



**The
Official Newsletter
of the ACF RI
April 2011**

Message from the President

Linda Musch, CCE, AAC

Linda Musch CCE AAC, Chef Instructor Chariho Career & Technical Center



This sure seems strange, writing my last president's message, but it has truly been an enjoyable experience. I have learned a lot and made many new friends, both locally and nationally through this organization.

The new team of ACF Rhode Island officers is about to take over. Please take the time to support them as you did with me. As with any new leaders, they will bring changes and they will need your support. Remember... change is good.

Our annual Chef of the Year dinner is just a few short weeks away. Please take the time to send in your reservations to Steve Lautieri CEC, 43 Audubon Lane, Hope, RI 02831, by April 4.

April 29th is the date for our next practical exam at Johnson & Wales University. If you are interested, contact George O'Palenick CEC, CCE, AAC at gopalenick@cox.net

On May 7th the Rhode Island Chapter, with the support of Johnson & Wales University, will be hosting an Educational Symposium. It will be chaired by George O'Palenick CEC, CCE, AAC and Ray McCue CEC and will be held from 8:00 AM till 4:00 PM at the Harborside Academic Center. If you are interested in attending, please contact George or Ray for special chapter pricing.

Our May 9th meeting will be a joint meeting with the Epicurean Club of Boston and the Cape Cod & Islands Chapter. It will be held at IrinoxUSA in North Easton MA. Ira Kaplan will be our host and you will have a chance to meet his wonderful

Associate Members

Steve Lautieri, CCE

**Become an associate member today
and have many foodservice professionals at your fingertips.
Contact Steven Lautieri, CEC at slautieri@cox.net**

***Kettle Cuisine*, Volker Frick 617/884/1219**

***MARS Foodservices*, Russell Ferreira 401/254/1557**

***RC Fine Foods*, Bill Yabroudy 800/526/3953**

***Roland Foods*, Armand Mazzulli (Armand.Mazzulli@rolandfood.com)**

***Sysco Boston*, Jim Pezzullo 800/669/4440 x8812/738/2385**

***Sid Wainer & Son*, Dr. Henry Wainer 800/423/8333**

***T.F. Kinnealey Quality Meats*, Rick Paiden 800/638/7700**

Message from the President

Linda Musch, CCE, AAC

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wonderful staff. A great evening is planned; with product demonstrations of Blast Chill units and Combi Ovens and lots of food and drink. There is a \$12 fee, which will be donated to "My Brother's Keeper", a local charity that does wonderful work in the North Easton area.

May 23rd is the date of our annual golf tournament at the Jamestown Country Club. We need golfers, tee-sponsors and donations of raffle items, and we are also looking for special sponsor for both breakfast and lunch. So grab your clubs and join us for a fun filled day.

June 13th brings us to our annual BBQ at Bristol Community College. Hosted by Chef John Caressimo CCC, CCE, AAC and Chef Gloria Cabral, this is always a great event, not to be missed. Come and enjoy time with friends and family.

Again, I'd like to thank everyone for allowing me to serve as your Chapter President. These past four years have been a wonderful experience. I look forward to continuing to work on chapter endeavors.

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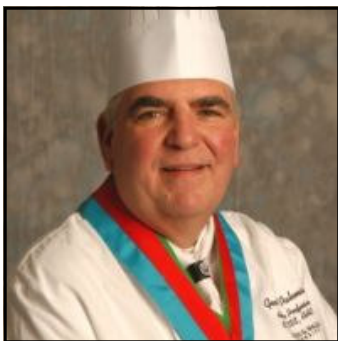
Again, I'd like to thank everyone for allowing me to serve as your Chapter President. These past four years have been a wonderful experience. I look forward to continuing to work on chapter endeavors.

Linda



ACF Certification

George O'Palenick, CEC, CCE, AAC



**The ACF RI Chapter will be hosting
the Practical Exam for ACF Certification
On Friday, April 29, 2011.**

**Practical Test in Culinary and Pastry Certification
will be held at the Johnson & Wales Harborside Campus
For Further information contact George O'Palenick at
gopalenick@cox.net**

If you have news, current events or articles to offer for possible publication in Carte du Jour, please contact Paul Martin at chefpaul@hotmail.com or Robert Carpinelli at rec707@aol.com

For National ACF news visit **Acfchefs.org**
For Local ACF Rhode Island news visit **Acfri.org**

Junior Team

The RI Junior ACF Team received Gold Medals at the ACF Northeast Conference in Columbus, Ohio. The team came in second with only three hundredths of a point difference. Scoring a 37.09 out of a perfect score of 40. The team consisted of Carolyn Frassica, Kathleen Van Sicklin, En Chieh Jay Liu, Geoffrey Lanez and Eric Knoll. The team was coached by George O'palenick and Mitch Stamm. Ray McCue and Juergen Knorr also helped with logistics for the team in Columbus, Ohio. Pictured are team members En Chieh Jay Liu, Geoffrey Lanez and Eric Knoll all team members are students at Johnson & Wales University Providence, RI.



