Election Results: ACF National Officers for 2015-2017

We are pleased to announce the results of the 2015-2017 ACF Board of Directors Election. The results of this year's election show a 19.45% participation rate based on the eligible number of voters, which was 15,623. Full Results

- National President: Thomas Macrina, CEC, CCA, AAC
- National Treasurer: William Tillinghast, CEC, AAC, MBA
- National Secretary: Kyle Richardson, CEC, CCE, AAC
- Central Region Vice President: Brian Hardy, CEC, CCA, AAC
- Northeast Region Vice President: George O'Palenick, CEC, CCE, AAC
- Southeast Region Vice President: Michael Deihl, CEC, CCA, AAC
- Western Region Vice President: Carlton Brooks, CEPC, CCE

Spotlight:

Intro to Sous-Vide Cooking with David Pietranczyk, corporate chef, PolyScience Culinary

Whether you have been cooking sous vide for years or are interested in implementing the technique in your establishment, this is a demo you won’t want to miss! PolyScience Culinary will demonstrate how to easily introduce sous-vide cooking into your establishment.


REGISTER NOW>>

SPONSORED CONTENT

New Heather Gray #SMART Gear

Happy Chef’s mobile-ready #SMART apparel is now available in new colors like Heather Gray. The CookCool Stripe #SMART Chef Coat features black buttons and stripes. Also available in Black/White.

This coat is designed with both performance microfiber to release heat, and the best tech-ready options in the industry. A secure Velcro pocket protects phones while internal loops and rubber ports manage headphone wires.

Customize your look with the official ACF logo at happychefuniforms.com.

ACF Chefs Compete in Chefs Taste Challenge

Ten chefs, including Hari Pulapaka, CEC, executive chef/co-owner, Cress Restaurant, Deland, Florida, ACF Central Florida Chapter, and Rocky Durham, executive chef/cofounder, Sante Fe Culinary Academy, Santa Fe, New Mexico, ACF national member, will compete to create the best dish that utilizes farm-fresh items from a pantry of seasonal ingredients. Items stocked in the pantry will contain ingredients from across the country
that are in season at the time of the competition.

Finalists for the competition were determined by applications reviewed by the challenge committee and social media votes decided the final chefs set to compete.

Registration is now open for the Farm to Table Chefs Taste Challenge, which takes place August 7, at the New Orleans Ernest N. Morial Convention Center.
Ingredient of the Month
Parsley

Parsley is more than just a decorative garnish. It adds a slightly peppery, fresh taste to dishes and is packed with many healthful nutrients. Curly leaf is more bitter and Italian, or flat-leaf, is slightly sweeter and more pungent. Learn more, including a tasty recipe for Parmesan Malfatti.
Read Summer Sizzle

Even though school is out, Sizzle is still in! Check out the latest issue of Sizzle magazine and gain insight into such topics as culinary crowdfunding, the pickling trend, careers in recipe testing, and French cheese. And learn how to prepare veal Oscar two ways in Classical V. Modern or perfect your roulade skills using flank steak in By Degrees.

Check out the summer issue of Sizzle now.

ACF Chefs Support the Arts

ACF Philadelphia Delaware Valley Chefs Association have organized an Art & Food Festival to raise money for art education in the Philadelphia area.

Chefs will compete to create the most artistic food sample in hopes of claiming the "Trend Forward" award.

100 percent of the proceeds raised will contribute to donating shoe boxes filled with art supplies for students and class art supplies for Art Sphere Inc., a nonprofit organization that is dedicated to inspiring young minds through free art programs focused on engaging local at-risk youth.

Find out more information on the event's GoFundMe or get tickets.
Restaurantware joins ACF Advantage Program

ACF is pleased to announce the addition of Restaurantware to our ACF Members Advantage Program. Restaurantware offers a large variety of eco-friendly tableware made of plastic, bamboo, ceramic, glass, foil, paper and more. Get 10% off your entire order just for being a member of the American Culinary Federation!

To learn more and take advantage of this special discount, log in as a member and visit the ACF Members Advantage Program page.

LOG IN NOW>>

ACF Culinary Team USA in the News

Team Member Teaches Next Generation
Susan Notter, CEPC, was featured in the May/June issue of Chef Magazine.

Notter has traveled the world working and competing but now she has taken on the responsibility of the next generation of pastry chefs at The Pennsylvania School of Culinary Arts at the YTI Career Institute, Lancaster, Pennsylvania.

Now, Notter's family is getting in on the culinary action. Read the article on page 13.

Team Member's Big Win on Food Network
Andy Chlebana, CEPC, CCA, won Food Network's Spring Baking Championship and took home the grand prize of $50,000.

He started off by winning the first round after creating cream puffs, fruit tarts and pistachio sandwich cookies.

The main heat was a wedding cake challenge when Chlebana had the power to decide what flavor his competitors had to create. Check out FoodNetwork.com for highlights from the finale.

Support Your Team and Donate Today!

$25 Admission for ACF Members to Summer Fancy Food Show
180,000 fresh ideas are coming to NYC including 1000's of cutting-edge products and menu ingredients at the Fancy Food Show presented by the Specialty Food Association June 28-30.

Consumers are hungry for innovative products and ingredient choices. Find yours at the Fancy Food Show. The Summer Fancy Food Show is the largest specialty food trade event in North America.

**Use priority code SDS42A** during registration. Valid only for ACF members.

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**Make a Difference for a Child**

**Chefs Outreach to the Community**

Join us on Thursday, July 30, for the Chefs Outreach to the Community event at Cook.Craft.Create. ACF National Convention & Show. ACF chefs will run four activity stations, working directly with children, to provide nutrition and cooking expertise about whole grains, fruits and vegetables, healthy snacks and healthy drinks. Limited spots available.

**REGISTER NOW>>**

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**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.
Convention & Show, July 30-Aug. 3, at the Orlando World Center Marriott, Orlando, Florida.

Don't miss out on this exciting international competition! Registration ends June 15!

REGISTER NOW>>>

Reminder:
Only One Week Left to Complete the Job Analysis Study!

The ACF needs your help in keeping the ACF Certification Program relevant for today's chefs.

If you receive an email invitation to participate in this survey, we urge you to respond.

The survey will focus on the savory tract and address updating the frequency and importance of knowledge about various tasks by job level.

Accuracy and completion of the survey are critical to properly updating the certification exams to reflect the job functions of today's chefs and culinarians.

Thank you in advance for your participation.