

NATIONAL CULINARY REVIEW

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The Standard of Excellence for Chefs

SEPTEMBER/OCTOBER 2021

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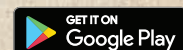
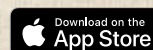
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NATIONAL CULINARY REVIEW

Editor-in-Chief
Amelia Levin

Creative Services Manager
David Ristau

Graphic Designer
Armando Mitra

Advertising and Event Sales
Eric Gershowitz
Jeff Rhodes

Director of Marketing and Communications
Alan Sterling

American Culinary Federation, Inc.

6816 Southpoint Parkway • Ste 400 • Jacksonville, FL 32216
(800) 624-9458 • (904) 824-4468 • Fax: (904) 940-0741
ncr@acfchefs.net • ACFSales@mci-group.com • www.acfchefs.org

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American Culinary Federation
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President's Message | Un Mensaje Del Presidente



Hello, fellow ACF members and friends!

I am so excited to kick off the start of a fresh new future following an energizing national convention. It was amazing to attend our first in-person event after nearly two years and to reconnect with my dear friends and peers while making new ones.

First, allow me to introduce myself. As an introverted teenager from Chicago, I had a long row to hoe to be proficient in the culinary arts! I thank El Centro College

in Dallas, where I completed an ACF apprenticeship, and the many mentors who helped train and uplift me over the course of my many years in the industry.

Currently, I own my own catering, personal chef and consulting business called Culinary Concepts, LLC, based in Charleston, South Carolina – my home for most of my adult life. During my career, I have worked as an executive pastry chef in hospitality, health care and corporate settings, and I have served as an adjunct professor at Trident Technical College and Johnson & Wales University, both in Charleston.

I am a longtime active member of the ACF and most recently served as Vice President, Southeastern Region for the past two terms. I am proud to say I'm known for my regular conference calls with regional (and other) members, especially during the pandemic, when we all needed a place to connect and converse. Town hall calls will be forthcoming, as I want to keep communicating as much as possible with members.

My main goal as ACF president is to focus on uplifting and inspiring our future leaders. As a young chef, many times I felt lost and intimidated by chefs with different accents and tall white hats. I understand the fear, lack of knowledge and need for more representation. This should not define the student chef experience.

I alone can't do it all; now is the time for all of us and our student chefs to take an active role in our careers and in our federation. For those who want to grow your chapter, now is the time. If you care about this federation and want to strengthen its legacy for chefs coming up through the ranks, now is the time to build those bridges and erase any gaps.

In the short term, I have some fun ideas planned for how to engage members, including using video and social media. I am also pushing for a bylaw change to get our student members a full vote. I also plan on helping the ACF team recruit a diverse field of presenters for our events and other educational programs. In addition, our regional vice presidents may need your help in securing a location to host regional competitions. Please feel free to reach out to them with any ideas for hosting a successful event.

Over the long term, some initiatives I have planned are to aid and assist members with life outside of the kitchen by providing information about grants and loans, mental health, nutrition, positivity and more. I am also focused on growing our entry-level and mid-career membership base, in addition to the student base.

This year has already been full of positive changes and pivots, and we have only just begun. The ACF board, other ACF leaders and I have come together and are ready to get to work for the betterment of us all. Join us!

Cheers to new beginnings,

Kimberly Brock Brown, CEPC, CCA, AAC
National President, American Culinary Federation



Contact me at chefkbb@acfchefs.org or follow me on Instagram [@chefkimberlybrockbrown](https://www.instagram.com/chefkimberlybrockbrown) and facebook [@chefkimberlyepicurean](https://www.facebook.com/chefkimberlyepicurean)

¡Hola, compañeros y amigos de ACF!

Estoy feliz de dar inicio a un nuevo futuro después de una convención nacional que nos recargó de energía. Fue increíble asistir a nuestro primer evento presencial después de casi dos años, donde pude volver a ver a mis queridos amigos y compañeros y conocer a personas nuevas.

Primero, permítanme presentarme. ¡Como buena adolescente introvertida de Chicago, yo tenía un largo camino que recorrer para dominar las artes culinarias! Agradezco a El Centro College de Dallas, donde completé la capacitación de ACF, y a los muchos mentores que ayudaron a capacitarme y elevarme a lo largo de mis años como profesional en la industria.

Actualmente soy dueña de mi propio negocio de catering, chef personal y consultoría, llamado Culinary Concepts, LLC, con sede en Charleston, Carolina del Sur, mi hogar durante la mayor parte de mi vida adulta. Durante mi carrera, trabajé como pastelera ejecutiva en hotelería, atención médica y entornos corporativos, y me desempeñé como profesora adjunta en Trident Technical College y Johnson & Wales University, ambas instituciones en Charleston.

Soy miembro activo de ACF desde hace mucho tiempo y recientemente me desempeñé como Vicepresidenta de la Región Sudeste durante los dos últimos mandatos. Me enorgullece decir que soy conocida por las teleconferencias regulares que mantengo con miembros regionales (y otros), especialmente durante la pandemia, cuando todos necesitábamos un lugar para conectarnos y conversar. En el futuro próximo llevaremos adelante foros abiertos, ya que quiero seguir en contacto con los miembros tanto como sea posible.

Mi principal objetivo como Presidenta de ACF es centrarme en elevar e inspirar a nuestros futuros líderes. Cuando era una chef joven, muchas veces me sentí perdida e intimidada por chefs con diferentes acentos y enormes sombreros blancos. Entiendo el miedo, la falta de conocimiento y la necesidad de contar con una mayor representación. Esto no debería definir la experiencia de un estudiante de cocina.

Pero yo no puedo hacerlo sola; este es el momento para que todos nosotros y nuestros estudiantes de cocina desempeñemos un rol activo en nuestras carreras y en nuestra federación. Para aquellos que quieren hacer crecer su delegación, este es el momento. Si les interesa esta federación y desean fortalecer su legado para los nuevos chefs que ascienden de rango, este es el momento de construir esos puentes y eliminar cualquier brecha.

A corto plazo, tengo planeadas algunas ideas divertidas para incentivar la participación de los miembros, entre ellas el uso de videos y redes sociales. También estoy trabajando para lograr la modificación de los estatutos de manera que nuestros estudiantes miembros tengan un voto completo. También planeo ayudar al equipo de ACF a seleccionar un equipo diverso de presentadores para nuestros eventos y demás programas educativos. Además, nuestros vicepresidentes regionales podrán necesitar su ayuda para reservar una sede para las competencias regionales. No duden en comunicarse con ellos si tienen ideas para organizar un evento exitoso.

A largo plazo, tengo planeadas algunas iniciativas para ayudar a los miembros con la vida fuera de la cocina, ofreciendo información sobre subvenciones y préstamos, salud mental, nutrición, positividad y más. También estoy enfocada en aumentar nuestra base de miembros de nivel inicial y de mitad de carrera, además de la base de estudiantes.

En lo que va del año ya hemos visto numerosos cambios positivos y giros, y apenas hemos comenzado. La junta de ACF, otros líderes de ACF y yo nos hemos reunido y estamos listos para trabajar por el bien de todos. ¡Acompañennos!

Salud, por los nuevos comienzos,



Kimberly Brock Brown, CEPC, CCA, AAC
Presidente Nacional, American Culinary Federation

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15. Extent and Nature of Circulation

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b4. Paid Distribution by Other Classes of Mail Through the USPS: 0

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d4. Free or Nominal Rate Distribution Outside the Mail: 110

e. Total Free or Nominal Rate Distribution: 110

f. Total Distribution: 2,533

g. Copies Not Distributed: 15

h. Total: 2,548

i. Percent Paid: 95.66%

15. Extent and Nature of Circulation

No. Copies of Single Issue Published Nearest to Filing Date

a. Total Number of Copies: 2,500

b1. Mailed Outside-County Paid Subscriptions: 2,300

b2. Mailed In-County Paid Subscriptions: 16

b3. Paid Distribution Outside the Mails Including Sales Through Dealers and Carriers, Street Vendors, Counter Sales, and Other Paid Distribution Outside USPS: 0

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d2. Free or Nominal Rate In-County Copies: 0

d3. Free or Nominal Rate Copies Mailed at Other Classes Through the USPS: 0

d4. Free or Nominal Rate Distribution Outside the Mail: 110

e. Total Free or Nominal Rate Distribution: 110

f. Total Distribution: 2,426

g. Copies Not Distributed: 15

h. Total: 2,441

i. Percent Paid: 95.46%

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a. Paid Electronic Copies: 12,150

b. Total Paid Print Copies + Paid Electronic Copies: 14,466

c. Total Print Distribution + Paid Electronic Copies: 14,576

d. Percent Paid: 99.24%

16. Electronic Copy Circulation

No. Copies of Single Issue Published Nearest to Filing Date

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b. Total Paid Print Copies + Paid Electronic Copies: 14,466

c. Total Print Distribution + Paid Electronic Copies: 14,576

d. Percent Paid: 99.24%

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Alan Sterling, Director of Marketing and Communications

American Culinary Federation, Inc.

01-Sep-21

What's Cooking on [WeAreChefs.com](https://www.WeAreChefs.com)

Visit [WeAreChefs.com](https://www.WeAreChefs.com), the official content hub for the American Culinary Federation, to read online exclusive articles, including industry trends, interviews, COVID-19 coverage, recipes and more.

ACF ChefsForum Webinar Series

The ACF ChefsForum Webinar Series has been a smashing success, with high attendance each session. Enjoy everything from a discussion about Modernist Cuisine and a live tour of The Cooking Lab in Bellevue, Washington, to an educational session on cooking with cannabis and demos on produce carving and beekeeping — with more planned for the coming months. Missed a webinar? All recorded sessions are available online.

Photos and Video from the 2021 ACF National Convention

Relive all the fun that was had in August in Orlando! Check out photos from the sessions, President's Ball, awards presentations, competitions and more. You can also see recorded live videos and other photos on Instagram ([@acf_chefs](https://www.instagram.com/acf_chefs)), and we're now live on Tik Tok, same handle!

Chef Profiles

NCR's ACF Chef Profile column regularly features member success stories, but there is so much more to share outside of the magazine's bimonthly issues. Visit [WeAreChefs.com](https://www.WeAreChefs.com) to read more about your fellow members and their work and careers.

THE CULINARY INSIDER

The Culinary Insider, the ACF's bi-weekly newsletter, offers timely information about events, certification, member discounts, the newest blog posts, competitions, contests and much more. Sign up at [acfchefs.org/tci](https://www.acfchefs.org/tci).

