



ACADEMY CONNECTION



August, 2016

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Greetings American Academy of Chefs Fellow Chef Halman,



Our 45th Annual Academy of Chefs Induction and Dinner was certainly an event to be remembered! All who were involved should be proud and pleased with the wonderful experience enjoyed by the many guests in attendance. Chef Michael Lamey and his staff performed brilliantly. The food, service, and ambience were excellent. Rico and I were overwhelmed with the responses we received from many fellows and guests. They commented on the timing, length of our speeches and, of course, the meal. It seemed as though everyone truly enjoyed our "new" dessert and coffee service. Not only was it well received, it was the first time I've actually had a hot cup of coffee at the dinner which was certainly appreciated. We were treated to delicious course after course provided by our sponsors. In addition, our wine pairings were spot on. A big thank you goes out to all of our generous sponsors. It was a spectacular event, and I was very happy to see many guests taking pictures and videos (which were all on Facebook the next day)!

Our annual Fellows Meeting was held earlier that day at which time we inducted 14 new fellows, 6 Honorary fellows, 4 members of the Hall of Fame, and our Celebrated Chef, Walter Staib. During the meeting we introduced our award winners and, of course, some of our special guests. After the induction we had a short break. Pictures were taken with all of the Inductees, award winners, members of the Hall of Fame, and their friends and families as well. It was a very special time for these folks as they watched their loved ones receive such noteworthy recognition. I was pleased to be present and share this special experience with each and every one of them. When time permits, please take a moment to congratulate our annual Academy "Awards" recipients and new Inductees. These talented chefs are listed in this month's "Connection."

Once we convened the second part of the Fellows Meeting, we quickly got down to business. We discussed many important topics. Rico and I distributed the 2017 budget, reviewed the 2016 financials, and reported our plans for next year and beyond to the Fellows. We also discussed Inspire and donation plans from this fund for our student team traveling to Erfurt. Needless to say, we had a lively discussion with some great audience participation. After we concluded our "old" business, we opened the floor to "new" business. We noted the outpouring of donations we received as a result of Inspire, discussed the operating fund, and noted the various scholarships currently available. Thank you all for your kind donations. These funds will be put to good use. They will allow us to assist student culinarians and others seeking educational benefits. We'd also like to thank you for your generous donations to our operating fund. Special thanks to Michael Ty for his

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pledge for 2017. It was extremely generous and will be wisely used.

Our annual Spouses' Luncheon was also a success. For those attending it was a short walk to the Capri Restaurant where Chef Michael and his staff put together a terrific "light" lunch. Those who attended enjoyed a brief but informative presentation from Eric the Trainer. Our own Faith Rose visited every table to provide the guests with information about the beautiful Roku vases each attendee received. Faith, our Academy administrator, enjoyed speaking and meeting everyone, and she has already begun searching for next year's unique gift. Thanks, Faith!

Lest I forget, we did have some down time, and that's when a few of us got together for a very informal nine-hole golf game. It was hot, but of course it was that "dry" heat (similar to an oven--hot and dry). The clouds, however, moved in and a nice breeze came up so thankfully we all survived. Congratulations to the winners--Peter Sproul and John Reed! I think I'll try to play with Peter and John next year so I can learn the game and hopefully win a prize as well. Thanks to Turbo Pot who supplied the tournament prizes. After all, what other golf tournament presents its winners with stock pots as prizes? We certainly are a unique group...

In other news, our Policies and Procedures were updated during our annual Directors Meeting. This had not taken place in a few years so we ran through the changes in order to insure we would be on the same timetable as the ACF insofar as their elections and other upcoming events. So please note that the deadline for nominations for the 2017-2019 term for AAC Officers is now effective December 1st, 2016. Current AAC Policies & Procedures are to be found on the AAC website. The revised Policies and Procedures document, which takes effect in full on January 1st, 2017, will be found online in tandem with the current one in December. For all nominations for induction to the Academy, AAC, HAAC, HOF, etc., dates have changed effective January 1st, 2017, for 2018 induction. Also, for the AAC application for induction, we increased our elective goals by two and re-instituted our 10-members goal. The ACF membership department has assured us it will be much easier to keep track of membership data going forward. We have also added an elective goal for those people involved as administrators of certification exams. Many in attendance thought this role was just as important as those who serve as proctors. The AAC induction application modified elective goals document will be available for your review on the Academy website towards the end of year 2016.

