Sharpen your Knives for These Hands-on Workshops at Cook. Craft. Create.

Carve Up Something Cool

The Fruit Carving Ninja will hold two sessions on fruit and vegetable carving, and Aaron Costic of Elegant Ice Tools and Equipment and Ken Diederich of the National Ice Carving Association will host two sessions on ice carving to create sculptures that will be incorporated into the welcome reception. Separate registration and fee required. Space is limited. Call the Events Department to add a workshop to your registration: (800) 624–9458 x506.
NEW! Farm to Fork Tour: Authentic Peruvian Cuisine and Whisper Creek Farm Tour
Chef Hugo Venegas hosts a chef guided tour of the JW Marriott/Ritz-Carlton Grande Lake Resort’s fruit and vegetable garden. Harvest ingredients to prepare and taste recipes highlighting the flavors of Peru.

Register Now!

While the chefs are away, the spouses get to play at the ACF Spouses Brunch!
Surprise your spouse during Cook. Craft. Create. Spouses will enjoy mimosas and brunch while the experts from Senses Disney Spa pamper attendees with a chair massage, manicure, eye shadow art or new up–do hairstyle inspired by Disney characters. Separate registration is required and space is limited. Call the Events Department to RSVP: (800) 624–9458 x506.

These are the Best Student Culinary Teams in the U.S.
This year’s ACF Student Team National Championship Competition has a twist. Here are the five teams that will compete during Cook. Craft. Create. ACF National Convention & Show.

Read More

Don’t miss this very important date!
A limited number of rooms are available at a discounted rate at Disney’s Coronado Springs Resort during Cook. Craft. Create. ACF National Convention & Show. Book by Friday, June 16 to receive the discounted rate. Rates extend three days before and three days after the convention. Book now before it’s too late.

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-served basis. Click here to reserve your seats.

Member News and Highlights
Chairperson John Minniti, CCE, AAC, HBOT, HOF, is pleased to announce the results of the 2017–2019 Board of Directors elections. Officers will be installed during the President’s Grand Ball at the ACF National Convention, Orlando, Florida, July 13, 2017.
- President, Stafford T. DeCambra, CEC, CCE, CCA, AAC
Secretary, Kyle Richardson, CEC, CCE, AAC
Treasurer, Christopher F. Donato, CEC, AAC
Central Region Vice President, Brian Hardy, CEC, CCA, AAC
Northeast Region Vice President, Christopher J. Neary, CEC, CCA, AAC
Southeast Region Vice President, Kimberly Brock Brown, CEPC, CCA, AAC
Western Region Vice President, Carlton W. Brooks, CEPC, CCE, AAC

Thomas J. Macrina, CEC, CCA, AAC, current president, will serve as immediate past president.

The American Academy of Chefs (AAC) election results will be announced July 1, per AAC policy.

Restaurantware Discount for ACF members
Go eco–friendly with tableware from Restaurantware and get 10% off your entire order.

Planning your summer vacation?
Don’t forget that ACF members receive discounts from rental car companies, including Avis, Budget and more. Visit the Members Advantage Program for the full list of discounts.

Members Advantage Program

June's Ingredient of the Month: Beets

Beets are a round, root vegetable with a sweet, earthy flavor and a crunchy texture that becomes soft when cooked. Beets are considered a superfood loaded with vitamins, minerals and other nutrients with antioxidant properties.

Learn More
Download Quiz

SPONSORED CONTENT
Bone–in Versatility: Makea Menu Statement
The bone–in pork loin delivers 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 showcase pork. For more big ideas and recipes visit PorkFoodservice.org.

New Posts on We Are Chefs

How to Cure Guanciale in Six Steps
Learn this basic method for curing guanciale in six easy steps from #ACFChef Todd Kelly. Read More

ACF Announces 2017 ACF CMC Exam
Chefs from across the U.S. prepare to take the ultimate culinary test at Schoolcraft College this fall. Read More

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Created exclusively for culinary students and aspiring chefs, the Diamond Culinary Academy 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 skill with unlimited access to EXCLUSIVE CONTENT and culinary support tools designed to ignite a lifelong passion of flavor. Get started at DiamondCulinaryAcademy.com! Sponsored by TABASCO® Foodservice.