

Academy Connection



March/April 2024



Greetings Chef,

First and foremost, after two months of diligent work, I am delighted to inform you that we have approved the induction of 16 new AAC Fellows and 6 Honorary Fellows. These esteemed individuals will be formally inducted at our annual gala dinner during the ACF convention at the Hilton Phoenix Resort at the Peak on July 16, 2024. I extend my heartfelt congratulations to all this year's inductees and

award recipients. Your contributions to our field are truly commendable.

I would like to express my gratitude to Vice Chair Chef Reimund Pitz, CEC, CCE, AAC, HOF and our administrator Karen Stamper for their invaluable assistance throughout the application review process.

In addition to our induction preparations, I have had the honor of representing the AAC at several events, including the Taste of the NFL in Las Vegas and the Turkish Taste Event in Orlando, Florida. These engagements serve to promote awareness of our organization and secure vital support for our initiatives, such as grants and scholarships.

Furthermore, I am pleased to report progress in planning our annual AAC/ACF Convention. We recently attended tastings for the AAC

Induction Dinner and the ACF meals planned for the event. Rest assured, attendees can anticipate a culinary festival showcasing southwest flavors and innovative presentations.

I have full confidence in Executive Chef/Food and Manager Director Lenard Rubin, CEC, CCA, AAC to deliver a memorable AAC Dinner. As the dinner will be held off-site from the convention, we will arrange for a bus service. I kindly request that you make your reservations at your earliest convenience to facilitate the necessary arrangements.

Moreover, I extend my congratulations to our ACF Culinary Olympic Team and the ACF Junior Olympic Culinary Team for their outstanding performance at the World Competition in Stuttgart, Germany. In line with our mission to support culinary education, we will be awarding the youth team with a donation to offset their expenses.

Lastly, I am pleased to announce several scheduled AAC Dinners, details of which are listed below. I urge all members to show their support for these events.

Thank you for your continued dedication to the AAC. Together, we will continue to advance culinary excellence and support the next generation of talent in our field.

Respectfully,



*Joe G. Aiello, CEC, AAC, HOF
Chair, American Academy of Chefs*



TICKETS ARE NOW ON SALE!!
2024 AAC Dinner & Reception Dinner

Hilton Phoenix Resort at the Peak

Tuesday, July 16, 2024
6:00pm – 10:00pm

\$195.00 per ticket
Transportation will be provided.
Formal attire is requested.

There will be **NO** onsite ticket sales.

To purchase tickets, [click here](#) or contact Karen Stamper, AAC Administrator at (904) 484-0202

AAC Dinner Journal Ad DEADLINE May 20

Show your support and recognize a deserving Chef with a special message in this year's AAC dinner journal.

Contact Karen Stamper, AAC Administrator at kstamper@acfcchefs.org or (904) 484-0202.

2024 AAC Celebrated Chef

The American Academy of Chefs is proud to announce this year's Celebrated Chef



Shirley Shuliang Cheng

Shirley Shuliang Cheng, Chef and Retired Professor at The Culinary Institute of America, has been recognized by Marquis Who's Who Top Educators for dedication, achievements, and leadership in culinary education.

An accomplished and esteemed figure in the field of Culinary Arts, Chef Cheng taught as a professor at the World's premier culinary college, The Culinary Institute of America, from 1990 to 2022. She specialized in Asian cuisines including Chinese, Korean, Japanese, Vietnamese, Thai, and Indian cuisine. She also focused on the four major Chinese regional styles of cuisine from Sichuan, Guangzhou, Shanghai and Beijing. Chef Cheng excelled at developing a rich curriculum diving into the intricacies of different seasonings and cooking methods that distinguish each respective culinary culture.

Chef Cheng began her career at the Sichuan Higher Institute of Cuisine, China where she graduated with honors and stayed on as a faculty member, teaching from 1979 to 1988. During that period, she studied English literature at night, and earned a college diploma in the subject. She then continued her professional career after being awarded a scholarship to complete her Master of Science degree in 1990 from Johnson & Wales University in Providence, Rhode Island, United States.

