Mission Statement

“To educate children and families in understanding proper nutrition through community-based initiatives led by the American Culinary Federation chef members, and to be the voice of the culinary industry in its fight against childhood hunger, malnutrition and obesity.”
Goals

• To introduce chefs as community educators, providing childhood nutritional programs to the community based on accurate scientific information as provided by reputable, reliable sources, such as the United States Department of Agriculture Food and Nutrition Services.

• To educate the public through awareness campaigns promoting good health and balanced diets to avoid the diseases of malnutrition such as obesity, diabetes, heart and respiratory problems, etc.
Goals

• To raise awareness of proper nutritional education and diet guidelines throughout the United States through local chapters holding Childhood Nutrition Day events on or around Oct. 16.

• To provide grants to 501(c)3 charities that specifically target childhood hunger and childhood nutrition, both locally and nationally, through fundraisers and donations.

• To provide valuable media information and recognition about the American Culinary Federation, local chapters, and members as it relates to their CCF efforts.
Achievements

• Offer 20 culinary nutrition-based seminars for chefs and cooks across the country each year featuring prominent nutrition experts.

• Produce a quarterly newsletter for CCF supporters and volunteers.

• Annual partnership with Clemson University offer free professionally researched, culinary nutrition articles each month.

• Release Ingredient of the Month series featuring a new nutritional ingredient for chefs to incorporate into their menus.

• Expert advisory board provides leadership and direction in national Chef & Child Foundation activities and initiatives.
The ACFEF Chef & Child Foundation is registered as a non-profit corporation with the Internal Revenue Service as a 501(c)3 charity. It is extremely important that chapters follow these guidelines, especially with the dispersal of funds, when hosting a fundraising event. For donations to be tax deductible, they must be processed through the national office.

Following the event, chapters should complete and submit the fundraising forms to the national office with a check from net income after total expenses.

Forms can be downloaded from our website at www.acfchefs.org/ccf under Chapter Corner.
ACF sends a check to your chapter/charity for 80% of the funds received by the chapter from the event.

The remaining 20% of the funds remain at the national level, where 10% support national programs and 10% help cover administrative and public relations costs.
Fundraising Ideas

- Chapter dinner
- Food festival for the community
- Auction a chef
- Offer cooking classes in the community
- Golf tournament or 5K walk/run
- Benefit brunch, lunch, or dinner, featuring a chef
- See what other chapters are doing on our website at www.acfchefs.net/ccf under Chapter Activity.
Chefs Outreach to the Community

Chefs Outreach to the Community is a four-hour event where CCF volunteers and ACF members conduct a series of culinary and nutrition related education sessions.

Families are divided into four groups and spend 30 minutes at each station. The stations will feature healthy vegetables, whole grains, healthy smoothies, and reducing fat and sodium by cooking at home.

Station instructions are available for download from our website on www.acfchefs.org/ccf under Programs.
That’s Fresh - Kids Cooking Teams

“That’s Fresh - Kids Cooking Teams” is an award-winning, hands-on, community based cooking and nutrition education curriculum.

It is based on active learning strategies and guided practice designed to provide significant nutrition information, culinary skills, food safety, cultural diversity, team building and self-esteem as they learn about making wise food choices for lifetime of good health.

Available for download on our website at www.acfchefs.org/ccf under Programs.
“Hit a Homerun for Nutrition” is an innovative and fun way to provide interactive nutrition awareness for children. During the activity, children will round the bases and “Hit a Homerun for Nutrition” as they sample a healthy breakfast using their scorecard.

This 30-minute activity will provide a healthy breakfast, age appropriate nutrition information and prizes for children who complete all bases.

Available for download on our website on [www.acfchefs.org/ccf](http://www.acfchefs.org/ccf) under [Programs](http://www.acfchefs.org/ccf/Programs).
What You Eat…It’s Up To You

This delightful nutrition DVD using Chef Tokie, the talking hat, is a terrific tool to teach children about making good food choices.

Nutrition information to support video, appropriate for Grades 2–4, is available for download.

DVD can be purchased from our e-Store.
Childhood Nutrition Day focuses on the need for education about childhood hunger, proper nutrition and obesity issues.

Chefs across the nation participate in events within their local community to foster and promote awareness of proper nutrition.

CCF encourages all local ACF chapters to organize an event on, or around, Oct. 16.
The Little Oscar Award

This award recognizes one chapter annually who has put forth exceptional effort to advance the mission and goals of CCF in its fights against hunger, malnutrition and obesity.

It is a reflection of a chapter’s involvement in facilitating programs to provide education in childhood nutrition and decreasing childhood obesity now and in the future.

Applications are available online at www.acfchefs.org/ccf under Awards, and are due by June 1. Winners will be recognized at the ACF National Convention.
The Michael Ty Endowment Fund

The Michael Ty Endowment Fund provides a scholarship for an ACF chef who has dedicated hours to fighting childhood hunger or teaching children about nutrition for life long good health. The recipient of the award will have a donation made on his/her behalf to a charity of his/her choice, in his/her name.

Applications are available online at www.acfchefs.org/ccf under Awards, and are due by June 1. Winners will be recognized at the ACF National Convention.

The True Spirit Award

The True Spirit Award is presented once a year to a person or ACF chapter who has demonstrated extraordinary efforts to aid children.

Applications are available online at www.acfchefs.org/ccf under Awards, and are due by June 1. Winners will be recognized at the ACF National Convention.
Advisory Board

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Finally...

Don’t forget to tell us about your story. Email photos and a short description to

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