



# ACF Culinary Team USA Assistant Team Manager Team USA 2024 Application Updated August 2020

American Culinary Federation, Inc. • Attention: Administration • 180 Center Place Way • St. Augustine, FL 32095 • Toll-free: (800) 624-9458 • [www.acfchefs.org](http://www.acfchefs.org)

The American Culinary Federation (ACF) is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions and consists of a National, Regional, Youth and Military Teams.

## **Mission Statement:**

ACF Culinary Team USA will be the standard of excellence for the culinary industry, advancing and promoting professionalism, leadership and collaboration. We will set high goals and take pride in hard work, persistence and success. We will respect our colleagues, build productive relationships, network and collaborate productivity with our members and partners

## **Position Overview:**

The Assistant Team Manager provides leadership and oversight for the national, regional, youth teams and includes coordination of tryouts and practices. They will assist the team in adhering to budgets and fostering relationship among teams, team members, coaches, advisors, national office, ACF board and sponsors.

## **Job Requirements:**

- Must be a CEC or CMC
- Must be a member in good standing as a Professional Culinarian
- Must be an ACF Approved Culinary Judge
- Must have competed in international competition
- Well organized with good planning skills
- Support the vision of the Team Manager for Team USA, showcasing talents of American cuisine
- Freedom/Flexibility in work situation and/or support from employer to take time off for practices and competitions during term of position
- Be in the position to make an 8-year commitment (you will be considered to be the next manager)
- Be able to help raise the funds it takes to run team USA and understand the budgets required
- Be willing to do whatever it takes to make the team successful

## **Essential Duties and Responsibilities:**

- Help coordinate practices, competitions and fundraisers for National, Regional and Youth Culinary Team USA
- Help oversee Culinary Youth and Regional Team USA
- Work with the Team Manager and provide input to ensure that mutually beneficial partnerships are established to support ACF Culinary Teams throughout tenure and beyond
- Consistent communication with the Team Manager to guarantee that team activities and value are communicated to membership, partners and media
- Adhere to budgets to best of your ability
- Assist in planning, supervising, organizing and coordinating all competition related activities of the Team
- Assist in research, development and implementation of all programs to incorporate culinary trends



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- Project a united front for all management, Teams and competitors
- Be committed, honest and loyal to all involved
- Report to Team Manager

## Application:

Submit the following information to apply:

- Completed and signed application
- Resume
- High-resolution color head shot
- Essay describing your experience and qualifications and how you will contribute to the success of ACF Culinary Team USA
- Signed letter of support from employer
- Application must be received by October 1, 2020
- Email all completed applications to [ACFCulinaryTeamUSA@acfchefs.net](mailto:ACFCulinaryTeamUSA@acfchefs.net)
- If you have any questions contact Karen Stamper, Federation Administrator, [kstamper@acfchefs.net](mailto:kstamper@acfchefs.net) or (904) 484-0202

IKA serves as a world-class venue for talented chefs from around the globe to showcase culinary skill and innovation. Similar to the traditional athletic Olympics, which brings together the best athletes from around the world, the IKA is the single most elite competitive culinary event. Every four years, professional teams from around the globe come together in Stuttgart, Germany, to compete for gold, silver and bronze medals in several categories. The United States has participated in the "culinary Olympics" since 1956 and this October, ACF Culinary National Team USA, U.S Army Culinary Arts Team (USACAT), ACF Culinary Regional Team USA and ACF Culinary Youth Team USA will be competing in their respective categories. These teams, made up of dedicated and skilled chefs are poised to do well.

ACF Culinary Team USA won two gold medals, placing third in the national category, while USACAT won one gold and one bronze medal, placing sixth in the military category, at the Villeroy & Boch Culinary World Cup 2010, considered the second most important culinary competition behind the IKA. At the 2008 IKA, ACF Culinary National Team USA earned three gold medals and one silver medal, placing seventh in the national category, USACAT earned two gold medals, placing second in the military category, ACF Culinary Regional Team USA earned one gold medal and won the championship in the regional category and ACF Culinary Youth Team USA earned one gold medal and one bronze medal, placing fourth in the youth category. At IKA in 2020, the National team won a silver in the Restaurant of Nations and a bronze in Chef's Table. The ACF Culinary Regional Team USA won a gold medal in their category and ranked third in the world out of 26 regional teams. The USACAT earned a silver medal in their category and ranked 7<sup>th</sup> overall out of 28 teams in the community catering and military teams category and the ACF Culinary Youth Team USA, all 25 years or younger, ranked 10<sup>th</sup> in the world out of the 24 junior teams that competed. They earned a Silver and Bronze in their categories.

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(800) 624-9458 ★ Fax: (904) 825-4758 ★ [acf@acfchefs.net](mailto:acf@acfchefs.net) ★ [www.acfchefs.org](http://www.acfchefs.org)



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## PERSONAL INFORMATION

Last Name: \_\_\_\_\_ First Name: \_\_\_\_\_  
ACF Member Number: \_\_\_\_\_ Date Joined ACF: \_\_\_\_\_  
Birthdate: \_\_\_\_\_ SSN: \_\_\_\_\_  
Home Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
Home Phone: \_\_\_\_\_ Work Phone: \_\_\_\_\_  
Cell Phone: \_\_\_\_\_ Email: \_\_\_\_\_

## CURRENT EMPLOYER

Name of Employer: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
Phone Number: \_\_\_\_\_  
Job Title: \_\_\_\_\_  
Immediate Supervisor's Name: \_\_\_\_\_  
Title: \_\_\_\_\_ Phone Number: \_\_\_\_\_

## EMPLOYMENT HISTORY

Name of Employer: \_\_\_\_\_  
Address: \_\_\_\_\_  
City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
Phone Number: \_\_\_\_\_  
Job Title: \_\_\_\_\_  
Immediate Supervisor's Name: \_\_\_\_\_  
Title: \_\_\_\_\_ Phone Number: \_\_\_\_\_



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I hereby certify that the information I have submitted is correct. Furthermore, I grant permission to the American Culinary Federation and its subsidiaries to use the information included in my application and essay in print and electronically for promotional purposes. I understand that I will not be compensated and that I may not be notified of each use.

Applicant Signature: \_\_\_\_\_ Date: \_\_\_\_\_