

# The Culinary Insider



Volume XV, Issue 8

April 17, 2017



**SIGNATURE LOOKS  
FOR EVERY KITCHEN**



**FIND YOUR LOOK**

## Member News and Highlights

**Book your hotel and complimentary transportation for Cook. Craft. Create. before its too late!**

ACF attendees receive a discounted room rate at Disney's Coronado Springs Resort during Cook. Craft. Create. Disney's Magical Express complimentary motor coach transportation to and from the airport with free luggage delivery is available, **but you must book 30 days in advance.** The discounted hotel block is limited and transportation must be arranged prior to arrival. [Book now to relax later!](#)

[Book Hotel](#)

[Book Transportation](#)

## Congrats, chef!

The winner of the hotel suite upgrade and two Disney after-3:00 p.m. tickets is Jeffrey Wyder from Cincinnati, Ohio!

## Visit the ACF Career Center

[The ACF Career Center](#) is the largest source of culinary jobs in the nation. Search for jobs across the country, post your resume and set job alerts to be notified about jobs that match your criteria. Plus, members save at least \$140 on every job posting!



## A big THANK YOU for answering the ACF survey!

Thank you to everyone who participated in the ACF member survey. We had an incredible response rate and greatly appreciate the time you took to complete this questionnaire and provide your feedback. Your answers will help to improve our services and benefits. Watch for the salary survey to be published for download this summer!

## 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](mailto:administration@acfchefs.net). The deadline is June 30. For questions, please contact Nancy Vandegrift, Federation Administrator, at [nvandegrift@acfchefs.net](mailto:nvandegrift@acfchefs.net).

## 2017 Election Ballot

As in the past, ACF has partnered with Survey & Ballot Systems (SBS) to administer the 2017 election. To assure your election-specific

broadcast email arrives safely in your inbox on or around May 1, 2017, add the following email address as an approved sender:  
noreply@directvote.net. Contact [Nancy Vandegrift](#) with questions.



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## Learn Modern Plating at Cook. Craft. Create.



**Bill Leib**

**Richard Rosendale, CMC**

**Corey Siegel, CEC**

**Carlos Villanueva**

Learn to master the art of plating from expert chefs and culinary Olympians at Cook. Craft. Create. ACF National Convention & Show in Orlando, July 9–13, at Disney's Coronado Springs Resort. Click below for session details:

- [Putting a Modern Twist on the Classics](#) with Bill Leib, chef instructor, Francis Tuttle Technology Center
- [The Importance of Reinvention, Your Food and Yourself](#) with Richard Rosendale, CMC, Rosendale Collective and former ACF Culinary Team USA member and Bocuse d'Or competitor
- [The Shape of Food is Changing](#) with Corey Siegel, CEC, corporate executive chef, Electrolux Professional and former ACF Culinary Team USA member

- [Enhancing the Dining Experience](#) with Carlos Villanueva, executive chef, Cloud Catering & Events



## Why Chefs Wear White

Today's diners accept a white chef's coat as the standard attire of a culinary professional, but the reason they wear white has historical significance.

[Read More](#)



*SPONSORED CONTENT*

## Now This Is Big

Get a look at this. A big, bad bone-in pork rib roast --brined and rubbed with toasted fennel seeds and chili. Then those ribs are cut away and crisped with more rub. A flavor explosion? That's an understatement. Click to get the recipe and more big ideas at [PorkFoodservice.org](http://PorkFoodservice.org)

## Notice of Annual Member Meeting for 2017 Elections

This serves as notice to the American Culinary Federation Membership of our Annual Member Meeting to announce the winning candidates for the 2017-2019 Board of Directors.

*ACF Member Annual Meeting for Election of National Officers:*

Ballots accepted: May 1 - 15 (11:59 p.m. Hawaii Time)

Business meeting: Weds., May 17, 10:00 a.m. EDT

Place: 180 Center Place Way, St. Augustine, Florida, 32095

Agenda items: Proxy ballots cast for 2017-2019 Board of Directors for the American Culinary Federation

*Run-off Information:*

In the event of a run-off for any position, after the run-off ballots are sent

and tabulated, there will be an additional meeting held to announce the winning candidate.

Meeting date: Friday, June 9

Place: 180 Center Place Way, St. Augustine, Florida, 32095

Time: 10:00 a.m. EDT

Agenda items: Proxy ballots cast for run-off for 2017–2019 national officers

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## 13th Annual CAFÉ Leadership Conference

Open to all foodservice instructors, June 22–24 in MyrtleBeach, South Carolina



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STAY CONNECTED

