

WELCOME
35TH ANNIVERSARY
AMERICAN CULINARY FEDERATION
RHODE ISLAND CHAPTER

A group of ten Chefs formed The Rhode Island Professional Chefs Association (RIPCA) in 1969. Three Chefs remain of the 10 charter members and continue to be active within the Chapter. The organization ran for several years on a local basis with area restaurants and food service operations offering support and meeting space.

In 1974 the RIPCA elected to become affiliated with a national organization, The American Culinary Federation. At that time the ACF was comprised of over 200 chapters within the United States and Puerto Rico.

The ACF RI Chapter grew financially as well as reaching a peak membership of over 100 Chef Member and 20 associate members as well as an active Junior Chapter.

The Chapter did so well that in July 1982 we hosted the American Culinary Federation National Convention held at the Biltmore Hotel in Providence, Rhode Island with representation of over 500 members coming from 40 states.

The Rhode Island Chapter welcomed Chefs from around the country with such highlights as a full seafood buffet dinner / dance cruise down Narragansett Bay on the Bay Queen. Johnson & Wales University hosted the group with an authentic Hawaiian Luau with dancing and entertainment including an authentic Hawaiian dancing group. Needless to say, the Luau was the *piece de resistance*.

We appreciate your attendance and hope that this will be as exciting for you as it is for us and an evening to remember.

Sincerely
Gino A. Corelli CEC AAC HOF
George O'Palenick CEC/CCE/AAC
Steven Lautieri CEC
Co Chairs

PRESIDENT'S MESSAGE

Dear Colleagues and Friends,

Welcome to the American Culinary Federations, Rhode Island Chapters 35th Anniversary Celebration and Chef of the Year Award. Please join me in welcoming our Northeast Regional Vice President Bill Tillinghast CEC, AAC; all of our past presidents & Chefs of the Year and all of our vendors who support us both in our daily businesses and with our chapter endeavors, we appreciate and thank them for all they do for us.

Thirty-five years ago I was just beginning my food service career and like many still in high school, deciding on what my path in life would take. My first chef gave me that direction, with his passion for food and for life and living it to the fullest I knew it was to be my vocation. As with many of us, true friendships have been forged with those whom we have worked with over the years both professionally and socially.

Since my involvement with the Rhode Island Chapter, many, to include a number of our chapter's founders, have mentored me. With their mentoring, friendships have been formed. I thank each one of you for your friendship, commitment to the chapter and our great industry.

As we celebrate our 35th anniversary, take the time to reflect on those who inspired and motivated you to succeed in all you do.

I would like to thank all of you for attending tonight's event and extend my personal note of thanks to the Crowne Plaza Hotel, and the many vendors who have contributed so much to make this event an incredible experience.

Enjoy the evening, relax and celebrate with us the 35th Anniversary of the American Culinary Federation Rhode Island Chapter.

Linda Musch CCE, AAC
ACFRI President

ACFRI Charter Members (1974)

Charles Arakelian CEC/AAC

Executive Chef, Evelyn's, Warwick

Richard Brisson CEC/CCE/AAC

Executive Chef, Swiss Chalet, Westerly

John J. Caressimo CCE/AAC

Chef/Instructor , Warwick Area Vocational Technical Center

Gino A. Corelli CEC/AAC

Executive Chef, Brown University

Robert L. Holland CWC/CCE

Chef/Instructor, Chariho Vocational Technical Center

Socrates Z. Inonog CCE/AAC

Director of Culinary Arts, Johnson & Wales College

Franz K. Lemoine

First Director of Culinary Arts, Johnson & Wales College

Anthony Marrone

Executive Chef, Morrone Catering, Westerly

Richard Rampino

Executive Chef, Co-Owner, West Valley Inn, West Warwick

Adolf Schrott CEC/AAC

Executive Chef, Sheraton Biltmore Hotel, Providence

ACFRI Past Presidents

Harold Reinighaus.....1975

Adolf Schrott CEC/AAC.....1975/76

Socrates Z. Inonog CCE/AAC.....1977/78

John Collucci CEC.....1979/80

Hugh F. O'Reilly CEC/AAC.....1981/82

George O'Palenick CEC/CCE/AAC.....1983/86

Gino A. Corelli CEC/AAC.....1987/88

John J. Caressimo CWC/CCE/AAC.....1989/90

John S. Chiaro.....1991/92

George O'Palenick CEC/CCE/AAC.....1993/94

James Pugliese CEC/CCE.....1995/96

Fred T. Faria CEC/CCE.....1997/98

John S. Chiaro CEC/CCE/AAC.....999/2000

J. Daniel Knerr CEC/CCA/AAC.....2001-2004

Robert Daugherty CEC.....2005-2006

Linda Musch CCE/AAC.....2007-2010

About the American Culinary Federation

The American Culinary Federation (ACF), inc., a professional, not for profit organization for chefs and cooks, was founded in 1929 in New York City by three chefs' organizations: The Societe Culinare Philanthroique, the Vital Club and the Chefs Association of America. The principal goal of the founding chefs remains true to ACF today – promote the professional image of the American chefs worldwide through education among culinarians at all levels, from apprentices to the most accomplished certified master chefs. ACF is the largest and most prestigious organization dedicated to professional chefs in the United States today. It was the pioneer responsible for elevating the position of executive chef from service status to the professional category in the U.S. *Department of Labor's Dictionary of Official Titles* in 1976. The ACF helps to set professional standards for culinary education and assists in career development. Registered with the U.S. Department of Labor, the ACF operates the only comprehensive certification program for chefs in the United States. The highest level of certification of Certified Master Chef is highly regarded worldwide. Each and every ACF member is a member of the World Association of Cooks Society (WACS). Seventy-one nations and their chefs and cooks associations make up the WACS membership. It is a prestigious organization that advocates a fraternal bond for cooks and chefs.

American Culinary Federation Rhode Island Chapter

The American Culinary Federation Rhode Island Chapter (ACFRI), is the local Rhode Island chefs organization. Our goal is to make a positive difference for culinarians through education and certification while creating a fraternal bond of respect and integrity among young culinarians everywhere.

ACFRI National Recognition / Accomplishments

National 2010

Linda Musch CCE accepts Northeast Regional Chapter of the Year and “Cutting Edge Award” at the Northeast Regional Conference Hershey, PA., for educational program series on local and sustainable foods and other ACF endeavors.

The National Ice Carving Association inducted George O’Palenick, CEC, CCE, AAC into the NICA Hall of Fame for his life long commitment to ice carving. Chef O’Palenick was the owner for Art in Ice, an Ice Sculpturing Company, for many years. He has won numerous international and national awards over his career.