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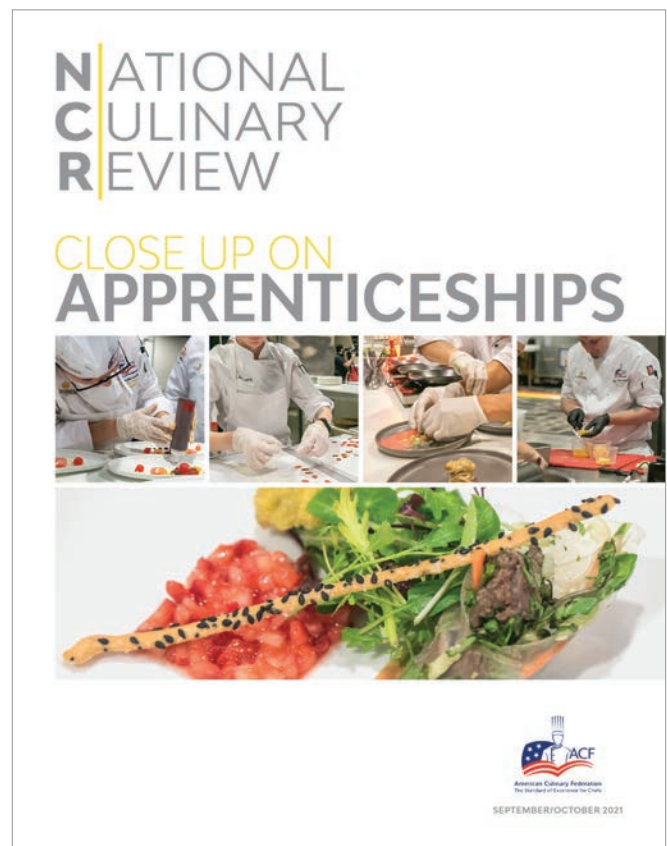
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Twitter question of the month:

What is your favorite fall fruit or vegetable?

Tweet us your answer using the hashtag [#ACFasks](https://twitter.com/hashtag/ACFasks) and we'll retweet our favorites.



ACF's Online Learning Center

Check out ACF's Online Learning Center. There you'll find NCR quizzes, videos of educational sessions from ACF events, practice exams for certification and more. Visit [learn.acfchefs.org](https://www.learn.acfchefs.org) to get started.



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NEWS BITES

See You In Las Vegas!

The 2022 ACF National Convention will be held July 10-14, 2022, at Caesars Forum in Las Vegas. Be part of the biggest annual gathering of chefs, culinary students and foodservice professionals in the United States. Full registration includes a program badge with access to all one-hour seminars and cooking demonstrations, general sessions, the trade show featuring an array of products and exhibitors, networking breaks, meals and social functions — including the President's Grand Ball, which wraps up the jam-packed week. Registrants will also earn 23 Continuing Education Hours (CEHs) for attending the convention. Note: the Board of Governors meeting and dinner will be held July 10, with the main convention kicking off the next day. Register today at acfcchefs.org/events.



October 16 is Childhood Nutrition Day!

Celebrate ACF's Childhood Nutrition Day on Oct. 16 and during the entire month to help spread awareness about the need for education about proper nutrition and obesity issues. Since the campaign's launch in 1995, thousands of chefs across the nation have participated in events within their local communities to feed hungry children and foster and promote awareness of proper nutrition. Help raise the awareness: post your healthy, kid-friendly recipes on social media, prepare a healthy dish on Facebook live or Zoom or partner with a local school and offer to host a virtual demo. Don't forget to tag @ACFChefs and share your virtual posts and events with chefandchild@acfcchefs.net to be a part of the impact. To learn more, visit acfcchefs.org/ChildhoodNutritionDay.

Heard on the Chef's Table Forum

"John F. Kennedy famously said, 'Ask not what your country can do for you. Ask what you can do for your country.' We all know what ACF can do for a chef's career. I believe that is the reason we are members. We know ACF provides value to ourselves and our careers, and therefore, we want to be part of it. But I would like to ask all of us, what are WE doing for ACF? Allow me to tell you a quick story. We recently opened some culinary positions at work. During one of our interviews, we asked a young cook who had recently graduated from an approved ACF apprenticeship program why he wanted to join our team. His answer made me feel good. He said, 'Well, I want to grow as a cook, and I know that being involved in ACF can help me do that. I want to learn, grow, be involved, compete and move up the certification ladder. I know you are very involved in ACF, and I know you can help me get involved. So, working for you is a good move for my career.' Great answer, right? He believes ACF can help him and wants to be in a kitchen that believes in ACF.

I will challenge you to ask yourselves: How many members are YOU bringing to ACF? The board members can only bring so many members. Membership is, and should be, a grassroots effort. Are we telling everyone who will listen that we want them to join ACF? There is only so much the board members can do for ACF. We, the members, need to do the rest.

Make a difference. Be the solution."

Written by **Executive Chef L. Fernando Mojica, CEC**, Degrees Restaurant, Columbus State Community College, Columbus, Ohio, lmojica@csc.edu



Chef L. Fernando Mojica, CEC

Salut

Bishop State Community College in Mobile, Alabama, recently had 22 students join ACF, five of whom graduated this summer as Certified Culinarians.

Tammy Jordan, president of **Fruits of Labor**, recently signed a long-term lease in West Virginia extending the operation of her cafe/bakery and nonprofit foundation that employs recovering drug addicts. Its “Seeds of Hope” and “Seeds of Recovery” programs train women and youth for careers in the culinary arts, and according to published reports, 85% of employees graduate with a Culinary and Agricultural Training Certificate, which is ACFEF-approved.

The ACF Professional Chefs Association of South Jersey presented a series of awards at a dinner held this summer in lieu of the association’s annual Presidents Charity Scholarship Ball, which was canceled last year due to the pandemic. Immediate National Past President Tom Macrina, CEC, CCA, AAC, was able to attend and awarded Chef Luigi Baretto CEC, AAC, HOF, the Presidential Medallion. Other award recipients included:

- **Chef Fredrick Belfus** (Chef of the Year)
- **Chef Lori Casas** (Pastry Chef of the Year)
- **Chef Maggie Fearheller** (Member of the Year)
- **Chef Patricia Kelly McClay, CEC, CCE** (in honor of her retirement)
- **Chef David Goldstein, Chef Kelsey Jackson and Merion Caterers** (Presidential Awards)
- **Kim Dirk** (Purveyor of the Year)
- **Michael and Kimmie D’Angelo** (Humanitarian Award)
- **Chef Robert Walljasper, CEC, CCE, AAC** (Chefs Helping Others Award)



It is with sad news that we report **Chef Richard Naglich CEC, AAC**, has passed away. As president of the Chicago Chefs of Cuisine from 2006 to 2010, Chef Naglich helped host a Central Regional ACF convention. He was a member of the American Academy of Chefs and was known by friends as a “Prime Meat Man” at heart. Chef Naglich raised two girls on his own.

The Center for the Advancement of Foodservice Education presented awards to 10 secondary and postsecondary culinary educators, including ACF members **Chef Jennifer Denlinger, Ph.D.**, of Valencia College in Kissimmee, Florida, and **Chef Wook Kang** of the Kendall College of Culinary Arts and Hospitality Management at National Louis University in Chicago. The chefs received the Green Award (co-sponsored by United Soybean Board) and the Innovation Award (sponsored by Idaho Potato Commission), respectively.

THE NEXT ERA OF RESTAURANT RECRUITMENT

Four Ways to Find and Keep Employees // By Samantha Lande

Restaurants across the country are back open, and diners are packing once-sparse locales. As COVID-19 wanes, the return to packed dining rooms is here, but one issue remains: staffing. While patrons may be ready to return to their favorite eateries, many restaurants are struggling to fill both front- and back-of-house positions to meet the new demand.

The problem is prevalent across the country. According to a study conducted in May by the National Restaurant Association, 72% of restaurant operators said recruiting and retaining employees was their top operational challenge. In April, a job openings and labor turnover report from the U.S. Department of Labor showed that openings in the accommodation and food services increased by 349,000 jobs. Some of that can be linked to an increased need for staff, but the rest is that there simply is not enough staff to be had.

“A few million people left the industry to do other things like work in an Amazon warehouse or a grocery store,” says **Jay Bandy** of Goliath Consulting. “There’s a smaller pool to work from.” For some, the expanded unemployment benefits put in place during the pandemic have been a reason to stay out of the workforce. Although more people may return to hospitality when the added benefits run out, restaurants need to rethink both their hiring and retention strategies. Here’s how to do it.

EXPAND YOUR APPLICANT POOL

Gone are the days when restaurants could only hire very experienced staff, says **Karen Browne**, chief executive officer of One Off Hospitality restaurant group in Chicago. “This is something we’ve seen in many other industries,” she says. “Take tech, for example. What did big tech

companies do? They hired smart people and taught them the how-tos of the organization.”

Bandy agrees, acknowledging that restaurants, at least in the interim, will need to look to younger, entry-level employees — searching at places like tech schools and universities while continuing to post on job boards and social media.

But that doesn’t mean you should sacrifice the quality of people you want on your team.

“Make your job descriptions clear and concise with language about the culture and behaviors you are seeking from your employees,” Bandy says.

MAKE THE HIRING PROCESS EASIER

When hiring needs become overwhelming, it’s not always a priority to stick to a set hiring and training process, especially for general managers who have a host of other responsibilities in organizations that don’t have HR teams. If you find a great candidate during the hiring process, don’t delay — there are a lot of restaurant jobs to be had, and the candidate will find another one.

With so many software options available to send automatic text messages, Bandy says, or to keep restaurants on task during this process, leveraging this type of technology for hiring is almost a no-brainer. The most important step? Making sure you stick to the dates you relay to your candidate.

“You have to have a fluid process moving from step to step and close them quickly,” Browne says. “Gone are the days of saying, ‘We will get back to you soon.’”

BOOST YOUR BENEFITS

The hospitality industry has been notorious for long hours, low wages, and in some cases, the lack of a career path. The current



Left to right: Karen Browne (credit: Isabelle Langheim), Arlene Spiegel and Jay Bandy.

generation knows it has options both in and out of the hospitality industry, and restaurants must evolve to meet these needs.

This is something One Off Hospitality is really working on, Browne says. The restaurant group offers a robust health care program that includes complimentary access to the Calm meditation app, as well as more formalized training around leadership and job skills. One Off Hospitality is also putting together a series of relevant classes, like how to invest in a college savings plan or how to purchase your first home.

Consultant **Arlene Spiegel** of Arlene Spiegel & Associates advises her clients to look at offering a better quality of life.

“With restaurants shortening their hours of operation and simplifying menus, they can offer more flex time to chefs and allow for managers to work part time from home,” she says.

Browne agrees. “Do employees really need to work super long shifts?” she asks. “Why not have more employees work less hours for better work-life balance? Meet your employees where they are at.”

And don’t forget about payment.

“Be competitive – don’t pay people \$12 when \$15 is the going rate – pay appropriate and give raises based on performance,” Bandy says.

OFFER MORE INCENTIVES

Sometimes you need a little extra help while you are building out training programs or re-shifting staff. Some owners are offering incentives — both to new hires and current employees — for additional motivation. Although responses have been mixed on signing bonuses, some restaurateurs are getting creative with incentives that are much more valuable than a few hundred dollars.

Spiegel says she is seeing owners reach out to highly valued staff and/or potential recruits to offer to pay for relocation fees, contribute to rent for a few months and even pay for tutors for children.

