Member News and Highlights

Opening general session keynotes have been announced for Cook. Craft. Create. ACF National Convention & Show, July 9–13, at Disney's Coronado Springs Resort, Orlando, Florida. See who's presenting, plan your stay and book your travel.

NRA Show Discount for ACF Members
Visit ACF at booth #10152 during the NRA Show in Chicago, May 20–23. ACF members receive a discounted rate of $55. Use code ACF2017 when you register.
ACF Board of Directors Election Schedule and Voter Eligibility

ACF members will vote electronically for the 2017–2019 Board of Directors in May. The email subject line for ballots will be “ACF Official Election Ballot.” Chef John Minniti, CCE, AAC, HBOT, HOF, Chairperson of the Nominations and Election committee, has released the schedule for the timing of the upcoming election. To be eligible to vote, membership dues must have been paid by March 31. Should you have any questions, reach out to Chef Minniti at elections@acfchefs.net.

Share your Story with Sizzle

Do you have a special food memory, mentor or apprenticeship story to share that shaped your career? If so, email sizzle@acfchefs.net to share your experience, recipes and memories. You could be featured in the summer issue of Sizzle Magazine!

ACF Plaques

Display your hard-earned work and ACF pride with a beautiful plaque. Plaques are available for certifications, apprenticeships and membership engraved with your name, certification level, date of membership or graduation. Visit the ACF Store to place your order.

Nominations and Elections Committee Update

Nominations for National Chairperson for the Nominations and Elections committee are still open. The Nominations and Elections Committee plays a vital role in the governance of ACF. If you would like to Chair this committee or if you would like to nominate someone who you think may be interested, please complete this form and email it to the Federation Administrator at
administration@acfchefs.net. The deadline is June 30. For questions, please contact Nancy Vandegrift, Federation Administrator, at nvandegrift@acfchefs.net.

SPONSORED CONTENT
SIGNATURE LOOKS FOR EVERY KITCHEN
The new Happy Chef® catalog has arrived, featuring 100s of styles, colors, fits, and custom embroidery. Outfit your team in lightweight coats, colorful aprons, and durable shirts, pants, hats, shoes, and more. Request a catalog at happychefuniforms.com.

April Ingredient of the Month: American Lamb
Read the full article to learn the different cuts and uses, then take the quiz to earn 1 CEH. For additional CEHs, the American Lamb Board offers the Curriculamb Culinary Education Program for personal development or classroom use.

The Curriculamb is a comprehensive culinary education resource on American Lamb. Use these Curriculamb materials for personal development or as a classroom training tool to earn additional CEHs.

SPONSORED CONTENT
13th Annual CAFÉ Leadership Conference
Open to all foodservice instructors, June 22–24 in Myrtle Beach, 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

Meet the 2017 Award Finalists
The ACF national awards will be announced during the President’s Grand Ball at Cook. Craft. Create. ACF National Convention & Show, July 9–13, in Orlando, Florida.

SPONSORED CONTENT
One Cut. Endless Possibilities.
Boneless loin is the next big thing—and it’s here now. This quick-cooking, versatile cut is perfect for curries, roasts and quick sautés. With all the delicious possibilities, there’s never been a better time to add more pork to the menu. Click to learn more and find recipes.