National 2009

The following were awarded gold medals at the Société Culinare Philanthropique’s 141st Salon of Culinary Arts at the 94th annual International Hotel/Motel and Restaurant Show in November 2009 in New York City.

Chef Juergen Knorr, CEC , received First Place and a gold medal for his poularde platter.

Chef Ray McCue, CEC received first place and a gold medal for his seafood platter.

Chef Robert Zielinski, CEPC, won first place and a gold medal for his salt dough sculpture.

Dean Guggenmos, GMC/AAC is the First Chair of the ACF Certification Foundation.

2009 Northeast Regional Conference, Boston, Northeast Regional Awards Chef of the Year, sponsored by Unilever Foodsolutions: Joseph Leonardi, CEC, executive chef, Somerset Club, Boston;

ACF Chapter Achievement Award: ACF Rhode Island Chapter; Providence, R.I. ACF President’s Medallions: Linda Musch, CEC, AAC; chef-instructor, Chariho Area Career and Technical Center, Wood River Junction, R.I

George O’Palenick, CEC, CCE, AAC; associate professor, Johnson & Wales University, Providence, R.I

American Academy of Chefs Chair’s Scholarship: Jonathan Moreira; student, Johnson & Wales University, Providence, R.I.; ACF Epicurean Club of Boston

National 2008

Joe Leonardi CEC and the Regional Team earned a Gold medal at the Internationale Kochkunst Ausstellung (IKA) in Erfurt Germany, also Robert Zielinski CECP earned a silver medal in Cold Food Showpieces. Former RI Member, Jennifer Kopp of Chevy Chase, Maryland was part of the team to place 1st. in the World out of 66 Regional teams. This was a 1st for the ACF and just a great accomplishment.

Johnson & Wales University sponsored a team made -up of Students and Instructors from their various Campus's. Under the direction of Karl Guggenmos and Rainer Hinerwadel, The Team achieved the following results: Brian Cambell (Charlotte Campus) Gold Medal Robert Zielinski (Providence Campus) Silver medal Daniel Schofisch (Student-Providence Campus) Silver Medal and Frank Terranova (Providence Campus) Bronze Medal

National 2007

At National Conference Chef Karl Guggenmos AAC is awarded the Excellence in Education Award.

Allyson Pereira, a student at Bristol Community College won a silver medal in the Food and Beverage Service competition at the National SkillsUSA competition in Kansas City MO.

Chef Joseph Leonardi won a silver medal at the ACF Olympic Try Outs in Chicago and was appointed to the ACF Olympic Regional Team to compete in Germany in 2008.

National 2006

Dan Scannell CMC Executive Chef at Carnegie Abby Club, Portsmouth, RI was awarded Northeast Regional Winner for Chef of the Year.

ACFRI Junior ACF Team captured second place and a silver medal in Toronto. They were represented in Toronto by students from Johnson and Wales University: Mariana Delgado-Gambini, Culinary Team Captain, Astrid Auchmuty, Gary Davis, Carlos Laguaña, Adam Policinski, Alternate Chef Gloria Cabral participated in the American Culinary Federation's "Adopt a Ship" program – see chapter highlights.

National 2005

Induction of Gino Corelli CEC, AAC into the prestigious American Academy of Chefs Hall of Fame.

Former RI Member Jennifer Kopp CPC, earns Northeast Pastry Chef of the Year award.

National 2004

J. Daniel Knerr CEC/CCA/AAC awarded ACF National Chef of the Year.

George O'Palenick CEC/CCE/AAC awarded ACF National Educator of the Year.

Student team from Johnson & Wales University takes Student Team National Championship

Chapter hosts ACF Northeast Regional conference at Newport Hyatt. Over 600 chefs and foodservice professionals attended. The conference featured a Culinary Day at Johnson & Wales University, College of Culinary Arts, which was a hands-on day for chefs and attendees. Furthermore, there were superb education programs and demonstrations. The Academy of Chefs dinner was held at Rosecliff Mansion with a parade of chefs in grand classic style. There was a lavish buffet breakfast everyday. Some of the banquets featured ice carvings on every table. The closing banquet was a traditional Rhode Island clambake. Rave reviews by all.

Chef O'Palenick, Lou Manzoni and Mark Temple earned Third Place the International Ice Craving Competition held in Matsumoto, Japan. There were 28 three man international teams entered. The competition theme was "Children's Hopes & Dreams. Our team carved a little boy sitting on the moon catching a big fish.

National 2003

Linda S. Musch CCE/AAC and Mauritz Adolphson CEPC/CCE/AAC inducted into AAC. Linda is known for her hard work and educational efforts and Mauritz is known for his handcrafted European candies.

Daniel Scannell earns Certified Master Chef. The CMC level is the highest and most demanding level of achievement of all ACF certification levels, granted only after the candidate has passed an intensive 8-day test of culinary skills and knowledge. Furthermore, they must Hold a current ACF Certified Executive Chef (CEC) or Certified Culinary Educator (CCE) and have Letters from two CMCs recommending the candidate for the exam.

Rhode Island native Roderick Smith awarded National Chef Year.

National 2002

John O'Shea, Brown University, wins K-4 hot food competition and earns a silver medal at NACUFS Northeast region 1 conference in Portland ME. Chef O'Shea competed against 131 schools and colleges. All used sea scallops as the main course.

National 2001

Gino Corelli CEC/ AAC awarded Leadership Award for Recognition of Leadership and Commitment to the ACF at the National Convention in Las Vegas, NV. Presented by Noel Cullen CMC, CCE, AAC, National President.

National 2000

CEC Daniel Knerr wins bronze medal in the Bocuse D'Or USA Competition in Chicago.

George O'Palenick CEC/CCE/AAC receives National Presidential Medallion. from Noel Cullen CMC/CCE/AAC in Nashville TN.

John S. Chiaro CEC/CCE/AAC is sworn into the American Academy of Chefs. James Papa CEC, Stephen Soares & staff at Warwick Country Club win Tuillo DeRobbio Silver Fork Award at the Providence Pasta Challenge.

National 1999

Gino Corelli CEC/AAC is the Northeast recipient of the Chef Professionalism Award.

RI Chapter receives the Chairman's award from Reimund Pitz, CEC/ CCE/AAC chairman of the board.

Jr. ACF team wins Silver Medal at the Northeast conference in Atlantic City NJ. Linda Cullen CEC/CCE receives National Presidents Medallion Posthumous.

National 1998

Dan Scannell CEC receives National Presidents Medallion at the Northeast Regional Conference in Albany NY from President Noel Cullen CMC/CCE/AAC.

Dan also earns a spot on the Culinary Olympic Team 2000.