After graduating, Chef Cheng was admitted to the faculty of the Culinary Institute of America, which at that time involved an operations test. Candidates for the position were required to make a soup, appetizer, and main course for five people, and deliver a lecture in front of a panel of judges. She also served as the Asian cuisine judge for Certified Master Chef Exams of the ACF (American Culinary Federation) of the United States between 1994 and 1998.

After teaching at the Culinary Institute of America for fifteen years, Chef Cheng took a sabbatical leave and returned to China to complete a research project on "China's Four Major Cuisines," which include dishes from the Sichuan, Guangzhou, Shanghai and Beijing culinary regions. She later returned to America to deliver her findings, which were well received. Another highlight of Chef Cheng's career was attending "The Worlds of Flavor International Conference and Festival" held by the Culinary Institute of America, where she delivered a lecture on the four major Chinese cuisines.

In addition to studying cuisine in broad strokes, Chef Cheng has delved into the very components of flavor itself to determine the best culinary practice. Case in point, she made two additional trips to China in the summer of 2009 to study the use of Sichuan Hanyuan green and red peppercorns in Sichuan cuisine, interviewing many local chefs, historians, restaurateurs, and experts from the region. She also inspected the agricultural conditions under which the peppercorns were grown. As always, she brought these findings with her to the United States, publishing "The Production of Sichuan Peppercorns and the Use in Sichuan Cuisine: An Evaluation of American Consumers' Taste Perception" in 2010, at the annual Research Chef Association Conference.

A cause that is near and dear to Chef Cheng's heart is the reduction of salt and sodium found in Chinese cuisine. To further this goal, she presented "Consumer Acceptance of Spicy by Consumers and the Impact of Spicy on Salt Reduction" at the Fifth European Conference on Sensory and Consumer Research in 2012. She has also worked with the Institute of Asian Studies at the Temple University to instruct chefs and owners of Chinese restaurants to better utilize traditional herbs and spices to reduce the sodium content of their dishes.

From 2010 to 2016, Chef Cheng created a three-credit course for the senior undergraduate class of the American Culinary Institute: Food and Wine, Agriculture and Cultural (later called Global Cuisine and Culture). In the three-week overseas field study trip, each year, Chef Cheng led twenty five Culinary Institute of America students to Sichuan, Xi'an, Beijing and Tianjin to study the source of cooking ingredients, such as Pixian Douban Jiang, a fermented bean and chili paste which is considered the soul of Sichuan cuisine, Wuliangye Rice Liquor Distillery to study how Chinese liquor is brewed, Pujiang Tea Farm to pick tea, watch how tea leaves are roasted, and taste tea. Despite her acclaimed career, Chef Cheng never forgot the Sichuan culinary school where she graduated and taught for nine years. She loved to bring her American students back to Sichuan Higher Institute of Cuisine (now Sichuan Tourism University) to learn Sichuan cuisine.

In 2017 and 2018, Chef Cheng was invited twice by Harvard University to train their chefs on the proper preparation of Asian dishes, and later was invited to participate in the 2020 "Flavor Summit" held by the elites of the American food and beverage industry. There, she gave a presentation titled, "Teng Jiao Pepper: A New and Exciting Taste for American Consumers," which also served as an introduction for the ingredient itself. Her recent presentation and demonstration at the Flavor Summit in 2022 featured the Pixian Douban Jiang – The new spice for American Consumers and Cooking Demo: "Seared Fish and Tofu with Pixian Douban Jiang."

As a reflection of her impressive undertakings, Chef Cheng has accrued several accolades throughout her career. She was recognized as the Outstanding Faculty Member of the year by the Culinary Institute of America in 1997, a tremendous honor and accomplishment for a Chef who had just immigrated to the United States less than ten years prior. She was additionally honored as the Gold Medal Winner of the Japanese Ingredient Culinary Challenge Recipe Competition in New York in 2011. Notably, she has been highlighted in several instructional and culinary competition broadcasts on PBS, Epicurious.com, and The

Food Network. Looking toward the future, Chef Cheng hopes to dedicate her time to teaching on a part-time basis while traveling to European countries to share her knowledge on Asian cuisine.

AAC Annual Fellow's Meeting

Tuesday, July 16, 2024

7:30 am - 9:00am

Phoenix Convention Center
Phoenix, Arizona

All are Welcome!!



