

# ACF SOUTHEAST REGION SCOOP

ACF Southeast Region Official Newsletter

January 2012

## IN THIS ISSUE

[Maya Angelou](#)

[Autographed Cookbook](#)

[ACF Southeast Regional  
Conference](#)

[Chapter Compliance](#)

[Certification Practical](#)

[Exams](#)

[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](mailto:acf@acfchefs.net)  
(800) 624-9458

## A Message from Your Region Vice President

Dear Chef;

Limitless Possibilities.

As we enter 2012, not only am I grateful for all the blessings of the past year, but I am increasingly optimistic, even excited, about what 2012 will bring. Our predecessors in ACF and elsewhere in the culinary world laid the groundwork, and now is the time for ACF to grow into the preeminent voice in the culinary world. Let's take a brief overview of our assets:

- Our certification is now accredited and recognized as the best in the industry.
- Our culinary accreditation has grown to worldwide status and is the only universally recognized accreditation specifically for culinary programs.
- Our events series continues to grow and draw chefs and media from all over the globe.
- Our Chef & Child Foundation, newly refocused, will help us to make a difference in the health of children across the nation and draw national attention to the cause through the Chefs Move to Schools program.
- Our new Strategic Plan gives us a model for continuity in leadership and a launching pad for growth and expansion.
- ACF Culinary Team USA is about to venture into the international arena at the 2012 *Internationale Kochkunst Ausstellung* (IKA), "culinary Olympics," in October. From what I have seen, the team is poised for the intense competition ahead.

So, with all of this at our command what is holding us back? Very simply, we are too small. Many of these programs and our overall footprint in the culinary world are now limited by the size and resources generated

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 Chinniers, CEC,  
CCA](#)

Tennessee  
[Michael Osborne, CEC](#)

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

---

by a 20,000-member organization. We need to grow--  
exponentially.

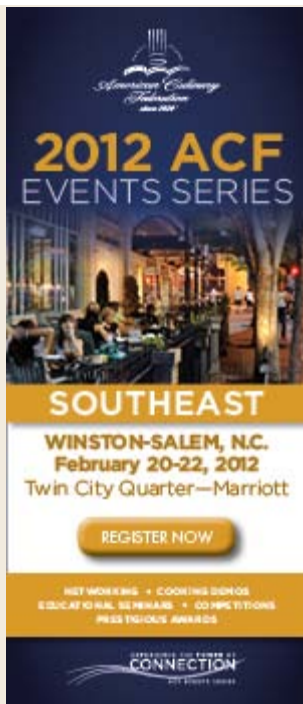
What can you do? I'm glad you asked.

- Get involved. I know your time is limited, but the effort you put into ACF always comes back multiplied. Bring a new chef to a meeting. Tell people about our great programs and education.
- Support Chef & Child. Get involved in your chapter's activities. Even if you are not near an active chapter, there may be ways to get involved in Chefs Move to Schools. In fact, here is a new opportunity that all ACF chefs may be interested in, and you might get to meet Cat Cora. Wow! [More](#).
- Support ACF Culinary Team USA. Now is the time. These chefs have given countless hours to represent us in Erfurt at the IKA. There are several ways to help. There is a regional contest to see who can raise the most both as a chapter and as individuals. [Find out more information and donate](#). Or you can enter a raffle for a chance to win an autographed vintage Gibson Guitar. [Enter](#)
- Join us at a conference. Whether it's a regional or national event, we need you there. Your expertise, opinions and taste buds all add to the gumbo that makes up an ACF event. Not only will you learn a lot from the sessions and the other chefs, but this is where you can keep up-to-date on what's happening in ACF. Strategic Plan, chapter leadership, ACF Culinary Team USA updates, certification information-- it's all there, waiting for you. [See what's happening at the Southeast Regional Conference](#).

All of these components are important to the continued growth and success of ACF. Still, growth is our biggest need. One additional component that I think may be a turning point for ACF is the Chapter Business Model case study currently ongoing in North Carolina. After many years of the one-chapter business model, the board of directors, as part of the strategic plan, decided it was worth taking a look at a slightly different way of running a chapter. This new model will be announced and described in detail at the ACF Southeast Regional Conference in February during the Chapter Presidents Forum and at General Session. Please make every effort to attend one of these sessions. After the regional, I will be giving reports and updates on this very important project.