National 1997

Noel Cullen CMC/ CCE/AAC Elected National President.

Gino Corelli CEC/ AAC, Linda Musch CCE, and Thomas Wright receive National Presidential Medallion from Reimund Pitz CEC/AAC.

Junior ACF team place first at the Northeast Regional Conference.

Junior Team Competes in Atlanta Georgia.

Gino Corelli CEC/AAC receives Certificate for Outstanding Work for the AAC.

National 1996

Junior team wins gold medal in Columbus, OH, at the Northeast Regional Conference.

Noel Cullen CMC, CCE, AAC receives Culinarian of the Year

Linda Cullen CEC wins Grand Prize at the International Grand Prix Mondial in Ireland

Louis Szathmary is inducted into the Culinary Hall of Fame

Julia Child is inducted into the Honorary Culinary Hall of Fame

National 1995

George O'Palenick CEC/CCE/AAC win Northeast Regional Chef of the Year and National Chef of the Year.

Rhode Island Chapter host Northeast Regional Conference over 500 people attend.

Junior team takes silver medal at North East Regional Conference.

Michael Macioci attends National Childhood Hunger Days in Washington D.C.

Alfonse Constrisciani wins Grand Prize in the olive oil cooking contest

National 1994

Johnson & Wales University College of Culinary Arts wins the Grand Salon Award at the New York Hotel & Restaurant Show for "Overall Best Table", First Place Awards went to Lars Johansson CEPC/CCE, Jean-Luc Derron, Bernard Gronert, Alfonse Contrisciani and Jean Jacques Dietrich. Second-Place Awards went to Frank Terranova CCE, George O'Palenick CEC/CCE/AAC, Kenneth Wollenberg, Felicia Pritchett and Cynthia Salvato. Third Place Awards went to Victor Calise and Steven Kalble. A Judges' Mention was awarded to Sean O'Hara.

National 1993

James Griffin CWC was appointed Captain of U.S. Culinary Team to Singapore, and appointed team member to 1996 ACF Regional Team Northeast.

Stephen Kilts won the Grand Prize for Grey Poupon National Recipe Contest.

Frank Terranova won 3rd place in National Chicken Cook Off.

Seafare Inn under the ownership of George and Anna Karousos earn the American Automobile Association Four Diamond Award.

At the Boston Food Show James Griffin CWC receives a Gold Medal. The

Johnson & Wales Student Team under the direction of Griffin won 3 Gold

Medals, 1 Bronze Medal and the Massachusetts Restaurant Association Rotating

Cup. Drew Branderburg received a Gold Medal for Ice Sculpture and a Bronze Medal for Food Display.

At the ACF Northeast Hot Food Competition the following awards were presented:

1st place/Best of Show-Gold Medal Michael Trainor CWC

Silver Medal-Louis Serra CWC

Bronze Medal-Frank Terranova

American Culinary Federation Mission Statement

“It is our goal to make a positive difference for culinarians through education, apprenticeship and certification, while creating a fraternal bond of respect and integrity among culinarians everywhere”

National 1992

George and Anna Karousos' Seafare Inn receives the Five-Star Diamond Award for the second year in a row, designating it as one of the best 50 restaurants in the U.S.

The Seafare Inn is also named one of the five best seafood restaurants in America by the American Academy of Restaurant Science, Restaurant Review Committee.

In Frankfurt Germany at the Culinary Olympics the following awards were garnered:

James Griffin CWC-Gold Medal
James Holden CEC-Bronze Medal
Noel Cullen CMC-Gold Medal
Charles Boley CMC-Bronze Medal
Northeast Team USA-3rd Place
(Regional)

*In Boston Louis Serra CWC and Frank Terranova CEC/CCE were awarded bronze medals at the New England Hot Food Competition.

*Jim Holden CEC/CCE earns silver medal in North Carolina as a member of the Chaine des Rotisseurs Culinary Team.

National 1991

George O'Palenick CEC/CCE/AAC awarded 7th place in International Ice Carving Competition.

At the Culinary Salon in Boston the following junior and professional members received awards:

Student Competition-

1st prize-Bronze Medal to Lonnie Crowe

3rd prize-Diploma to Brian Mansfield

Diploma to Carlton Harrison

Participant - Heather Devers

Participant - Martin Kahler

1st prize-ACF Bronze Medal Renee Contef

Participant - Todd Cascario

1st prize-ACF Silver Medal Laird Livingston CEC/CCE

John Konaris Rotating Cup Laird Livingston CEC/CCE

2nd prize-ACF Bronze Medal George O'Palenick CEC/CCE/AAC

1st prize-ACF Bronze Medal Jim Holden

Bronze Medal for Centerpiece Jim Holden

2nd prize-ACF Bronze Medal Frank Terranova, CCE

Diploma-Sean O'Hara

In the Chef Ireland Competition the Culinary USA Northeast team won:

Class 1 Grand Pieces Decorative

(Artistic centerpiece)

James Griffin - Gold Medal Best in Class

Christine Stamm - Gold Medal

Charles Carroll - Gold Medal

Class 4 Cold Meat Buffet Platter

Charles Carroll - Gold Medal Best in Class

Class 5 Plated Cold Fish

James Perko - Gold Medal Best in Class

Class 6 Fish Plate

Alfonso Contrisciani - Bronze Medal

Class 6-A Hot Restaurant Dishes Served Cold

Charles Carroll Gold Medal Best in Class

Class 7 Plated Buffet

Alfonso Contrisciani Gold Medal with Distinction

Best in Class

1991 Individual Grand Prix

James Griffin Gold Medal

Class 8 Cold Poultry

Charles Carroll Silver Medal

International Grand Team Buffet

Team U.S.A. Northeast Gold Medal Best in Show Challenge Trophy

National 1990

Michael Trainor CWC places 3rd in the National Seafood Challenge.

George O'Palenick CEC/CCE/AAC receives Presidential Medallion from National President, Jack Braun, CEC.

George Karousos inducted as Life Time member of the Honorable Order of the Golden Toque.

At the Boston Food Show the following junior and professional members were awarded:

Bronze Medal in Category E-Chef Thomson, Marty Kahler and Ed Troiano

Silver Medal to Michael Parks and Carlton Harrison

Bronze Medal to James Griffin CWC

National 1989

Frank Terranova took second place in the National Seafood Challenge. Through the efforts of Robert G. Cribari CCE/AAC, chapter receives "Best Record Keeping Chapter" Award at National Convention.

George O'Palenick CEC/CCE/AAC re-elected Northeast Regional Vice President.

Peter Cooper CEC and Carol Twardowski CWC, owners of the Harvest at Bald Hill, are recipients of "The Award of Excellence", for their wine list by the Wine Spectator.

