



Honor Society of the
American Culinary Federation

ACADEMY CONNECTION



American Culinary Federation
The Standard of Excellence for Chefs

April, 2016

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Greetings American Academy of Chefs Fellow

Chef,

Greetings, Fellows of the American Academy of Chefs:

Happy Spring and "Mahalo" to our friends and colleagues on the beautiful island paradise of Kona, Hawaii!

What a beautiful setting we had for our annual Academy of Chefs Central and Western Region Dinner. We were treated to delicious Hawaiian cuisine and fantastic entertainment which made for a most memorable tropical evening. Chef Jayson Kanekoa, our host Chef for the dinner and conference, set the mood by having us summoned to dinner via a traditional conch shell horn. Hawaiian greetings were extended to everyone in attendance by way of island drummers and, of course, some very talented dancers. It was a spectacular sight, and I was very happy to see so many guests taking pictures and videos (which were all on Facebook the next day). And then, a delectable dinner was served and enjoyed by everyone in attendance.

Congratulations to Frank Leake and David Goodwin from the Western Region and to Lynn Krause from the Central Region who received the AAC Service Award that evening. This award is given to AAC Fellows who work tirelessly behind the scenes fulfilling the Academy's mission. Frank and David both reside in Hawaii and did an extraordinary job in organizing the conference and the dinner. They truly work tirelessly on behalf of the ACF. Lynn, now a member of the Texas Chefs Association, has always been an advocate for Chefs Disaster Relief. She continues to work with culinary students as well, and is involved with many other projects. All of these Fellows were overwhelmed and most appreciative when we presented them with their awards.

Our Regional Fellows Meeting was held the next day. Many Chefs who were not present at dinner the evening before, heard about the memorable event they missed from those who had been in attendance. We met over a hearty breakfast and the meeting was very informative. We discussed our upcoming budgets, the past year's financials, *Inspire* sales,

-
Friends
All Regional Conferences



and released the names of our Hall of Fame candidates. Please take a moment when time permits to view and then congratulate our annual Academy "Awards" recipients. These talented Chefs will be honored at this year's Gala Induction Dinner.

At this time, we'd like to take this opportunity to thank you for your generous donations to our operating fund. We continue to move forward with our special projects thanks to your munificent support. AAC operating expenses are covered by annual donations - please remember that you may make more than one donation in a year, donations are welcome at any time, please contact Faith for guidance. Our annual AAC Dinner Program is another way you can support our scholarship funds. Please review the information provided in this month's "*Connection*" to learn more; please see below.

Our membership's ongoing support of the Regional Student Teams, the National Youth Team, and the *Inspire* initiative has proven most helpful. We would also like to thank the Art Institutes from across our country who have purchased 36 issues of *Inspire* for their libraries. In addition, we'd like to extend our appreciation to the ACF Pittsburgh Chapter, who in support of Youth Team Coach Shawn Culp and Youth Team Manager Stafford DeCambra, purchased 20 books. Finally, we'd like to thank Clark Braun, CEC®, AAC®, of the South Dakota Chapter who purchased an entire case of books while in Hawaii.

Since its publication, many generous Chefs and Culinarians have purchased the *Inspire* book and the fund from these sales has grown. As a result, we are pleased to report we will be funding the 2016 National Youth Team's travel and other expenses to Erfurt (Germany) for the "Culinary Olympics." In fact, to date we've received enough funding to cover travel/expenses for this year's team and still have some funds remaining to assist with a future team's needs. This is not to say we have sold enough books, however. We still have plenty left! Please consider purchasing *Inspire* for your friends, students, and colleagues so we can continue to provide the needed funding for our National Youth Team's travel and other expenses going forward. Information is included in this edition of the "*Connection*."

On a sad note, we've recently lost another great Chef, mentor, and very dear friend--Chef John Kacala, CEC®, AAC®. Chef Kacala passed away in early April. He and I go way back as we were apprentices and Junior Members in Buffalo. Back then we worked with two very gifted chefs who were brothers-in-law. They not only taught us our craft, they instilled in us a meaningful work ethic and helped us hone and refine our culinary skills. John and I often spoke about these two great gentlemen and had many laughs together when remembering the things they did and shared with both of us. Services for John were held in Charleston, South Carolina on April 15-16 and a scholarship in his name has been formed through the American Academy of Chefs.

I traveled to Phoenix recently to prepare for our annual meeting, dinner and spouses lunch; needless to say we are in good hands in Phoenix with Chef Michael Lamey and his enthusiastic staff at the JW Marriott Desert Ridge Resort and Spa. We will not be traveling anywhere by bus, (and of course you know why - think Makers Mark) our dinner will be held in the grand ballroom, with a dessert reception immediately following with Spanish Coffee, Cordials and spectacular array of Pastries. Our annual Spouses Brunch will be held in the "Capri" room in the Hotel, we will have some unique entertainment, a innovative lunch and something for everyone to take home.... and for you golfers we have set aside some time for a 9 hole two man best ball tournament on Monday after 5 - they say it is quite pleasant at that time. Prizes, some special gifts and a light dinner will be served. Stay connected for more information.

Kona Cold Lobsters
Inc.

Kona Fish
Company

JA Farm

WOW Farm

In closing, I hope this finds everyone doing well, gearing up for the summer months ahead, and eager to participate in this year's AAC planned events.