New York City chef and restaurateur Lamia Funti, who owns Lamia's Fish Market and Omar's Kitchen and Rum Bar, also owns a property at the Igloo Beach Lodge in Costa Rica. She offers employees the opportunity to stay at her property if they work for her restaurants for a year.

“Since we were faced with the sudden reopening of New York City with no staff whatsoever,” she says, “I thought why not take advantage of having Igloo Beach Lodge and offer a complimentary stay to applicants who sign on and stay with us. We also offer complimentary dinners and activities to reward employees for a job well done.”

Which incentive has been the most successful? Offering current employees bonuses for recruiting staff. This has worked in industries outside of hospitality, and it’s often the most fruitful use of bonus money.

Browne says about 40% of new employees at One Off Hospitality come from referrals from current employees, “with the industry average being about 20%.” These incentives help not only with recruitment but also retention.

Bandy has seen similarly great results. “[Current employees] will recruit people like them who have similar behaviors and are likely already working in the industry,” he says. “Those people typically stay on board longer.”

Samantha Lande is a freelance writer based in Chicago. Her work has appeared in Food Network magazine, Chowhound.com, Time Out and other local and national publications.

ACF CHICAGO CHEFS

Nearly a century of ACF history resides in the Windy City // By Amelia Levin

The ACF Chicago Chefs chapter has a long, rich history dating back to the early 1920s. It all started with the Chicago Chefs of Cuisine, an association that was founded in 1925 and included many chefs who had been working in the city and forming other networking groups since at least the early 1900s.

An important turn in the chapter's history happened on Oct. 12, 1927, when the world-renowned Culinary Master Chef Auguste Escoffier visited Chicago and the Chicago Chefs of Cuisine presented him with a lifetime honorary membership. Just two years later, that group became part of the ACF.

In the early years, the Chicago association served as an employment and chef's reference office, but as time went on, ACF Chicago Chefs has had a major role in sculpting the landscape of what is now considered a culinary mecca in the Midwest and even in the world.

At one point, the chapter boasted more than 300 members. That number has dwindled, in part due to the pandemic, but chapter President **Don Zajac** says the spirit and strength of the chapter is still as strong as ever. Members represent all segments of the industry, from restaurants and hotels to private clubs, caterers, casinos, contract foodservice and culinary education. Many manufacturer, supplier and vendor partnerships have been forged over the years.

Members have received multiple accolades and awards, many have been inducted into the American Academy of Chefs (AAC), ACF's honor society. Honorary members have included the legendary **Chefs Auguste Escoffier, Janos Kiss, Charlie Trotter, Jimmy Bannos, Rick Bayless, Carrie Nahabedian, Art Smith, John Kinsella**, ACF Immediate Past President **Tom Macrina** and others.

"What's unique about our chapter is that our membership has always held very strong; we are a hard-working group and everyone is extremely passionate about their craft and about the hospitality industry," says Chef Zajac, who is the executive chef

for Thomas Cuisine, Oak Trace Health Center, a senior living community in the northern suburbs of Chicago. "We're very involved as a chapter and invest 100% in everything we do. I believe that we are very inclusive — our members include everyone from dishwashers to cooks to distributors to corporate chefs to teachers and others from all walks of the business."

According to the chapter mission, "ACF Chicago Chefs strives to make a positive impact on the lives of chefs and cooks representing every segment of the foodservice industry, as well as students



Chef John Folse (left) and Chef Mary Gorski (right), vice president of ACF Chicago Chefs.

who aspire to cook professionally. The association promotes camaraderie, learning and sharing within the local culinary community. ACF Chicago Chefs welcomes all foodservice professionals to its ranks so that every member may benefit from the knowledge and experience of his and her peers.”

“Our main goal, of course, is always to grow our membership,” Chef Zajac says. “But the one-on-one contact our veteran members get with student and younger members is also up there in importance.” Chef Zajac says he’s excited to see competitions start up again and looks forward to reengaging with younger generations.

The chapter also has been very active on social media channels — posting job opportunities and communicating about events and other industry happenings — which has helped generate interest. At press time, the chapter had about 800 Facebook followers and 2,000 followers on LinkedIn.

There are a few core values that are the “sauce” of the chapter, Chef Zajac says. First is to provide cutting-edge educational opportunities, along with professional mentoring. “We partner with our suppliers and sponsors to educate, inspire and communicate the outstanding quality and benefits of new products and knowledge,” he says, noting that the chapter also brings in renowned professionals in the field to teach others.

This fall, the chapter will celebrate four honorary women chefs, including **Chef Sarah Grueneberg** as chef of the year and **Chef Meg Galus** as pastry chef of the year. Former restaurateur Ina Pinkney and Mary Kay Bonoma, executive vice president of the Illinois Restaurant Association, will be recognized as legendary chefs of the year.

Fun and entertainment are also part of the Chicago chapter’s core values. During non-pandemic years, the chapter had a reputation for hosting regular social and networking events throughout the Chicagoland area; Chef Zajac hopes to bring that back this year and next. One event Chef Zajac was excited to see again this year was a free pizza party for all members. “Rosario’s Pizza in Roselle rolled out the red carpet for us, and it was great to welcome everyone back without a price tag on it,” he says.

The chapter has a meeting and chef demonstration tentatively set for September to be held at Eli’s Cheesecake in Chicago in conjunction with Smithfield Culinary, a strong ACF sponsor. “We’re also hoping to put something together for Oktoberfest and are working on our annual family holiday party for December,” Chef Zajac says.

During the pandemic, Chef Zajac says, the chapter worked closely with ACF National to get the word out about grants and flexible payments for members; that helped maintain membership numbers. Moving forward, a chapter goal is to

once again be able to offer scholarships to Chicago’s “workforce of tomorrow,” as the budget allows.

Most recently, member **Chef John Kaufmann, CFE, CEC, AAC, HOF**, produced a book documenting Chicago’s legendary chefs and culinarians and the roles played by members of ACF Chicago Chefs and other allied organizations, including the Escoffier Society and Chicago Chefs Hall of Fame. Chef Kaufmann, who now divides his time between Illinois and Texas, is the co-founder and president of the Chicago Culinary Museum and Chefs Hall of Fame, chair of Les Amis d’Escoffier Society of Chicago and AAC Professional Liaisons Committee chair. He spent the last several years collecting historical data, stories and photos for the impressive 400-page tome, tentatively titled “The Chicago Chef,” which is due to be released this fall through self-publishing.

In addition to juicy stories about Chicago chef legends of yore, the book also explores the origins of famous Chicago creations, such as the humble chocolate brownie and garlicky shrimp de Jonghe, which originated from brothers Henri, Pierre and Charles de Jonghe, Belgian immigrants who established the former De Jonghe’s Hotel and Restaurant in the Loop in the late 1800s. “I had the original handwritten recipe from the chef but lost it in a fire in my home in Illinois,” says Chef Kaufmann, who adds that he luckily had a copy to use for the book.

Though the book is not exclusively for or about ACF Chicago Chefs, Chef Zajac says the book will “cover the history of the importance of Chicago in the food scene and in the hospitality industry in general.”

To learn more about the ACF Chicago Chefs chapter, visit acfchicagochefs.org.

Amelia Levin is the editor-in-chief of the National Culinary Review.

WASTE NOT, WANT NOT

Chefs are being creative in how they're reducing food waste // By Amanda Baltazar



A caprese salad in December? Strawberry tart for Valentine's Day? These are big no-nos for many of today's chefs, who are seeking to keep food waste to a minimum.

Morrison Healthcare, part of Compass Group, which runs foodservice accounts nationwide, menus with intention. "It's food with purpose," says **Chef Jeffrey Quasha, CEC, CCA, AAC**, (pictured above) director of retail culinary innovation, who believes any ingredient should be able to be used in at least three dishes.

Critical to keeping food waste low is SKU cross-utilization. To this end, the company recently created six root-to-stem concepts to make sure foods can cross over from one dish to the next. The concepts ensure that every part of the vegetable is used. For example, roasted carrot sriracha hummus has a carrot top garnish; carrot tops are also used in a barbecue carrot salad and carrot tinga tostadas.

To make this easier, Chef Quasha created a recipe database that allows chefs to cross-utilize ingredients from recipes. It also serves as a quick reference point, especially for new R&D.

Since Morrison is a huge entity, the company has the ability to work directly with farmers to grow produce for its foodservice contractors' needs.

Compass also has a program it calls IDP (Imperfectly Delicious Produce), through which the company buys so-called "ugly" produce for products like purees or hummus. "You don't need the A grade veg; the B and C grade are just as good. They're just ugly," Chef Quasha says. "So, you're purchasing with intention and preventing farmers putting those vegetables into landfills."

COVID-19 has had a huge impact on food waste, says Christina Grace, founder of Foodprint Group in Brooklyn, New York. The company audits food waste and helps restaurants implement zero-waste procedures.



Clockwise from top left: Chef Bryce Gilmore, owner of Barley Swine in Austin, Texas; Barley Swine's grouper, miso red potatoes and corn/poblano/shishito relish, with thai herb consomme; The restaurant's snapper with masa miso butter contains fermented pepper relish and grilled greens; Barley Swine's Muscovy duck breast with sunchoke and beet purée, pickled red cabbage and preserved orange duck jus.

The biggest goal, she says, is keeping food out of landfills, because it produces methane, which is 80 times more warming than carbon dioxide during the first 20 years after being produced, according to the Environmental Defense Fund.

“COVID has been terrible, but it has forced so much practicality,” Grace says. “No one despises food waste more

than chefs, and they're creative and their reason for being is to create good food.” For many chefs, upon reopening, she says, “they needed to feel they were making their restaurant a better place.”

Beyond cross-utilization and creativity, another way to reduce food waste, Grace says, is to donate food. “There are opportunities for tax breaks,



Compass Group's team uses carrot in multiple dishes, including for this tostada (top) and in its meat-and-veggie stuffed bao (bottom).



“It’s out of respect for the farmer who took the time to grow and harvest these vegetables,” he says.

Chef Gilmore also makes use of preserving techniques to use up vegetables, from pickling and fermenting to drying vegetables with a dehydrator or over a wood-fired grill. For the latter, he blitzes vegetables into a powder and uses them as a garnish or rehydrates them. “It’s fun

it’s great for community and means someone eats it.”

SHOWING RESPECT

The goal of **Chef Bryce Gilmore** of Barley Swine in Austin, Texas, is to respect all the food he brings into his kitchen. This forces him to be creative, he says, incorporating vegetable stems and leaves in different ways. A recent example was a carrot sherbet made in two parts: One contained pureed carrot, the other featured pureed carrot tops, swirled together for an impressive presentation.

manipulation,” he points out. “We ask what we can do with the same vegetable and get different flavors out of it.”

It’s not just fancy restaurants and facilities that keep waste down. Fast-casual restaurant chain Dig is also doing its part. Dig works directly with farmers and creates dishes with the farmers’ produce in mind, relaunching the menu six times a year to be as seasonal as possible.

Thanks to this, a lot of food is diverted from landfills, including “ugly” vegetables. In 2017, the New York City-based chain rescued 1,156,997 pounds of

blemished veggies. It also partners with growers to create its Rescued Vegetable Salad using a custom blend of “bottom-of-the-bin root vegetables,” according to the company’s website.

