

# The Culinary Insider



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## New Presenters at Cook. Craft. Create.



### [Co-Founder of Blue Apron](#)

Matthew Wadiak didn't start out to disrupt the way Americans eat, but that's what happened when the CIA grad and two friends started Blue Apron in their New York City apartments in 2012.

During closing General Session on July 13, Wadiak will share the story behind the success of Blue Apron and his philosophy that everyone deserves to eat healthy.

### [Insects: Food and Future](#)

Theodore Kozerski is co-founder of Detroit Ento, a sustainable protein firm focusing on locally reared insects for food, feed and pharma. He will discuss the



historical and contemporary framework of insects as a food source, their future implications as food insecurity rises and new culinary frontiers are forged. Attendees will taste crickets and other insects making headway in this industry.

### **Cook. Craft. Create. Registration Closes June 30**

Online and phone registrations for Cook. Craft. Create. will close Friday, June 30. After this date, onsite prices apply. Registration will be taken onsite during the event, July 9–13, at Disney's Coronado Springs Resort, Orlando, Florida. Swing by Central Registration for a full registration or day passes.

[Register Now!](#)



### **Looking to take the next great step in your career?**

CareerFair recruiters want to meet you at Cook. Craft. Create. on Tuesday, July 11 and Wednesday, July 12. Meet recruiters from Gate Gourmet, Aramark, Sodexo, Unidine, Four Seasons, Campus Cooks and many more. Opportunities for chefs at every level are available and some recruiters will conduct interviews on the spot!

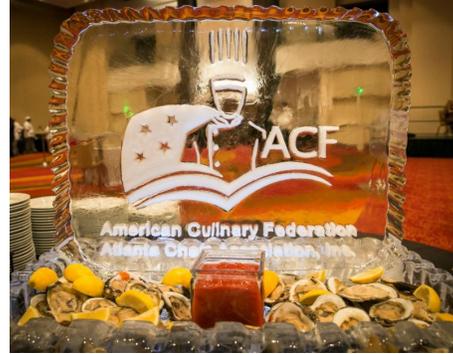
## **Hands–On Workshops at Cook. Craft. Create.**

Separate registration and fees are required for hands–on workshops. Space is limited. Call the Events Department to add a workshop to your registration: (800) 624–9458 x506.



### [Farm to Fork Tour: Authentic Peruvian Cuisine and 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.



### [Grab a Chainsaw and Carve Some Ice!](#)

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.

### **The American Academy of Chefs Dinner: Tuesday, July 11**

The AAC dinner is open to all Cook, Craft, Create attendees. Purchase your tickets when you register online or call the ACF National Office to add tickets to your registration package: (800) 624-9458 x506.

## Member News and Highlights

### **Metlife for ACF Members**

Metlife has partnered with ACF to offer special discounted rates to members. Select the coverage level and design the dental plan that fits your needs.

### **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](#)



## Call for Applications

## 2018 Awards and Competition Applications

Applications are posted for 2018 awards, including Chef of the Year, Pastry Chef of the Year, Chef Educator of the Year, Chef Professionalism Award, Student Chef of the Year, Hermann G. Rusch Chef's Achievement and Chapter Achievement awards. Deadline to submit is Sept. 30. [Visit the website for guidelines.](#)

## ACF Student Team Competition Application

Participating in the student team competition is a fun way to put the skills you've learned in the classroom to the test. As a team competitor, you demonstrate dedication and experience in the culinary industry. Participation is an instant resume builder. Want to be part of the action? [Review the guidelines](#) then fill out the [Intent to Compete form](#).

## Showcase your School's Culinary Program at a Knowledge Bowl Competition

Register and compete to become the next national champion in the Baron H. Galand Culinary Knowledge Bowl. Student teams compete in a "Jeopardy"-style competition with questions that cover nutrition, baking, culinary math, safety and sanitation, and the arts of classical and modern cooking. To compete for the national title, teams must enter and win in their respective regional competitions. Registration deadline is Nov. 30. [Click here to learn more.](#)

# Coming in Hot: The Summer Issue of *Sizzle*

## *Sizzle* Magazine Summer Issue

The newest issue of *Sizzle*, ACF's digital quarterly for culinary students and enthusiasts, is bursting with color and flavor!

- Make macarons
- Try the Gateau St. Honoré
- Popsicles grow up
- Tips on summer foraging
- Recipes, interviews, news and more!



[Get the Latest Issue](#)

## 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](#)

## New Posts on We Are Chefs



### [Meet the ACF Student Chef of the Year Competitors](#)

After a year of preparation, practice and patience, five student chefs from across the U.S. will compete for the title of ACF Student Chef of the Year.

[Read More](#)



### [Tasting with Intention: A How-To Guide to Enjoying Wine](#)

Toast the beginning of summer with a glass of wine. If you're new to wine tasting, use these popular, easy-to-follow techniques to get started.

[Read More](#)

[Follow We Are Chefs](#)



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