



Brian Hardy, CEC, CCA, AAC
ACF Central Region
Vice President



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A Message from Your Central Region Vice President

Dear James,

As I sit here thinking about what to write for my first address as your ACF Central Region Vice President, the honor of being elected to this position has really sunk in. I fully understand the responsibility and privilege it is to hold this office. I pledge to each and every one of you to work as hard as I can to live up to and exceed your expectations.

My first priority is serving and representing ACF members. I tend to be an optimist and see all the great things that the American Culinary Federation, the national staff, the Board of Directors and all of our members have accomplished over the last 20 years since I've been a member, but I am also fully aware of the challenges we face. Despite these challenges, I am confident that a group of individuals that has accomplished so much over the last 86 years is more than capable of achieving excellence well into the future. Now is the time to come together, remember what brought us here and strive to achieve great things.

I would like to thank our ACF National Secretary and former Central Region Vice President, Kyle Richardson, for his commitment to the region over the last four years. I had the privilege of working with Chef Richardson as a Chapter President and as the Central Region Conference Chairperson for the conference here in St. Louis, MO. Chef Richardson worked very hard, not only to represent the members of this region but to showcase them as well. He never missed an opportunity to "brag" about all the individuals that were making a difference for ACF. I will do my very best to carry on Chef Richardson's traditions.

My first order of business will be to reach out to the Central Region's Chapter Presidents and members to

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ChefConnect: Hawaii

April 3-5, 2016
Waikoloa Beach Marriott
Resort & Spa



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introduce myself to those who don't know me and to build the relationships that are necessary for us to collectively push the industry to a higher level to increase the value of ACF membership. During our August Board meeting, popular topics were "value of ACF membership" and "how to increase ACF membership." These two topics go hand-in-hand and our membership value increases as we gain more members. Strength in numbers has always been a valuable principle; as we increase our membership, more chefs standing together to bring awareness to ACF and programs such as certification dramatically increases the the value of being an ACF member. These goals can only be achieved if all members work to recruit new members and increase awareness of membership benefits.

Some might ask what the benefits of ACF are and this is easy to answer. I joined ACF because I wanted to be like my mentors; I wanted to learn from my fellow chefs and I wanted to belong to a professional organization of chefs that represented what is great about our industry. All over the country we have competitions, educational seminars, certification tests, formal dinners, casual dinners and occasions just to build camaraderie within our membership. This is a great organization made up of great individuals and we can continue to get better in the future. I challenge each of you to sign up at least one new member during the remainder of this year and help continue our growth and strengthen the value of our membership.

I would like to congratulate the Board of Directors, national staff, volunteers and organizers for the success of [Cook. Craft. Create.](#) The national convention was very well attended and I heard a number of positive remarks about the overall program. Congratulations to all who received National Awards, President's Awards, Cutting Edge, and Achievement of Excellence Awards. Your accomplishments inspire us all and drive us to continue to work towards success.

I would also like to thank the American Academy of Chefs for producing a wonderful book, [Inspire](#), that I purchased for my collection. I truly enjoyed reading the book and seeing many friends and colleagues. It was especially meaningful to see the student chefs competing and accomplishing so much. I hope you purchase a copy for yourself or a student to show them what hard work can do. All proceeds support [ACF Culinary Youth Team USA](#) to prepare for the 2016 IKA, also known as the 'culinary Olympics' in Erfurt, Germany, and beyond!

Please reach out to me and let me know what your chapters have accomplished and let me share with the region all the good the chapters of the Central Region

are doing to make the ACF great. I hope to see all of you at [Chef Connect: Hawaii](#), April 3-5, 2016 at Waikoloa Beach Marriott Resort & Spa, Waikoloa Village, Hawaii. [Registration is open online](#) so take advantage of early registration rates!

Respectfully,

 CEC, CCA, AAC

Brian Hardy, CEC, CCA, AAC,
ACF Central Region Vice President

Congratulations Central Region Chef

Calie Nelson, a student at [Baker College of Port Huron Culinary Institute of Michigan](#) (CIM) won the Michigan Chefs de Cuisine Association 2015 Student Chef of the Year Championship. Nelson earned the title by competing against eight students from other collegiate culinary programs in Southeastern Michigan. Each competitor had 60 minutes to prepare two portions of a signature chicken dish and 10 minutes to plate it.

"We're very proud of Calie and how hard she worked to defend the title and bring it back to the CIM and Baker College," said Thomas F. Recinella, CEC, AAC, program director and COURSES Restaurant executive chef at CIM Port Huron. "She cooked at a level far beyond her age and performed like a true professional.

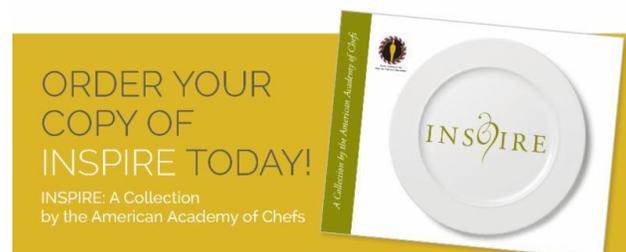
Nelson's winning dish featured three variations on chicken titled "A Summer Trio of Chicken." The competitors were judged on technique, sanitation, organization, timing and utilization of food, and the flavor of the food.



Calie Nelson prepared this winning signature dish titled "A Summer Trio of Chicken"

ACFEF Accredited Culinary Program Graduate Brings a Taste of NOLA to Arkansas

Chef Mindy Adams, a graduate of the [Culinary Arts and Hospitality Management Institute At Pulaski Technical College](#), Little Rock, AR, was recently featured in the *Arkansas Times* for her post-Katrina journey to Arkansas and culinary school. [Read her inspiring story](#) and the role that the ACFEF Accredited culinary program at Pulaski Technical College played to set her on a path to culinary success.



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2016 American Academy of Chefs Application

Applications for prospective candidates are available by contacting the Academy Office at academy@acfchefs.net.

Please review the mandatory and obtainable goals with your members and anyone you may want to



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offer an application. Applications must be returned by December 31, 2015 for induction in 2016. Timely, well-documented applications are greatly appreciated. Two letters of recommendation for Academy Fellows are required for each application. Fellows, letters for candidates are limited to one per year and candidates need only two letters. Members of the AAC Regional Directors may recommend candidates in their regions but may only write one recommendation letter per year.

Contact your Regional Academy Directors or any Academy Committee Chairs if you have any questions.

Practical Exams for ACF Certification

Visit the [ACF website](#) to see the schedule of upcoming practical exams in the Central Region, learn more about and register for the exam.



ACF-Sanctioned Competitions

Participate in or attend an ACF-sanctioned competition. Visit the [ACF website](#) to find the most recent list of upcoming approved competitions!