At the Boston Food Show the following members received the following awards:

Gold medal-Michael Bongiorno,
Bronze medals- Douglas Eisner, Jason Goudsmith,
Meggen Quartice and Charles Thompson.

National 1988

At the Boston Food Show the junior team received a Silver medal in Category G. Team members were Debra Klock (pastry), Marie Acocella (pastry), and Don Gilliam (garde manger). A Bronze Medal was awarded to George O'Palenick CEC/CCE/AAC and a Silver Medal to James Holder. Members of the ACF New England Team Lars Johansson CEPC took a Silver Medal and George Higgins a Bronze Medal as well a "Most Artistic Piece" Award.

George O'Palenick CEC/CCE/AAC member of the Chaine des Rotisseurs team won Gold, Silver, and Bronze Medals. Team captain for Chaine team was Noel Cullen. For the New England Regional Team Lars Johansson, CEPC, won a Gold Medal, a Gold Medal with Distinction and a Gold Medal for "Show Piece"; George Higgins earned a Gold Medal with Distinction, a Gold Medal for "Show Piece" and a Gold Medal with Perfection; team advisors were Adolf Schrott, CEC and Gino A. Corelli, CEC. The New England team received 19 Gold Medals more than any other country's regional team.

At the 1988 Culinary Olympics in Frankfurt, Germany the New England Regional Team won 19 Gold Medals including the Gros Gold. More gold medals than any other regional team from the US or any of the 32 participating countries. Rhode Island Chapter members of the New England Team that participated were Lars Johansson CEPC/CCE/AAC who won a gold medal, a gold medal with distinction, and a gold medal for "Show Piece". George Higgins earned a Gold Medal with distinction, a Gold medal with perfection, and a Gold Medal for "Show Piece".

Gino A. Corelli CEC/AAC served as a team advisor for transportation & flight and hotel accommodations. Adolf Schrott CEC/AAC served as a team advisor for transportation. The "Cinderella Team", as they later became called, was the

first ever organized for the ACF New England Chapters members. Each of the Six New England States was represented. Noel Cullen managed the team.

National 1987

George O'Palenick elected Northeast Vice President of ACF.

At the Boston Show, Team Captain Frank Terranova and RISD junior members made up of Aaron Nicole and Natalie Solomon earn a 1st Place Gold Medal. An ACF Bronze Medal was awarded to Tom Alanzo, Mike Brookhart, Elizabeth Gibson, Peter Hyde, Ed Jarrett, Judy Kilton, Aaron Nicole, John O'Shea, Steve Palumbo, Tracy Panizzoli, Diarmuid Ryan, Natalie Solomon, Pam Stark, Joe Utera, Diane Varcher, Kurt Wagner and Steve Monast.

National 1986

Socrates Z. Inonog CCE and John J. Bowen CCE are appointed to the ACF National Accreditation Committee.

George and Anna Karousos of the Seafare Inn are recipients of The Ivy Award for excellence by Restaurants and Institutions Magazine.

At the Boston show Team Captain Peter James earned a Bronze Medal in Category D, mini buffet with the assistance of team members: Frank Terranova CEC/CCE, Scott Raul and Gino A. Corelli CEC/AAC.

A Bronze Medal was awarded to Ed Jarrett, Captain, for Category C, pastry display.

National 1985

*John Bowen CCE and Socrates Z. Inonog CCE are appointed to ACFEI Board of Trustees. John Bowen, CCE, named "Educator of the Year" by the Society of the Golden Toque.

*Gino Corelli CEC-AAC is appointed advisor to Academy of Chefs.

*George O'Palenick CEC/CCE/AAC is appointed to National Fund-raising committee and (National Convention Chairman.)

*Ted Butzbach CEC/CCE, and Robert Cribari, receives Outstanding Vocational Education Award from U.S. Secretary of Labor.

*Team captain, Peter Cooper CEC, and the RIACF team win 3rd prize in Category D plus an ACF Silver Medal at the Boston show.

*At the "Taste of Canada" the Johnson & Wales team, under the direction of Rene Wentworth, earn Gold/Silver: Brian Foye, Bronze/Silver: Dan Orr, Gold/Silver: Diarmuid Ryan, Silver/Bronze: Beth Webb, Gold/Silver: Mary Chakmakjian and Silver/Bronze: Thea Johnston.

*At the New York Food Show the following awards were garnered:

Chef Jack McKenna..1st-lamb specialty
Chef Wallace Rande and
Chef Claudia Hinsley..1st-seafood specialty
Chef Diarmuid Ryan..1st-game specialty
Chef George O'Palenick..1st-beef specialty
Chef Michel Vienne..1st-pate en croute
Chef Peter James..1st-international
Chef George Higgins..1st-pulled sugar
Plaque of the ACF for pulled sugar & vegetable color painting
Chef Richard Coppedge..prize-fancy bread
Chef Victor Calise..prize-fancy bread
Sean O'Hara..1st-cold soups
Lisa Tomasulo..1st-cold soups
Felicia Pritchett..1st-decorated cake
John Aslanis..1st-petit fours
J&W Table..Medal of the Chef de Cuisine Society of America
Felicitations of the Jury..

Chef Sarah Bowman
Chef Charbel Shweiri
Chef Peter James
Ms. Lisa Tomasulo,
Mr. Sean O'Hara

National 1984

At the Boston Salon the RIACF entry earns 1st prize, Category D;
A Silver Medal in mini-buffet; June Davis awarded the Most Original
Piece of the Show.

The Sheraton-Islander Team with Alan Gibson earn a Gold Medal in
Category B as well as an ACF Bronze Medal.

For pastry, George Higgins, Ken Wollenburg, Mark Stevens and Eric
Sweede are presented a Judges Award.

George O'Palenick CEC/CCE earns a bronze medal in hot food
competition.

At the New York Salon, the Johnson & Wales Culinary Team captures
1st place, Gold Medals in buffet display and pastry display.

George Higgins earns a Special Judges Award.

National 1983

Mauritz Adolfsson CEPC/CCE awarded 1st place at the New York 115th
Annual Culinary Salon and Kenneth Wollenburg receives Felicitation of
the Judges.

National 1982

Lars Johansson CEPC/CCE and Rene Wentworth awarded Silver Medals
at the Olympic tryouts in Philadelphia.

At the Chicago Olympic tryouts, Lars earned a Silver Medal and Rene earn
Bronze Medal. Rene continued on to Los Angeles and received a Silver Medal.

At the Boston Salon, George O'Palenick CEC/CCE and Peter Cooper earn a
Bronze Medal. Lars Johansson CEPC/CCE earns a Special Judges
Award.