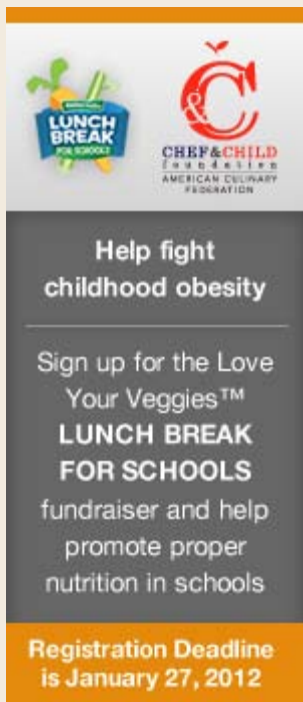
Sincerely,  
Jeff Bacon, CEC, CCA, CDM, AAC  
Your ACF Southeast Region Vice President

Autographed Cookbook by Maya



American Culinary Federation  
 since 1929  
**2012 ACF**  
 EVENTS SERIES  
**SOUTHEAST**  
**WINSTON-SALEM, N.C.**  
**February 20-22, 2012**  
 Twin City Quarter—Marriott  
 REGISTER NOW  
 • NET WORKING • COOKING DEMOS  
 • EDUCATIONAL SESSIONS • CONFERENCES  
 • PRESS PHOTOGRAPHY  
 APPLICABLE FOR MEMBERS OF CONNECTION

Online Registration  
Closes Feb. 5  
[Register](#)



LUNCH BREAK FOR SCHOOLS  
 CHEF & CHILD FOUNDATION  
 AMERICAN CULINARY FEDERATION  
 Help fight childhood obesity  
 Sign up for the Love Your Veggies™ LUNCH BREAK FOR SCHOOLS fundraiser and help promote proper nutrition in schools  
 Registration Deadline is January 27, 2012

## Angelou

The ACF Southeast Regional Conference's keynote speaker Dr. Maya Angelou has made available a limited number of autographed and personalized copies of her latest cookbook. These must be ordered in advance and before Feb 1. This is sure to be a collector's item. [Order your copy today.](#)



## ACF Southeast Regional Conference Online Registration Closes Feb. 5 at Midnight

The [2012 ACF Southeast Regional Conference](#), hosted by the [ACF Triad Chapter NC](#), is Feb. 20-22 at the [Winston-Salem Marriott](#). Our conference theme is "Celebrating Diversity, Sustaining Our Future" and the [schedule](#) is full of exciting activities from hands-on demonstrations to professional development workshops and seminars and networking opportunities. [Register now before online registration closes Feb. 5 at midnight.](#)



## Wing Ding & Rib Thing: Feb. 19

For the first time ever, we are combining the icebreaker, chapter event and community outreach project into one great party, the [Wing Ding & Rib Thing](#). The smokers 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



JOIN US AT THE  
**Wing Ding & Rib Thing**  
 ICEBREAKER RECEPTION  
 FEB. 19 • 6-8 P.M. • THE MALLORAMA CENTER • WINSTON-SALEM, N.C.  
 DON'T MISS OUT  
 • FREE ribs and wings! Not enough to eat? No problem!  
 • The array of Texas Pete sauces  
 • Delicious side dishes prepared by our "future chefs"  
 • Live music by Matthew Road Blues  
 • An ACF Cookbook Tour (2012 edition)  
 GET YOUR TICKETS  
 Don't miss out on this special opportunity! Tickets are \$10 for other conference attendees, the same information will be available at the event.  
 CLICK HERE TO PURCHASE TICKETS  
 BANA, ACF, TEXAS PETE, CONNECTION

the party. It will be an evening of great fun and fellowship, as we listen to the Mediocre Bad Guys band. The folks of Winston-Salem will be joining us as we raise funds for the Chef & Child Foundation and Second Harvest Food Bank of NWNC'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.

### Rockin' Guitar Raffle: Winner Announced Feb. 22

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](#). Funds raised 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 of valuable musical memorabilia will feature six rock star appearances. 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 of 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 visiting [WWW.ACF-RAFFLE.COM](#)

CLICK BELOW TO PURCHASE  
1 TICKET FOR \$5 | 5 TICKETS FOR \$20

ACF Culinary Team USA logo

### Chapter Compliance Required by May 1

The following four documents must be on file with the ACF National Office no later than May 1, per the IRS and business operating standards. 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](mailto: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.

- 02/17/2012: Culinary Institute of Virginia, Norfolk, Va.
- 02/24/2012: First Coast Technical College, St. 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.
- 04/21/2012: Le Cordon Bleu of Atlanta, Tucker, Ga.
- 04/27/2012: First Coast Technical College, St. Augustine, Fla.
- 05/14/2012: Florida Gulf Coast University, Fort Myers, Fla.
- 05/19/2012: Le Cordon Bleu of Atlanta, Tucker, Ga.
- 05/26/2012: First Coast Technical College, St. Augustine, Fla.
- 06/16/2012: Le Cordon Bleu of Atlanta, Tucker, Ga.
- 08/18/2012: Le Cordon Bleu of Atlanta, Tucker, Ga.
- 09/15/2012: Le Cordon Bleu of Atlanta, Tucker, Ga.
- 10/20/2012: Le Cordon Bleu of Atlanta, Tucker, Ga.
- 11/17/2012: Le Cordon Bleu of Atlanta, Tucker, Ga.
- 12/15/2012: Le Cordon Bleu of Atlanta, Tucker, Ga.

