



Honor Society of the  
American Culinary Federation

# ACADEMY CONNECTION



American Culinary Federation  
The Standard of Excellence for Chefs

October- November, 2016

Volume XVI, Issue 9

## 2016 SPONSORS

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### Greetings American Academy of Chefs Fellow Chef,

Please join me in congratulating ACF Culinary Team USA --our Youth Team and, of course, the Military Team--on their

tremendous success in Germany during the IKA "Culinary Olympics" held in October in Erfurt, Germany. It was an awe-inspiring sight to see our teams introduced during the "Parade of Nations." A great amount of enthusiasm and pride was displayed by everyone involved. We had quite a large group--coaches, advisors, apprentices, and members of the ACF Board. Our national

team garnered three gold medals during the competition--two for Hot and Cold Food and one for the Best in Show for Cold Food.

Our Military Team also performed extremely well. They were sharp and they were ready. There was a great deal of excitement when they received a gold medal in Cold Food. I must admit, however, I was also genuinely impressed with our youth team's efforts. Under the management of Chef DeCambra and coached by Shawn Culp, these young men and women provided us with a glimpse into our professions' promising future. They were poised, organized, and displayed a wonderful sense of spirit. Rico and I had the opportunity to dine with their parents, siblings, and companions, all of whom were incredibly proud. We shared with them the admiration we possess for these young competitors and their noteworthy dedication to the craft. Needless to say, it reminded me of our "Inspire" publication which serves to stimulate, motivate, and encourage its readers - it's right on the mark!

During the "culinary Olympics," one of our own AAC Fellows was honored for his many years of service to ACF, WACS and the German Chefs association. Chef Hubert Schmiieder was honored with a President Special Award and medal for his service and dedication to the culinary arts. Chef Schmiieder, who was a member of the first Team USA and has attended every "culinary Olympics" since 1960 is amazed by how both the food and the competition have changed. Congratulations, Chef Schmiieder!

It's certainly been a busy fall season for Rico, Faith, and me. Faith continues to review applications, and she is very pleased to find them so well organized this year. You will find we have changed the application for induction into the Academy due date to December 1, 2017 - for induction in 2018. This is of particular

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importance for those individuals who are preparing letters of recommendation and sponsorship for submission to the office. If you still have people interested in becoming fellows in 2017, please have them complete the application process as soon as possible so they can be submitted to the office in a timely manner. Please be advised we have also made some changes to the Policies and Procedures. They will be available for your review on our website from December 1st.

At this time I would like to congratulate Chef John Kaufman. Chef John was recently honored at the Chefs and Culinarians of Chicagoland's 35th Annual American Academy of Chefs Dinner. It was indeed an honor to attend and say a few words about this incredibly dedicated professional on behalf of the Academy. John has organized these dinners for 35 years and, of course, worked very hard to organize his own dinner. As we all know, he is a tireless worker on behalf of the American Culinary Federation and the American Academy of Chefs. He serves as our Professional Alliances Chair (assisting with efforts to secure sponsorships and donations in the name of the AAC), is a member of the Hall of Fame, and has been nominated to serve as a member of the Honorary Board of Trustees. He is also very active in the Escoffier Society of Chicago and organizes their annual dinner each year. Although retired, John always has a task he's eager to complete. He does enjoy boating in his down time, however. We know John's heart and soul belong to the Academy and the ACF, and we sincerely appreciate his service and commitment.

As some of you may already be aware, Jan Verdonkschot, CEC, AAC, HOF, a long time Academy fellow, member of the Hall of Fame, past national secretary, and member of the St. Louis Chapter was recently laid to rest. Chef Jan was an active member of the AAC, attending the annual dinners in St. Louis every year. He will be sorely missed by his family, friends, and ACF chapter.

In other news, I'm pleased to report our annual Academy dinners at the regional conferences have been finalized. First up is Chicago. We've had a tasting of the dinner Chef Mario Garcia has planned for us and it promises to be a fantastic event. We've selected the Grand Ballroom at the Chicago Hilton to hold the dinner, a few steps from your rooms, so nobody will have far to travel. We will also continue to deliver some interesting new twists during these special dinners. On to the Big Apple--yes, we will have a short ride to the dinner (although nothing like Makers Mark for those of you who remember), but it's only a 15-minute drive to Pier 59 and well worth the trip for the grand dinner executive chef Philip DeMaiolo, CEC, AAC, will be preparing. We're currently awaiting Chef Phil's updated menu and we trust it will be most impressive. Both of these dinners will be events to remember so please get your reservations in as soon as possible.

Fellows over the years we have been treated to some great dinners, obviously, and we will again be well taken care of this year by talented Chefs from both Venues. We have, however, enjoyed the same price for these dinners for the last 8 years, and with that said we will increase the dinner price this year, each dinner will be \$150.00. In reality that price point for Chicago and New York is fantastic compared what they first proposed.

In closing, I'd like to thank each and every one of you, our prestigious members, for your very generous donations which arrive daily at the office. It's you, the fellows, who provide us with the necessary funds to support our Student Teams, scholarship programs, grants for certification, and continuing education efforts. Your willingness to give is a testament to your commitment to our profession and to our organization's many initiatives. We truly appreciate your ongoing support.



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JA Farm

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Rico, Faith, and I wish all of you and yours a very Happy Thanksgiving!

