



# 2012 ACF award application



## U.S.A.'s Chef of the Year™ Award

APPLICATION DEADLINE  
OCTOBER 31, 2011

# 2012

# award application



## general application guidelines

- Nominees' region is determined by chapter affiliation. In the event you are a national member your region will be determined by home address of record.
- Military nominees' region is determined by location of duty station.
- Nominees may not apply for more than one regional award in any given year.
- All documentation must be submitted on 8.5" x 11" paper.
- Do not submit original documentation as it will not be returned.
- When submitting copies of articles or awards send no more than 3-5 of the most recent, not to exceed 15 pages total.
- Deadline is a received by date, not a postmarked by date.

## awards selection committees

ACF will have an awards screening and selection committee appointed by the ACF National President for each award. The committees will determine eligibility of candidates and select the semi-finalists or regional winner. **All decisions made by the selection committee are final and binding.**

Each Awards Selection Committee consists of four members, one from each region. Committee members are current ACF members in good standing, are not nominated for an award in the year they serve and do not participate in the selection of candidates from their home region.

Chef, Pastry Chef and Student Chef of the Year will be coordinated by a member of the Culinary Competition Committee. The competition committee representative does not have a vote, but will provide technical or educational advice as necessary.



# U.S.A.'S **chef** OF THE YEAR™

SPONSORED BY UNILEVER FOOD SOLUTIONS™

## award objective

The Chef of the Year award recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person has demonstrated the highest standard of culinary skills, advanced the cuisine of America, and given back to the profession through the development of students and apprentices.

## candidate eligibility

Candidate should have extremely high standards, possess a high degree of culinary skill, and be known for the cooking of American regional cuisine. Candidate must:

1. Hold the equivalent of a sous chef or higher in a full-service dining operation, (i.e., restaurant; private, public or country club; hotel or resort; cruise-line restaurant; or a culinary school fine-dining restaurant where the person is the sous chef or executive chef instructor responsible for dinner service);
2. Be based in one location with a minimum of 50 percent hands-on cooking responsibility;
3. Have a minimum of three years full-time employment in the culinary industry;
4. Be a United States citizen or have a permanent resident green card; and
5. Not have applied for any other regional or national award.

NOTE: Past regional winners may reapply after 5 years. Past national winners cannot reapply. Nominees chosen to compete at a regional conference must wait one year between nominations. Nominees not chosen to compete may apply annually.

## application guidelines

The complete nomination package must include:

- A completed application form;
- A professional résumé and biography of the candidate not to exceed two pages;
- A one-page profile of the candidate's operation;
- Any articles or awards received by the chef or operation;
- Recipes and photos for a three-course meal menu (soup, appetizer, main plate);
- A letter of commitment from the candidate agreeing to attend his or her respective regional conference and the national convention, if selected; and

- A high resolution, digital, color photograph of candidate in white chef's coat. The digital photograph must meet the following requirements: 300 dpi (dots per inch) in a .tif or .jpeg format, and at least 1200 by 1600 pixels. Picture can be emailed to [events@acfcchefs.net](mailto:events@acfcchefs.net) or submitted on a CD.

Candidates will provide all needed materials for the application and selection process before the deadline. Applications received after the deadline will be returned to the candidate for submission the following year.

## selection process: regional

All nomination packages will be reviewed by a selection committee. Up to four candidates may be chosen by the selection committee to compete. Committee decisions are final.

Each semifinalist will participate in a Category K competition. A panel of judges will select the winner based on cooking skills, menu taste and professionalism. The first place recipient will be declared the regional winner.

Regional winners will be announced at each regional conference Awards Gala. These finalists will advance to the national competition.

## selection process: national

The regional winners will participate in a cooking competition at the national convention for a panel of judges.

The national winner will be announced at ACF's national convention during the President's Grand Ball.

NOTE: Schedule conflicts will not be accommodated.

**APPLICATION MUST BE RECEIVED BY  
OCTOBER 31, 2011**

**Mail To: American Culinary Federation | Attn: Awards  
180 Center Place Way | St. Augustine, FL 32095**



# chef OF THE YEAR

## APPLICATION FORM

### personal information

Full Name \_\_\_\_\_

Home Address \_\_\_\_\_

City, State & Zip \_\_\_\_\_

Phone \_\_\_\_\_ Email \_\_\_\_\_

I am a citizen of the United States or have a permanent resident green card.

### employment information (current employment)

Name of Establishment \_\_\_\_\_

Your Position/Title \_\_\_\_\_

Address \_\_\_\_\_

City, State & Zip \_\_\_\_\_

Business Phone \_\_\_\_\_ Email \_\_\_\_\_

### professional accomplishments | awards

Please list your top three professional accomplishments or awards:

1. \_\_\_\_\_

2. \_\_\_\_\_

3. \_\_\_\_\_

I hereby certify that the information I have submitted is correct. Furthermore, I grant permission to the American Culinary Federation and its subsidiaries to use the information included in my application in print and electronically for promotional purposes, which may include video and/or photography. I understand that I will not be compensated and that I may not be notified of each use.

Also, I agree that all decisions made by the selection committee are final and not subject to appeal.

\_\_\_\_\_  
Candidate's Signature

\_\_\_\_\_  
Date



### PRIZE PACKAGE – PROVIDED BY UNILEVER FOOD SOLUTIONS™

#### REGIONAL WINNERS RECEIVE:

- Silver medallion in the theme of the award
- One round-trip, coach air fare to National Convention
- Five nights lodging at the host hotel
- One full convention registration

#### THE NATIONAL WINNER RECEIVES:

- Gold medallion and plaque in the theme of the award (plaque will be shipped after the convention)
- \$5000 cash prize

# 2012 acf award

## SPONSORS



# 2012 events series

## SCHEDULE

