



2012 ACF award application



Pastry 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.



pastry chef OF THE YEAR

award objective

The ACF Pastry Chef of the Year award recognizes a pastry chef who has displayed a passion for the craft, has an accomplished reputation in the pastry field, and has given back to the profession through the education of others by sharing skills and knowledge.

candidate eligibility

Candidate should have a high degree of creativity, talent, and passion, and be well versed in the many disciplines of the pastry profession. Candidate must:

1. Be a pastry assistant or higher, or be a pastry and baking instructor;
2. Have a minimum of three years full-time employment in the culinary industry;
3. Be a United States citizen or have a permanent resident green card; and
4. 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 candidate, not to exceed two pages;
- Recipes and photos for three pastries (one plated dessert, one cake, and one show piece);
- Any articles or awards received by the pastry chef;
- 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@acfchefs.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 Category P1 hot dessert competition. A panel of judges will select the winner based on 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 four regional winners will participate in a competition and prepare selected desserts and pastry work 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**



pastry 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

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

