Congratulations to Our Western Region Award Winners

Learn about the chefs and students who proved their skills at the ACF Western Region Culinary Salon, March 20-21, at College of Southern Nevada, Cheyenne Campus; North Las Vegas, Nevada.

**ACF Western Region Chef of the Year, sponsored by Unilever Food Solutions**
Jeremy Tummel, Chef de Cuisine, Stillwater Restaurant at Pebble Beach Resorts, Pebble Beach, California

**ACF Western Region Pastry Chef of the Year, sponsored by Plugrá® European-Style Butter**
David Lewis, executive pastry chef, Brown Palace Hotel & Spa, Denver; ACF Colorado Chefs Association

**ACF Western Region Student Chef of the Year, sponsored by Custom Culinary, Inc.**
Madeline Bauer, chef’s assistant, Oregon Coast Culinary Institute, Coos Bay, Oregon; ACF Bay Area Chefs Association of Oregon

**ACF Western Region Student Team Championship, sponsored by Vitamix® Corporation**
ACF Orange Empire Chefs & Professional Cooks Association, Orange Coast College, Costa
Mesa, California

See you at **Cook. Craft. Create. ACF National Convention and Show** for the final show down!

REGISTER NOW>>

What's Happening at ChefConnect: Indy

Learn, connect and share during **ChefConnect: Indy**:

- Featured presenter **John Folse, CEC, AAC** will inform and entertain with stories about the "Taste of Louisiana" and his journey from harvesting Louisiana's swamps to serving five U.S. presidents and Pope John Paul II.

Plus:

- Indianapolis chef **Thomas N. England, CEC**, explores local and sustainable food trends and how you can deliver on this growing business.
- Taste a flight of five Wisconsin blue cheese paired with two styles of Port wine for a classic pairing. Presented by **Sara Hill**, culinary manager, cheese education, Wisconsin Milk Marketing Board and **Jane A. Nickles**, CWE, director of education, Society of Wine Educators.

- Watch **Patrice Caillot**, chef instructor, The French Pastry School, Chicago, create a modern version of Paris-Brest.

REGISTER NOW>>

ACF National President Receives NAFEM's Doctorate of Foodservice (DFS)

NAFEM President Michael Whiteley, CFSP (Hatco Corporation), ACF National President Thomas Macrina, CEC, CCA, AAC and The NAFEM Show Chair Rob Connelly, CFSP (Henny Penny Corporation)
Thomas Macrina, CEC, CCA, AAC, was honored with the North American Association of Food Equipment Manufacturers (NAFEM) honorary Doctorate of Foodservice award. The award is presented at each NAFEM show to allied hospitality association leaders in recognition of their contributions to the industry. Honorees were recognized at the All-Industry Awards Breakfast, Feb. 19, Anaheim Convention Center, Anaheim, California.

READ MORE>>

SPONSORED CONTENT
New Heather Gray Executive Coat - 2015 Happy Chef Catalog

The new Contrast Piping Chef Coat pairs bold lines with soft Heather Gray. Its low maintenance, easy-to-clean fabric also resists wrinkles caused by daily wear. Long sleeves turn up to keep cuffs clean. Make it your own - customize it with the official American Culinary Federation logo.

Get this look and more of 2015’s executive styles - request your free catalog at happychefuniforms.com.

Worlds of Flavor® Conference
The 17th annual Worlds of Flavor International Conference & Festival, Asia
and the Theater of World Menus, will bring together more than 700 culinary professionals to learn about the Asian flavors, techniques and styles that are influencing chefs around the world. Visit www.worldsofflavor.com for details, and use the ACF discount code: WOFACF to receive 10 percent off.

The conference will take place at The Culinary Institute of America at Greystone in St. Helena, California, from April 22-24.

Guests will meet more than 60 chefs and culinary experts from Asia and the U.S. who will discuss everything from Asian-style fast casual to fine dining flavors.

Use ACF discount code: WOFACF to save 10 percent!

