



**January 2019
(Volume XIX, Issue 1)**



Greetings American Academy of Chefs Fellows!

Another exciting year is about to begin, complete with Academy functions, dinners, meetings, social gatherings, and an election. In addition, we will be selecting a new Vice Chair as Rico is moving up to the Chair position, having assisted me for four years with many of our Academy functions. We have three very qualified candidates for Vice Chair consideration, and the Academy's Election and Nominations Chair, Frank Leake, has reviewed their candidate statements and resumes. These Chefs will present their respective platforms at the regional Chef Connect series, and the election will take place beginning in May (in sync with the election of our national officers).

We have two very distinctive regional dinners to look forward to this year, as well. In Atlantic City, we will be gathering at the Borgata Hotel and Casino for a special dinner prepared by their site's very talented chefs, both of whom are AAC Fellows. The menu they are planning promises to provide everyone in attendance with an excellent evening complete with a delicious meal and wonderful wine.

Following Atlantic City, we move west to the Twin Cities, where Chef Chris Dwyer will be our host at the Crowne Plaza Northstar Hotel. Chris is looking forward to hosting us and has set the menu in preparation for the event. Dinner preparation will include the participation of several other Academy Fellows as well. We have been treated to some truly exceptional dinners in the past, and, once again this year, we will be well taken care of by talented Chefs from both venues. In regards to our annual Induction Dinner, we are currently in negotiations with the Marriott World Center in Orlando, Florida and will update you soon.

Rico, Katelynn, and I met in early January, and we reviewed the Academy applications for the 2019 induction. This year there will be 20 Fellows inducted at our 49th Annual Dinner and Induction Ceremony. This was the first year we received online portfolios and applications for induction, and we were very pleased with the new system. We will continue tweaking and refining it as we move forward. We have six Honorary Academy Fellows eligible for induction, as well.

We reviewed the Hall of Fame portfolios and were very impressed by the Fellows seeking Hall of Fame status. A great amount of effort was required on the part of the six candidates (three new candidates and three existing candidates). Hall of Fame information has been

sent to the Chair, John Kaufman, and the committee. They will review and select this year's Hall of Fame recipients, and we certainly appreciate their hard work. We also would like to announce Chef Gale Gand has been selected to be our Celebrated Chef and Honorary Member of the Hall of Fame. Chef Gand is a renowned Pastry Chef and partner in Tru, the prestigious restaurant in Chicago.

In other news, our trip to the Bocuse d'Or was a huge success thanks to Chef Michel and Liz Bouit. Unfortunately, I was unable to attend. Both Rico and I wish we could have been present, but our schedules and work obligations got in the way and prevented us from participating. I know there were quite a few AAC Fellows in attendance, and I am looking forward to them reporting on this very special excursion.

Our Policies and Procedures continue to be updated, and we will discuss a few more changes this July when we meet for our annual meeting. Our Policies and Procedures match ACF Policies as much as possible. These changes will allow our governance process to run more smoothly, and, as a result, we will not need to change things in the near future.

This year, **LibbeyUSA** will be providing wine glasses at our two regional Academy dinners. In addition, they will provide the commemorative plate provided at the annual dinner in Orlando. **LibbeyUSA** is a proud American company with affiliates all over the United States and the world. Remember Chefs, if it wasn't for the generous support of our sponsors, we would surely be required to pay much more than we currently do for our dinners and functions. Please give them a friendly "Hello" and a sincere "Thank you" when you visit them during this year's functions.

The "Dinner of the Century," celebrating the Chaîne des Rôtisseurs and the Academy, is still in the early planning stages.

The St. Louis Chapter will be holding their annual dinner on Monday, March 11, 2019.

I would like to express my sincere gratitude to those who continue to forward generous donations—they arrive daily at the office. It is you, the Fellows, who provide us with funds to support our Junior Teams, our Scholarship programs, and grants for certification and continuing education. Your support and enthusiasm are genuinely appreciated. I'm looking forward to seeing you all very soon.

Mark

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

Update from the Vice Chair



Greetings American Academy of Chefs Fellows!

In October of 2018 I had the pleasure of flying to Incheon, South Korea on the invitation of the American Culinary Federation's newest chapter, the ACF Korea Chapter, to represent the AAC and the ACF.

The occasion was to attend the 25th Annual World Gwangju Kimchi Festival. Chef Will Beriau, CEC, CCE, AAC, was invited to accompany me and we were warmly welcomed by the Korean ACF members. On the first night, Chefs from around the globe were honored to be invited to participate in the opening ceremonies hosted by the Mayor of Incheon, Yoo Jeong-bok, along with many politicians and celebrities.