National 1980

Socrates Z. Inonog CCE earns a Bronze Medal at Culinary Olympics in
Germany.

Rene Wentworth wins Silver and 2nd place Award in ice carving in New
Hampshire.

ACFRI Chapter Highlights

Chapter 2010

Members begin planning for 35th Gala Anniversary of chapter. Chef Michael
Makuch, of Johnson & Wales University, presented a educational program on
Reducing Fats in Recipes. Recipes and tasting were available to attendees.
More will take place in 2010 that will be listed in the next anniversary booklet.

Chapter 2009

During the year, as part of the educational program series on local and
sustainable foods members were exposed to local clams, quahogs, lobster,
scallops, other shellfish, cornmeal, cheeses, honey, ice teas.

In September the chapter continued to support the Ronald McDonald House, with
the traditional Rhode Island Clambake at the Hyatt Hotel on Goat Island,
Newport, this was the 6th year of this co-fundraiser. Allyson Pereira from the
New England Culinary Institute and Bristol Community College received the
President's Award from Linda Musch, CCE, AAC

The chapter gave out close to \$15000 in scholarships at the June BBQ hosted at
Bristol Community College.

At Johnson & Wales University, College of Culinary Arts George O'Palenick
CEC, CCE, AAC was awarded the Volrath Industry Award and Robert Zielinski
CEPC the Robert Nograd Teacher of the Year.

Chapter 2008

Chapter begins its relationship with the Newport Mansion Wine and Food Event with the Preservation Society of Newport County, while continuing a number of other events which will be noted throughout the booklet.

Chef Ray Depot, member of The Anchormen, Rhode Island's Original Award Winning Competition BBQ Team and Pit Master, presented BBQ 101.

Attendees feasted on ribs, chicken and brisket.

Chapter mourns the loss of founding member, Robert L. Holland, on February 22, 2008.

17th Annual ACFRI Scholarship Golf Tournament took place at the Jamestown Country Club.

Chapter 2007

Bill Yabroudy is awarded the Vendor of the Year Award, Chefs George O'Palenick, Jack Chiaro and Kevin Duffy presented Chefs Hector Lipa and Gerhard Schmidt with the Special Achievement Awards. Junior Chapter President Andrew Greene presented a special gift to Chef Russ Zito for all his hard work with the Junior Chapter.

Chapter awarded scholarships to Vanessa Ferrer for Culinary Arts, Jonathon Reinhardt for Baking, and James Moran for Food and Beverage. Five scholarship awards were also given from the American

Culinary Federation Rhode Island Chapter Endowment to Erin Powell, William Taylor, Adam Policinski, Neil Stetz and Paul Chung.

Chapter 2006

Mauritz Adolfson honored at The Capital Grille for years of service to chapter, he was retiring to Sweden.

Chef Gloria Cabral participated / volunteered in the American Culinary Federation's "Adopt a Ship" program. She traveled around the world working with US Navy food service workers on the USS Oak Hill. Chef Cabral, is an assistant professor of baking and pastry arts at Bristol Community College in Fall River. Her specialty is baking. All of the crew on the USS Oak Hill were sad to see her leave. Her sweet rolls were a hit on the high seas.

Chapter awarded scholarships to Vanessa Fare, RI State Champion and Megan McFarland, RI State Baking Champion. David Miguel CEC, CCE presented the third award to Manny Casillis, CT State Customer Service Champion

Chapter 2005

Certification and bench testing takes place for members to become ACF certified. Five members took part. Thanks to Johnson & Wales University for usage of facilities and David Miguel CEC, CCE for organizing.

Scholarship Monies were distributed Newport Career and Technical Center, Coventry Tech, Chariho Tech Center, East Providence Tech Center,

(Chapter 2005 Continued)

Grasso Tech, International Culinary Institute, Bristol Community College and Johnson and Wales as well as individually to Stephanie Martins, a baking and pastry student at Johnson and Wales.

Chapter 2004

Northeast Regional Conference takes up lots of chapter meetings. Educational seminars are previewed at local chapter meetings. Sakonnet Vineyard wine tastings, Sid Wainer farm tour, specialty menu tastings all take place during the year. We are very pleased to have 2 years of clambakes under our belt, as the closing banquet was to be a traditional Rhode Island clambake. We even challenged George O'Palenick to feature individual ice carvings on every guest table for the conference, without leaking all over the floor.

Chapter 2003

Chapter awarded right to host ACF Northeast Regional Conference in 2004 to take place in Newport. Education Chair, Fred T. Faria begins working on more hands-on sessions, contacting local experts in the food service field to show the northeast the talent and knowledge in our little state of Rhode Island. Gino Corelli, Robert Dougherty and George O'Palenick work on rooms, meals, spouse activities and tours. Funds generated from the conference will once again be used for scholarships, etc.

Chapter 2002

In September, the ACFRI began a partnership with Ronald McDonald House Providence to host a clam bake to raise funds for both organizations. The funds are used for educational purposes and scholarships. To this day we have held 6 annual clam bakes that benefited both organizations. The chapter members are enthusiastic about assisting Ronald McDonald House again and again. The chapter secures food products from many local vendors whom are eager to support the worthy causes. The member chefs and student assistants prepare, cook, and serve the meal for 300-400 guests at the Hyatt Hotel in Newport overlooking the harbor. The event is usually sold out.

Chapter recognizes and honors local restaurants for years of service – Twin Oaks, Cocke N Kettle and landmark restaurants, where many of our members have worked and dined.

Chef Russ Zito and students prepare a 5 star dinner at Pawtucket Country Club with assistance from Chef Steve Lautieri. Members will remember the meal for a long time.

Chapter 2001

James Pugliese continues to rally the members to bake and decorate gingerbread houses and gingerbread men for the children at Hasbro Children's Hospital in Providence. Jim has made this event heartwarming for children, parents and ACFRI members.

11th Annual ACFRI Scholarship Golf Tournament took place at the Jamestown Country Club. The wind and rain made it a challenge, but vendors and members came out for the scholarship dollars.

ACFNewport chapter assimilates into the merge with ACFRI to make a stronger chapter for all.

Chapter 2000

Sid Wainer & Son receives Outstanding Food Service Product Award from the National Association for the Specialty Foods and Trade

Newport Chapter merges with the Rhode Island Chapter to form one unified chapter in the state.

Chapter continues to support Rhode Island Skill/USA VICA and the Career & Technical Centers Seafood Cookoff.

George O'Palenick CEC/CCE/AAC receives National Presidents Medallion.