It has been about year now since the publication of Inspire and many generous chefs, schools, and culinarians have purchased the publication. Funds from these sales have 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 remaining funds 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 future National Youth Team's travel. Information is included in this edition of the "Connection."

We give our thanks to all those who made the Academy of Chefs events at Cook. Craft. Create: 2016 run smoothly; the support of all was much appreciated and go to among others, the ACF Executive Director, Ms. Heidi Cramb, Chef Michel Bouit and Liz Bergin and all the ACF staff at Phoenix and behind the scenes in Saint Augustine.

Please note we have begun planning for next year's Academy regional and national dinners. Once again, we will be working with the local chapters to secure great locations and, of course, something near to our lodging sites so we do not need buses. Dates for AAC dinners next year will be published soon.

In closing, I hope this finds everyone doing well, relaxing and enjoying these hot and dry summer months. Hopefully you're looking forward to participating in next year's AAC planned events as well.



Sincerely,

Mark

*Mark Wright, CEC®, AAC®
Chair, American Academy of Chefs*



Kona Cold Lobsters
Inc.

Kona Fish
Company

JA Farm

WOW Farm



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 INDUCTEES

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®, AAC®, HOF &

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, HBOT, JD

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®, HBOT, 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 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

To all AAC Fellows,

Nominations for Elected AAC Office 2017-2019

This is a formal notice advising you that nominations for the AAC elected offices of Chair and Vice-Chair, for the term 2017-2019, are being taken this year,. All nominees must file a nomination letter with the AAC National Office by December 1st, signed by the

nominating AAC Fellow, and include a statement that the nominee is willing to serve, also signed by the nominee. The full criteria are noted below for your review.

Here are some brief guidelines:

- All nominees must be active Fellows of AAC.
- A nominee must have been a Fellow of AAC for 10 years.
- Nominations open at the annual AAC meeting in even-numbered years.
- A nominee must file a nomination letter with the AAC National Office by December 1st in even-numbered years, signed by the nominating AAC Fellow, and include a statement that the nominee is willing to serve, signed by the nominee.
- A nominee must send a resume and recent culinary photo in toque, taken within one year, to the National AAC Office by December 31st in even-numbered years.
- Candidates meeting the criteria for nominations of AAC Chair and AAC Vice-Chair must speak at the two Fellow's meetings during the ACF Regional Conference, at their own expense, in odd-numbered years and must participate in a question and answer period.

For more in-depth details, please refer to the AAC Website under [AAC Policies & Procedures](#).

Cook. Craft. Create 2016 Photo Gallery

For a larger selection of photographs of this event, please go to:

<https://www.flickr.com/photos/acfchefs/collections/72157668609626183/>

Click on Convention Event of your choice and review the photos; left click on any which interest you, then go to arrow at bottom right of photo - click on this to get download - save in size wanted, and to the folder of your choice.

ENJOY!



AAC Inductees at the AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona. Seated: Americo DiFronzo, CEC, CCA, AAC Vice Chair, Mark Wright, CEC, AAC, AAC Chair. Standing, left to right: Joshua Spiess, CEC, AAC; Brian Floyd, CEC, CCE, AAC; Otto Kurcsics, CEC, CCE, AAC; Scott Turley, CEC, AAC; Jean Yves Vendeville, CEPC, AAC; Joshua Wickham, CEC, CEPC, AAC; Kenneth Trout, CEC, AAC; Rene Rawray, CEC, CCE, AAC; Jacqueline Bamrick, CEC, AAC; Renny Parziale, CEC, CCA, AAC; John Beaudrie, HAAC; Greg Mueller, CEC, CCA, AAC; Jay Mahoney, CEC, AAC; Juan Martinez, CEC, CCE, AAC; John DiSessa, CEC, AAC.