CULINARY CROSS-UTILIZATION

Chef Tom Griffiths, CMC, vice president of R&D innovation for meal delivery company Freshly, keeps food waste down by keeping meat portions small — close to 3 ounces — and making vegetables the star of his plates. “As chefs, we need to proactively consider better utilization of foods considered waste in the style of cooking we do and the menus we prepare,” he says, giving as examples using stems, stalks and leaves.

Chef Griffiths is intentional when planning his menus to make sure odds and ends are used. A lot of his versatility, he says, comes from an Urschel machine, which has different planes, allowing for a variety of dices and slices, giving vegetables different looks for different dishes. Anything that can’t be diced or sliced, he says, can be pureed and added to a sauce to thicken it, add flavor or maximize nutrition.

Also key is keeping inventory low and buying more of fewer items. That ensures any vegetables are cross-utilized for different dishes.

Union League Club of Chicago **Executive Chef Michael Ponzio** uses peasant cooking as his inspiration. “We go back to the roots of when there was no choice,” he says. To that end, Chef Ponzio uses stale bread to make ribollita soup or breadcrumbs for meatballs, puts carrot trimmings into braises for flavor and makes stock from vegetable ends. “We need to find more innovative ways to use things,” he says.

He also works closely with farmers. The club bought a plot of land and committed to buying everything grown on it. He asks for what he wants, and the vegetables are allocated to him.



Truffled mushroom steak with spinach and wild grain sauté from Freshly (top); Freshly's homestyle chicken keeps food waste low by featuring small meat portions (bottom).

On top of that, Chef Ponzio recently planted a hydroponic garden inside the club and grows 288 plants every four weeks. “There’s no waste, as I just pick when I need things,” he says. “And if I’m going into a slow month, I don’t plant.”

Chef Ponzio keeps his food waste efforts quiet and subtle, mostly using social media — especially TikTok and Instagram — to let people know what he’s doing. “Diners don’t want to hear the chef is being cheap; they want to hear that the chef is being innovative.”

Amanda Baltazar is a freelance food and restaurant writer who was taught by her thrifty Italian grandmother not to waste anything.

LOVELY LIONFISH

Sourcing this highly sustainable and delicious fish helps the environment, fisheries, chefs and beyond
// by Chef Hari Pulapaka, PhD, WCMC, CEC

If you've never heard of lionfish, now's the time to find out a little more. Lionfish is a highly-invasive species that threatens native fish populations and coral reefs along the Atlantic coast. Since lionfish has few to no natural predators, its populations are growing unchecked. That's why there are little to no restrictions when it comes to catching this wild species. It is literally open season when it comes to lionfish, all year round.

Lionfish must be hand-caught — most of the time by divers who use spears. This method of fishing is better than the trawling method, which can lead to wasteful bycatch and destroy marine ecosystems. That's also why lionfish gets a green light from aquariums and sustainability standards, including Smart Catch, the Marine Stewardship Council (MSC) certification program and Monterey Bay Aquarium's Seafood Watch.

The fish is also tasty and delicious as heck.

I describe lionfish as a mild, semi-flaky whitefish that's similar to snapper but typically smaller in size and with a more buttery flavor. Lionfish cooks fast, so I like to use it for pan-roasted applications and even in ceviche. The nice thing about lionfish is that it has a slightly firmer texture than snapper and other whitefish so it doesn't disintegrate when you cook it on high heat. The meatier,

buttery flavor of lionfish comes from what it eats. A natural predator, lionfish feast on young snapper and grouper and other seafood highly prized for their flavor, like lobster and crab. As a result, the flavor of lionfish is clean, meaty and tasty.

Diners are becoming more curious about lionfish, especially as more chefs serve it on their menus. Doing so can really intrigue guests because you're putting something on their plate that they might not have tried.

Place-based sustainability is the notion that the journey of an ingredient through a food system helps (or doesn't hurt) the environment. A sustainability standard is measured against a multi-layered set of criteria, which can include helping fisheries and local economies benefit. Place-based sustainability focuses on greater equity among diverse stakeholders and is more flexible than other sustainability standards. Sourcing lionfish helps the environment because



Frozen lionfish from a fishmonger in Florida.

it takes an invasive species out of the water. It also helps the divers who catch the fish, the chefs who menu the fish, the fisheries that now have another sellable product and the community at large. With place-based sustainability, everything that is connected is considered.

Lionfish can sometimes cost a bit more because of both the intense labor that's required to source it and how sensitive availability is to weather conditions. But if you can snag some for a decent price, you can charge a bit more for the delicacy — and don't forget to educate your guests about why it's good to consume it.

If you live and work in the Southeast, and especially in the Carolinas, Georgia and Florida, you might have an easier time sourcing lionfish. If you're further away, check with your preferred seafood supplier to see what might be available. Trust me, it's worth the effort.

Chef Hari Pulapaka is the CEO and founder of Global Cooking School, a co-founder of the award-winning Cress Restaurant in DeLand, Florida, and a tenured associate professor of mathematics at Stetson University. The award-winning chef is a regular speaker and champion of sustainable food and seafood. He serves as a strategic advisor for Postelsia, a company that offers solutions for responsible seafood supply chains. His second book, "Dreaming in Spice: A Sinfully Vegetarian Odyssey," came out last year.

Lionfish Ceviche

Recipe by Chef Hari Pulapaka, PhD, WCMC, CEC
Makes 6 servings

Ingredients:

1/2 tablespoon grated ginger
1 garlic clove, minced
1/2 cup freshly squeezed lemon juice
1/2 cup freshly squeezed orange juice
1/4 cup freshly squeezed lime juice
1/2 cup coconut milk
1 medium red onion, thinly sliced
1/2 bunch cilantro, leaves and stems finely chopped
2 jalapeño or serrano peppers, finely chopped (include the seeds if you like it spicier)
1/4 cup first cold-pressed extra virgin olive oil
Orange blossom or other citrus honey, as needed
Kosher salt
Freshly ground black pepper
2 pounds lionfish fillets
Crispy tortillas, freshly fried potatoes or yucca chips

Method:

1. Steep the ginger and garlic in the combined citrus juices in a nonreactive bowl (stainless steel or plastic) for 10 minutes.
2. Add all the remaining ingredients, except for the fish, to the bowl. Find a balance in the flavors so that the acidity is not overpowering by adding more honey, if necessary. Season to taste with salt and pepper. Mix well so that the onions are completely submerged in the juices. Set aside for 20 minutes.
3. Using a sharp knife and long strokes, slice the fish into 1/4-inch-thick slices. Submerge the sliced fish in the ceviche marinade and refrigerate for 10 minutes until the fish is semi-opaque.
4. Serve immediately with crispy tortillas, freshly fried potatoes or yucca chips.



Chef Hari Pulapaka, CEC (pictured in the center), conducts a demonstration on how to prepre lionfish at the Whole Foods in Altamonte Springs, Florida.

MODERN BREAD

Naturally leavened breads and “clean label” versions remain popular today // By Robert Wemischner

During the worst of the pandemic, as bread baking at home became a source of comfort and deliciousness, professionals in the field continued to innovate. As such, for both consumers and chefs, there has been an increased appreciation for super high quality breads that use local grains, natural leaveners and even nutritional enhancement. We caught up with a few notable bakers and pastry chefs to find out the latest in the bread-baking community.

Going Au Naturel

Enlivening the industry further, bakers are sourcing locally grown, fresh-milled grains and other sustainable bread-baking ingredients. “More and more, people are looking for healthier bread options and ‘clean label’ baked products,” says **Chef Jacquy Pfeiffer**, president and co-founder of the French Pastry School in Chicago. “As people become accustomed to reading and understanding nutritional labels, heavily processed baked goods are no longer acceptable, and a demand for healthier options continues to grow. Coupled with this development, bread lovers are also seeking products made from ancient grains such as einkorn, spelt and sorghum.”

Furthermore, Chef Pfeiffer says, over the last few years, consumers have begun to understand and appreciate what sourdough means. “It does not mean a sour or acidic-tasting bread, but rather, bread made with natural leaveners that have the added benefits of complex flavor, longer shelf life and improved digestibility,” he says.

Chicago-based La Fournette follows the model of “clean label” baking, or baking using only natural ingredients and without the use of additives and preservatives. Following European traditions, “We use no preservatives, no dough conditioners or colors,” says **Chef Pierre Zimmermann**, the bakery’s co-owner. La Fournette offers French-style baguettes, boules and other retail and wholesale bakery offerings. “We



Counter-clockwise from top: honey-oat, miche, whole-wheat and ancient grain breads (credit: Auguste Escoffier School of Culinary Arts).

rely solely on natural fermentation for the development of the characteristic flavor, structure and texture of our breads. Soon, we hope to emulate completely the way the previous generations baked bread, using flour with traceability from field to bread, as in my native Alsace.”

The Case About Wheat

Consumers’ search for comfort during the pandemic has made the Keto and low-carb fads less popular, giving rise to a return to traditional wheat-based breads. “In the baking and pastry industry, we are seeing a huge comeback and need for artisan bread,” Chef Zimmermann says. “Gluten-free breads, without that strengthening gluten, won’t hold their shape during the proofing process.” The result is a less-than-quality loaf bread for sandwiches and other needs.

Chef Frank Vollkommer, CMPC, director of culinary industry development for Auguste Escoffier School of Culinary Arts, which has campuses in Colorado and Texas, as well as an online program, is also seeing a return to wheat. “Whole wheat flour is shedding its stigma as a countercultural ingredient, finding its way into this category along with vegetable purees and powders, which add color and nutritive value to the baked goods,” he says.

Stone-ground whole wheat flour is also playing a larger part in the breads at North Shore Boulangerie outside of Milwaukee. “Our customers don’t want newfangled [bread] these days. Instead, they want the oldest, most traditional breads,” says owner Gene Webb, who notes that more traditional breads offer his customers a sense of comfort and security. “Bakeries have traditionally acted as a hub for keeping in touch with friends and neighbors in the community, and the hunger for this aspect will continue post-pandemic. Whether our wholesale arm, at about one-third of our business, allows customers to experience our product in restaurants or buy it from their local market, we wish to be always conscious that the product represents us well and is treated as we do in our retail shop.”

Nutritional Add-Ins

In Chef Pfeiffer’s mind, the future of baking holds much promise. As an example of this optimism, he explains: “We are now experimenting with using something completely new in our baking. It is a non-GMO nutritional fungi protein, which has all essential and non-essential amino acids, plus fibers, oils and micronutrients. We are using the finely ground version



Chef Jacquy Pfeiffer’s Tips for Running a Top-Notch Bakery or Bread-Baking Operation

- Always focus on a small line of products done well.
- Make quality artisan breads using local products as often as possible.
- Promote yourself as a passionate artisan and place emphasis on how much you care about quality ingredients and quality baking.
- Educate your customer about the process behind your products and why it costs more than commercial bread.
- Don’t try to please everyone.
- Invest in quality machinery that allows you to make quality products and simplify your daily production.
- Create an open kitchen or at least a window that shows off your bread baking. Customers are intrigued when artisan bread is prepared right in front of them.
- Work with the community to forge long-lasting relationships with other businesses and customers.
- Offer a consistent product at honest prices that is delivered with outstanding, personalized customer service.



