foundation. We hope that we can count on you as a partner for years to come."

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.



Les Amis d'Escoffier Society of Chicago

On February 28, following the tradition set in 1936, Les Amis d' Escoffier Society of Chicago, held its annual black-tie gala dinner hosted by the Intercontinental Hotel Chicago Magnificent Mile, Executive Chef Randy Reed and Randy Vermolen, General Manager.

Recognized were:

- *Honoree*, Mark Wright CEC, AAC, National Chair, American Academy of Chefs;
- *Chairman's Medal*, Hans Aeschbacher CEC, AAC,

Legendary Chef-Chicago Sport

- Elizabeth Bergin, HAAC Vice-President, MBI, Inc. received the *Lou Kysela Award*.
- The staff were recognized for their management, culinary and service contributions by John Kaufman, CEC, AAC, HOF, Chairman.

Society member Bert Cutino CEC, AAC, HOF, HGT, Chairman, American Academy of Chefs Honorary Board of Trustees, congratulated Les Amis d'Escoffier Board of Directors, John Kaufmann, CEC, AAC, HOF - Elizabeth Bergin HAAC, Joe Aiello CEC, AAC, and Michel Bouit, CEC, AAC, for all their efforts toward the success of the evening.

The 2nd Edition of "*History & Commemorative Menu Collection*" - author by Elizabeth Bergin - has been published. Copies of the book are available for purchase through Les Amis d'Escoffier Society of Chicago. The 3rd Edition will be published following the Society's culinary trip to London and Paris, organized by Elizabeth Bergin and Michel Bouit.



LEFT TO RIGHT: MARK WRIGHT, CEC, AAC; MARCUS KREBS; BERT CUTINO, CEC, AAC, HOF, HBOT; RAYMOND VERMOLEN, G.M.; MICHEL BOUIT, CEC, AAC;

ELIZABETH BERGIN, HAAC; JOHN KAUFMANN, CEC, AAC, HOF; STEPHEN HIRSCH; JOE AIELLO, CEC, AAC. CENTER: EXECUTIVE CHEF RANDY REED. The Gala Dinner was held on February 28th, 2016, at The InterContinental Hotel Chicago Magnificent Mile .

The American Academy of Chefs, and the ACF Culinary Youth Team USA thank Chef Richard Panzera, CEC, CCE, of the ACF Pittsburgh Chapter for the Chapter's generous donation to the team by its purchase of 20 Inspire books.

American Academy of Chefs®

Inspire

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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: 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.



Honor Society of the
American Culinary Federation

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](#).