Chapter 1999

Gino Corelli CEC/AAC receives the Chairman's medal for a lifetime of distinguished service from Les Amis d'Escoffier Societe'

Robert Daugherty CEC of the Hyatt Regency Hotel in Newport and his staff cared for the families of the crash victims of Egypt Air 990

Chefs continue to make gingerbread houses with the children at Hasbro Hospital Chapter Chefs and Junior members continue to run and help support the Ronald McDonald House and Operation Stand Down for veterans

Chapter host, New England made Wine & Cheese tasting

Mindo Medina prepares and demonstrates Puerto Rican Cuisine.

Chapter 1998

George O'Palenick CEC/CCE/AAC attends the Winter Olympics in Nagro Japan to promote ice carving as a national competition.

Jr. members Randy Shircel and Louis Manzoni win first place in the National Collegiate Ice Carving competition in Frankenmuth, Michigan.

Michael Marra receives the Heart of the Community Award by the Volunteer Center of Rhode Island

Chefs continue to make gingerbread houses with the children at Hasbro Hospital Chapter Chefs and Junior members continue to run and help support the Ronald McDonald House and Operation Stand Down for veterans

Thomas Food Industry Register donate books to all renewing members

Chapter 1997

Rhode Island Chapter host AAC dinner

George & Anna Karousos opens International Culinary Institute in Fall River, MA

Chapter 1996

Host second annual Northeast Consultative Forum

Chapter offers nutrition course

Alfonse Contrisciani becomes Certified Master Chef (CMC)

Chapter 1995

Rhode Island Chapter Host Northeast Regional Conference at the newly opened Rhode Island Convention Center

Rhode Island chapter host first North East Consultative Forum

Westerly Packing Company hosts Suppi making seminar

Chapter 1994

Chapter participates in the first ACF interactive national telecast "Cooking of the Americas - How it All Began" featuring Keith Keogh CEC/AAC was broadcast in May. Junior members serve up a May breakfast at the Ronald McDonald House. Educational seminars include presentations on sanitation updates, plated desserts and new food products. Chapter was an intricate part of the Hasbro Children's Hospital Grand Opening Activities.

Chapter 1993

George Karousos opens new Culinary Arts School at Fairlawn in Newport in conjunction with Salve Regina University. America's Barbecue Masters visit Rhode Island for seminar and competition; many members serve as professional judges. Chapter hosts or sponsors an array of fundraising activities; Genesis Center, Hungarian Gala Event, Pumpkin Carving at Warwick Mall and, Rhode Island Hospital's Trustee Dinner. Jack Chiaro John Dion, Ken Wallenburg and Jack McKenna traveled to South Africa to participate in "World Tour for Hunger."

The Culinarian's Code

I pledge my professional knowledge and skill to the advancement of our profession and to pass it on to those who are to follow.

I shall foster a spirit of courteous consideration and fraternal cooperation within our profession.

I shall place honor and the standing of our profession before personal advancement.

I shall not use unfair means to effect professional advancement or to injure the chances of another colleague to secure and hold employment.

I shall be fair, courteous and considerate in my dealings with fellow colleagues.

I shall conduct any necessary comment on, or criticism of, the work of a fellow colleague with careful regard of the good name and dignity of the culinary profession, and will scrupulously refrain from criticism to gain personal advantage.

I shall never expect anyone to subject themselves to risks which I would not be willing to assume myself.

I shall help to protect all members against one another from within our profession.

I shall be just as enthusiastic about the success of others as I am about my own.

I shall be too big for worry, too noble for anger, too strong for fear and too happy to permit pressure of business to hurt anyone, within or without the profession.

Adopted at the 1957 ACF Convention, Chicago, Illinois

RI ACF 35th Anniversary Committee

Gino A. Corelli CEC/AAC/HOF [co-chair]
George O'Palenick CEC/CCE/AAC [co-chair]
Steve Lautieri CEC [co-chair]
John J. Caressimo CCE, CWC, AAC
John S. Chiaro CEC CCE AAC
Fred T. Faria
J. Daniel Knerr CEC/CCA/AAC
Linda Musch, CCE, AAC
John Rapoza
Shelley Criswell
John O'Shea
Rolando Robledo

**VENDORS WHO HAVE HELPED TO MAKE
THIS EVENT A SUCCESS
THANK YOU TO ALL.**

Baldor Boston

Cambridge Packing

Clipper Seafood

Crowne Plaza Hotel

Guaranteed Fresh Produce

Horizon Beverage Company of Rhode Island

Johnson & Wales University

J.P. Serpa

Kinnealey Meats

Narragansett Creamery

Newport Specialty Foods

Rhode Island Poultry

Roland Foods

Shy Brothers Farm

Sid Wainer & Sons

Steve Connolly Seafood

Sysco of Boston

US Food Service

ACFRI Chapter Chefs of The Year

Robert Cribari CCE.....1981
Gino A. Corelli CEC/AAC.....1983
Socrates Z. Inonog CCE/AAC.....1984
Hugh O'Reilly CEC/AAC.....1985
Charles Arakelian CEC/AAC.....1986
George O'Palenick CEC/CEC/AAC.....1987
John J. Caressimo CCE/CWC/AAC.....1988
John S. Chiaro.....1989
Anthony Tarro.....1990
Alan H. Warner CEC.....1991
Karen Peterson CWC.....1992
George Karousos MC.....1993
James Pugliese CEC/CCE..... 1994
John T. O'Shea CWC.....1995
Linda S. Musch CCE.....1996

Armando Medina.....1997
Michael Marra.....1998
J. Daniel Knerr CEC.....1999
Robert Daugherty CEC.....2000
James Papa CEC2001
Russ Zito.....2002
Steven Lautieri CEC.....2003
Fred Faria.....2004
Gloria Cabral.....2005
David Miguel CEC, CCE.....2006
John Rapoza.....2007
Kevin Duffy.....2008

ACFRI Chef of the Year is awarded to members who have made outstanding contributions to the chapter and culinary profession.

