

ACF SOUTHEAST REGION SCOOP

ACF Southeast Region Official Newsletter

December 2011

IN THIS ISSUE

[Vice President's Message](#)
[ACF Southeast Conference](#)
[Lunch Break for Schools](#)
[ACF Chapter Compliance Practical Exams](#)
[Student Team Championship](#)
[ACF Culinary Team USA](#)
[Southeast Chapter News](#)
[ACF Competitions](#)



Jeff Bacon, CEC,
CCA, AAC
Southeast Region
Vice President



180 Center Place Way
St. Augustine, FL 32095
acf@acfchefs.net
(800) 624-9458

A Message from Your Region Vice President

Dear Chef;

Season's Greetings.

I hope this holiday season finds you in good health and high spirits. It is hard to believe that the regional conferences are just around the corner. I am so excited and proud to welcome all of you to Winston-Salem, N.C., for the first of this year's ACF regional conferences.

The [2012 ACF Southeast Regional Conference](#) is Feb. 20-22 at the [Twin City Quarter Marriott](#).

The [schedule](#) is full of exciting activities, including

multiple opportunities for those interested in the pastry arts, celebrated chefs from all over the Southeast, and an unbelievable keynote speaker in Maya Angelou, noted poet and speaker who has penned two cookbooks. She will be joined by chefs Kimberly Brock Brown, CEPC, CCA, AAC, and Dennie Streeter Veasey, CEC, CCE, who will demonstrate recipes from Angelou's repertoire as we celebrate our conference theme, "Celebrating Diversity, Sustaining Our Future." [Register now and take advantage of the discounts before they expire Jan. 6, 2012.](#)



I urge everyone to plan to arrive early at the conference, as there will be so much to do on the "pre"-conference day, Feb. 19. [Hands-on demos](#) will take place, and for the first time ever, local chefs will combine the icebreaker, chapter event and community outreach project into one great party, the [Wing Ding & Rib Thing](#). The smokers

ASSISTANT TO THE
VICE PRESIDENT
[Michael Deihl, CEC,](#)
[CCA, AAC](#)

STATE
COORDINATORS

Alabama
[Paul Seery, CEC](#)

Florida, North
[Bryan Frick, CEC, AAC](#)

Florida, South
[Donald Sedivy, CEC](#)

Georgia
[Michael Deihl, CEC,](#)
[CCA, AAC](#)
[Cheryl Glass](#)

Kentucky
[Sam Sears, CEC, CCA](#)

Mississippi
[Allen Racey](#)

North Carolina
[Jay Christmas, CEC,](#)
[CCA](#)

South Carolina
[Edmund Chinnors, CEC,](#)
[CCA](#)

Tennessee
[Michael Osborne, CEC](#)

Virginia
[Winslow Goodier, CEC,](#)
[AAC](#)

will be cranked up as we turn out succulent ribs and hot juicy wings featuring the full array of Texas Pete sauces. In addition, ACF chefs will team with at-risk kids in our "future chefs" brigade and prepare side dishes for the party. There will be great fun, fellowship and live music from the Mediocre Bad Guys. The entire city of Winston-Salem is invited to this event to welcome the chefs, celebrate with us, and help raise money and awareness for the Chef & Child Foundation and Second Harvest Food Bank of NWNCR's Childhood Hunger Programs. Tickets are \$10 each for members who did not purchase a full registration packet or purchased day badges or a la carte. Each full registration packet includes one ticket. [Buy your ticket today](#) to attend if you did not get a full registration.



JOIN UP AT THE
**Wing Ding
& Rib Thing**
ICEBREAKER RECEPTION

JOIN THE PARTY
Join us at the 2012 ACF Southeast Regional Conference by joining us for an evening of great food and entertainment. Reserve the night before. Chef Don McMillan will organize our "future chefs" brigade. New children to meet will work with...