Our 2016 Culinary Hall of Fame Celebrated Chef, Walter Staib, HHOFF, talking to guests at the AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona.



Honorary AAC Inductees at the AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona. Seated, left to right: Richard Alford, CEC, CCE, HAAC; Harold Small, HBOT, HAAC, JD; Nicholas Schiarizzi, HAAC. Standing: Americo DiFronzo, CEC, CCA, AAC Vice Chair; John Beaudrie, HAAC; Jeff

Simms, HAAC; Mark Wright, CEC, AAC, AAC Chair.



Hall of Fame Inductees at the AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona. Seated: Walter Leible, CMC, AAC, HOF; Wolfgang Geckeler, CEC, AAC, HOF; Louis Venezia, CEC, AAC, HOF. Standing:

Bert Cutino, CEC, AAC, HBOT, HOF, Chair Honorary Board of Trustees; Americo DiFronzo, CEC, CCA, AAC Vice Chair, Mark Wright, CEC, AAC, AAC Chair; John Minniti, CEC, AAC, HBOT, HOF, Chair, Culinary Hall of Fame.



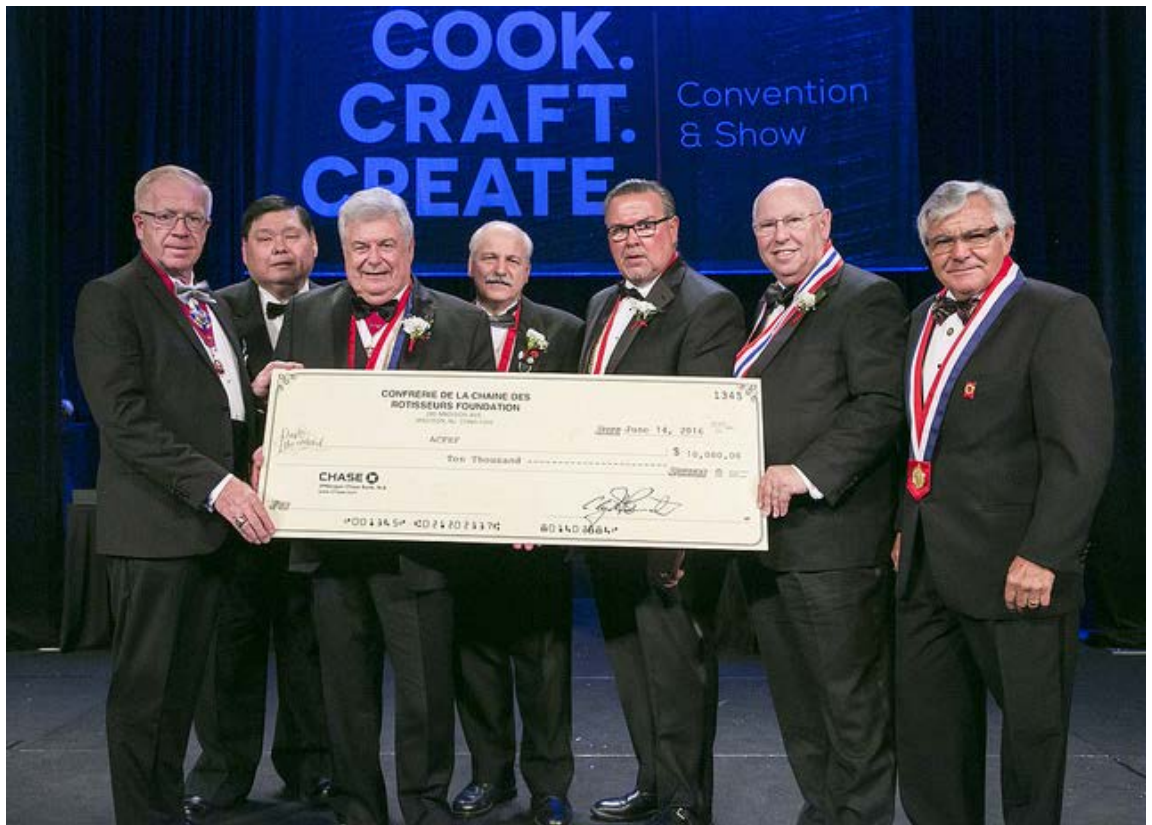
AAC Gala Induction Dinner, Grand Saguaro Ballroom, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona.