**ACFRI Life Time
Achievement Recipient**

Adolf Schrott CEC/AAC.....	1990
Gino A. Corelli CEC/AAC.....	1992
Socrates Z. Inonog CCE/AAC.....	1993
Charles Arakelian CEC/AAC.....	1994
Richard Brisson CEC/CCE/AAC.....	1995
Lars Johansson CECP/CCE/AAC.....	1996
Richard Rampino (Posthumous).....	1997
Theodore Butzbach CEC/CCE.....	1998
Richard Wood.....	1999
Mauritz Adolfson CECP/CCE.....	2000
Anna Karousos (Posthumous).....	2001
George Karousos.....	2002
Noel Cullen CMC (Posthumous).....	2003
George O'Palenick CEC CCE AAC.....	2004
John Caressimo CCE/CCC/AAC.....	2005
William Mackin.....	2007
Nino D'Urso.....	2008

ACFRI Life Time Achievement Recipients are recognized for the dedication of their careers to food service industry and Rhode Island

American Academy of Chefs

Gino A. Corelli CEC/AAC.....	1982
Adolf Schrott CEC/AAC.....	1982
Charles Arakelian CEC/AAC.....	1983
Socrates Z. Inonog CCE/AAC.....	1983
Hugh F. O'Reilly CCE/AAC.....	1983
John J. Caressimo CCE/AAC.....	1984
Lars Johansson CEPC/AAC.....	1984
George O'Palenick CEC/AAC.....	1987
Richard Brisson CEC/CCE/AAC.....	1992
John S. Chiaro CEC/CCE/AAC.....	2000
J. Daniel Knerr CEC/AAC.....	2002
Linda S. Musch CCE/AAC.....	2003
Mauritz Adolfson CEPC/CCE/AAC.....	2003

Karl Guggenmos AAC

The Academy of Chefs is the Honor Society of the
American Culinary Federation.

ACF Life Time Members

Franz K. Lemoine

First Director of Culinary Education, Johnson & Wales University

George O'Palenick CEC/CCE/AAC

National Chef of the Year 1995

Noel Cullen CMC/CCE/AAC

National President 1997-2001

J. Daniel Knerr CEC/CCA/AAC

National Chef of the Year 2004

Joseph Leonardi CEC

National Chef of the Year 2009

Life Time Members are recognized for national recognition they have given to the ACF chapter, this is given by ACF National

American Culinary Federation

National Chef of the Year

George O'Palenick CEC/CCE/AAC 1995

J. Daniel Knerr CEC/CCA/AAC 2004

Joseph Leonardi CEC 2009

This award is given to one individual annually that has been honored as an ACF Regional Chef of the year selected from each of the 4 regions, Northeast, Southeast, Central and Western United States. The 4 regional chefs have to prepare a 3 course meal within 2 hours consisting of an appetizer, fish course, and meat course for 4 people. The contestants are vigorously scrutinized by a panel of 5 judges while they prepare and cook. They are judged on kitchen preparation ability techniques, sanitation, how they work with an appointed apprentice, presentation of the food, looks and ultimately taste and flavor. The ACFRI chapter can proudly say we have had the top choices in all of the US for this most prestigious award.

American Culinary Federation

National Educator of the Year

George O'Palenick CEC/CCE/AAC 2004

This award is given to one individual annually that has been honored as an ACF Regional Educator of the Year selected from each of the 4 regions, Northeast, Southeast, Central and Western United States. The 4 regional educators are selected on educational excellence at all levels. They are active educators who use culinary knowledge, skills, and expertise to enhance the image of professional chefs and guide students who aspire to culinary careers. They are nominated locally and move up to regional and national.

American Culinary Federation

Northeast Chef Professional of the Year

Gino A. Corelli CEC/AAC/HOF 1999

This award is given to one individual annually that has been honored as the ACF Regional Chef Professional of the year. Each of the 4 regions selects one candidate. The 4 regional professionals are selected on their commitment to the industry over the years. They are nominated locally and move up to regional and national. They are voted on by chapters for their professionalism to the highest standards. The winner of the region has the opportunity to compete for National Chef Professionalism of the Year.

American Culinary Federation

Northeast Regional Chef of the Year

Daniel J. Scannell CMC 2004

This award is given to one individual annually that has been honored as an ACF Regional Chef of the Year. Each of the 4 regions selects one candidate. The 4 regional chefs have to prepare a 3 course meal within 2 hours consisting of an appetizer, fish course, and meat course for 4 people. The contestants are vigorously scrutinized by a panel of judges while they prepare and cook. They are judged on kitchen preparation ability techniques, sanitation, how they work with an appointed apprentice, presentation of the food, looks and ultimately taste and flavor. The winner of the region has the opportunity to compete for the most prestigious award of National Chef of the Year.

Chapter 1992

Chapter sets up residence in Johnson & Wales Culinary Archives. ACF Certification Chairman Roland Henin, CMC visits Rhode Island to explain changes in certification. Membership offers generous support for Rhode Island Hospital's Children's Summer Barbecue program, as well as building gingerbread houses for children during the Christmas season. The East Bay Coalition for the Homeless fund-raiser is a huge success. Ten Russian Chefs visit Rhode Island and New England as part of an exchange program, in turn Fred Faria CEC/CCE travels to Russia representing the chapter. Newsletter features an article on exploding laundry by Gino Corelli or was it Jack Chiaro. American Academy of Chefs inductee Richard Brisson CEC/CCE/AAC.

Chapter 1991

Jack Chiaro and Dan DeSiliveria CWC take to the airwaves, as both have his own radio shows focusing on food. Low calorie and low fat recipes by Frank Terranova are featured in Restaurant and Institutions Magazine. Members took part in the Great American Food Fight Against Cancer. ACF educational videos feature chapter members. Food demonstrations are performed under the big top at Kennedy Plaza in Providence for the "Taste of the World." National President Keith Keough CEC/AAC visits Rhode Island. Jim Pugliese awarded Rhode Island Hospital Employee of the Month.

Chapter 1990

Chapter assists at Rhode Island Hospitality Association Hotel and Restaurant Show at the Rocky Point Paladium. Chef Anthony Tarro hosts a visit by President George Bush at Quidnessett Country Club. Socrates Z. Inonog, CCE, throws hat in the ring for Northeast Vice President and George O'Palenick for National ACF Treasurer. Membership serves up McCauley House fund-raiser event, which nets \$6,000 to be deposited and used to purchase, wholesale food products. Chapter receives State of Rhode Island Special Citation from Lt. Governor Roger Begin.

Chapter 1989

More than 35 members have earned certifications. Twenty-one chefs and students participated in annual ice carving contest. John Caressimo, chapter president, arranges 1st annual joint meeting between ACF RI and Cape Cod and the Islands, hosted by Luzo Food Services. Membership receives free cholesterol testing as part of monthly meeting at Roger Williams Hospital. Rhode Island Hospitality Association is reorganized. ACF National Certification Chairman, Walter "Spud" Rhea, CMPC visits chapter. Chapter celebrates 15th year anniversary at Brown University. Rhode Island Professional Chef's Association donates the remainder of its treasury to RIACF and challenges chapter to match the donation.

