Chefs, Students Receive Awards at ChefConnect: Atlanta

More than 450 chefs, students and foodservice professionals from ACF's Northeast and Southeast regions gathered for hands-on workshops, culinary demonstrations, seminars and networking opportunities at ChefConnect Atlanta, March 13-15. Many thanks to ACF Atlanta Chefs Association, Inc. for hosting ChefConnect Atlanta with true Southern hospitality!

Attendees learned about French pastry techniques, molecular gastronomy, Southern biscuit making, flavors of kimchi, the gastronomy of Southeast Asia, crafting a meaningful life in the kitchen and cooking with invasive lionfish.

In addition, members from both regions voted on open committee positions. Their 2016-2018 term will start after Cook. Craft. Create. in Phoenix, Arizona, July 15-19. New members
to the Ethics Committee are:

- Northeast - James F. Connolly, CEC, CCA, AAC, Epicurean Club of Boston
- Southeast - Kimberly Brock-Brown, CEPC, CCA, AAC, Executive Chef for Culinary Concepts, LLC

New members to the Internal Audit Committee are:

- Northeast - Paul O’Toole, CEC, AAC, Executive Chef for Pittsburgh Field Club
- Southeast - Denny Tranham, CEC, CCA, MBA, Division Chef - US Foods

Regional awards were presented to Northeast and Southeast chefs and students during the conference. Congratulations to the award recipients who will compete for their respective national titles at Cook. Craft. Create. in Phoenix.

[CLICK HERE FOR A FULL LIST OF AWARD WINNERS]
ChefConnect: Hawaii Speaker Lee Anne Wong Demonstrates *Dumplings All Day Wong*

After graduating from The French Culinary Institute, Chef Lee Anne Wong cooked and staged in kitchens all over the world, picking up global flavors and techniques along the way. She immersed herself in New York’s fusion cuisine - working for several years at Marcus Samuelsson’s Aquavit, later serving as an integral part of the opening staff at Jean Georges Vongrichten’s Chinese venture, Restaurant 66.

In December 2013, Lee Anne made the move from New York City to Honolulu to open Koko Head Cafe, an island-style brunch house.

During her ChefConnect: Hawaii keynote presentation, Chef Wong will show you the ins and outs of Dumplings All Day Wong, her first book published in 2014. Learn the secrets of mastering the art of dumplings: from menu conception to creation, how to create
delicious fillings, fresh doughs vs. premade wrappers, a wide variety of folds and shapes, various cooking techniques and the financials surrounding this labor intensive culinary treat. Following her presentation, you'll have the chance to meet and greet Chef Wong and have your book signed.

Register today for ChefConnect: Hawaii >>

Congratulations ACF Central Region Culinary Salon Winners!

Congratulations to ACF chefs in the Central Region for their outstanding performances in the culinary salon held at the Culinary Institute of St. Louis at Hickey College, St. Louis, Missouri. These regional winners advance to Cook. Craft. Create. in Phoenix, July 15-19, 2016 to compete for the national titles. Register today for Cook. Craft. Create. to cheer on these competitors!

Patrick Mitchell, CEC, AAC, Central Region Chef of the Year sponsored by Unilever Food Solutions

Jan Lewandowski, CEPC, Central Region Pastry Chef of the Year sponsored by Plugrá® European-Style Butter
Shayne McCrady, Central Region Student Chef of the Year sponsored by Custom Culinary®

ACF Greater Kansas City Chefs Association; students from Johnson County Community College, Central Region Student Team of the Year sponsored by Vitamix
Featured Ingredient: Pecans

Did you know that pecans are technically considered a drupe? The pecan fruit has green, fleshy outer husks that split into four sections to reveal a single large seed, or "nut." They are heart-healthy and full of healthy nutrients. Complete the quiz on www.acfchefs.org/CEH to earn one hour of continuing-education credits toward ACF certification.

Lead ACF Culinary Team USA 2020 to Gold: Apply to be the Next Team Manager
The ACF Culinary Team USA manager provides leadership and oversight for the national, regional, and youth teams, including coordination of tryouts and practices, planning and adhering to a budget and fostering relationships with mutually beneficial partners. The highest level of culinary professionalism will be demonstrated and maintained. All completed application packages must be sent electronically only by **July 1, 2016**, to: ACFCulinaryTeamUSA@acfchefs.net.

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**Sizzle's Spring Issue is Here!**

Welcome to **Sizzle's Spring Issue**! Articles include:

- Learn how to prepare [tournedos Henri IV](#) two ways.
- Foodservice establishments share best practices for curbing [food waste](#).
- Hawaiian cuisine is on its way up, again. Discover the chefs bringing it back.
- Chefs are passionate about [social causes](#) and, for some, doing good works becomes a career.
- Learn how to prepare a vegetarian carpaccio in "By Degrees."
- Explore America through its cuisine. Learn more about the [food of the Ozarks](#).
- Chicago chef Sarah Stegner cares about people having access to good food. Discover what drives her.
- Chef-writer Andrew Friedman shares his career advice.

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**SPONSORED CONTENT**

**12th Annual CAFÉ Leadership Conference - "PARTNERING"**

CAFÉ is proud to continue its mission of linking the foodservice industry with the foodservice classroom.

**JUNE 23-25, 2016**

**HOSTED BY KENDALL COLLEGE, CHICAGO**
HIGHLIGHTS INCLUDE:

- Pre-conference hands-on master classes and instructor cooking competition
- Opening Night Reception honoring Award Winners
- Industry Outreach Day including an InfoFair and Trends presentations
- Educational Best Practices Day
- ACF continuing education hours included
- Silent Auction

Go to www.CafeMeetingPlace.com for agenda, online registration and hotel information.

Moët & Chandon Wants You!

For the first time ever, Moët & Chandon is hosting a competition for the position of Executive Chef at the Maison. The competition is the House’s quest to find the ultimate culinary match who will also act as a global ambassador for Moët and its unparalleled hospitality. This is a unique opportunity to live in Champagne and represent one of the most iconic and prestigious Champagne Houses in France.

**Contest rules:**
All qualified candidates should send a one-minute video explaining his/her motivation for the job, two recipes to match the Maison's iconic champagne Moët Impérial (one appetizer and one hot main course with a maximum budget of $45 per course) and a professional resume with references to the Moët & Chandon website by April 15, 2016. Four semi-finalists will be announced on June 1, followed by the semi-finals in France on July 7. The winner will be announced on July 8.

New Members Advantage Partner!

The ACF Members Advantage Program is proud to announce that LegalShield will now offer discounted Legal Protection and Identity Theft plans to ACF members. LegalShield is an experienced administrator of Legal Protection, Identity Theft and Business legal plans for over 40 years. Login to your Members Only Portal to tap into this great perk, and many more!
Central and Western Region ACF Ethics and Internal Audit Committee Nominations

Nominations are still being accepted for Central and Western region elected committee positions on the internal audit and ethics committees. We've had a great response so far but are still looking for a few more candidates. All current Central and Western ACF members have the opportunity to serve on these committees. If you would like to run for one of these positions, please complete this form and return to the ACF national office by mail, fax or email.

Nomination forms for the Central and Western regions must be returned or postmarked by March 27, 2016.

Voting will take place during ChefConnect Hawaii and elected committee members will serve for two years.

Thank you for supporting these very important ACF committees!