



Honor Society of the
American Culinary Federation

ACADEMY CONNECTION



American Culinary Federation
The Standard of Excellence for Chefs

December, 2016

Volume XVI, Issue 10

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Greetings American Academy of Chefs Fellow Chef,

Greetings, Happy Holidays, and Happy New Year American Academy of Chefs Fellows:

As we begin the "new" year, let's take a moment to remember the past year--and what a year we had! We enjoyed two spectacular regional dinners and, of course, our very memorable annual induction dinner which was held at our National Convention. We should take a moment to once again congratulate our award winners, our new inductees, and our newest Hall of Fame members. As you know, we discussed our Policies and Procedures at this year's meetings and updated them. We've changed dates to coincide with ACF, revamped our Hall of Fame committee, and made changes to the Application which we mentioned in the last edition of "Connection." These initiatives are available for your perusal under the Academy section of the ACF website.

In other news, in a few weeks Rico and I will travel to St. Augustine to meet with Faith to review our new inductees' portfolios and credentials for induction. We will also prepare the 2018 budget. We're pleased to report many Chefs have submitted their binders early so Faith can review them before the New Year. After the Hall of Fame committee meets, reviews, and considers the information, they will select this year's Hall of Fame inductees. It's truly wonderful to see so many Chefs nominating their mentors and colleagues for this prestigious honor. We also have a nominee for this year's Lifetime Achievement Award. Currently, the committee (with the help of the chef's Chapter) is reviewing the relevant documentation. We're looking forward to seeing this very special award bestowed on yet another deserving and prominent culinary professional. Stay tuned for the announcement...

We continue to sell "Inspire"- a collection of writings prepared by the American Academy of Chefs which, although not a cookbook, is a book with style all its own. It's something for both the young and old, the professional and amateur, the apprentice and seasoned chef. It would make a great gift for anyone on your list, and we really would like to sell more of them. All of the proceeds are used to fund travel for the Student Culinary Team's travel to Erfurt for the "Culinary

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Olympics"(2020). We need to sell a few more copies in order to reach our goal and help the team (including the new team "Managers"-Chef Reimund Pitz and Chef Kevin Storm). We're pleased to report we've surpassed the threshold for an endowed fund which will provide funds for many years to come. We're working very closely with our financial team in order to find the best way to invest these funds. They have assured us they will work closely with the Academy in the next few years as we select our new teams to represent us on the world stage.

As we begin the New Year, we will face some ongoing financial burdens. The ACF will now ask all of the entities of the Foundation to assist in defraying 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 when we humbly ask for your annual donation. Many of you pay your annual ACF dues at this time of year so why not consider "piggybacking" your tax deductible donations with your payment? This year's donations have been truly fantastic. In fact, they far exceeded last year's, and we thank you for your ongoing consideration and generous support. We're looking forward to another great year and ask you to please continue promoting the Academy and what it stands for throughout the Chef community.

Meanwhile, our regional conferences and regional academy dinners have been scheduled. We're looking forward to two great affairs in two of the best culinary cities in the U.S.--New York and Chicago. Up first is Chicago. Our event will be held at the historic Chicago Hilton where Chef Mario Garcia and his staff will serve us in a beautiful setting and provide us with what promises to be a very special evening. Next, we move on to New York City--considered by most to be the "Culinary Capital of the United States" and in some circles, the world. Chef Phil DeMaiolo and his staff at the Current, at Pier Fiftynine are placing the final touches on the menu. The site is a short bus ride from the hotel, and we will provide the transportation. You may, however, opt to take a quick cab ride or Uber to and from the site. Hey-it's New York--the city that never sleeps. You may even choose to "paint the town" afterwards!

At this time I would now like to take a moment to remember the many distinguished fellows who passed away this year. Chef Biaggio Dente passed away most recently. He was a member of the Hall of Fame and a past member of the Hall of Fame Selection Committee. Biaggio was a fixture at our regional conferences and national convention for many years. He and his wife, Emma, were always the first ones on the dance floor when the music began to play. Ira Kaplan was a member of the Honorary Board of Trustees. He was truly dedicated to the ACF and provided a much-needed voice of reason throughout the years. These two noteworthy gentlemen, gifted chefs, and valued members of our order will be sorely missed as will numerous other devoted Fellows who passed away this year. Please remember these special individuals, especially at this time of year. Each of them, in their own way, made a positive difference in our organization and in our industry, and we're better for having known them.

In closing Rico, Faith, and I wish you all a very Happy Holiday Season! We're very excited about serving you in the New Year, and trust you will continue to support our efforts and our terrific organization in 2017. Enjoy this special time of year, everyone, and as we say behind the range, "Happy Hollandaise!"

Mark



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



Kona Cold Lobsters
Inc.

Kona Fish
Company

JA Farm

WOW Farm

**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.

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!