Honoring the Executive Chef at the AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona. Americo DiFronzo, CEC, CCA, AAC Vice Chair; JW Marriott Executive Chef, Michael A Lamey; Mark Wright, CEC, AAC, AAC Chair.



AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona. Ice Carving provided by one of our sponsors, Armitage Ice, Inc.



Presentation of a donation check to the ACF Youth Team USA and the AAC Scholarship Fund by representatives of the Confrérie de la Chaîne des Rôtisseurs of the United States at the AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona. Left to right: Reimund Pitz, CEC, CCE, AAC; Michael Ty, CEC, AAC, Immediate Past President of the ACF; Bert Cutino, CEC, AAC, HBOT, HOF, Chair of the AAC Honorary Board of Trustees; Americo DiFronzo, CEC, CCA, AAC Vice Chair, Mark Wright, CEC, AAC, AAC Chair; Harold Small, HBOT, HAAC, JD, Bailli Délégué/ U.S. National President, Confrérie de la Chaîne des Rôtisseurs of the United States; Heinz Hofmann, HAAC, Confrérie de la Chaîne des Rôtisseurs of the United States.



AAC Spouses' lunch, held on July 18th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona.



AAC Awardees - 2016 standing with the AAC Chair and Vice Chair at the AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona. Left to right:
 Americo DiFronzo, CEC, CCA, AAC Vice Chair; John Zehnder, CEC, AAC - Lawrence A. Conti, CEC, AAC, HOF, Chair's Achievement Award; David L. Banks, CEC, AAC - Chair's Medal; Jan Bandula, CMPC, CEC, AAC - Joseph Amendola Award; Mark Wright, CEC, AAC, AAC Chair;



AAC Awardee - 2016: Robert M. Sparks, winner of the LTG John D. McLaughlin Award speaking at the AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona.



AAC Awardee - 2016, Peter Hodgson, CEC, AAC, holding his Chef Good Taste Award, standing with the AAC Chair and Vice Chair at the AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona.



Sharon DiFronzo singing the National Anthem at the AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona.



Our thanks to the Honor Guard presenting the colors at the AAC Gala Induction Dinner, July 17th, 2016, held at the J.W. Marriott Desert Ridge Resort & Spa, Phoenix, Arizona.

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.

Local Academy Dinners

One local dinner has been scheduled so far; it is

November 5th, 2016. ACF Chefs & Culinary Professionals of Chicagoland: Honoring John W. Kaufmann, CEC, AAC, HOF. Seating limited to 125.

More details to follow in the September Academy Connection.



**Honor Society of the
American Culinary Federation**

2017 ACF Event Dates - Mark your calendars!

ChefConnect: Chicago
February 5th to 7th, 2017
Hilton Chicago

ChefConnect: NYC
February 26th to 28th, 2017
New York Hilton Midtown

Cook. Craft. Create: Orlando
July 9th to 12th, 2017
Disney's Coronado Springs Resort



Academy Donations

Many of our members have annual ACF dues coming up during the last quarter of the year, but to avoid the year end rush, please do not hesitate to

mail your dues in earlier. When you are paying your ACF 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.



\$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.



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,
Saint Augustine, FL 32095

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.



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.