Left: Chef Jacquy Pfeiffer shows a student how to make bread at the French Pastry School in Chicago; Right: a natural sourdough starter.

of this product in a number of baked goods, including breads, pastries and cookies.”

On another innovative and nutritional front, Chef Sébastien Canonne, co-founder of the French Pastry School in Chicago, has partnered with a global company specializing in breads and pastries to launch a line of baked goods for wholesale. “The brand’s recipes are vegan and clean, with a shortlist of simple ingredients and no artificial colorants, additives or preservatives,” he says. “The unique combination of ingredients includes superfoods like spinach, flaxseed and garlic.” The line also features a wide range of bread flavors, including those made with various vegetables, nuts, spices and seeds.

As we emerge from the pandemic, the future is indeed bright for bakers whose products remind us daily just how satisfyingly simple but high quality all foods in our diet can be. If there is a silver lining inside our Zoom-ingrained lives, new teaching and learning modalities are being fueled by innovation and passion, thanks to a growing group of small grain growers, local millers and providers of sustainable, nutritious ingredients around the country. Most importantly, increased opportunities abound for new bakers to enter a field that’s ripe for reinvention and repopulation.

Robert Wemischner is a longtime instructor of professional baking at Los Angeles Trade-Technical College and the author of four books, including “The Dessert Architect.”

“OUR CUSTOMERS DON’T WANT NEWFANGLED [BREAD] THESE DAYS. INSTEAD, THEY WANT THE OLDEST, MOST TRADITIONAL BREADS.”

- GENE WEBB, OWNER,
NORTH SHORE BOULANGERIE



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EMILIA TOMASZYCKI

Executive Pastry Chef, Bonita Bay Club, Bonita Springs, Florida // By Robert Wemischner



If you ask **Chef Emilia Tomaszycski** what makes her happy, the executive pastry chef at Bonita Bay Club in Bonita Springs, Florida, will give you a two-part answer. “First, I love to put a smile on the face of the customer as they dig into my latest creation. Second, I like to see their reaction when they learn how old I am.” She’s 24.

Since earning her associate’s degree in baking and pastry at the Culinary Institute of Michigan (part of Baker College) in 2017, Chef Tomaszycski has worked in pastry kitchens in both hotel and country club settings. Most recently, she served as a pastry cook and supervisor for Ritz-Carlton locations in Naples, Florida, and Dallas before joining the Bonita Bay Club.

Chef Tomaszycski says her latest move into the country club sector has allowed her to branch out even further. “I get to have a kitchen of my own and develop an appreciation of what our members want, as well as create bonds and friendships with them,” she says. “I can create special occasion desserts, including birthday and wedding cakes. I also love that the audience includes many repeat customers.”

The Michigan native not only became accustomed to the warmer weather in the Sunshine State after growing up in a blustery climate but also took to the beautiful produce and tropical fruits that abound in this region. “I love all of the local produce that I get to use all year round and am particularly inspired by passion fruit, mangoes, pineapple, coconut, mamey sapote and papaya,” Chef Tomaszycski says. This past summer, when strawberries were at their peak, she created a popular dessert called “Rosé All Day,” which is served in a wine glass that is positioned on its side and anchored to a wooden board with a bit of glucose. The dish features fresh local strawberries in three forms: pureed for a strawberry cremeux; dehydrated and added to a crisp meringue that’s crumbled for the plate; and in their whole form as garnish, along with caviar-like bubbles infused with rosé wine.

This “delightful decadence,” as she describes it, at press time was being served daily at the clubhouse, which serves an average of 130 to 150 meals a day for the club’s roughly 5,000 members. Lately, Chef Tomaszycski has had the pleasure of making wedding cakes for many members’ children, who are about her age. “As part of taking care of the sweet side of catered events, I will be creating a new wedding cake tasting program,” she says. “I will also be upping the ice cream game, too, playing around with a brand new Italian ice cream machine and turning out frozen treats using those locally grown fruits.”

Prior to being hired full time, Chef Tomaszycski worked at the club as an on-call consultant handling food and

equipment orders, food costing, budget planning and other duties that required collaborating with the current staff.

“Being led by a female in the kitchen was not something that every staff member may have appreciated at first,” she says. “But when they saw what I could do, I convinced them to follow my lead.”

Charisma and ebullience, in addition to talent, have helped Chef Tomaszycski come a long way already in her career. She made an appearance on TV as a competitor on the Food Network show “Chopped Sweets,” during which she was challenged to create a menu that included crazy ingredients like tarantulas (her dessert was a pate a choux-based churro accented with those creepy but edible crawlies). “Though I didn’t make it to the finals, I felt proud of pushing myself beyond what I thought I was capable of,” she says. She credits Amaury Guichon, a celebrated pastry chef in Las Vegas and creator of a pastry school program there, and Luis Amado, CEPC, a chocolatier and teacher in Michigan, as her model pastry chefs with this hard-working mentality.

As the executive pastry chef on the property, Chef Tomaszycski reflects on her teenage wish to be a pastry chef. “I was surprised to find out that my grandmother was a chef and a baker. Following in her footsteps two generations later grounds me.” But not all has been rosé and strawberries. In her relatively short time in the field, her meteoric rise to a leadership position has not come without its challenges, including an ankle injury that sidelined her for some time and having to prove her worth in certain kitchens. Despite these obstacles, and the long hours and high stress levels that can come with working as an executive chef in charge of management, when asking herself if this was really what she wanted to do for a living, the answer has always been a resounding “yes.”



“I think I am a fun person to work with, but I insist on training the staff to understand a sense of urgency, something I learned in culinary school, where we operated and supplied to an open-to-the-public restaurant,” she says. “I also stress the importance of following directions to the letter. Pastry is a precise art, and I know the importance of paying attention to the details.”

Chef Tomaszycski has her sights set on earning the title of Certified Executive Pastry Chef, and she hopes to build back her staff, starting by bringing in recent culinary school grads, as well as interns, in an effort to share her passion and training. As chefs, she says, “we get to work with the best ingredients, so we need to respect them.” Follow Chef Tomaszycski on Instagram [@pastry_panache](https://www.instagram.com/pastry_panache).



Chef Emilia Tomaszycski’s “Rosé All Day” creation at the Bonita Bay Club in Bonita Springs, Florida (top); Chef Tomaszycski plating her dessert outdoors at the club (bottom).



Classical

Coquilles St.-Jacques, or St. James scallops, is a classic French dish featuring delicate sea scallops covered in a sauce duxelles and breadcrumbs. The scallops are often served in the colorful shells in which they once lived. The history behind this classical dish predates medieval times; the scallop shell is the emblem of St. James the Greater and is considered the badge of the pilgrim. The dish, later recreated in “Mastering the Art of French Cooking” by **Julia Child, Simone Beck and Louisette Bertholle**, presents a single, large scallop that’s poached in white wine and herbs until barely opaque and then finished in the oven. The scallop is placed over a sauce duxelles and topped with a classic gratin of oven-toasted breadcrumbs and melted butter.



Modern

For a modern spin on classic St. James scallops, **Chef Dawn Viola**, who founded This Honest Food and has made appearances on the Food Network, presents the scallop in sausage form using whitefish as extra filler. Mushroom straws replace the breadcrumbs and give the recipe a lighter texture and flavor. Mixed microgreens tossed in a lemon vinaigrette replace the parsley from the classic recipe. Finally, a mushroom beurre blanc made from the poaching liquid used to cook the seafood sausage brings extra richness and umami to the overall dish.

See the classical and modern recipes, as well as more photos, at wearechefs.com.




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EARN WHILE YOU LEARN

How becoming an apprentice—
or leading an apprenticeship
program—can help up-and-coming
chefs forge new paths toward
success // By Liz Barrett Foster

Apprentice programs are far more than knife skills and food safety requirements.

For many, apprenticing is a path toward bigger opportunities and higher-paying chef rankings. For a select few, apprenticing can provide a new start in life, filled with hope, confidence and purpose.

In 1999, **Chef Eric Brownlee** was just 13 years old when he began working as a dishwasher. He was a line cook by 15, and at 17, he entered an apprenticeship program in York, Pennsylvania. “I almost enrolled in a culinary school, but I ultimately enrolled in the ACF apprentice program,” he says. “I was a 17-year-old kid who couldn’t afford culinary school, and a local restaurant chef was affiliated with the local ACF chapter.” What was Chef Brownlee’s goal? To score a ticket out of Pennsylvania.

Chef Brownlee says that at 17, he probably would not have stayed in the kitchen if he wasn’t working toward certification. “I was the only cook in the program at the time,” he says. “Looking back, as an employee, I definitely think they spent more time with me because of the apprentice program, as opposed to if I was hired as a prep cook or dishwasher.” Chef Brownlee says the program helped him build the skills and experience he needed to enroll at Johnson & Wales University in Charlotte, North Carolina, and the Culinary Institute of America in Hyde Park, New York. He’s now the executive chef at The Katharine Brasserie & Bar inside the Kimpton Cardinal in Winston-Salem, North Carolina.

Chef Tom Edinger, CFC was interested in a move up the ladder and into management when in 2018 he heard about the WSU-ACFEF Apprenticeship Certification Program at the Carson College of Business/School of Hospitality Business Management at Washington State University. He had been working



Chef Jimmy Hill runs the Food Service Technology Program for the incarcerated at Lakeland Correctional Facility in Coldwater, Michigan.

at WSU as a university cook since 2016. Shortly after enrolling in the apprenticeship program, Chef Edinger landed a sous chef position on campus. At the start of the pandemic, he was moved into an interim executive chef position, and now, he’s in a permanent executive chef position at WSU Dining Services.

Chef Daqwan Sistrunk has always loved cooking and once worked at his family’s soul food restaurant in Detroit. His pursuits were abruptly halted in 2012 when Chef Sistrunk was arrested and later incarcerated at the Lakeland Correctional Facility in Coldwater, Michigan. Fortunately, the facility’s Food Service Technology Program, run by head chef and instructor **Jimmy Hill**, MDOC, was exactly what Chef Sistrunk



Left: Chef Jimmy Hill (center) works with Ernest Davis (left) and Daqwan Sistrunk (right), participants of the apprenticeship program at Lakeland Correctional Facility in Coldwater, Michigan; Right: ACF provides a range of culinary apprenticeship programs for aspiring chefs.



“FUNDAMENTAL COOKING SKILLS WERE INCLUDED IN MY INSTRUCTION, BUT FOR ME, THE BIGGEST TAKEAWAYS FROM THE PROGRAM WERE LESSONS IN FOOD COSTING, PROFESSIONALISM, COMMUNICATION AND NETWORKING.”

– Chef Tom Edinger, CFC

needed to keep him looking forward and aiming toward a goal. By 2018, Chef Sistrunk was released. He is now the proud chef-owner of a family restaurant in Detroit called The GreenMile Grille.

Why Apprenticeship?