1988 Rene Brisson CEC/CCE takes to the television airwaves as he stars in "his" kitchen. Rene also wrote and published The Black Hat Chef

Chapter 1987

Past members of the Rhode Island Professional Chefs' hold a gala reunion at the Seafare Inn. Gino A. Corelli CEC/AAC and Adolf Schrott CEC/AAC present a slide show of their Culinary Tour of China. Certification courses in Nutrition, Sanitation, and Supervisory Development are offered. Vendor's night is held in April and is huge success. John Elkay earns title of Omelet King as he produces 315 two-egg omelets in 30 minutes. He is also listed in the Guinness Book of Records for this feat. American Academy of Chefs inductees are: George O'Palenick CEC/AAC.

Chapter 1986

Quidnessett Country Club serves as host site for "A Taste of Rhode Island" fund-raiser as Rhode Island celebrates it's 350th anniversary. Kevin Mitchell graduates from the apprenticeship program. New England ACF chapters serve up an Olympic fund-raiser dinner assisted by RI members at Lantana's Restaurant in Massachusetts to support the formulation of the ACF New England Culinary Team to compete in Frankfurt, Germany at 1988 Culinary Olympics.

Chapter 1985

More than 30 chapters attended New England Regional Conference hosted by RI Chapter. Socrates Z. Inonog CCE/AAC is nominated National Chef of the Year. Chapter sponsors press conference for American Heart Association in honor of Nutritional Food Festival Week. Baron Harold Galand CEC and ACF National President again visits RI, this time for the Chef of the Year function.

Chapter 1984

Baron Harold Galand, CEC and ACF National President visits for September meeting. New Junior members include Steve Davenport, Anthony Tarro, Dan daSilveira, Jim Papa and Bob Trainor. Kevin Duffy is featured on "Chef's Choice" television series. Educational seminars include Kosher Cooking by Moshe Nograd CMC, Low Sodium Cooking by Hugh O'Reilly CEC and Clede Warner R.D., and Merchandising Primal Cuts of Meat by Gino A. Corelli CEC. Chapter sponsors golf tournament and family picnic. Michael Trainor chosen to serve as apprentice to 1984 ACF, NRA Olympic Team. Adolph Schrott, CEC, first certified executive chef in Rhode Island.. American Academy of Chefs inductees are: John J. Caressimo CCE/AAC and Lars Johnson CEPC/AAC.

Chapter 1983

Chapter has over 100 members. Nine members attend National Convention in Salt Lake City, Utah. Hugh O'Reilly CEC, Socrates Z. Inonog CCE, and Charles Arakalian CEC are inducted into American Academy of Chefs. Monthly meetings included a variety of demonstrations by the Pillsbury Co. and Singleton Shrimp to mention a few. Nine scholarships awarded to young culinarians. Moshe Nograd approved as Certified Master Chef. Chapter donates \$10,000; a share of the previous year convention proceeds to the National ACF office. American Academy of Chefs inductees are: Charles Arakelian CEC/AAC, Socrates Z. Inonog CCE/AAC, Hugh F. O'Reilly CEC/AAC.

Chapter 1982

Socrates Z. Inonog CEC chairs 53rd National ACF Convention, in Rhode Island. Chapter receives ACF Achievement Award for Outstanding Accomplishments. Socrates Z. Inonog CCE nominated for National Chef of the Year. Chapter now has 15 Junior members from Johnson & Wales College and 15 Junior members from Rhode Island School of Design. Gino Corelli, CEC and Adolf Schrott CEC become first Rhode Island members inducted into American Academy of Chefs. Chapter membership has earned 35 certifications.

Chapter 1981

Ice Carving competition and demonstration held at Warwick Mall, thousands of laymen view finished ice pieces in awe. First Associate member is Flagstaff Foods. By end of the year we have 8 associate members on board. Members have earned 21 certifications by 1981.

Chapter 1980

A very successful Las Vegas night was held to raise monies for scholarships. Robert Cribari started chapter newsletter "Carte du jour."

Chapter 1979

Stepping Stone Ranch is the site for the Third Annual Western Cookout. Country western music is featured and enjoyed by young and old. Steamship rounds are served up to thousands. An Endowment fund began, which continues to this day to offers assistance for culinary scholarships.

Chapter 1978

A whole steer weighing a little over 650 pounds is cooked on the spit under the direction of Gino A. Corelli, Chef de Cuisine at the Second Annual Western Cookout. Crews stayed up all night to baste, turn and keep the fire going. More than 2,500 tickets are sold. Between \$8,000 and \$10,000 is raised for scholarships. Program book features recipes from the membership.

Chapter 1977

First Annual Western Cookout at Chopmist Hill Inn draws thousands of Rhode Islanders to enjoy an outdoor barbecue and outing. Over \$5,000 was raised for scholarships for Rhode Island residents who wish to pursue a culinary education.

Chapter 1976

Chapter President Adolf Schrott welcomed Baron Harold Galand, ACF Vice President of the Eastern Region and Jan C. Verdintschot, Certification Chairman of the ACF to Rhode Island for a Gastronomic Dinner at Johnson & Wales College. Dr. Morris J.W. Gaebe, College President and Franz K. Lemoine, Director of the Culinary Art Division hosted the dinner.

Chapter 1975

Chapter begins to recruit members and establish a working relationship within local foodservice operations. Formulation of bylaws takes many re-writes. Many members came from The Rhode Island Professional Chefs Association (RIPCA). RIPCA wished to affiliate with a national organization for professional growth and education.

The Honorable Order of the Golden Toque

Gino A. Corelli CEC/AAC/HOF 2001

George O'Palenick CEC/CCE/AAC

[will be inducted in 2010]

The Honorable Order of the Golden Toque is an honor society of chefs with only 100 members. Membership is by invitation only.

2010 RIACF Chef of the Year
35th Anniversary
Reception Dinner
April 18
CROWNE PLAZA HOTEL

HORS D'OEUVRES

Local Artisan Cheese
Seasonal Fruit & House Crackers

House Gravlax
Cucumber & Tzatziki

Chilled Gulf Shrimp
Lemon, Horseradish & Ketchup

Korean BBQ Sirloin Skewers
Orange & Black Garlic

Seared Sea Scallops
Key Lime & Butter Glaze

Martini & Rossi Prosecco

DINNER MENU

Soup

Amish Chicken Brodo
Chicken & Spinach "Polpettine",
Melted Ramps and Shaved Parmigiano Reggiano

Sonoma~Cutrer Chardonnay Russian River
Ranches 2008

////////////////////////////////////

Salad

Cucumber Wrap
Local Greenhouse Salad, Baby Pear Tomatoes
and Ume Boshi Vinaigrette

////////////////////////////////////

Entrée

Roasted Beef Rib eye
Chianti wine Sauce, Olive Oil Mashed Potatoes,
And Garniture of Spring Vegetables

Wolf Blass Yellow Label Shiraz 2007

////////////////////////////////////

Dessert

Assorted Pastries with Cordials