Mark

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

**Congratulations to the ACF Culinary Team USA:  
The National Team , The Youth Team, and to the U.S. Military  
Team for their success at the  
2016 Internationale Kochkunstausstellung (IKA) in Erfurt,  
Germany**

**For Photo Albums, please [click here](#)**



ACF Culinary Team USA, Youth Team. IKA 2016, Erfurt, Germany. Left to right Stafford DeCambra, CEC, CCE, CCA, AAC; Shawn Culp, CEC; Lydia Ross, CSC; Tracy Morris; Jesus Olmedo; Megan Bamford; Anica Hosticka; Marco Olivares.



IKA 2016, Erfurt, Germany. ACF Culinary Team USA flanked on left by Thomas J. Macrina, CEC, CCA, AAC, American Culinary Federation National President; and on right by Mark G. Wright, CEC, AAC, Chairman, American Academy of Chefs.

Team Members- Back row, left to right: Corey Siegel, CEC; Joseph Albertelli; Alison Murphy; Susan Notter, CEPC; George Castaneda, CEC; Jason Hall, CMC; Ben Grupe; Joseph Leonardi, CEC; Matthew Seasock, CEC; R. Andrew Chlebana, CEPC

Youth Team Members - Front row, left to right: Marco Olivares, Anica Hosticka, Lydia Ross, CSC, Jesus Olmedo, Megan Bamford, Tracy Morris, Shawn Culp, CEC



Team Members - left to right: Joseph Leonardi, CEC; R. Andrew Chlebana, CEPC; Matthew Seasock, CEC; Jason Hall, CMC; Susan Notter, CEPC; Ben Grupe;

George Castaneda, CEC; Joseph Albertelli; Corey Siegel, CEC; Tim Prefontaine, CEC.

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## Local Academy Dinners

St. Louis Chapter - Annual Academy Dinner

Venue: Meadowbrook Country Club

Date: Monday, March 13, 2017.

Hosted by Chef Michael Bush, CEC.

More details to follow soon.

Mark your calendars if you plan to join us!

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## 2017 ACF Event Dates - Mark your calendars!

**ChefConnect: Chicago**

**February 5-7, 2017**

**Hilton Chicago**

**AAC Gala Dinner will be on**

**Monday, February 6,**

**in the Grand Ballroom. Cost \$150.00**



**ChefConnect: NYC**

**February 26-28, 2017**

**New York Hilton Midtown**

**AAC Gala Dinner will be on**

**Monday, February 27,**

**at *Current*, Pier 59 at Chelsea Piers. Cost \$150.00**

**Cook. Craft. Create. Orlando**

**July 9th to 12th, 2017 -**

**Disney's Coronado Springs Resort**

**Details of the Fellows' Meeting and the AAC Gala Induction Dinner to follow.**

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## AAC DONATION DRIVE

The Academy thanks those who have already generously made a

donation to the AAC operations fund. A donation form is on the document which was mailed to you with your 2017 AAC membership card.

### **John Kacala, CEC, AAC - Memorial Fund**

Our thanks to all those who have contributed since the fund was established. Special thanks to Kimberly Brock-Brown, CEPC, CCA, AAC and William Twaler, CEC, of the ACF Greater Charleston South Carolina Chapter, who, through a very successful fundraising dinner recently raised over \$3,700. Special thanks also to Steven Jayson, CEC, AAC, and the ACF Central Florida Chapter who donated \$2,000; part of the proceeds raised from an annual culinary competition event at the Florida Restaurant Show.

*The Academy thanks all those who have contributed so generously to the memorial fund, other scholarship funds and to the Academy. Donations may also be made directly via credit card by contacting Faith Rose, Academy Administrator, at the Academy office, (904) 484-0202.*

## **CHANGES TO AAC POLICIES & PROCEDURES**

Please go to the ACF website after December 1, 2016, to see the AAC policies and procedures document which was revised by the AAC Board of Directors in July, 2016. This new version will be effective January 1st, 2017, with one exception: the deadline for nominations of national AAC officers which is now December 1st, to fall in line with ACF election policies and procedures. See the section below in this issue of Academy Connection, and relevant prior notifications in the August and September issues of Academy Connection, Section: [Nominations for Elected AAC Office 2017-2019](#).

The current version of the AAC Policies & Procedures document will remain on the website through end January, 2017, in tandem with the new one.

Content and wording of the AAC policies and procedures document are regularly reviewed by the AAC Board of Directors. Changes are made as necessary at the annual Board meeting in July.

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 résumé 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](#).

## American Academy of Chefs

### INDUCTION APPLICATION - **NEW DEADLINE in 2017**

Effective January 1st, 2017, the new deadline for submission of AAC Induction applications will be December 1st. This deadline will apply for applications for induction into the Academy in 2018.

Also, two new criteria have been added to the Elective Goals section of the application form:

- A Host practical exam site administrator who successfully administers 6 local, regional or state certification exams
- Responsible for bringing in at least ten new professional culinarians & active chapter members within the last ten years.

The revised 'Elective Attainable Goals' list will be on the website in January, 2017.

In line with past practice, the full AAC induction application form will not appear on the website.

For the process of obtaining a copy of the new application form, please contact the Academy office at [academy@acfchefs.net](mailto:academy@acfchefs.net), or contact the Foundation Administrator, Faith Rose, at [frose@acfchefs.net](mailto:frose@acfchefs.net), direct line (904) 484-0202.

### Cook. Craft. Create 2016 Photo Gallery

For a larger selection of photographs of this event, please [click here](#)

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 AAC Board and Committee members, please [click here](#)

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 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 over 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<sup>shipping</sup>

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.



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Augustine, FL 32095

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