ACF chefs to prepare healthy side dishes for the reception. Ribs will also receive chef love and sauce. Proceeds will support the ACFEF Chef & Child Foundation and Second Harvest Food Bank of NWNCR's North Carolina Childhood Hunger Programs.

FEB. 19 | 6-9 P.M. | THE MILLENNIUM CENTER | WINSTON-SALEM, N.C.

DON'T MISS OUT
Dinner will include:
- BBQ ribs and chicken fast wings cooked by ACF chefs
- An array of Texas Pete sauces
- Sidekick side dishes prepared by our "future chefs"
- Live music by Mediocre Bad Guys
- An ACF Campy Team USA poster

GET YOUR TICKETS
Click to attend or inquire with full registration packages. Tickets are \$10 for other conference attendees. For more information, visit [www.acfchefs.org/tickets](#).

[CLICK HERE TO PURCHASE TICKETS.](#)

Logos for ACF, Mediocre Bad Guys, and other sponsors are visible at the bottom.

Put away your air guitars and video games. \$5 is all you need to enter for a chance to win a brand new Gibson Flying V guitar in the [Rockin' Guitar Raffle!](#) The winner will be announced on Feb. 22 at the ACF Southeast Regional Conference. All proceeds will help support ACF Culinary Team USA as they prepare to bring home the gold at the 2012 IKA "culinary Olympics" in Erfurt, Germany. Join us in showing our support for the U.S.'s official culinary team. Tickets are only [\\$5 for one](#) or [\\$20 for five](#). Enter for a chance to win by purchasing your tickets online or calling (336) 397-7062.



**ENTER THE
ROCKIN' GUITAR RAFFLE
& SUPPORT ACF CULINARY TEAM USA**

WIN THIS!

Put away your air guitars and video games. \$5 is all you need to enter for a chance to win this brand new GIBSON FLYING V! This year's valuable musical merchandise will feature six rock star signatures. The Rockin' Guitar Raffle takes place during the 2012 American Culinary Federation Southeast Regional Conference in Winston-Salem, N.C.

THE WINNER WILL BE ANNOUNCED FEBRUARY 22, 2012.

All proceeds will help SUPPORT ACF CULINARY TEAM USA as they prepare to bring home the gold at the 2012 IKA "culinary Olympics" in Erfurt, Germany. Join us in showing our support for the U.S.'s official culinary team.

GET YOUR TICKETS:
Tickets are only \$5 or \$20 FOR FIVE. Enter for a chance to win by calling (336) 397-7062.

CLICK BELOW TO PURCHASE


[1 TICKET FOR \\$5](#) | [5 TICKETS FOR \\$20](#)

Logos for ACF and other sponsors are visible at the bottom.


I want to know more about what your chapter is doing. Please [email me](#) your accomplishments so that I may feature your good works in the coming months.

Sincerely,
Jeff Bacon, CEC, CCA, CDM, AAC
Your ACF Southeast Region Vice President

2012 ACF Southeast Regional
Conference
[Registration Discounts Expire Jan 6, 2012](#)



2012 ACF
EVENTS SERIES



SOUTHEAST
WINSTON-SALEM, N.C.
February 20-22, 2012
Twin City Quarter—Marriott

REGISTER NOW

NETWORKING • TRADE SHOW • COOKING DEMOS
EDUCATIONAL SEMINARS • COMPETITIONS
PRESTIGIOUS AWARDS

EXPERIENCE THE POWER OF
CONNECTION
ACF EVENTS SERIES

HURRY!

Registration discounts end Jan. 6, 2012.

REGISTER NOW!

The [2012 ACF Southeast Regional Conference](#), hosted by [ACF Triad Chapter](#), takes place at the [Winston-Salem](#)

REGISTER ONLINE

[Marriott](#) in the Twin City Quarter, Feb. 20-22. Chefs, students and foodservice professionals from around the Southeast will gather at one of the best downtowns in America as rated by [Forbes.com](#) for three memorable days of education, competitions, networking and entertainment. Learn about the latest culinary trends at the seminars and demonstrations, enjoy spectacular meal events and see the newest industry products at the product showcases. View the [schedule](#) and make your [travel arrangements](#). [Register now](#), as early registration discounts expire Jan. 6, 2012.