The learn-while-you-earn approach of an apprentice program is an ideal way for cash-strapped students to dip their toes into a new career pool. The opportunity to combine chef instruction with a paid kitchen staff position is priceless. Not only will you benefit from hands-on training in a commercial kitchen, but you’ll obtain specialized certification in the field of your choice, whether that means

fundamental cooking techniques, a sous chef position or a pastry chef certificate.

Many culinary schools offer apprenticeship programs. And for those who don’t attend culinary school after apprenticing, most one- to three-year apprentice programs will also provide credits that count toward higher



Chefs participating in apprenticeship programs learn skills ranging from cooking to food costing. Pictured: Chef Shawn Loving, CMC, CCA, AAC (left) and student chef Joshua Lindsay (right).

Can You Benefit from an Apprenticeship Program?

Wondering if apprenticeship is right for you? If you answer yes to any or all the following questions, you may be a good fit for an apprenticeship program:

- Do you want to move up in your culinary career?
- Do you want to learn new culinary skills?
- Do you want to learn while getting paid?
- Do you want to know how to network with chefs and culinary instructors?
- Do you want to earn certification?
- Do you want to develop a more professional work ethic?

education, helping you save on future tuition costs. Either way, an apprenticeship certificate and newfound skills can help set you up for a long-term career in foodservice. Later in your journey, you can apply for additional certifications, such as Executive Chef, Pastry Chef or Certified Master Chef.

Lessons for Every Skill Level

New cooks, and even restaurant operators, can benefit from an apprenticeship program, according to Chef Edinger.

“Fundamental cooking skills were included in my instruction, but for me, the biggest takeaways from the program were lessons in food costing, professionalism, communication and networking,” he says. “We had a couple of apprentices from a local restaurant, and the owner came to classes for the first year, too.”

Chef Sistrunk says that prior to entering Chef Hill’s program and becoming an apprentice, he didn’t realize how much more there was to cooking. “I didn’t really understand the flavor combinations, the seasonings or the sauces,” Chef Sistrunk says. “I didn’t understand the business side of it, either.” The program also taught Chef Sistrunk how important presentation is. “You see the food before you smell it or taste it,” he says. “The presentation is just as important as the meal itself.”

Chef Hill says that inmates go through a guidance center before being assigned to a facility. “They may ask, ‘What is it you’d like to do?’ Maybe you like welding, maybe auto mechanics,” he says. Those interested in food and the culinary arts are sent to one of the institution’s 10 culinary programs in various locations across the state.

Chef Brownlee says that going through an apprenticeship program can help a prospective chef understand what being a chef requires. “Being a chef is not all fun and fame and glory,” he says. “It can be tedious and monotonous, and it’s very hard work. I feel like a lot of students would not commit to enrolling in culinary school if they actually understood what it was like to work in a real kitchen.”

And it’s being in a real kitchen that makes apprenticeship programs stand out, Chef Brownlee says. “There are a lot of hours required to be certified in an apprenticeship program, and they grade you on various skills along the way. Apprenticeship programs immerse you in a real kitchen, as opposed to a culinary school, where you

American Culinary Federation (ACF) Apprenticeship Programs

Wondering what's involved in a culinary apprentice program and which one might be right for you and your career? Here's a brief explanation of the programs currently offered by ACF:

- **Fundamentals Cook Program** (1,000 hours)
The Fundamentals Cook Program provides introductory culinary skills and valuable industry exposure. When complete, you receive the Certified Fundamentals Cook (CFC®) certification.
- **Culinarian Program** (2,000 hours)
The Culinarian Program is a more all-inclusive apprentice program. A digital-hybrid approach allows you to track your progress online while gaining on-the-job experience. Upon completion, you receive the Certified Culinarian® (CC®) certification.
- **Sous Chef Program** (4,000 hours)
On-the-job training and classroom instruction will prepare you for a variety of industry careers. After completion, you will receive the Certified Sous Chef® (CSC®) certification.
- **Pastry Cook Program** (4,000 hours)
On-the-job training and classroom instruction will prepare you for a variety of pastry industry careers. After completing the Pastry Cook program, you will receive the Certified Working Pastry Chef® (CWPC®) certification.



Chef Eric Brownlee entered an apprentice program when he was just 17 years old, helping him build the skills he needed to move up in his career.

have a dozen guys working on one project, so apprenticing is definitely more valuable.”

Beyond being in the kitchen and learning kitchen skills, it's important to seek out a program that is run by an instructor who you can work with, who will push you and who can connect you with others.

Instructors Make the Difference

Chef Edinger says that the ability to network with other chefs and restaurants is very important in an apprentice program. “If I was looking for an apprenticeship program now, I'd look at who the head chef is and who he knows and who he can connect me with,” he says. “It's mostly about what you know, but it's also about who you know.”

Chef Hill works hard to encourage the inmates going through his program to strive for more. He brings in

“APPRENTICE PROGRAMS IMMERSE YOU IN A REAL KITCHEN, AS OPPOSED TO A CULINARY SCHOOL, WHERE YOU HAVE A DOZEN GUYS WORKING ON ONE PROJECT, SO APPRENTICING IS DEFINITELY MORE VALUABLE.”

– Chef Eric Brownlee

successful local chefs to speak to the group, including **Chef James Rigato**, the award-winning chef-owner of Mabel Gray in Hazel Park, Michigan. “Chef Jimmy is doing the heavy



Chef George Skandalos shows students of the WSU ACEF Apprenticeship Program how to make pizza.

“I’VE WATCHED HIS WORK UP CLOSE AND CAN TESTIFY TO THE IMPACT OF HIS PROGRAM. HIS TEACHINGS GO FAR BEYOND THE CULINARY WORLD AND REACH HIS STUDENTS ON A SOUL LEVEL.”

– Chef James Rigato

lifting that society overlooks,” Chef Rigato says. “I’ve watched his work up close and can testify to the impact of his program. His teachings go far beyond the culinary world and reach his students on a soul level. The world needs more Jimmy Hills.”

Chef Sistrunk says that Chef Hill gave him the skills he needed to make sure he didn’t go back to his old way of life. “He gave me a skill that will never, ever stop being used,” Chef Sistrunk says. “If you take care of the food, then the food takes care of you. Everybody eats. Food is a necessity.”

More than food, Chef Sistrunk says that the apprentice program taught him how to work well with others and have a calm temperament. “Things can get heated in a kitchen, and there are a lot of different personalities,” he says. “You never know what someone else is going through, but Chef Hill’s program prepared me for that.”

Once students are enrolled in the culinary program at Lakeland, Chef Hill says he pushes those students to pass the nine- to 14-month curriculum with flying colors. “A passing grade on exams is 70%,” Chef Hill says. “I want them to get at least 85%, so they can have that extra boost of confidence.”

And Chef Hill's methods are working. He's been heading up the program at Lakeland for three decades and says that 90% of the students who enroll in the program complete it. "I know four or five guys that have gone on to do great things," he says. "Some have gone on to culinary school or catering, and one got on the water and is cooking on a ship somewhere."

Today, apprentice programs share equal footing with culinary school degrees, according to Chef Brownlee. "It's established that those who have gone through an apprentice program have done some of the hard work already," he says.

When you're ready, finding an apprentice program can be as easy as running a search online or finding a list of programs on ACFChefs.org.

Liz Barrett Foster is an award-winning writer specializing in restaurants, marketing and the economy. Learn more at www.lizbarrettfoster.com.

A Look at Two Apprenticeship Programs

The WSU Carson College of Business/School of Hospitality Business Management offers three ACFEF-approved programs, including a 1,000-hour Culinary Fundamentals Certification (CFC[®]), a 2,000-hour Certified Culinarian (CC[®]) and a 4,000-hour Certified Sous Chef (CSC[®]) program, as well as continuing education for individuals striving for other ACF certifications. The college uses a combination of mentorship from qualified professional chefs and face-to-face and distance learning classes. The program offers development and documentation of both culinary and work ethic skills for participants to achieve their desired certification level.

The Food Tech Program at Lakeland Correctional Facility offers a nine- to 14-month course that includes instruction in cooking fundamentals, short-order cooking, commercial cooking, catering skills, front-of-house service skills, life and professional development skills, and even farm-to-table prep and cooking skills, thanks to the facility's on-site garden. Program participants earn three certificates upon completion: ServSafe and ProStart[®] 1 and 2 offered by the National Restaurant Association Educational Foundation (NRAEF) and the American Hotel & Lodging Institute's Skills, Tasks and Results Training (AHLEI START) certificate.

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As the premier certifying body for cooks and chefs in America, The American Culinary Federation remains committed to providing you with the tools to achieve your professional goals. We are pleased to announce the launch of a new way to communicate the ACF credentials you have earned in the ever-expanding online marketplace — at no cost to you!



APPRECIATING THE STANDARD OF EXCELLENCE FOR CHEFS

By **Paul C. Jensen, CEC, AAC**, ACF Long Island Chapter President



The American Culinary Federation holds the title of being the largest professional chefs' organization in North America. This achievement did not happen overnight. Dating back to the 15th century, chefs originally were documented only as domestic servants for the elite in various European societies. It wasn't until the 1900s in the United States that appreciation for chefs grew, birthing prominent celebrity chefs who began to craft the standard for the

food industry. Thus, the chef's uniform was born. The white coat and toque, or cap, are representative of character and hard work.

Until 1977, chefs in America were not seen as professionals worthy of their title; they were seen as domestic help in the same category as maids and butlers. **Dr. Lewis J. Minor, Lieutenant General John McLaughlin**, legendary ACF Chef **Ferdinand Metz** and others worked for many years with the U.S. Department of Labor to move the title of chef from the Domestic Services Category to the Professional, Technical and Managerial Occupations Category in the Dictionary of Occupational Titles. This took place in January 1977. America's executive chefs were recognized as professionals, a major accomplishment that paved the way for chefs to come.

As the years have gone by, many chefs have pushed their chef's whites to the wayside, opting instead for casualwear, some of which is even very stylish for today's climate. While it's certainly acceptable to wear what's comfortable while you work, let us not forget the significance of the classic chef's uniform and the level of professionalism a person exudes while in uniform.

Sure, we don't need to wear a chef's jacket to be considered a professional chef. Younger chefs have started to express that they find older generations' chef's coats — with all the badges and letters —

intimidating. The chef's uniform should not be intimidating at all. It is a symbol of professionalism, of commitment to our craft and of excellence in our field. Wearing the chef's uniform should be a source of honor and pride — no stuffiness needed. If you are working hard or have worked hard in your career, wearing your chef's whites in professional settings is not only a demonstration of that work ethic, but also a nod of gratitude to the core group of chefs who set the stage for us to call ourselves "chefs" in the first place. What better way to pay tribute to that historical moment?

Professional chefs, new and old alike, need to remember this history and the origins of our industry pioneers; these individuals are the very same people we admire in our own lives. From the immigrant who started work in the food industry to make a new life for him or herself, to the grandmother whose recipes inspired others — they've all given us an appreciation for the craft of cooking. They ensured being a cook is not seen as a chore, but rather a passionate hobby that requires ambition, drive and creativity. Because of this, there needs to remain a gold standard of professionalism, a responsibility that ACF members should and do bear.