2024 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*

Wilfred R. Beriau, CEC, CCE, AAC

ACF Casco Bay Culinary Association of Portland, Maine

Linda S. Musch, CEC, AAC

ACF Rhode Island Chapter

William J. Tillinghast, CEC, AAC

ACF Philadelphia Delaware Valley Chefs Association

2024 American Academy of Chefs Tentative Inductees

The honor society of ACF, the American Academy of Chefs (AAC) represents the highest standards of professionalism in the organization, society and industry. The

Academy's primary mission is to promote the education of all culinarians by mentoring culinarians, awarding scholarships to students seeking a future in the culinary industry, and by providing grants to professional working chefs looking to further their career.

We are proud to present our 2024 tentative American Academy of Chefs
Candidates for Induction:

Leonard G. Bailey, CEC

ACF Rio Grande Valley Chapter

Sponsored by Keith H. Mandabach, CEC, AAC & Robert A. Milam, CEC, AAC

Danny Bungenstock, CEC, CCA

ACF Greater Cincinnati Chapter

Sponsored by Jeff Bacon, CEC, CCA, AAC & Alan J. Neace, CEC, AAC

Sarah M. Deckert, CEC

ACF Nation's Capital Chefs Association

Sponsored by Rene J. Marquis, CEC, CCE, AAC, AAC & David J. Turcotte, CEC, AAC

David J. Durante, CEC, CCA

ACF Caxambas Chapter of Southwest Florida

Sponsored by Richard Brumm, CEC, CCA, AAC & Frank Setera, CEC, AAC, HHOF

David Kasper CEC, CCA

ACF Professional Chefs / Cooks Association of Rochester

Sponsored by James Taylor, CEC, AAC, HOF & John Venturo, CEC, AAC

Drew Patterson, CEC, CCA

ACF Columbus Chapter

Sponsored by Thomas P. Hunt, CEC, AAC & Douglas R. Maneely, CEC, CCA, AAC

Len Pawelek, CEC

Texas Chefs Association

Sponsored by Kelly V. Cook, CEC, AAC & Patrick Mitchell, CEC, AAC

Scott C. Ross, CEC, CCA

ACF Caxambas Chapter of Southwest Florida

Sponsored by Mark H. Brown, CEC, CCA, AAC & Brian E. Lord, CEC, AAC

Michael J. Stamets, CEC

ACF Capital District - Central NY

Sponsored by Michael Morgan, CEC, AAC & Christopher A. Tanner, CEC, CCE, AAC

Clyde R. Tanner, CEC

ACF Gulf to Lakes Chef & Cooks Association

Sponsored by Michael J. Rigberg, CEC, CCE, CCA, AAC & Jeffrey A. Rotz, CEC, CCE, AAC

Chas Tatigian, CEC, CCA

ACF Caxambas Chapter of Southwest Florida

Sponsored by Richard Crisanti, CEC, CCA, AAC & Ralph Feraco, CEC, AAC

Melissa B. Trimmer, CEPC

ACF Michigan Chefs de Cuisine Association

Sponsored by John Kukucka, CEC, AAC & Thomas Recinella, CEC, AAC

Frank R. Turchan, CEC

ACF Michigan Chefs de Cuisine Association

Sponsored by James Kokenyesdi, CEC, CCA, AAC & John Miller, CEC, CCA, AAC

Jake Williams, CEC

ACF Michigan Chefs de Cuisine Association

*Sponsored by Gerneil L. Franklin, CEC, CCA, AAC & Matthew Schellig, CEC, CEPC,
CCE, CCA, AAC*

R. Troy Wilson, CEC

ACF Beehive Chefs Chapter

Sponsored by Peter Hodgson, CEC, AAC & Peter B. Sproul, CEC, AAC

2024 Honorary American Academy of Chefs

Tentative Inductees

Keith A. Boston, CEC

ACF Epicurean Club

John T. Byrne

ACF Minneapolis Chefs Chapter

Mary Chamberlin

Colin Hudson, CEC, CCA

ACF Miami Chapter

Salvatore Saja

ACF Chicago Chefs

Shawn Smith

CEO/Chairman for Hattie Mae & Pals Foundation



**Honor Society of the
American Culinary Federation***

2025 American Academy of Chefs Applications

Membership - Connection - Involvement

Thank you to all the Academy Fellows who nominated, mentored and supported this year's applicants.

