



# ACADEMY CONNECTION



September, 2016

Volume XVI, Issue 8

## 2016 SPONSORS

### Grand Platinum



neu chef fashion inc.



### Platinum



### Gold



### Bronze



### Greetings American Academy of Chefs Fellow Chef Halman,

As we begin the "new" year, let's take a moment and remember this past year (and what a truly wonderful year it's been)! We enjoyed two successful Regional Dinners and, of course, our annual Induction Dinner which was held during our incredibly well organized National Convention. Let's continue to congratulate our award winners, our new inductees, and our Hall of Fame's newest members. During the meetings this year we discussed our Policies and Procedures and updated them. We changed due dates for elections' nominations from December 31st to December 1st, to coincide with ACF; and for induction applications to December 1st effective in 2017; revamped our Hall of Fame committee; and made changes to the application which we mentioned in the last "Connection" newsletter.

I would like to take a moment to thank Chef John Minniti. He served as past Chair and continues to work tirelessly for the Academy, was Chair of the Hall of Fame committee, and is continuing in his role as advisor to the committee. Louis Perrotte, CEC, AAC, HOF is our new Chair of the Hall of Fame committee. Chef Louis has served the committee for four years and will serve as chair this year. According to our new policies, the Chair position will alternate on a yearly rotation which will allow everyone on the committee to act as Chair. Our newest member of the Hall of Fame committee is Roland Schaeffer, CEC, AAC, HOF. Chef Roland joins Leopold Schaeli, CMC, AAC, HOF; Willie Lewis, CEC, AAC, HOF and Bill Sy, CEC, AAC, HOF on the committee. There is one member from each Region.

Congratulations go out to Chef John Kaufmann who will be honored for his many years of service to all Chicago chefs. Through the years Chef Kaufman has produced many memorable dinners for the members of the Chicago Chapter and numerous others as well. He will be honored at a dinner at the Marriott Hotel on the Magnificent Mile in downtown Chicago on November 5, 2016.

In other news, we continue to sell Inspire - a collection by the American Academy of Chefs which is not a cookbook but rather a book with a style all its own. It's something for both the young and old, the professional and amateur, and the apprentice and seasoned chef. It would also make a great gift! We need to sell more, however, and I encourage you to consider purchasing more than one. All of the proceeds are used to fund travel for the Youth Team's trip to Germany. If we can sell a few more, we can reach our goal. Chef DeCambra, past Chair and AAC Ambassador, also serves as the Youth Team Manager. He's looking forward to the competition in Erfurt and says the team is definitely ready. Chef DeCambra has sent a picture of the backpacks the team will be using in Erfurt and our AAC logo is prominently displayed on them all. We're certainly proud of the team and excited about the upcoming competition.

Kudos to Western Regional Director, Jacqueline Hamilton, CEC, AAC. She, along with her staff and many others, traveled to Rio for the Olympics. Chef Hamilton serves as Executive Chef for the US Olympic Committee. Look for her article in this issue of the "Connection."

# ZONIN1821

Copper



Friends

All Regional Conferences

## Armitage Ice



Please continue to promote the Academy and what it stands for in the Chef community. Faith continues to receive inquiries on how to become a member of the Academy. If you have any Chefs you would like to sponsor, please make sure they submit their applications to the national office as soon as possible. We're already in the process of reviewing a few. Applications are available by calling or emailing Faith Rose at the national office, [frose@acfchefs.net](mailto:frose@acfchefs.net)

As we begin the "new year," we know we'll be facing some financial burdens. The ACF will now ask all of the entities of the Foundation for their financial support to defray rising costs. This simply means we will have to pay a little more for our office space, utilities, and other related expenses. That being said, it's that time of year - we're humbly seeking your annual donation. We understand many of you pay your annual ACF dues at this time of the year. We'd like to encourage you, however, to consider a "piggy back" approach by sending in your tax deductible donations with your payment. Your support is, of course, always greatly appreciated. Thank you to those who have already donated, especially all of the fellows who donated and pledged during our annual meeting in Phoenix.

In closing, we'd like to wish our teams and our individual Academy Fellows "Good Luck!" at the IKA (the Culinary Olympics, in Erfurt, Germany) next month. We trust they will represent us well and we're looking forward to the competition with great enthusiasm. Go, team, go!