Join Cat Cora and Participate in Lunch Break for Schools -- Sign Up by January 15

*One Lunch, One Day, During One Week
That's All It Takes to Help Fight Childhood Obesity and Promote Proper Nutrition in Schools*

ACF is teaming up with the makers of Hidden Valley Salad Dressings, celebrity chef Cat Cora and chefs across the country for the [Lunch Break for Schools fundraiser February 27-March 2, 2012](#). We are asking chefs like you to participate by creating and selling a delicious and healthy lunch item. All chefs will be provided with a toolkit and promotional materials. The funds raised will go to the Chef & Child Foundation in support of ACF's involvement in the Chefs Move to Schools program.



ACF chefs, we need your help to make the Love Your Veggies™ Lunch Break for Schools Fundraiser a success. [Sign up to participate by January 15, 2012](#). For complete details, visit www.acfchefs.org/LunchBreakForSchools.

IRS Compliance Necessary for All ACF Chapters

IRS directives and business operating standards dictate that all ACF chapters are in compliance. The following

four documents must be on file with the ACF National Office no later than May 1, 2012. This is in addition to the current requirements of paid president dues and a minimum of 12 professional members. Chapters that do not comply will not have voting rights at the 2012 Board of Governors meeting.

1. Tax ID number
2. Articles of Incorporation
3. Current bylaws
4. Direct deposit information

If you are unsure if your chapter is in compliance or your chapter needs assistance in obtaining the required documents, please contact Linda Leo, ACF membership manager, at ACF's national office at leo@acfchefs.net or (904) 484-0207.

Practical Exams for ACF Certification

Below is a chronological listing of the upcoming practical exams in the ACF Southeast Region. Visit the [ACF website](#) to learn more and see a [complete listing](#) of the exams scheduled.



- 01/16/2012: Johnson & Wales University, Charlotte Campus, N.C.
- 01/20/2012: Manatee Technical Institute, Bradenton, Fla.
- 01/20/2012: Lake Technical Center, Eustis, Fla.
- 01/23/2012: Umatilla High School, Umatilla, Fla.
- 01/27/2012: Johnson & Wales University, North Miami, Fla.
- 01/27/2012: First Coast Technical College, Saint Augustine, Fla.
- 02/17/2012: Culinary Institute of Virginia, Norfolk, Va.
- 02/24/2012: First Coast Technical College, Saint Augustine, Fla.
- 02/25/2012: L'Ecole Culinaire, Cordova, Tenn.
- 03/12/2012: Athens Country Club, Athens, Ga.
- 03/30/2012: First Coast Technical College, Saint Augustine, Fla.
- 04/13/2012: Johnson & Wales University, North Miami, Fla.
- 04/14/2012: Dabney Lancaster Community College, Buena Vista, Va.
- 04/27/2012: First Coast Technical College, Saint Augustine, Fla.
- 05/26/2012: First Coast Technical College, Saint Augustine, Fla.

ACF Student Team Championship Celebrates 20th Anniversary in 2012

Logo Selected to Commemorate Milestone

We will be celebrating the 20th

anniversary of the ACF Student Team Championship, sponsored by R.L. Schreiber, Inc., throughout 2012. If you are a past competitor, coach or judge, we want to hear from you. Post your photos, stories and memories on our [Facebook page](#) so we can learn where our past winners and participants are today.



ACF Culinary Team USA Fundraising Competition

Aug. 1, 2010, to May 31, 2012

The ACF Southeast Region has raised \$5,844 to support ACF Culinary Team USA in their quest for the gold at the 2012 *Internationale Kochkunst Ausstellung* (IKA) International Culinary Exhibition, commonly known as the "culinary Olympics." Make a [donation](#) and help the teams bring home the gold.

