



**September 2018**  
**(Volume XIX, Issue 6)**



Greetings American Academy of Chefs Fellows!

Some important dates will be here before we know it. Please note the following:

Academy applications- sponsorship letters are due **December 1st**.

Our trip to the Bocuse d 'Or is fast approaching. Please review the information in this issue of the *Academy Connection* for more information.

Letters of nomination for Academy officers are due on **December 1st, 2018**. Please see information in this issue.

Rico and I would like to welcome our new AAC administrator, Katelynn Quarrels. Katelynn has many years of administrative experience and expertise. She is adjusting well to her new position as both our administrator and administrator for the AFC Culinary Team USA. She is currently training with Michelle Whitfield who has been working in front and behind the scenes for all of us for many years. In addition, Michelle is well versed on all of our policies and procedures. We certainly appreciate your hard work, Michelle!

This year, ACF Culinary Team USA will be traveling to Luxembourg for the Culinary World Cup. We wish the best for all of the team members in their first competition as a team. It's an exciting time for them, and they are practicing and training really hard. For some members, this will be their first international competition. We wish them good luck!

Congratulation to Logan Christensen, CEC, a member of the St. Louis Chapter, who recently competed in the Chaîne des Rôtisseurs Juenes Commis International competition held in Taipei City, Taiwan. Logan represented the United States and received some incredibly valuable experience as a result of his participation. He works at the Bellverie Country Club in St. Louis under Fellow Kevin Storm CEC, AAC.

I would like to take a moment to thank Chef Willie Lewis, CEC, CCA, AAC, for his time as Chairman of the Hall of Fame. During Willie's tenure, we have made some changes to the process we use to elect members to the Hall of Fame by way of using a point system developed especially for the Hall of Fame. Willie will continue to serve the committee,

acting as "past Chair Advisor." We have a yearly rotation in place for the position of chair, giving everyone on the committee a year to act in that capacity. Chef John Kaufmann, CEC, AAC, HOF, will be the Chair this year. He was appointed to fill the seat of Leopold Schaefer, CMC, AAC, HOF, who resigned for health reasons. Chef Kaufman has also agreed to continue on as the Central region member of the committee. He will act as an alternate this year. Our newest active member of the Hall of Fame Committee is Wolfgang Geckeler, CEC, HGT, AAC, HOF. The committee members are:

<b>John Kaufman</b>	<b>Central Region, Chair</b>
<b>Roland Schaeffer</b>	<b>Southeast Region</b>
<b>Bill Sy</b>	<b>Western Region</b>
<b>Wolfgang Geckeler</b>	<b>Northeast Region</b>
<b>John Kaufman</b>	<b>Central Region, Alternate</b>

Congratulations to Chef George O'Palenick, CEC, CCE, AAC! He will be honored with the American Academy of Chefs Lifetime Achievement Award. Chef O'Palenick's storied career is very impressive. He has worked tirelessly on behalf of the Academy of Chefs the Rhode Island Chapter, the Northeast Region where he was regional vice president for three terms. He is a dedicated professional who has mentored many chefs throughout his impressive career at Johnson and Wales University. Chef O'Palenick's career has spanned over five decades, and he is still actively mentoring and coaching culinarians in the New England area. Look for more details on the dinner to honor Chef O'Palenick.

Speaking of dinners, we have outstanding news about some Academy fundraisers: first **October 19**, the Chefs de Cuisine Los Angeles (California) will be hosting a fundraiser for the Academy, ACF Culinary Team USA and some local charities. This year, the chapter and the University of Southern California will be hosting a Luau, and if it is anything like the other fundraisers they have hosted, it will be a humdinger! The annual Chicagoland American Academy dinner will be held on **Saturday November 10, 2018**. Chefs Tim Rios and Chef James Kremer will be Chefs de Cuisine for the evening.