## 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 its quest for the gold at the 2012 Internationale Kochkunst Ausstellung (IKA),



commonly known as the "culinary Olympics." The competition is less than 10 months away and the team needs your support in their quest for gold. Make a [donation](#) and help ACF Culinary Team USA bring home the gold.

A sincere and heartfelt thank you to all the participating chapters and their members for their generous donations to support ACF Culinary Team USA.

Top Chapters in Total Donations  
ACF Greater Atlanta Chapter Inc.: \$2,600  
ACF Middle Tennessee Chapter: \$1,884

ACF Central Florida Chapter: \$850  
ACF Tampa Bay Culinary Association: \$100

#### Top Individual Donors

Michael A. Deihl, CEC, CCA, AAC  
Manfred C. Schmidt, CEC, CEPC, AAC  
Jorge Sosa Hernandez  
Kenneth R. Bolduc, CEC

#### 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](#)

#### ACF Region Standings as of Jan. 1

Central Region: \$23,391  
Northeast Region: \$13,320  
Western Region: \$11,234  
Southeast Region: \$5,844

### 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](http://www.acfcfc.org)  
ACF Daytona Beach Chefs Association:  
Contact Costa Magoulas, CEC, CCE, CCA, AAC, at [chefmagoulas@yahoo.com](mailto:chefmagoulas@yahoo.com) for information.  
ACF First Coast Chapter: [www.jaxchefs.com](http://www.jaxchefs.com)  
ACF Greater Miami Chapter Epicurean Club:  
[www.acfgreater-miami.org](http://www.acfgreater-miami.org)  
ACF Gulf to Lakes Chefs & Cooks Assn., Inc.:  
[www.acf-fl201.org](http://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](http://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](http://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](http://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](http://www.acfatlantachefs.org)  
ACF Greater Chattahoochee Valley Culinary Assn.: Contact [Marcus DuVal](#) at (334) 298-5550 for information.  
ACF Middle Georgia Chefs Association: Contact [W. Jay Stancill, CEC, CCE, CCA](#), at (478) 471-4245 for more information.  
ACF Savannah Chefs Association: No information available.  
Classic City Chefs & Cooks Association:  
[www.acfathenschefs.org](http://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](http://www.gulfcoastacf.com)

#### NORTH CAROLINA

ACF Cape Fear Chefs Assn.: Contact [Valerie J. Mason](#) at (910) 362-7333 for more information.

ACF Inc. Charlotte Chapter: [www.acf-charlotte.org](http://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](http://www.acftriad.org)

ACF Triangle Chapter: [www.trianglechefs.com](http://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](http://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](http://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](http://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](http://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](http://www.swvachefs.org)

ACF Tidewater Chefs Chapter:

[www.tidewateracf.org](http://www.tidewateracf.org)

ACF Virginia Chefs Association:

[www.vachefs.org](http://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 is a chronological listing of the upcoming competitions in the ACF



Southeast Region to date. Visit the [ACF website](#) for more information and a list of all the competitions.

February 25-March 9: Old Dominion ACF Chapter

Closed Competition for Military Only

March 22: NACUFS Southern Region

[www.nacufs.org/recognition-culinary-challenge](http://www.nacufs.org/recognition-culinary-challenge)

Vanderbilt Dining, Nashville, Tenn.

Chair: Brian Hancock,

[bhancock@georgiasouthern.edu](mailto: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 21-24: ACF Greater Atlanta Chapter Inc.

[culinology.org/annualconference](http://culinology.org/annualconference)

Culinary Institute of America, San Antonio

Chair: Michael Deihl, CEC, CCA, ACE, AAC;

[mdeihl@eastlakegolfclub.com](mailto:mdeihl@eastlakegolfclub.com); (404) 687-2441

Categories: 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

March 28: ACF Greater Atlanta Chapter Inc. Cobb Galleria Centre, Atlanta

Chair: Mark Milliron, [chefmilliron@yahoo.com](mailto:chefmilliron@yahoo.com), (770) 444-0768

Categories: A, B

April 23: ACF Triangle Chefs

[culinaryartsshowcase.waketech.edu](http://culinaryartsshowcase.waketech.edu)

Raleigh Convention Center, Raleigh, N.C.

Chair: Caralyn House, [cmhouse@waketech.edu](mailto:cmhouse@waketech.edu), (919) 866-5991

Categories: A, B, C, D, SA, SB, SC, SD, E1-4, W, SW.

Wild Card - Customized Category 1: Bread Display: must include minimum of 3 different breads plus a bread sculpture; maximum display area of 36" x 36".

Wild Card - Customized Category 2: Novelty cakes; maximum display area of 36" x 36", can be any height and shape

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

Chair: Donnah DeCambra,  
[ddecambra@pcigaming.com](mailto:ddecambra@pcigaming.com), (601) 497-1693

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