

CHEFPERTISE

GUIDE



A P P L I C A T I O N

The American Culinary Federation (ACF)'s Chefpertise Guide highlights certified chefs and their culinary specialties. This valuable resource is a searchable tool on ACF's website www.acfchefs.org/chefpertiseguide, and is used by the media when seeking expert sources for interviews, TV appearances and cooking demonstrations, and by communities throughout the U.S. in search of qualified chefs for community initiatives and educational events.

CONTACT INFORMATION

To apply, you must be a Certified Chef de Cuisine® or higher.

Full name: _____ ACF ID#: _____

ACF certification level(s): _____

Home address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

EMPLOYMENT INFORMATION

Name of establishment: _____

Title: _____ Phone: _____

Work address: _____

City: _____ State: _____ Zip: _____

E-mail: _____ Company website: _____

AREA(S) OF EXPERTISE

Please select your area of expertise (no more than three) that you have at least three years experience in.

- | | | | |
|--|---|--|---|
| <input type="checkbox"/> Apprenticeship | <input type="checkbox"/> Culinary history | <input type="checkbox"/> Hors d'oeuvres | <input type="checkbox"/> Running a restaurant |
| <input type="checkbox"/> Artisan cheeses | <input type="checkbox"/> Ethnic fusion cuisine | <input type="checkbox"/> Hospital cooking | <input type="checkbox"/> Sauces |
| <input type="checkbox"/> Artisan liquor | <input type="checkbox"/> Farm-to-table | <input type="checkbox"/> Ice carving | <input type="checkbox"/> Savory desserts |
| <input type="checkbox"/> Barbecue | <input type="checkbox"/> Fine dining | <input type="checkbox"/> International cuisine
<i>(note region/country)</i> | <input type="checkbox"/> Seafood |
| <input type="checkbox"/> Breakfast/brunch | <input type="checkbox"/> Food allergies | _____ | <input type="checkbox"/> Soups |
| <input type="checkbox"/> Butchery | <input type="checkbox"/> Food-and-beer pairing | <input type="checkbox"/> Kids cooking classes | <input type="checkbox"/> Sous vide |
| <input type="checkbox"/> Cake decorating | <input type="checkbox"/> Food-and-wine pairing | <input type="checkbox"/> Kosher cuisine | <input type="checkbox"/> Smaller portions |
| <input type="checkbox"/> Casino and hotel | <input type="checkbox"/> Food costs and
inventory management | <input type="checkbox"/> Locally grown produce | <input type="checkbox"/> Specialty foods <i>(be specific)</i> |
| <input type="checkbox"/> Catering | <input type="checkbox"/> Food trucks/mobile cooking | <input type="checkbox"/> Locally sourced meats | _____ |
| <input type="checkbox"/> Charcuterie | <input type="checkbox"/> Food styling | <input type="checkbox"/> Menu development | <input type="checkbox"/> Sugar pulling |
| <input type="checkbox"/> Childhood nutrition | <input type="checkbox"/> Food safety/sanitation | <input type="checkbox"/> Molecular gastronomy | <input type="checkbox"/> Sustainability |
| <input type="checkbox"/> Chocolate | <input type="checkbox"/> Gardening | <input type="checkbox"/> Nutrition | <input type="checkbox"/> Utilizing the whole animal |
| <input type="checkbox"/> Club and resort chefs | <input type="checkbox"/> Gourmet sandwiches | <input type="checkbox"/> Pastry arts | <input type="checkbox"/> Vegetarian cuisine |
| <input type="checkbox"/> Cookies | <input type="checkbox"/> Gluten-free cooking/
cooking for food allergies | <input type="checkbox"/> Regional cuisine | <input type="checkbox"/> Volume dining |
| <input type="checkbox"/> Cooking for diabetics | <input type="checkbox"/> Healthy cooking | <input type="checkbox"/> Research chefs | <input type="checkbox"/> Other <i>(please describe)</i> |
| <input type="checkbox"/> Cooking for seniors | <input type="checkbox"/> Holiday entertaining | <input type="checkbox"/> Restaurant equipment | _____ |
| <input type="checkbox"/> Culinary competitions | | <input type="checkbox"/> Restaurant start-up | _____ |
| <input type="checkbox"/> Culinary education | | | |

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APPLICATION

EXPERTISE INFORMATION

Please keep all replies short. All responses should correspond to expertise area(s).

Note any interview experience (newspaper, radio, TV, public speaking, etc.):

In two or three bullet points, note any related awards, articles, blogs or books written on expertise topic, research completed, classes taught, etc.:

In a few sentences, summarize your culinary experience (where you received your culinary training, places you have worked, number of years in the industry, etc.):

What is unique about you? Include any interesting facts, hobbies, other passions or affiliations:



PLEASE SEND:
1. Application
2. High-res headshot
3. Resume or bio

American Culinary Federation, Inc.
Attn.: Patricia Carroll, Director of Communications
180 Center Place Way
St. Augustine, FL 32095
E-mail: chefpertime@acfchefs.net
Fax: (904) 825-4758, Attn.: Patricia Carroll



I hereby certify that the information I have submitted is correct. Furthermore, I grant permission to the American Culinary Federation to use the information included in my application in print and electronically for promotional purposes. I understand that I will not

be compensated for interviews arranged as a result. I commit to do my best to be available for media interviews when requested if my schedule permits. I understand ACF has the right to decide who will be included in the Chefpertise Guide.

APPLICANT'S SIGNATURE: _____ DATE: _____