Chapter Prizes

The chapter in each region that donates the most money to ACF Culinary Team USA, based on average dollar amount per chapter member, between Aug. 1, 2010, and May 31, 2012, will receive a visit from an ACF Culinary Team USA member. The team member will attend a chapter meeting and demonstrate some of the skills necessary for international competition. Timing is subject to team member's availability and will take place after IKA. In addition, each chapter member will receive an ACF Culinary Team USA memorabilia item. The chapter in each region with the most donations in excess of \$15,000 will receive an expense-paid trip for one to Erfurt, Germany, to experience the 2012 IKA. [Rules](#)



Individual Prizes

The member in each region that donates the most money in excess of \$3,000 between Aug. 1, 2010, and May 31, 2012, will receive an expense-paid trip for two to IKA, as well as a special memorabilia item. [Rules](#)

Southeast Region Chapter News

Find out what your ACF Southeast Region chapters have been doing or are planning by visiting their websites or contacting them.

ALABAMA

ACF Birmingham Alabama Chapter:

<http://acfbirmingham.com/>

ACF Greater Montgomery Chapter: No information available.

ACF Metro Mobile Chefs & Cooks Association: Contact Thomas Spence Jr., at (251) 476-6400, ext. 7353, for information.

ACF Poarch Creek Chapter, Inc.: Contact [Stafford DeCambra, CEC, CCE, CCA, AAC](#), at (251) 446-4373 for information.

FLORIDA

ACF Bay Culinarians: Contact [Billy Redd, CEC](#), at (850) 769-1551, ext. 3349.

ACF Caxambas Chapter of Naples & Marco Island: <http://brigadedecuisine.blogspot.com/>

ACF Central Florida Chapter: www.acfcfc.org

ACF Daytona Beach Chefs Association: Contact Costa Magoulas, CEC, CCE, CCA, AAC, at chefmagoulas@yahoo.com for information.

ACF First Coast Chapter: www.jaxchefs.com

ACF Greater Miami Chapter Epicurean Club: www.acfgreater-miami.org

ACF Gulf to Lakes Chefs & Cooks Assn., Inc.: www.acf-fl201.org

ACF Northeast Florida Chapter: Contact [Dale Robert Ford](#) at (904) 753-1113 for information.

ACF Palm Beach County Chefs Association: Contact [Dominick Laudia, CEC, AAC](#), at (561) 901-6006 for information.

ACF Sarasota Bay Chefs Assn.: www.acfsarasotabaychefs.com

ACF Space Coast Chapter: Contact [Darrin Durham](#) at (321) 409-4800 for information.

ACF St. Augustine Chapter: <http://www.acfchefstaugustine.org/>

ACF Tallahassee Area Chefs Assn.: www.mysecretchef.info/acf

ACF Tampa Bay Culinary Assn. Inc: Contact [Patricia Lee-Lucardie](#) at (813) 963-5511.

ACF Treasure Coast Chapter: Contact [Diane Conway](#) at (863) 634-7840 for information.

The Southwest Florida Chapter of the ACF: Contact [Craig Panneton](#) at (239) 283-1795 for information.

Fort Lauderdale ACF, Inc: www.acfbrowardchefs.com

GEORGIA

ACF Augusta Chapter: Contact [Kathleen Alsheimer Fervan](#) at (706) 771-4084 for information.

ACF Greater Atlanta Chapter, Inc: www.acfatlantachefs.org

ACF Greater Chattahoochee Valley Culinary Assn.: Contact [Marcus DuVal](#) at (334) 298-5550 for information.

ACF Middle Georgia Chefs Association: www.acfmiddlega.org

ACF Savannah Chefs Association: No information

available.

Classic City Chefs & Cooks Assn.:

www.acfathenschefs.org

KENTUCKY

ACF Kentucky Chapter: Contact Dan Thomas at (502) 475-4400 for information.

Bluegrass Culinary Association ACF: Contact [Sam Sears, CEC, CCA, AAC](#), at (859) 233-3736 for information.