We need to remember that cooking is a rigorous profession, requiring intense dedication and refinery. We are artists who work diligently to deliver the finest

masterpieces to our patrons. The skill that is required to be a professional top chef is something to be honored and respected. Members of the ACF should be proud to represent the nation's food industry and should wear their credentials with honor and pride.

The ACF's mission is to ensure accessible culinary education, to maintain excellence in the culinary industry and to promote professionalism and leadership. The organization offers a unique learning opportunity in which seasoned culinarians work alongside novice culinarians to pass down the history of cooking. Our members need to be reminded of the privilege and honor it is to wear the chef's uniform. There should be pride in physically representing the professional standard of the uniform, which is adorned with credentials that are the product of our hardworking group. By doing so, my hope is that young culinarians will be inspired as they strive to meet the standard of excellence that the ACF represents.

Chef Paul C. Jensen, CEC, AAC, is president of the ACF Long Island chapter (ACFLI). He is a retired chef and the owner of Jensen Caterers, which he ran for 44 years. Chef Jensen has spent the past 56 years in the food industry. He learned working alongside his father, Chef Stanley B. Jensen, CEC, CCE, AAC, HOF, commonly known as "Doc." A proud member of the ACF for 30 years, Chef Paul C. Jensen has held other leadership positions, including ACFLI secretary and certification chair and competition chair for ACF National.

Table for 200

How catering has changed, and what the future holds for new and existing caterers // **By Liz Barrett Foster**

As of June 2021, state-by-state guidelines are still in place concerning the number of people who can gather inside or outside at catered events. Many establishments have fully reopened, while others have kept limits in place ranging from 50% to 75% capacity for the time being.

Despite any possible caps on capacity, all caterers are permitted to reopen in some way. And the summer wedding and graduation season showed us that catering clients are ready. In fact, according to a recent survey conducted by Tripleseat and SevenRooms, 72% of the 1,000 consumers interviewed said they were planning to host an event in 2021, with 32% planning to invite fewer than 50 guests and 39% planning to have between one and 20 guests. The average event budget was \$1,000, with 25% of respondents planning to spend up to \$5,000.

As illustrated above, budgets may have shrunk after a rough 2020, and headcounts may be a bit smaller, too. But one thing is certain. America is ready to celebrate, and people will turn to caterers to do so.

From Change Comes Innovation and Growth

For many caterers, the shutdown, albeit unwelcome, provided time for reflection and a renewed focus on their business. They asked the hard questions about what was working, what was not and how they could use the extra time to make changes to their operations.

Like restaurant operators, many caterers turned to takeout, delivery, to food markets and online learning to keep the lights on. Now, those who stuck it out are ready to get back to business, even if things may look a little different.

In April 2020, Chef Keith Blauschild, CEC, chef and owner of The Cook & The Cork and Parkland Chef Catering in Coral Springs, Florida, had \$140,000 in corporate catering appointments on the books that dropped to zero due to COVID-19.

Chef Blauschild kept his restaurant closed until October 2020, when he began offering delivery, takeout and catering to the local community. “We’re definitely doing smaller social events and weddings now,” he says. “We recently catered a daytime wedding at the restaurant for 40 people; before the pandemic, our minimum was 50.” He says that guests now seem to want a more intimate social gathering that costs less.

On the other end of the spectrum, Chef Blauschild fed 8,000 guests per day for three days straight this May at the South Beach Wine & Food Festival. “The festival broke it up into two sessions each day with social distancing,” he says. “It was a lot of people, but it was spread out, and they limited the entrance times, so it was safer than everyone coming in at once.”

Catering changed completely during the pandemic for **Chef Chimere Ward,** owner of Clean Plate Co. in New York City. The company normally offers catering services for corporations, government agencies and wedding parties,



Chef Keith Blauschild, CEC, The Cook & The Cork.



Chef Chimere Ward, owner of Clean Plate Co. in New York City.

but that all came to a halt mid-2020. “Since I’m a mother of two, I wasn’t able to work, and providing services for 400 guests was no longer permitted,” she says. “I could not continue my culinary educator position due to social distancing requirements.”

Unexpected changes like those caused by the pandemic caused many caterers to forge new paths to stay afloat. “I had to pivot tremendously and unwillingly at times,” Chef Ward says. “Catering was my most notable service for 11 years.” When the pandemic interrupted her catering and instruction services, Ward turned to her mentor, SheChef founder Chef Elle Simone Scott, who offered Ward a co-founder position.

Lavish Roots Catering & Hospitality, based in Burien, Washington, has always offered a serve-yourself cafe-style system to corporate tech clients; that was until March 2020. “In March, we turned to all prepackaged grab-and-go items,” says **Chef Brandon LaVielle**, CEC, director

of culinary and partner. “But by April, we were completely shut down due to COVID.”

Lavish Roots benefited from supportive clients and partners who made it possible to keep the company humming throughout the lockdown. The company was able to keep 160 team members; spend time on getting the team certified in ServSafe; revamped its employee handbook; wrote menus for 2021; and more.

Integrating Technology and Innovation

Thanks to its generous clients that kept the team paid, Lavish Roots utilized its staff to start offering takeout through its catering kitchen at the start of June 2020. “I spent all of April and May developing the takeout program, redoing the website and learning about Google ads,” Chef LaVielle says. “I kept the prices at cost so we could keep the team working.”

Through her new co-founder position at SheChef, Chef Ward says she’s been able to experience far more of the culinary industry than she had hoped. “Virtual programming via Zoom helped us reach people nationally and internationally with educational events,” she says. “We’re also building partnerships with food and beverage companies and working with Good Food Jobs to help people pursue culinary careers.”

Chef Blauschild has integrated new sanitation protocols into his catering, including the use of an innovative new product that resembles giant tongs holding a plate and allows you to deliver and serve guests hands-free. In addition, large platters have taken a backseat to individually packaged or plated items, according to Chef Blauschild. “Instead of a

“I HAD TO PIVOT
TREMENDOUSLY AND
UNWILLINGLY AT TIMES.
CATERING WAS MY MOST
NOTABLE SERVICE
FOR 11 YEARS.”

-CHEF CHIMERE WARD

basket with carved vegetables and lettuces for a crudité, it's more of an individual presentation with smaller micro greens, with dip or hummus on the bottom and neatly stacked vegetables." And while more caterers are turning to this trend, Chef Blauschild recognizes it's leading to more food and packaging waste in the short term.

Recruitment and Retainment

Through culinary education, Chef Ward's goal is to prepare students for careers in the food, beverage and hospitality industries. "With all my experience, I like to consult my students and offer service opportunities through my catering company," she says. "It's a great way to expose our underserved youth to New York City opportunities they may be unaware of due to lack of food education and unaffordable programming."

Chef Ward is using websites, social media and software solutions to market her business and close any gaps that exist between herself and local community members. She hopes to secure more career opportunities, capital and business partners for women chefs of color.

Chef Blauschild seeks out culinary students when staffing his restaurant and catering company.

"Culinary schools are definitely a lifeline to the catering and restaurant business," he says. "Without the schools, there would be no more foodservice."

Lavish Roots recently hired a full-time recruiter to assist in the hiring of 150 new staff members. "It's brand new to our business, but we're trying to recruit people from all over the country," Chef LaVielle says. During on-site interviews, chefs test recipes from existing menus. The food is then donated to local food banks.

In normal times, Chef LaVielle says it's hard to get people together for a



Chef Brandon LaVielle, CEC, Lavish Roots Catering and Hospitality.

crew meeting, but during the pandemic, his team met so often that everyone developed a great camaraderie. "I think that the kitchens that weathered the storm are going to be the strongest kitchens because they experienced a lot of things together."

Looking Toward the Future

Chef LaVielle's team catered its first post-COVID wedding in June and is opening two more cafes, which will require 150 more employees. "Our team's growing and will double in size by the end of the year," he says. "A new contract will book us through the first part of 2022." The company's new food and physical safety team will also be on site during events to maintain checks and balances, ensuring each event is safe for guests and team members alike.

Chef Ward, in her new role, says she's looking forward to helping change lives. "After such a challenging year, I'm thrilled to start new tasks that will benefit my community. Career mentoring is what helped me as a self-taught chef and entrepreneur. I'd like to help more women and youth attain those same goals."



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Topics Covered:

- Key Features of COVID-19
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- Best Practices for Foodservice
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CONVENTION WRAP-UP

The recipe for a Great Come Back Convention (and Virtual Convention) starts with...

600+

In-Person Attendees

and **330+**

Virtual Attendees



30+

In-Person Presenters

50+

Virtual Presenters

then add...



20+

*Morning Go-Getters
with Eric the Trainer*



6 *Competition Kitchens*



6 Celebrity Presenters

combine with...



50 Vendors



1 Amazing President's Gala



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2021 ACF National Award Winners

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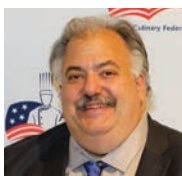
PASTRY CHEF OF THE YEAR
GUNNERY SERGEANT WATTS, MICHAEL D.



CHEF EDUCATOR OF THE YEAR
CHEF PAMELA BEDFORD, CCE



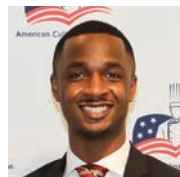
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CHEF THOMAS RECINELLA, CEC, AAC



DR. L.J. MINOR CHEF
PROFESSIONALISM AWARD
CHEF TIMOTHY RECHER, CEC, AAC



L. EDWIN BROWN LEADERSHIP
AWARD WINNER
CHEF ASHTEN GARRETT

CHAPTER OF THE YEAR
ACF TAMPA BAY CULINARY ASSOCIATION, INC.



STUDENT TEAM COMPETITION
WINNERS
**OREGON COAST CULINARY INSTITUTE
SOUTHWESTERN/OREGON CC**

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Grayson College (Certificate of Participation)

Fort Drum Military Team (Bronze, Best Entrée)

International Culinary Institute of Myrtle Beach (Bronze, Best Salad)

The Culinary Institute of New York at Monroe College (Silver)

Metropolitan Community College's Institute of the Culinary Arts (Silver, Best Dessert)

Asheville-Buncombe Tech Community College (Silver, Best Appetizer)

A THANK YOU TO ALL OF OUR JUDGES AND COMPETITION CHAIRS!