Sincerely,

Mark

Mark Wright, CEC®, AAC®

Chair, American Academy of Chefs

**The following photos were taken at the American Academy of Chefs
Dinner, held on Sunday, April 3rd, 2016, at the
Waikoloa Beach Marriott Resort & Spa
Waikoloa Village, Hawaii**



Chef Jayson Kanekoa - of the Waikoloa Beach Marriott Resort & Spa - who presented

American Academy of Chefs Fellows and their guests, a superb dinner; sitting here with one of the musicians who provided entertainment during the evening.



Mark Schneider, CEC®, CCE®, AAC®, of the Texas Chefs Association, Mark Wright, CEC®, AAC®, Chair, American Academy of Chefs; Norma Hardy and Brian Hardy, CEC®, CCA®, AAC®, American Culinary Federation, Vice President, Central Region.



Chef Michel D. Bouit, CEC®, AAC®, of MBI, Inc.,
The smile and the gesture say it all, no caption needed!.....



Mark Wright, CEC®, AAC®, Chair, American Academy of Chefs, presenting a Service Award to Frank Leake, CCC®, CCEC®, AAC®, Western Region Director, American Academy of Chefs.

2016 AAC INDUCTEES

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

Richard W. Alford, CEC® , CCE®

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

**2016 AMERICAN ACADEMY OF CHEFS CULINARY HALL OF FAME
INDUCTEES**

Wolfgang D. Geckeler, CEC®, AAC®

ACF Professional Chefs Association of South Jersey

*Sponsored by: David Goldstein, President, ACF Professional Chefs
Association of South Jersey &
Willie Lewis, AAC®, HOF*

Walter W. Leible, CMC®, AAC®

ACF Chef's Association of Arizona, Inc

*Sponsored by: Carlton Brooks, CEPC®, CCE®, AAC® &
Raimund W. Hofmeister, CMC®, AAC®*

Louis Venezia, CEC®, AAC®

ACF of Greater Buffalo New York

Sponsored by: Mark G. Wright, CEC®, AAC®

Posthumous

Robert M. Forquer, CEC®, AAC®

ACF Conemaugh Valley Chefs Association

Sponsored by: Thomas J. Macrina, CEC®, CCA®, AAC®

2016 AMERICAN ACADEMY OF CHEF AWARDS

Chair's Medal

David L. Banks, CEC®, AAC®

Executive Chef/Partner Harry's Hospitality Group, Wilmington, DE

Regional Director (North East), American Academy of Chefs

ACF First State Chefs Association

Joseph Amendola Award

Jan M. Bandula, CMPC®, CEC®, AAC®

Faculty Emeritus, Stratford University, Baltimore, MD

Chapter Membership Chair, ACF Greater Baltimore chapter, Inc

Chef Good Taste Award

Peter Hodgson, CEC®, AAC®

Campus Executive Chef, University of Utah Dining Services -

Chartwells Dining Services, Salt Lake City, UT

Chapter Membership Chair, ACF Beehive Chefs Chapter Inc.

Sharing Culinary Traditions Award

Christopher A. Desens, CEC®, CCA®, AAC®

Program Director, Culinary Institute of St. Louis at Hickey College,

St. Louis, MO

Chapter Education and Program Chair, ACF Chefs de Cuisine Association
of St. Louis, Inc.

Lt. General John D. McLaughlin Award

Robert M. Sparks

Chief Warrant Officer 4, U.S. Army (Retired), A.K. Food Consultants, LLC,
Petersburg, VA

ACF Old Dominion Chapter

Lawrence A. Conti, CEC, AAC, HOF, Chair's

Achievement Award

John W. Zehnder, CEC®, AAC®

Executive Chef, Zehnder's Restaurant, Frankenmuth, MI

Chapter Verification Chair, ACF Flint/Saginaw Valley Chapter

Support American Academy of Chefs Scholarship Funds

by advertising in the dinner journal of the gala

American Academy of Chefs dinner

to be held at on July 17th, 2016,

at the JW Marriott Desert Ridge Resort & Spa, Phoenix, Arizona.

For details of advertising space, copy requirements, pricing and
methods of payment, please follow this link:

[Dinner Journal Advertisement Order Form](#)

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.

Please join us at the Academy of Chefs dinner, July 17th, 2016
at the

Cook. Craft. Create. Convention & Show

Register online at:

[http://www.acfchefs.org/Core/Events/eventdetails.aspx?
iKey=NAT_CON_16](http://www.acfchefs.org/Core/Events/eventdetails.aspx?iKey=NAT_CON_16)

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



2016 Regional Student Team Grants

Regional Student Team Grants have Been Awarded To:

Northeast Region:

*ACF Long Island Chapter/The Culinary Institute of New York
at 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

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.

PLEASE UPDATE YOUR PROFILE!

- 46 Academy Fellows do not receive birthday cards, because our database system does not have a note of their birth dates.
- In addition, the Academy office has nearly 30 returned letters and membership cards and, despite attempts to contact these individuals via telephone and email, it appears we have lost touch.
- On average, one out of every 5 Fellows with whom we speak has changed a home or work address, an email address or a phone number during the last 2 years.

Please go online and check and update your profile. If you have difficulty accessing it, please do not hesitate to contact Faith Rose at (904) 484-0202 for assistance.

2016 ACF Event Dates - Mark your calendars!

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

[Friday, July 15 - Tuesday, July 19, 2016](#)

JW Marriott Phoenix Desert Ridge Resort & Spa

Phoenix, Arizona



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Options to purchase:

- Visit the ACF e-store at www.acfchefs.org
- Send a check for \$111.95 made out to ACF or AAC, with "Inspire" in the notes section, to:

American Academy of Chefs, ACF,

180 Center Place Way,

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: [AAC Application Guidelines](#)

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.



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