Mark

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

### My Rio Janeiro Olympic Experience

For me, the Olympics doesn't get any better than cooking for our Team USA athletes. To know that you played a little part in helping them win a medal is pure excitement. Our team consisted of nine chefs, three sports dieticians and 11 locals. Since my Portuguese leaves a lot to be desired I learned to mime quite well. We arrived July 16 to set up three separate kitchen and dining locations, where we provided meals and recovery meals to our U.S. team outside the Olympic Village. I was stationed at the main facility, a youth sports camp that butted up against a mountainous area, complete with swimming pools, palm, coconut, banana trees and yes, monkeys.

The kitchen and dining room were an empty shell when we arrived - the only piece of equipment was a six-burner propane stove in the kitchen and a large charcoal Brazilian BBQ in the dining room. We purchased and rented everything else, including a combi oven, hotlines, salad bars, refrigerators, dish machine, slicers, mixers, tables, chairs, dishes, pots, pans, etc. Our main storage was located outside in a large freezer and refrigerated containers, which had to be opened using a shovel as leverage due to serious suction on the doors (my arm muscles are much larger now).

Preparing for Rio started long before we arrived in July. As is the case with any Games location, we made numerous trips to meet with vendors and visit their warehouses and facilities to ensure the products were safe and up to industry standards. The food for our five-week cycle menu was ordered months before we arrived. The local vendors wanted to insure we had whatever we needed, proactively sourcing items they did not regularly stock. The produce was exceptional I have never tasted such delicious mangos. Getting used to the different cuts of beef was interesting and pichana is now one of my favorites.



Kona Cold Lobsters  
Inc.

Kona Fish  
Company

JA Farm

WOW Farm

One challenge was having to order from so many vendors - dry goods, meat, fish, produce, beverages and desserts all came from separate vendors. All products were delivered to my location where we washed and prepped everything to be shuttled via refrigerated truck to the other two locations.

We kept busy, producing 1,000-1,200 meals per day for Team USA. That's 420 eggs every day (the athletes love their omelets and boiled eggs). A funny story is I had ordered 60 dozen eggs for our first order and only received 60 eggs. When I questioned about the remaining eggs in my order our Brazilian vendor said, "Oh, we thought that was a typo. Nobody orders that many eggs in Brazil!"

We started the Olympics with an Opening Ceremony churrasco-style BBQ prepared by our Brazilian staff. The traditional feijoada and meats cooked on the charcoal BBQ were outstanding of course, and drinking from coconuts cut fresh from the tree was also delicious.

And of course, we had a little fun outside of work too. I attended a few events and cheered on our Olympians as they won 121 medals! I received an email from one of my ACFEF committee members asking if we were feeding our athletes golden nuggets, which made me smile. One of our gold medal-winning athletes even brought their medal to the dining room, took photos with the kitchen staff and thanked us for being there and providing great food. Like I said, it does not get better than providing service to America's team.

Jacque Hamilton CEC AAC  
USOC Sr. Executive Chef



We wish the ACF Culinary Team USA all the best at the 2016 Internationale Kochkunstausstellung (IKA) in Erfurt, Germany in October.





## 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. 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 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 - and participate in a question and answer period - at the two Fellow's meetings held at the ChefConnects in odd-numbered years. This must be at their own expense..

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!**

#### **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

ACF Chicago Chefs of Cuisine Association, Inc. and the American Academy of Chefs invite you to The Thirty-Fifth Regional Gala Dinner - To benefit Chicago Culinary Museum, Chefs Hall of Fame



Honor Society of the  
American Culinary Federation

and Chefs and Culinary Professionals of Chicagoland.  
Honoring John W. Kaufmann, CEC, AAC, HOF.

Day: Saturday

Date: November 5, 2016

Place: Chicago Marriott Downtown Magnificent Mile Hotel

Executive Chef: Myk Banas

Dinner Time: 6:00 p.m.

Price: \$125.00 per person

Hotel: Special Hotel rates for that weekend have been arranged

Contact: Joanne Madura, Reservation Chair (847) 867-7539 - [JEMadura@me.com](mailto:JEMadura@me.com)

## 2017 ACF Event Dates - Mark your calendars!

**ChefConnect: Chicago**  
**February 5-7, 2017**  
**Hilton Chicago**

**ChefConnect: NYC**  
**February 26-28, 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](http://www.acfchefs.org).



### **Options to purchase:**

- Visit the ACF e-store at [www.acfchefs.org](http://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](mailto: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.



If you do not wish to receive the e-newsletter, please [SafeUnsubscribe](#).

American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32095