

# The Culinary Insider



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## Sizzling Keynote Speakers at Cook. Craft. Create.



**Emily Elyn**



**Francisco Migoya**



**Lorena Garcia**

Chefs Emily Elyn, Francisco Migoya and Lorena Garcia will kick off General Session at Cook. Craft. Create. to share their inspiring stories and the unique experiences that have contributed to their successful careers.

Click below to see the full list of thought-provoking, keynote speakers and diverse experts presenting at Cook. Craft. Create., July 9–13, in Orlando, Florida.

[Register Now](#)

[View Schedule](#)

## President's Grand Ball Seating Requests

Reserved dinner seating is recommended for the President's Grand Ball during [Cook. Craft. Create.](#) on Thursday, July 13. Seats are assigned on a first-come, first-serve basis. [Click here to reserve your seats.](#)

## The Magical AAC Golf Tournament

Experience the happiest place on turf by playing a 9-hole shotgun start on one of Disney's championship level golf courses during Cook. Craft. Create. in Orlando on Wednesday, July 12. Limited spots available: \$125 Registration Fee which includes greenfees, cart fees, clubs, shoes, one sleeve of balls and a BBQ at Disney's Coronado Springs Resort with round-trip transportation. To register for this tournament, contact the Events Department at (800) 624-9458 x506.



## Career Fair at Cook. Craft. Create.

Help make your team the best it can be; invite your HR department to participate in ACF's two-day Career Fair July 11-12 in Orlando, Florida. Recruiters will have access to chefs from across the country at all career levels. [Download the application.](#)

## Member News and Highlights



### ACF Launches Two New Entry-Level Certification Programs

The CFC® and CFPC® Certifications provide fundamental credentials to enter the culinary field with no prior experience. [Click here to learn more.](#)

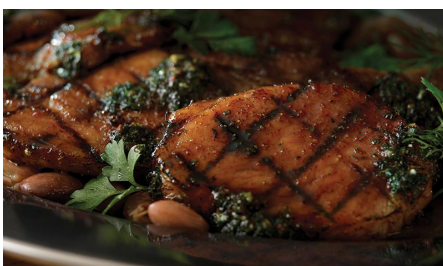
### New Benefit for Members: Save on Dell Computers and More

ACF has partnered with Dell to provide ACF members with savings of up to 30- to 40-percent off on Dell systems and Dell-branded electronics and accessories. Log in to [Members Advantage Program](#) to enjoy double-discount savings for a limited time!

## Lydia Ross, CSC, Places Second in Competition

Lydia Ross, CSC, member of Chevy Chase Club Chapter, finished second at the

2017 Jeunes Chefs Rotisseurs National Finals. Her dish included sautéed shrimp with potato gnocchi and peas; braised veal shank with carrots, mushrooms and croquet; and chocolate cremeaux with graham cracker, oranges and meringue. Chef Ross was a member of [ACF Culinary Youth Team USA 2016](#).



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### What's Now

Time to make glazed ham greater. These 'steaks' are grilled and basted with sweet-and-sour chili glaze and served with charred herb vinaigrette over shelling beans. It's flavor on flavor on flavor. Click to get the recipe and see what's next at [PorkFoodservice.org](http://PorkFoodservice.org)

## New Posts on We Are Chefs



**Accommodate Food Allergic Guests**  
An estimated 15 million Americans live with a food allergy. Here's how to accommodate them and gain lifelong customers.



**Your Career is Your Responsibility**  
If you want to grow in your career as a chef, take a look at the process of ownership and make yourself the master of your own destiny.

[Follow We Are Chefs](#)

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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](http://www.CafeMeetingPlace.com).

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Created exclusively for culinary students and aspiring chefs, the [Diamond Culinary Academy](http://DiamondCulinaryAcademy.com) website delivers in–depth insights from our Yes, Chef! interviews to Turn Up the Flavor articles and videos. Students of all levels can sharpen their skills with unlimited access to EXCLUSIVE [CONTENT](#) and culinary support tools designed to ignite a lifelong passion for flavor. Get started at [DiamondCulinaryAcademy.com](http://DiamondCulinaryAcademy.com)! Sponsored by TABASCO® Foodservice.



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