Please continue to promote the Academy, and what it stands for, in the Chef community. If you have a Chef you would like to sponsor, please make certain he/she get the application in to the national office or a member of the regional Academy Board of Directors as soon as possible. The requirements are available at [www.acfchefs.net/aac](http://www.acfchefs.net/aac). There are a few already being reviewed. You can access applications by contacting the Academy office at 904-484-0202 or [academy@acfchefs.net](mailto:academy@acfchefs.net).

We are always looking for ways to sponsor young chefs and students in their educational pursuits, competitions, and careers. This year, many of you attended the "Dinner of the Century" which was held in New Orleans just before our National Convention. The dinner was a huge success, and we have earmarked the proceeds for our scholarship funds and for support of our Knowledge Bowl and Student Culinary Teams. That being said, it's that time of year when we ask for your annual donation. Many of you pay your annual ACF dues at this time of the year, so why not piggyback your tax deductible donations with your payment? It would be greatly appreciated. Thanks to everyone who has donated so far, especially all of the fellows who donated and pledged during our annual meeting in New Orleans.

Hopefully, some of you will be joining us in **January 2019** for our trip to Lyon, France for the International Catering Cup, the Coupe du Monde de la Pâtisserie, and, of course, the Bocuse d'Or. Michel and Liz Bouit are planning this event and, like so many of their trips, this one should be terrific. Dinner at Restaurant Paul Bocuse is one of the highlights, plus tours of Lyon and the surrounding areas. We have information available in this issue. Quite a few individuals have already signed on, including Rico and myself.

So, until next time, I hope you enjoy a refreshing fall season complete with crisp air, colorful foliage, and plenty of pumpkins.

Mark

*Mark Wright, CEC®, AAC®*

## Save the date for the 2019 Regional ChefConnect Conferences!

*ChefConnect: Atlantic City*

**Sunday, February 24–Tuesday, February 26, 2019**

The Caesars Atlantic City & Bally's  
Atlantic City, NJ

*ChefConnect: Minneapolis*

**Sunday, March 31–Tuesday, April 2, 2019**

The Minneapolis Marriott City Center  
Minneapolis, Minnesota

[Get connected! For more information, click here](#)



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## Nominations for AAC Office 2019-2021

This is a formal notice advising you that nominations for the AAC elected offices of Chair and Vice-Chair, for the term 2019-2021, 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. For in-depth details view the AAC policies and procedures or [click here](#).

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## Invite an ACF Member to Join

The American Academy of Chefs offers a unique way to honor those 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.

An Academy Fellow must request an application for an individual potential inductee by sending an email to [academy@acfchefs.org](mailto:academy@acfchefs.org). There is a nonrefundable \$50 application fee that must be paid before the application is sent. For a list of current requirements, please visit the website or [click here](#).

**Application deadline is December 1, 2018**

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## Tax-Deductible Donations

Donate Now

Donations made to the American Academy of Chefs (AAC), the ACF Culinary Team USA, and Scholarship and Memorial Funds are tax deductible, as these entities are part of the American Culinary Federation Education Foundation (ACFEF), a 501(c)3 organization.

Donations, as many as you choose to make in any given year, are welcome at any time. On behalf of the entire Academy family, we thank you again for your generous support. Donations may be made by check mailed directly to the Academy Office, online, or via credit card. Please contact the Academy Administrator at [academy@acfchefs.net](mailto:academy@acfchefs.net) if you have any questions.

**THANK YOU to all of our 2018 Donors!**

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## Trip to Lyon, France for Competition Trio

*The World of MBI has partnered with the American Academy of Chefs  
to offer members and friends*

# A Taste of France to Lyon

## January 24-31, 2019

*an experience to the gastronomic capital of France  
to attend three major international culinary competitions*

**International Catering Cup**  
January 26, 2019

**Coup du Monde de la Pâtisserie – World Pastry Cup**  
January 27-28, 2019

**Bocuse d'Or World Cuisine Contest**  
January 29-30, 2019

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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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