Western Kentucky Chefs & Cooks Assn. - ACF: Contact [David Jones](#) at (270) 538-0250 for information.

MISSISSIPPI

ACF Hattiesburg Chapter: Contact [Jim Rowell Jr.](#) at (601) 271-2020 for information.

Mississippi Gulf Coast Chapter ACF:

www.gulfcoastacf.com

NORTH CAROLINA

ACF Cape Fear Chefs Assn.:

www.capefearchefs.com

ACF Inc. Charlotte Chapter: www.acf-charlotte.org

ACF Crosscreek & Sandhill Chefs Association: Contact Scott Margolis at (910) 692-0378 for information.

ACF Eastern Carolina Chapter: Contact [Anthony Garnett](#) at (252) 241-5853 for information.

ACF Triad Chapter NC: www.acftriad.org

ACF Triangle Chapter: www.trianglechefs.com

ACF Western North Carolina Culinary Assn.:

Contact [Michael Fahey, CEC, CCE, AAC](#), at (828) 230-6078 for information.

SOUTH CAROLINA

ACF Chefs of the Low Country:

www.acfchefsofthelowcountry.com

ACF Greater Charleston South Carolina Chapter: <http://charlestonacf.squarespace.com>

ACF Midlands Chapter: <http://acfmidlands.com/>

ACF Myrtle Beach Chapter:

www.myrtlebeachacf.com

ACF Upstate South Carolina Chapter: Contact [Patrick Wagner, CCE](#), at (864) 250-3673 for information.

TENNESSEE

ACF Chattanooga Chefs & Cooks Association: Contact [Richmond Flowers](#) at (423) 991-3687 for information.

ACF Greater Memphis Chapter:

www.acfmemphis.com

ACF Greater Smokey Mountain Chapter:

Contact [David Colburn, CEC](#), at (865) 679-1003 for information.

ACF Middle Tennessee Chapter:

www.nashvillechefs.org

ACF Mountain Empire Culinary Association:
Contact Tina Norris at (423) 246-7974 for information.
Clifton T. Stanfill ACF Chapter of Clarksville:
[Contact Joseph Wisniewski, CEC](#), at (719) 434-0985 for information.

VIRGINIA

ACF Blue Ridge Chefs Association: Contact
[Steve Biery, CCC](#), at (434) 982-5115 for information.
ACF Southwestern Virginia Chapter:
www.swvachefs.org
ACF Tidewater Chefs Chapter:
www.tidewateracf.org
ACF Virginia Chefs Association:
www.vachefs.org
Old Dominion ACF Chapter: Contact [Mark W. Warren CEC, AAC](#), at (804) 961-5150 for information.
New River Valley Chapter: Contact [Randall Van Dyke](#) for information.

ACF-Sanctioned Competitions

Participate in or attend an ACF-sanctioned competition. Below are the sanctioned competitions for 2012 to date. Visit the [ACF website](#) to learn more.



January 6-7: ACF Triangle Chefs
The Art Institute of Raleigh-Durham, Durham, N.C.
Chair: Jay Christmas, CEC, CCA;
j.christmas@HVCC.org; (919) 489-6565, ext. 122
Category: A, B, W - Wildcard Category-Individual,
Mystery basket, 4 portions, 15 min set up, 60 min cook time, 10 min plating, 15 min clean up

January 7: ACF Triangle Chefs
Alamance Community College, Graham, N.C.
Chair: Brian Bailey, CCC;
brian.bailey@alamancecc.edu; (336) 506-4274
Category: ST2 - North Carolina State Student Team Competition

January 9-10: ACF Capital District - Central New York
cms.skidmore.edu/diningservice/acf-seminar-culinary-competition-index.cfm
Skidmore College, Saratoga Springs, N.Y.
Chair: Mark Miller, CEC; mmiller@skidmore.edu; (518) 580-8326
Category: W - Wildcard Customized Category: 4-man team, 3-courses (appetizer or salad, soup or dessert and entree), 4 portions plus one buffet platter for 12 and one show plate. 2 hour cook time for 3-courses and 1 hour cook time for buffet platter. Required products to be used throughout menu.