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.



Join the American Academy of Chefs®
at ChefConnect: Chicago, Western/Central Regional Conference
February 5 – 7, 2017
Hilton Chicago | Chicago

ChefConnect: Chicago Academy Dinner
Hilton Chicago - Grand Ballroom
Monday, February 6, 2017
6:00 P.M. | \$150, seating limited to 150



Join us on Monday, February 6, at 6:00 p.m. in the Grand Ballroom at the Chicago Hilton as executive chef Mario Garcia and his culinary team prepare an amazing menu. The venue, in downtown Chicago, in the beautiful Grand Ballroom, will welcome guests into an atmosphere of elegance. Join Chef Garcia and his culinary team as they provide you with an amazing and unforgettable dining experience.

Purchase tickets online at www.acfchefs.org or by calling the Academy office at (904) 484-0202.

AAC® Fellows Meeting
Monday, February 6, 2017
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



Join the American Academy of Chefs®
 at ChefConnect: NYC, Northeast/Southeast Regional Conference
 February 26 – 28, 2017
 New York Hilton Midtown | New York

Honor Society of the American Culinary Federation®

American Culinary Federation
 The Standard of Excellence for Chefs

ChefConnect: NYC Academy Dinner
 Current, Located on Pier 59 at Chelsea Piers
 Monday, February 27, 2017
 6:00 P.M. | \$150, seating limited to 150



Join us on Monday, February 27, at 6:00 p.m. at Current, at Pier 59, Chelsea Piers, where executive chef, Philip DeMalolo, CEC, AAC, and his culinary team will provide an amazing menu for Academy guests. The venue, Current, in downtown Manhattan, overlooks the water, the marina and Pier 59, one of three piers at the Pier Sixty complex; the piers used to be berths for Cunard and White Star Lines in the heyday of ocean travel. Join Chef DeMalolo and his culinary team for an unforgettable evening.

Purchase tickets online at www.acfchefs.org or by calling the Academy office at (904) 484-0202.

AAC® Fellows Meeting
 Monday, February 27, 2017
 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

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 AAC website ([click here](#)), 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 is now December 1st, to fall in line with ACF election policies and procedures. See Nominations for Elected AAC Office 2017-2019 section below and in recent issues of the Academy Connection.

The current version of the AAC Policies & Procedures document ceases to be effective on December 31st, 2016, but will remain on the website through end January, 2017, in tandem with the new document

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

Our AAC National Officer Nominations were closed on December 1, 2016 for the 2017-2019 two-year term according to our AAC Nominations and Elections Committee Chairman Frank Leake, CCC®, CCE®, AAC®.

The AAC Nominations and Elections Committee has vetted the final AAC candidates and nominations were received for:

AAC National Chairman:

- Mark Wright CEC®, CCE®, AAC®

AAC National Vice-chairman:

- Americo "Rico" DiFronzo, CEC®, AAC®

American Academy of Chefs Candidates for office - term 2017-2019

AMERICAN ACADEMY OF CHEFS CHAIRMAN

Mark Wright, CEC, AAC
Department Chair



Hospitality Management,
Erie Community College
Williamsville, New York
ACF of Greater Buffalo New York

I am honored by the re-nomination for AAC chairman. It is with pleasure that I accept the challenge to continue to work on behalf of the Academy and our Academy fellows, and to represent the Academy within the American Culinary Federation. I look forward to continuing to work with the AAC Vice Chair, Rico DiFronzo, on key AAC programs and to increasing awareness among ACF members that induction to the Academy is a worthy goal, and a lifetime culinary achievement.



AMERICAN ACADEMY OF CHEFS VICE-CHAIRMAN



Americo (Rico) S. DiFronzo, CEC, CCA, AAC
Executive Chef
Union Oyster House
Boston, Massachusetts
ACF Epicurean Club of Boston

It is with great honor and pride that I accept the re-nomination of vice chairman of the American Academy of Chefs, the prestigious honor society of the American Culinary Federation. I look forward to continuing my service and working closely with Chef Mark Wright and all of the Academy fellows and continuing the programs which are key to building a strong and contributing honor society.

American Academy of Chefs

INDUCTION APPLICATION - **NEW DEADLINE in 2017 FOR INDUCTION IN 2018**

Effective January 1st, 2017, the new deadline for submission of AAC Induction applications will be December 1st, for induction into the Academy the following year. 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 six local, regional or state certification exams.
- Responsible for bringing into the ACF within the last 10 years at least 10 new professional culinarians who are active national and chapter members.

The revised 'Elective Attainable Goals' list is already on the website.

[Click here](#).....

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 go to the website - please [click here](#) - or contact the Academy office at academy@acfchefs.net, or the Foundation Administrator, Faith Rose, at 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.

ORDER YOUR COPY OF INSPIRE TODAY!

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.



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.



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](#).

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