JUDGES:

Darin L. Aoyama, CEPC, AAC
Jill K. Bosich
Joachim Buchner, CEC, CCE, AAC
John R. Coletta
Alex R. Darvishe, CEC, AAC
Derrick D. Davenport, CEC, CEPC
Steven Jilleba, CMC, CCE, AAC
Keith H. Keogh CEC, AAC
Joseph M. Leonardi, CMC, AAC
Lawrence Matson, CEC, CCE, AAC
Susan E. Notter, CEPC
Reimund D. Pitz CEC, CCE, AAC, HOF
Timothy R. Prefontaine, CEC, AAC
Kyle Richardson, CEC, CCE, AAC
Victor Sommo, CEC

CHAIRS:

Culinary Competition Chair:

Jill K. Bosich

Culinary Competition Chair, Pastry:

Derrick D. Davenport, CEC, CEPC

Culinary Student Team Chair:

Victor Sommo, CEC

Competition Administrator:

J. Kevin Storm, CEC, AAC

CULINARY INNOVATION AWARD

CHEF EDWARD LEONARD, CMC, AAC

PRESIDENTIAL MEDALLIONS

Chef Luigi G. Baretto, CEC, AAC, HOF
Chef James Binner, HAAC
Chef John T. Byrne
Paul M. Dombroski
Chef Todd R. Gold, CEC, CCA, AAC
Chef Erik Hilgers
Phillip S. Jones
Janice Kolvet
Chef Greg Matchett, CEC
Chef Ryan T. McNutt, CEC
Chef Michael Moench, CEC
Chef Fernando Mojica, CEC
Chef Jill A. Mora
Chef Bertrand O. de Boutray
Chef Rajeev V. Patgaonkar, CEC, AAC
Chef Barry Reid, CEC
Chef Kyle Richardson, CEC, CCE, AAC
Chef Timothy R. Rios, CEC, AAC
Byron Russell
Chef John C. Schopp, CEC, CEPC, CCE, CCA, AAC
Chef Gregory F. Sharpe, CEC
Chef Tom Vaccaro, CMB, CEPC
Zoltan Vanja
Chef Robert Walljasper, CEC, CCE, AAC
Chef Michele A. Willoughby, CEPC

CUTTING EDGE AWARDS

Chef Stephen M. Afflixio, CEC, AAC
Chef Lawrence A. Alexander, Jr., CCC
Chef Michael J. Beriau, CEC, AAC
Chef Joshua I. Butler
Chef Jim Churches, CEC, CCA, AAC
Pitmaster Christopher Lilly
Chef John R. Coletta
Chef Bryan D. Frick, CEC, AAC
Chef Winslow R. Goodier, CEC, AAC
Chef Scott McCurdy
Chef Susan E. Notter, CEPC
Chef Patrick M. O'Brien
Thomas Peer
Chef Timothy D. Recher, CEC, AAC
Anthony Rizzo
Chef Aaron Jake Sanchez
Chef J. Kevin Storm, CEC, AAC
Chef Christopher Tanner, CEC, CCE, AAC
Chef James R. Taylor, CEC, AAC
Chef Michael R. Thrash, CEC, CCA, CCE
Chef Randy J. Torres, CEC, AAC
Chef Mark G. Wright, CEC, AAC

2020 & 2021 AMERICAN ACADEMY OF CHEFS INDUCTEES



Presented by AAC Chair Americo DiFronzo, CEC, CCA, AAC, and AAC Vice-Chair Joe G. Aiello, CEC, AAC, HOF, during the 49th Annual AAC Induction Dinner, Sunday, Aug. 1, Orlando World Center Marriott.



AAC CHAIR'S MEDAL

Chef John Kukucka, AAC

LAWRENCE A. CONTI, CEC, AAC, HOF, CHAIR'S ACHIEVEMENT AWARD

Chef John E. Bogacki, CEC, CCE, AAC

JOSEPH AMENDOLA AWARD

Chef Gloria M. Cabral, CWPC, CCE, AAC

LT. GENERAL JOHN D. MCLAUGHLIN AWARD

Chef Wolfgang D. Geckeler, CEC, AAC, HOF

CHEF GOOD TASTE AWARD

Chef Jean W. Hull, CCE, AAC

SHARING CULINARY TRADITIONS AWARD

Chef Alan L. Romano, CEC, CCE, AAC

2021 AMERICAN ACADEMY OF CHEFS® INDUCTEES

Chef Edward Adel, CEC

ACF Greater Kansas City Chefs Association

Chef Martin A. Gilligan, CEC, CEPC

ACF Chefs de Cuisine Association of California

Chef David A. Marcelli, CCE, CEC, PCC

ACF Honolulu Chapter

Chef Vanessa N. Marquis, CEC

ACF Tampa Bay Culinary Association

Chef Michael J. Moench, CEC

ACF Sarasota Bay Chefs Association

Chef Jeffrey A. Quasha, CEC, CCA

ACF Chefs of the Low Country

Chef Michael R. Thrash, CEC, CCA

ACF Tampa Bay Culinary Association

2021 HONORARY AMERICAN ACADEMY OF CHEFS® INDUCTEES

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ACF Epicurean Club of Boston

Chef Daniel J. Blanchard, CEC

ACF Epicurean Club of Boston

Chef Bertrand O. de Boutray

Confrérie de la Chaîne des Rôtisseurs, Bailli Délégué, Confrérie de la Chaîne des Rôtisseurs

Chef Thomas P. Ryan, CEC, CCA

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2021 AMERICAN ACADEMY OF CHEFS CULINARY HALL OF FAME™ INDUCTEES

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Chef Thomas J. Macrina, CEC, CCA, AAC, HBOT

Chef Michael Ty, CEC, AAC

Honorary:

Elliot Katz, HAAC, Peerless Coffee and Tea



2020 AMERICAN ACADEMY OF CHEFS® AWARD RECIPIENTS

AAC CHAIR'S MEDAL

Chef Patrick D. Mitchell, CEC, AAC

LAWRENCE A. CONTI, CEC, AAC, HOF, CHAIR'S ACHIEVEMENT AWARD

Chef Dieter C. Preiser, CEC, AAC

JOSEPH AMENDOLA AWARD

Chef Sharon L. Pallas, CEPC, CC, AAC

LT. GENERAL JOHN D. MCLAUGHLIN AWARD

Chef Juan M. Martinez, CEC, CCE, AAC

CHEF GOOD TASTE AWARD

Chef Robert A. Milam, CEC, AAC

SHARING CULINARY TRADITIONS AWARD

Chef Clayton Sherrod, AAC

2020 AMERICAN ACADEMY OF CHEFS® INDUCTEES

Chef Bryant K. Alden, CEC, AAC
White Mountain Chapter of ACF

Chef Leslie L. Bartosh, CEC, AAC
Texas Chefs Association

Chef Brian R. Beland, CMC, AAC
ACF Michigan Chefs de Cuisine Association

Chef Geoffrey A. Blount, CEPC, AAC
ACF Myrtle Beach Chapter

Chef David E. Brough, CEC, CCE, CCA, AAC
ACF Capital District – Central New York

Chef Alain V. DeCoster, CEC, AAC
ACF Long Island Chapter

Chef Gerneil L. Franklin, CEC, CCA, AAC
ACF Michigan Chefs de Cuisine Association

Chef Robert C. Granberg, CEC, AAC
ACF Kentucky Chapter

Chef Helmut Franz Josef Holzer, CMC, AAC
ACF Atlanta Chefs Association

Chef Joseph M. Leonardi, CMC, AAC
ACF Rhode Island Chapter

Chef Shawn J. Loving, CMC, AAC
ACF Michigan Chefs de Cuisine Association

Chef Paul F. Magnant, CEC, CCE, CCA, AAC
National Member

Chef Douglas R. Maneely, CEC, CCA, AAC
ACF Columbus Chapter

Chef DeWayne E. McMurrey, CEC, AAC
ACF Texas Panhandle Chefs de Cuisine

Chef Jonathan P. Moosmiller, CMC, AAC
ACF Tulsa Chapter

Chef Joseph J. Piazza, CEC, AAC
ACF of Greater Buffalo New York

Chef Timothy R. Prefontaine, CEC, AAC
Texas Chefs Association

Chef Timothy D. Recher, CEC, AAC
ACF Caxambas Chapter of Southwest Florida

Chef Tom Valentin, CEC, AAC
ACF Greater Miami Chapter Epicurean Club

Chef Charles E. Wilson, CEC, PA, CCA, AAC
ACF Raleigh – Durham Area Chefs Association

Chef Eric T. Yeager, CEC, AAC
ACF Coastal Virginia Chapter

2020 HONORARY AMERICAN ACADEMY OF CHEFS® INDUCTEES

Chef Anita Cheng, HAAC
Hong Kong Chefs Association, Hong Kong Culinary National Team Manager

Kevin R. Dunn, HAAC
Executive Director, Confrérie de la Chaîne des Rôtisseurs

Phillip Jones, HAAC
Chairman/President/CEO, Jones Dairy Farm

Chef Ronna D. Keck, HAAC
ACF Greater Kansas City Chefs Association

Chef Paula I. Recinella, HAAC
ACF Michigan Chefs de Cuisine Association

Chef Morris Salerno, HAAC
Texas Chefs Association





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American Culinary Federation
The Standard of Excellence for Chefs

NCR Quiz

September/October 2021

By LeeAnn Corrao, CFC®

In what year were America's executive chefs recognized as professionals?

- a. 1909
- b. 1933
- c. 1977
- d. 1994

Emilia Tomasycki appeared in which Food Network show?

- a. Chopped Sweets
- b. Cupcake Wars
- c. Food Network Challenge
- d. Halloween Wars

What is another name for Coquilles St.-Jacques?

- a. Coquilles seafood
- b. St. James scallops
- c. St. James shells
- d. Cream shells

Which of the following is not a classic ingredient in Coquilles St.-Jacques?

- a. Sea scallops
- b. Sauce duxelles
- c. Breadcrumbs
- d. Whitefish

The scallop shell is the emblem of St. James the Greater and is considered the badge of _____.

- a. Honor
- b. The pilgrim
- c. Spain
- d. Martyrdom

Which of the following is not a way to rethink restaurant hiring and retention strategies?

- a. Expand applicant pool
- b. Make hiring process easier
- c. Only hire very experienced staff
- d. Boost benefits

Which world-renowned chef was offered a lifetime honorary membership to the Chicago Chefs of Cuisine?

- a. Auguste Escoffier
- b. Caesar Cardini
- c. Gaston Lenôtre
- d. Fannie Farmer



Which Chef is producing a book documenting Chicago's legendary chefs and culinarians?

- a. Chef Don Zajac
- b. Chef John Kaufmann
- c. Chef Tom Macrina
- d. Chef Sarah Grueneberg

Lionfish are _____.

- a. Natural predators
- b. Considered sustainable
- c. A mild, semi-flaky whitefish
- d. All of the above

Lionfish typically eat reef algae which give them a buttery flavor.

- a. True
- b. False

Which of the following is not a certificate you can earn from The Food Tech Program at Lakeland Correctional Facility?

- a. ServSafe certificate
- b. ProStart® 1 and 2
- c. ACF Culinary Essentials
- d. AHLEI START certificate



It may be easiest to source lionfish in which area?

- a. West Coast
- b. Northeast
- c. Southeast
- d. Mississippi River Valley

Which certification is received after completing the ACF Pastry Cook program?

- a. Certified Fundamentals Pastry Cook
- b. Certified Pastry Culinarian
- c. Certified Working Pastry Chef
- d. Certified Executive Pastry Chef

See the rest of the questions, finish the quiz and earn 4 CEHs toward your certification on ACF's new Online Learning Center at acfchefs.org/olc.



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