REGISTER NOW>>

International Association of Culinary Professionals Conference in DC

Want to publish your own cookbook? Want to take professional-looking photos of your dishes? Want to make money developing recipes? Attend IACP's annual conference, March 27-30 in Washington, D.C. ACF members can attend this culinary communications conference at the IACP members-only rate, saving up to $230. Plus attendees will be given IACP professional membership status through June 2015. And, you can make this same offer to your colleagues, staff, coworkers and friends in the culinary industry.

Contact meredith@iacp.com for more information and to receive your special discount code.

LEARN MORE>>

ACF Professional Competition Manual Newly Updated

The ACF Culinary Competition Committee announces the release of the updated ACF Professional Competition Manual on the ACF website. The manual will feature enhancements to current categories along with the addition of a Local/Sustainable
Competition Category. Competition show chairs are now able to sanction their ACF Competitions under WorldChefs, giving ACF chapters and members the opportunity to participate in a WorldChefs sanctioned Competition.

DOWNLOAD THE NEW COMPETITION MANUAL>>

Register Now for the American Culinary Classic
The 2015 American Culinary Classic is open to regional, city, college, company and military teams, and individuals. The event will take place during Cook. Craft. Create. ACF National Convention & Show, July 30-Aug. 3, at the Orlando World Center Marriott, Orlando, Florida. Don't miss out on this exciting international competition!

REGISTER NOW>>

Are You Eligible to Vote in ACF's Election?
ACF members will vote electronically for the 2015-2017 board of directors in May 2015. To be eligible to vote, membership dues must be paid by March 31. To ensure eligibility and to receive correspondence, update your contact information, especially your email address, at www.acfchefs.org or call (800) 624-9458.

LEARN MORE>>
Apply Now for the CAFÉ/Kendall College Green Award

All secondary and postsecondary culinary-arts and baking/pastry programs in the United States, whether diploma- or degree-granting, are eligible. While more than one program may be awarded, a single outstanding program will receive a $1,000 cash prize, plus complimentary registration to the 11th-Annual CAFÉ Leadership Conference, June 18-20, 2015, in Niagara Falls, N.Y., where this year’s award will be presented.

Full award criteria and application information is located at www.CafeMeetingPlace.com under the Scholarships/Awards tab. Applications must be postmarked no later than April 1, 2015, and the selected recipient(s) will be notified by May 1, 2015.

APPLY NOW>>

Pictured: Miami Culinary Institute (MCI) received the 2014 CAFE/Kendall College Green Award at the 10th Annual CAFE Leadership Conference in Salt Lake City. L-R: Ana Plana, MCI, and Karin Davis, Kendall College.
ACF Members
Save at THE PLAYERS Championship
Enjoy THE PLAYERS Championship, May 7-10, 2015 at TPC Sawgrass in Ponte Vedra Beach, Fla. ACF members are invited to take advantage of a special discounted ticket offer from the PGA TOUR. For more information on this ACF Members Advantage Program discount, sign in on the ACF Members Only page.

LEARN MORE>>

Hire The Best!
Want to email your job opening to thousands of culinary professionals? Employers and recruiters who purchase a premium job posting on the ACF Career Center website will now have their job included in our Jobs Flash email sent to all registered job seekers. To get started, simply create a JobTarget account.

CREATE ACCOUNT NOW>>

Recertification Scholarship Deadline is April 30

The ACF Certification Scholarship Program is available to certified member chefs who are working on recertifying but are experiencing financial difficulties. Review certification scholarship application requirements and criteria to see if you qualify. Applications are due April 30, 2015, and scholarship awards will be made by July 31, 2015. Scholarships will be awarded based on availability of funds.

APPLY NOW >>
Ingredient of the Month!

Common mushrooms have a meaty texture with an earthy flavor that intensifies as they mature. Low in fat and cholesterol, they contain nutrients that act as antioxidants and anti-inflammatories and are a good source of energy-producing vitamins and mineral. Learn more, including recipes for Mashed Potato-Stuffed Mushrooms and Middle Eastern Meatballs, on ACF's recipe collection allows you to input, rate, share, search and save recipes. Don't forget to add your favorites!

Add Your Recipes>>

Work-Life Balance Survey

Assist doctoral candidate Lisa Moll with her research on work-life balance by taking a 10-minute survey.

Your anonymous responses will help educate future chefs and business owners, and you'll be entered to win a gift card!

Take The Survey>>

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