Congratulations to those who completed their Academy applications. The review process will begin shortly. Announcements will be made in Late February.

It is never too early to start working on your AAC Application. The 2025 application process will begin in February 2024 for induction at the 2025 ACF National Convention.

If you have any questions, please contact Karen Stamper, American Academy of Chefs Administrator at kstamper@acfchefs.org

2024 American Academy of Chefs Award Recipients

AAC Chair's Medal

Kyle Richardson, CEC, CCE, AAC

ACF Chicago Chefs

Lawrence A. Conti, CEC, AAC, HOF, Chair's Achievement Award

Bill W. Sy, CEC, AAC, HOF

ACF Chef's Association of Arizona

Joseph Amendola Award

Lisa D. Tomecek, CEPC, AAC

ACF Greater Baltimore Chapter

Lt. General John D. McLaughlin Award

Dr. Ellen S. Pruett

Chef Good Taste Award

Thomas A. Hannum, CEC, AAC
ACF First State Chefs Association

Sharing Culinary Traditions Award

Mark A. Cochran, CEC, CCA, AAC
ACF Culinary Arts Society of Oklahoma

We would love to hear from you!

We would like to hear what great things our Academy Fellows are doing. Email Karen Stamper, Executive Assistant and Special Projects Manager at kstamper@acfchefs.org with events, pictures and acknowledgements about AAC Fellows and we will post in the monthly Academy Connection.

UPCOMING EVENTS



*American Academy of Chefs
and
Baltimore
Chaine des Rotisseurs
Dinner*

Friday, April 19, 2024

5:30 p.m. cocktails • 6:00 p.m. dinner

**A Celebration of
Master Chefs**

Jan Bandula, CMPC, CCE, AAC

Gerhard Kowalski, CMC, AAC

Baltimore Country Club

4712 Club Rd, • Baltimore, MD 21210



Black Tie Preferred





*ACF Tampa Bay
cordially invites you and your guests to attend the
American Academy of Chefs Gala Dinner*

SUNDAY

28

APRIL

2024

The Crystal Ballroom
5:00 pm Champagne & Caviar
6:00 pm Dinner
by Chefs Barry Reid, CEC
Geoffrey S. Blanchette CEC, PCEC, Emeritus

HOSTED BY

**THE FORT
HARRISON**

210 S FT HARRISON AVE.
CLEARWATER, FL 33756

\$125.00 per person

Please RSVP by April 22nd by
purchasing your tickets at www.acftampabay.com

American Academy of Chefs National Chair
Joe G. Aiello, CEC, AAC, HOF, Emeritus

American Culinary Federation National President
Rene J. Marquis, CEC, CCE, CCA, AAC

Corporate Chef, Church of Scientology
Zoltan Vajna

Event Chair, ACF Tampa Bay President
Vanessa Marquis, CEC, AAC

Black Tie requested
Valet parking complimentary
AAC fellows, medals required



Tax-Deductible Donations

(February 1, 2023 - March 31, 2024):

Stephen M. Afflixio, CEC, AAC
Earl R. Arrowood, Jr., CCC, CCE, AAC, HOF
Martin A. Gilligan, CEC, CEPC, AAC
Hartmut Handke, CMC, AAC
Mary Louise Huebner, HAAC
Peter Huebner, HAAC
Ewart G. Jones, CEC, AAC
John Kaufmann, CEC, AAC, HOF
Kirk Kief, CEC, CCA, CPC, AAC
Gerhard Z. Kowalski, CMC, AAC
Jeffrey A. Rheiner, CEC, AAC
Jack L. Schmid, AAC

Michael R. Thrash, CEC, CCA, CCE, AAC
Garry W. Waldie, CEC CEPC CCE AAC HOF

Donate Now

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.org if you have any questions.

THANK YOU to all of our 2023 Donors!

2023 AAC Sponsors

We would like to thank our sponsors for their continued support of the American Academy of Chefs and their mission.





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](#).



STAY CONNECTED



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