January 12-14: ACF St. Augustine Chapter
First Coast Technical College, St. Augustine, Fla.
Chair: David S. Bearl, CCC, CCE, ACE, AAC;
rotachef@yahoo.com; (904) 669-1340
Category: A, B, C, D, F1, ST1, SK9

January 13-15: ACF Mad City Chapter
3550 Anderson St., Madison, Wis.
Chair: John Johnson, CEC, CCE;
jjjohnson@matcmadison.edu; (608) 246-6707
Categories: A, B, C, D; E1-2; F1, 2, 4; K1-9; P1-2; ST2
- Wisconsin State Student Team Championship

January 18: Texas Chefs Association
Lone Star Convention Center, Conroe, Texas
Chair: Bernard Urban, CEC, AAC, HOF; (832) 275-4169
Houston Food & Equipment Expo 2012 (Ben E. Keith
Foods) Categories: A, B, C, D

January 20-22: ACF Michigan Chefs de
Cuisine Association
www.dorseyculinary.webs.com
Dorsey Culinary Academy, Pontiac, Mich.
Chair: Jeremy Abbey, CEC;
chef.jeremy.abbey@gmail.com; (248) 333-1814
Category: Winter Culinary Salon; A, B, D, SA, SB, SD,
F1-2, K1-9, SK1-9, W, SW Wild Card Category: Open
to 10 professionals and 8 students - Individual, Mystery
basket. 2 courses, 4 portions, 1 hour 45 minutes cook
time, 15 minute window to plate and serve.

January 24-26: ACF Myrtle Beach Chapter
www.hmrsss.com
Hotel/Motel & Restaurant Supply Show of the SE, Myrtle
Beach, S.C.
Chair: Eric Wagner; icesensationsmb@aol.com; (843)
455-7338
Categories: A, B, C, F1

February 25-March 9: Old Dominion ACF
Chapter
Category: Closed Competition for Military Only

February 27: NACUFS Continental Region
www.nacufs2012.und.edu/culinary.html
Alerus Center, Grand Forks, N.D.
Chair: Gregory J. Gefroh, greg.gefroh@email.und.edu,
(701) 777-2044
Category: K9

March 4-7: NACUFS Midwest Region
www.nacufs.org/recognition-culinary-challenge/rules/
French Lick Resort, French Lick, Ind.
Chair: Jason Reynolds, chefreynolds@bsu.edu, (765)
285-2331
Categories: K9

March 22: NACUFS Southern Region

www.nacufs.org/recognition-culinary-challenge

Vanderbilt Dining, Nashville, Tenn.

Chair: Brian Hancock, bhancock@georgiasouthern.edu,
(912) 481-7716

Categories: K9 - Four (4) portions featuring Flounder
and 2 classical cuts, 1 course, 60 min cook time, 10
minutes for plating

March 23: ACF Greater Atlanta Chapter Inc.
culinology.org/annualconference

Culinary Institute of America, San Antonio

Chair: Michael Deihl, CEC, CCA, ACE, AAC;
mdeihl@eastlakegolfclub.com; (404) 687-2441

Category: W - Wildcard Customized Category: 2-person
team (1 ACF Member and 1 RCA Member). Phase I:
develop written proposal for 3 tapas for casual dining
restaurant chain due: 2/1/2012 Phase II: Up to 6 finalist
teams have 1.5 hours to re-create 4 servings of the
fresh Gold Standard version of the 3 commercialized
tapas. This competition is in partnership with RCA

April 23-24: ACF Poarch Creek Chapter Inc.
Wind Creek Casino & Hotel, Atmore, Ala.

Chair: Donnah DeCambra,
ddecambra@pcicgaming.com, (601) 497-1693

Category: A - D, SA - SD, F1, K9, SK9