



Register online at  
[www.acfchefs.org](http://www.acfchefs.org)

**American Culinary Federation 2009 National Convention**  
July 11-14, 2009 | Orlando World Center Marriott

**Mail or Fax to:**  
American Culinary Federation  
180 Center Place Way,  
St. Augustine, FL 32095  
Fax: (904) 825-4758  
Ph: (800) 624-9458

**REGISTRATION FORM** (Please complete one form for each person attending.) Spouses pay the same rate as member.  Check here if you are a member's spouse.

Name \_\_\_\_\_ Membership # \_\_\_\_\_  
 Home Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Home e-mail\* \_\_\_\_\_ Home phone \_\_\_\_\_ Cell phone \_\_\_\_\_  
 Employer \_\_\_\_\_ Position/Title \_\_\_\_\_  
 Work Address \_\_\_\_\_ City \_\_\_\_\_ State \_\_\_\_\_ Zip \_\_\_\_\_  
 Work e-mail\* \_\_\_\_\_ Work phone \_\_\_\_\_

\* If provided, you may receive e-mail notices of products and special offers from ACF sponsors and exhibitors. Your registration confirmation will be sent by e-mail.

**Badges and tickets must be picked up on-site at the preregistration desk. For special services, call ACF Events Management at (800) 624-9458 or e-mail [events@acfchefs.net](mailto:events@acfchefs.net).**

**FULL REGISTRATION PACKAGE** includes all meal functions and badge for entrance to all convention programming and trade show. To receive a discount, **registration with payment must be postmarked prior to 6/1/09.** Preregistration closes 7/5/09 and tickets must then be purchased on-site.

**MEMBER STATUS**

- Culinarian/Professional Culinarian
- Junior/Student Culinarian
- Senior
- Allied/Associate
- Culinary Enthusiast
- Non-ACF Member

**EARLY** Before 6/1/09

- \$599
- \$450
- \$450
- \$599
- \$599
- \$675

**REGULAR**

- \$699
- \$550
- \$550
- \$699
- \$699
- \$775

**A LA CARTE REGISTRATION OPTIONS**

**BADGES** (includes breakfast)

One-Day Convention Program Badge  Sat  Sun\*  Mon\*  Tue # \_\_\_\_\_ x \$100 = \_\_\_\_\_  
 \*Sunday and Monday badges include admission to Trade Show.  
 Four-Day Convention Program Badge (all days, includes Trade Show) \$295  
 Trade Show Badge\* (Badge valid for 7/12/09 & 7/13/09) N/C  
 \*Children under 16 years are not allowed on the trade show floor. No exceptions.

**MEAL TICKETS**

Student Mentoring & Culinary Forum  
 ACF Junior Members \$35  Student Non-Members \$50 # \_\_\_\_\_ x \$ \_\_\_\_\_ = \_\_\_\_\_  
 ACF Chef Professionalism Award Luncheon (7/11/09) # \_\_\_\_\_ x \$70 = \_\_\_\_\_  
 Lunch/Brunch  (7/12/09)  (7/14/09) # \_\_\_\_\_ x \$70 = \_\_\_\_\_  
 ACF President's Grand Ball (7/14/09) # \_\_\_\_\_ x \$150 = \_\_\_\_\_  
 Meal Package\* # \_\_\_\_\_ x \$290 = \_\_\_\_\_  
 \*Includes Chef Pro Lunch (7/11/09), Pres Ball (7/14/09), and Lunch (7/14/09)

**KIDS** (12 years or younger)

President's Grand Ball Dinner (7/14/09) # \_\_\_\_\_ x \$55 = \_\_\_\_\_  
 Lunch/Brunch  (7/11/09)  (7/12/09)  (7/14/09) # \_\_\_\_\_ x \$40 = \_\_\_\_\_

**PROFESSIONAL DEVELOPMENT PROGRAM**

Educator Development Series (7/10/09 - \$75 each)  
 Classroom Management  Evaluation & Assessment # \_\_\_\_\_ x \$75 = \_\_\_\_\_  
 Career Development Series  
 Nutrition (7/12/09)  Management (7/14/09) # \_\_\_\_\_ x \$75 = \_\_\_\_\_  
 HACCP Manager Training (7/13/09) # \_\_\_\_\_ x \$100 = \_\_\_\_\_  
 Certification Written Test (7/12/09) Certification Level \_\_\_\_\_ \$75 = \_\_\_\_\_

TOTAL DUE FOR REGISTRATION \$ \_\_\_\_\_

**PAYMENT MADE BY:**  Check  Money Order (Make payable to: American Culinary Federation)  
 Credit Card (select one)  VISA  MasterCard  American Express  Discover

Credit Card # \_\_\_\_\_ Expiration Date \_\_\_\_ / \_\_\_\_  
 Name on Card \_\_\_\_\_  
 Signature \_\_\_\_\_ Date \_\_\_\_ / \_\_\_\_

**REFUND POLICY:** Cancellations must be in writing and postmarked before 6/11/09 for full refund less a \$50 processing fee. No refunds available after 6/11/09.

**Please answer the following questions so that we may better serve you, check one:**

**Gender:**

- Male  Female

**Type of Establishment:**

- Air/Cruise/Rail
- Bakery
- Bed & Breakfast
- Catering
- Conference Center
- Consulting
- Correctional Institution
- Country Club
- Distributor
- Executive Dining
- Fast Food/Supermarket
- Govt. Facility/Armed Forces
- Hospital/Healthcare
- Hotel/Inn
- Manufacturer Corporate HQ
- Multi-unit Corporate HQ
- Personal Chef/Private Chef
- Residential Community
- Resort
- Restaurant, Independent
- Restaurant, Multi-unit
- Sales/Marketing
- School-Other
- School-Postsecondary/Private
- School-Postsecondary/Public
- School-Secondary/Private
- School-Secondary/Public
- Theme/Sports Park
- Other

**Highest Education Completed:**

- High School/GED
- Culinary Certificate Program
- Associate's Degree
- Bachelor's Degree
- Master's Degree
- Doctorate
- Other

**Your Culinary Training:**

- Apprenticeship Program
- Certificate Program
- High School Culinary Program
- Military
- On the Job
- Other College or University
- Private Culinary College
- Public Culinary College
- None
- Other

**Your Purchasing Role:**

- Directly Responsible
- Influence Decisions
- None

**I Perform This Role for the Following Products (check all that apply):**

- Beverage
- Equipment
- Food
- Tabletop
- Apparel
- None

**Annual Revenue/Sales Volume:**

- Under \$200K
- \$200K - \$299K
- \$300K - \$499K
- \$500K - \$1 million
- \$1 - \$5 million
- Over \$5 million
- Don't Know

**Annual Food Purchase Volume:**

- Under \$50,000
- \$50K - \$150K
- \$150K - \$300K
- \$300K - \$1.5 million
- Over \$1.5 million
- Don't Know

**Current Position:**

- Apprentice
- Baker
- Banquet Manager
- Bar Manager
- Broker/Sales Representative
- Catering Director
- Consultant
- Cook
- Dietitian
- Educator
- Executive Chef
- Food/Beverage Manager
- General Manager
- Inspector
- Kitchen Manager
- Owner
- Pastry Chef
- Personal Chef
- Private Chef
- Research Chef
- Restaurant Manager
- Retired
- Sous Chef
- Student
- Unemployed
- Wine Steward/Sommelier