Member News and Highlights

New Certification Evaluator Trainings Scheduled across the U.S.

If you are ready to become a Certification Evaluator for practical exams, please complete the certificationevaluator application and send to certify@acfcchefs.net for approval. Unsure? Check out the qualifications under the certificationevaluator webpage.

Hop into the Spring Sizzle

The spring issue of Sizzle is popping with challenging recipes, engaging interviews, a cookbook giveaway, ACF member news and more!

Culinary Educator Criteria Aligned
Effective June 1, CSCE® culinary demonstration videos will follow the 16 criteria developed for the CCE® video demonstration. The 16 CCE® culinary video demonstration criteria were drawn from 70 tasks developed to be specific to the competency of a culinary educator.

**Track your Continuing Education Hours**

Keep track of your certification and recertification progress. [Login to your account then follow the link to the Members Only area.](#) This page will show a link to any Continuing Education Hours you have earned with ACF or submitted for approval.

**Show Off your ACF Pride with a Membership Patch**

At just $8 per patch, you can add one to every chef coat. ACF has a patch for every level of certification and half-patches for multiple certifications that fit under the full patch. [Visit the ACF store to buy yours today.](#)

**Choose Your Leaders in ACF’s National Officer Elections**

Voting for ACF’s national officers for the 2017–2019 term is May 1–15 (midnight Hawaiian time). The email ballot subject line is ACF OFFICIAL ELECTION BALLOT. John Minniti, CCE, AAC, HBOT, HOF, Nominations & Elections Committee Chair, will cast all proxy votes and announce election results at a members’ meeting on May 17 at the ACF national office in Saint Augustine. If you have questions about the elections, contact John Minniti at [elections@acfchefs.net](mailto:elections@acfchefs.net).

**Learning Tracks at Cook. Craft. Create.**

ACF is pleased to introduce Learning Tracks at Cook. Craft. Create. ACF National Convention and Show, July 9–13, in Orlando, Florida, to offer dedicated time and space for professional collaboration around common areas of study. Click below for more information.
Chefs Must Teach the Rules of Professionalism
When you become a professional chef, the responsibilities associated with the position relate most to character.

Read More at We Are Chefs

SPONSORED CONTENT
Bone-in Versatility
Make a Menu Statement
The bone-in pork loindelivers big flavor that's popular and profitable. Go for comfort with country-fried Ribeye Chops. Rub a Rib Roast with fennel and chili. Brine T-Bone Chops in black tea for rich, smoky flavor. No matter how you prepare it, this cut is the perfect way to...
2017 Worldchefs Continental Tryouts for the Americas
The Worldchefs Continental Tryouts for the Americas competition is July 8, just one day before Cook. Craft. Create. at Florida Technical College, Kissimmee, Florida. Winners will go on to represent the Americas in the finals at Worldchefs Congress & Expo 2018 in Kuala Lumpur, Malaysia. Contact Reimund Pitz, CEC, CCE, AAC, for more information.

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.

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www.acfchefs.org

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