Seven ACF certification levels "fast tracked" with WORLDCHefs Certification Program

ACF and WORLDCHefs have now made it possible for ACF-certified chefs to apply for a globally recognized professional title within the WORLDCHefs certification. Visit the WACS website for more information on the fast track process for ACF-certified chefs.

Last Call for Certification Commission Submissions

ACFs is looking for members with CCC, CSC, CEPC or CWPC in the Western or Northeast regions to serve on the Certification Commission for a three-year term. Candidates should be committed to preserving the integrity and standards of certification and to communicating the value of the program. Please email your resume and a letter of interest in 150 words or less to Federation Administrator Nancy Vandegrift (nvandegrift@acfchefs.net) by March 10.

2017 National Restaurant Association Show

The NRA Show is May 20–23 in Chicago. ACF members receive a special discounted rate of $55 using code ACF2017. Offer expires May 19.
Membership Dues Must Be Paid by March 31 to Vote in ACF Elections

ACF members will vote electronically for the 2017–2019 Board of Directors in May 2017. To be eligible to vote, membership dues must be paid by March 31. To ensure eligibility and receive election correspondence, please update your contact information, especially your email address, in the members portal, or call (800) 624–9458.

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SPONSORED CONTENT

TRADITIONAL STYLE. BOLD, NEWLOOK.

Our Traditional Chef Coat is now available in four trim colors, as well as nine solids. Pick the one that suits you at happychefuniforms.com

Toques Off to the Northeast Region Culinary Salon Winners

Catch all the excitement from the Northeast Region Culinary Salon on ACF’s Flickr page. Read the blog, We Are Chefs, to see final plated dishes, menus and the competitors who will advance to the national competition at Cook. Craft. Create. National Convention & Show in Orlando, Florida, July 9–13.

Chef of the Year
Chef Michael Pillarella, CEC

Pastry Chef of the Year
Maria Wu

Student Chef of the Year

Student Team Championship
SPONSORED CONTENT

Fermented Pork with Greens and Cherry Miso
What’s happening now? It all started last month. Boneless pork loin, sake lees and aged garlic—rubbed and fermented for a 30-day stretch. Then seared, roasted, caramelized and served with sautéed kale and cherry miso. Worth the wait? Without a doubt. Click to get the recipe and discover the next big thing at PorkFoodservice.org.

ChefConnect: NYC Highlights

Thank you to everyone who attended ChefConnect: NYC! Catch photos of the demonstrations and sessions as well as video clips from General Session and the Vice Presidents’ Awards Gala on Facebook at @ACFChefs.

Vice Presidents Deihl and O’Palenick.

Malcolm Mitchell talks about his career.

Kevin Spraga demos a lamb dibis dish.

Costa Magoulas talks about diversity.

Applications for ACF Culinary Team USA 2020

Applications are currently being accepted for team members and pastry chefs. The deadline is April 1, 2017. Tryouts will be held at Cook. Craft. Create. ACF National Convention & Show, July 9–13 in Orlando, Florida. Participants will compete in cold
food, hot food and pastry. The 2020 ACF Team USA team members will be announced throughout the convention.

SPONSORED CONTENT

13th Annual CAFÉ Leadership Conference
Open to all foodservice instructors, June 22–24 in MyrtleBeach, South Carolina

- Exceptional hands-on master classes
- Cooking competition with cash prizes
- Gala tasting reception
- Industry Trends and InfoFair
- Relevant Peer-Presentation Educational Best Practices

All CAFÉ events award ACF continuing education hours. Stay on the beach, experience one of the newest culinary institutes in the South, the International Culinary Institute of Myrtle Beach, and enjoy programming specifically designed for you. For agenda, registration, and hotel information, go to www.CafeMeetingPlace.com

American Culinary Federation, 180 Center Place Way, St. Augustine, FL 32085
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www.acfchefs.org

STAY CONNECTED

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