Emily Ellyn shared her favorite mocktail recipes and her experience as an untraditional, retro rad chef.

Francisco Migoya shared the extensive research and the findings that went into his team's creation of "Modernist Bread."
Lorena Garcia inspired members to reach high and not to compromise on your goals.

Attendees learned the method behind the magic of ice carving.

Daniel Wernz, CC, was the winner of the ACF Young Chefs Club ceviche throw down.

The Fruit Carving Ninja trained chefs on their carving and knife skills.

ACF chef volunteers donated their time to give back to the Orlando Rescue Mission.

The farm tour and hands-on ceviche class at the JW Marriott Grand Lakes Resort was a hit!

More Convention Highlights

World Association of Chefs Societies Competition

Florida Technical College in Kissimmee hosted the World Association of Chefs Societies Global Chef Competition, which included competitors from the U.S., Argentina, Canada and Columbia. The winners advance to the WorldChefs Congress & Expo 2018 in Kuala Lumpur, Malaysia.
Shayne McCrady, line and saute cook at The Gatesworth, St. Louis, earned a silver medal and the highest score in the Hans Bueschkens Young Chefs competition.

Cher Harris, CEPC, executive pastry chef at the Hotel Hershey, Hershey, Pennsylvania, earned a silver medal and the highest overall score in the pastry competition.

McCrady created three dishes utilizing sea bass and salmon for the first and second courses and a dark chocolate Bavarian cake for dessert.

Harris’ chocolate showpiece for the pastry competition had beautiful detail, featuring colorful flowers, a bright, verdant bird and other unique details. She also created a plated dessert and a cake.

The panel of distinguished judges included Reimund Pitz, CEC, CCE, AAC; Judson Simpson; Steve Jilleba, CMC, AAC; Kevin Storm, CEC; Louis Perrotte, CEC, CCE, CCA,
Member News and Highlights

New ACF Certification Tool Launched at Cook. Craft. Create.
ACF's certification department has developed a tool to help new candidates understand where to begin in the certification process. Scan the QR Code with your smartphone or click here for more information.

FRLA Discount for ACF Members
Florida Restaurant & Lodging Association's (FRLA) Marketing & Innovations Summit is Aug. 2–3 in Ft. Lauderdale, Florida. ACF members receive a 35% discount on registration. Enter code ACF2017 when you register on their website.

Congrats chef!
Jeff State culinary student Brian Duffett won a first-place gold medal and received a full scholarship to the Culinary Institute of America for his performance during the SkillsUSA National Culinary Competition held in Louisville, Kentucky. "Brian has what it takes," said advisor Joseph Mitchell. "He put in the time to practice and prepare for the competition; he already had the passion and determination to win. We are all proud of Brian and wish him the best."

Fun and engaging learning tool!

Looking to take the next great step in your career?
Career fair recruiters want to meet you at Cook. Craft. Create., July 11–12. Meet recruiters from Gate Gourmet, Aramark,
Dell Discount for ACF Members
Find out more about your member discount on Dell computers at Dell's trade show booth during Cook. Craft. Create! Not attending? Login to the Members Advantage Program and take advantage of the great savings Dell has to offer.

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
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**

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**New Posts on We Are Chefs**

**U.S.A.’s Chef of the Year Competition**

On the road to become U.S.A.’s Chef of

**How Sweet it Is: The Quest for Pastry Chef of the Year**
Candidates must have strong resumes, extremely high standards and possess a high degree of culinary skill.

The ACF Pastry Chef of the Year competition is one of the most anticipated competitions of the year. Read more to find out why.

SPONSORED CONTENT
This new online destination designed exclusively for culinary students and aspiring chefs offers in-depth information from pros who know what it means to take flavor to the line. Students of all skill levels can enjoy CONTENT including master chef interviews, exclusive recipes, tips to turn up the flavor, and culinary support tools designed to ignite a lifelong passion for bringing the heat to everything you do. Learn more at DiamondCulinaryAcademy.com! Sponsored by TABASCO® Foodservice.

SPONSORED CONTENT
Enter the SHARE.MANGO. LOVE. Foodservice Recipe Contest
Attention chefs, dietitians, chef instructors, and onsite managers and directors. Enter the National Mango Board’s recipe contest and celebrate mango’s long history inspiring culinary passion!

- Entry categories: appetizer/snack, salad/side, entrée
- Cash prizes: 1 grand prize of $2,000 and 3 first prizes of $1,000 each
- Share your love for fresh mango for a chance to win! Visit mango.org/RecipeContest and submit your entry by August 31, 2017.