On our second day, we were off to the Gwangju University Hotel & Food Art Culinary Department where we were asked to do two cooking demos for the students, who wanted to see demos of Chefs cooking the regional cuisine of their country. To make these demos special, we brought with us 35 pounds of New England seafood, including Maine lobster meat, Maine lobster tails, New England scallops, shucked Massachusetts oysters, Ipswich frying clams and Maine crab-meat, as well as a variety of classic spices to enhance our demos.

The next two days were spent judging culinary completions with an international jury of Chefs, and we did two more cooking demos with New England seafood.

One of the highlights was when all the Chefs were asked to take a class on how to make kimchi. When we arrived to take the class, we quickly found out there was about 100 people waiting for us who also were there to help make kimchi. We soon discovered that this class is run annually, as a way to give back to the community. We are proud to announce that when the class ended, we all had produced 45 cases of kimchi which will be given to those less fortunate in the Incheon area.

Rico

*Americo S. DiFronzo, CEC, CCA, AAC
Vice Chair, American Academy of Chefs*

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



American Academy of Chefs Dinner & Reception

Monday, February 25, 2019
Borgata Hotel Casino & Spa
6:00 PM - 10:00 PM

Executive Chef Thomas Biglan, CEC, AAC, and his culinary team will provide an amazing menu for the Academy guests at the Borgata Hotel Casino & Spa. Guests will enjoy an unforgettable evening of flavor that will inspire your senses. He is a Certified Executive Chef, member of the American Culinary Federation and has been a fellow of the American Academy of Chefs since 1998.

Transportation will be provided .

[ACF Event Registration:](#)

ChefConnect: Minneapolis

Sunday, March 31–Tuesday, April 2, 2019

The Minneapolis Marriott City Center
Minneapolis, Minnesota

American Academy of Chefs Dinner & Reception

Monday, April 1, 2019
Crowne Plaza Northstar Hotel
6:00 PM - 10:00 PM

Chris Dwyer CEC, CCA, AAC, the Director of Food and Beverage at the Crowne Plaza Northstar

Hotel and his staff and management could not be more thrilled to host the 2019 AAC Gala. Chris was inducted into the Academy in 2005 and has always hoped to host a dinner of this magnitude. With some help from a few of his near and dear Chef friends, who are also Fellows of the Academy, this will be a fantastic event and he hopes you will join them.

[ACF Event Registration:](#)



Save the date for the 2019 National Conference!

[ACF National Convention : Orlando](#)
Saturday, August 3–Thursday, August 8, 2019
The Orlando World Center Marriott in Orlando, Florida

American Academy of Chefs Dinner & Reception

Sunday, August 4, 2019
The Orlando World Center Marriott
6:00 PM - 10:00 PM

Gather to welcome new inductees and congratulate AAC Fellows receiving awards at this year's AAC Reception and Dinner.

More details to come!



[ACF Event Registration:](#)

Presenting Nominees for AAC Office 2019-2021

Here are our candidates for the AAC elected offices of Chair and Vice-Chair, for the term 2019-2021. For in-depth details view the AAC policies and procedures or [click here](#) .

Nominee for Academy Chair

Americo "Rico" DiFronzo, CEC, CCA, AAC

Chef Americo DiFronzo is running unopposed for the position of American Academy of Chefs Chair.

Nominees for Academy Vice Chair

C hef Rajeev Patagaonkar, CEC, AAC

[2019 Vice Chair Nominee Chef Rajeev, CEC, AAC : Biography](#)

C hef Joe G. Aiello, CEC, AAC

[2019 Vice Chair Nominee Chef Aiello, CEC, AAC : Biography.](#)

Chef Wilfred Beriau, CEC, CCE, AAC

[2019 Vice Chair Nominee Wilfred Beriau, CEC, CCE, AAC : Biography.](#)

2019 Hall of Fame

"The Culinary Hall of Fame was unanimously accepted by the Academy members. Its concept is to honor those men and women who, because of their outstanding attributes, have won the respect and love of their professional guild. Therefore, they are so honored by their peers as a positive reflection to all those in this profession who seek achievement!"

—Hermann G. Rusch

The Hall of Fame Committee will be meeting in February to review the potential Inductees for 2019. More details to come!

2019 Celebrated Chef:

The American Academy of Chefs Culinary Hall of Fame™ Committee has created a new category of induction. This category recognizes individuals for their outstanding achievements in the culinary industry by inducting them into the American Academy of Chefs Culinary Hall of Fame™ as Celebrated Chefs.

We are proud to announce Chef Gale Gand as our 2019 Celebrated Chef.



[2019 Celebrated Chef: Chef Gale Gand Biography.](#)

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 if you have any questions.

THANK YOU to all of our 2019 Donors!

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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