The American Culinary Federation

Rhode Island Chapter

Cordially invites you to the
2010 Chef of the Year,
Chapter Officer Installation
and Awards Dinner

On April 10, 2011 at 5pm

At the

The Celestial Café
567 South County Trail
Exeter, Rhode Island

Hosted by Chef Branden Read



Golf Tournament News

Two Nine Hole Tournaments

Choose one game:

- 7:30 AM Shotgun start scramble

Max 36 Players

Check-in/Continental Breakfast 6:30 AM

- 10 AM Shotgun start scramble

Max 72 Players

(Golf Cart Required extra fee)

Check-in/Continental Breakfast 9 AM

Get your foursome together

or

Sign up and we'll get your
team together



Registration form

& donation must be received by:

May 16, 2011



20th Annual
GOLF TOURNAMENT

Jamestown Country Club

Monday, May 23, 2011

Rain or Shine

Registration at 6:30 AM & 9 AM

Tournament Details

Location:

Jamestown Country Club
East Shore Rd., Jamestown, R.I.

Date:

Monday, May 23, 2011

Time:

Registration– 6:30 & 9AM
Shotgun Start– 7:30 & 10AM

Entry Fee:

\$50 per person
Includes golf, breakfast, lunch
and much more.....

Format:

4 person scramble
Closest to the Pin * Longest Drive
Putting Contest
And much more...

Raffles & Awards:

Held at 12:30PM
For more information please call:
Dan Knerr: H (401) 848-5321
C (401) 339-3498

Participant Options

Platinum Sponsor \$350
Foursome in gold tournament
Tee sponsor sign at golf hole

Gold Sponsor \$250
Twosome in gold tournament
Tee sponsor sign at golf hole

Silver Sponsor \$150
Tee sponsor sign at golf hole

Player Entry Fee \$50

Donation \$_____
Unable to attend, but please accept my donation

TOTAL \$_____

Sponsor Information

Name: _____
Address: _____
City/State/Zip: _____
Phone:() _____
Email: _____

Make Checks Payable to:
ACF Rhode Island Chapter

Registration Form

Player 1:

Name: _____
Address: _____
City/State/Zip: _____
Phone:() _____
Email: _____

Player 2:

Name: _____
Address: _____
City/State/Zip: _____
Phone:() _____
Email: _____

Player 3:

Name: _____
Address: _____
City/State/Zip: _____
Phone:() _____
Email: _____

Player 4:

Name: _____
Address: _____
City/State/Zip: _____
Phone:() _____
Email: _____

Please mail check and completed form by
May 16th to:

Dan Knerr
50 Kay Boulevard
Newport, RI 02840

Incoming Chapter Officers

President	Gloria Cabral
Vice President	Peter Cooper
Recording Secretary	Ray McCue
Corresponding Secretary	Sue Marsalla
Treasurer	Paul Martin
Sergeant at Arms	Joe Conti

We would like to thank the outgoing officers for all of their dedication and hard work for making our chapter the entity that it is.

Thank you !

Northeast Regional Conference Update

No news is good news

At the National Convention there is a request for one by-law change. If this proceeds, it would change the student vote from a quarter to a half vote. Any chapter input on this?

During the Chapter leadership seminar [Kristy Begley, MNM](#) - Director of Education and Professional Development; took time and explained the member only portion of the website. There are many great features. One feature is when you receive CHE's (those certificates I've given you) you can scan them and send to National with this form http://www.acfchefs.org/download/documents/certify/certification/CEH_Submission.pdf (one for each certificate). They will keep track of your CHE's so when your certification comes due you aren't scrambling for those points. Check out your points by signing into your member's portal.

Suggestions for CHE's: Did you go to Boston or any other trade show? (New York, Chicago, RCA) Save the information or badge, also if you went to the October Food Safety Conference, save those flyers.

CEC Certification now has accreditation through The [Institute for Credentialing Excellence](#) (ICE) is the professional association for testing and assessment professionals. (ICE was formerly known as NOCA.) The [National Commission of Certifying Agencies](#) (NCCA) is the certifying body for ICE.

Our certifications are now Registered and Trade Marked, I understand the Certification commission needs to be thanked for their hard work and ongoing work, so when you see Chef Karl Guggenmos AAC or Jeannette Scarcella thank them for protecting our certifications.

Certification Changes: When you are ready for your second re-certification you now will only be required to take a food safety refresher course. No more management or nutrition. You may still take them as part of your 80 hours for renewal. If you hold more than one certification the following will apply. First one: 80 CHE's, second one: 40 CHE's, third one: 20 CHE's. They do suggest that you bring the renewal dates together to reduce paperwork for everyone.

Take the time to look over the member's portal and what the website has to offer. I will be glad to answer any other questions you might have

*Congratulations
Steve Lautieri, CEC
on receiving a Presidential Medallion at the
Northeast Regional Conference*

ACF Candidates for 2011

ACF Candidates for 2011-2013

All Voting will take place on line no Paper Ballots will be mailed to members in Good Standing as of March 31, 2011

Clicking on each Candidate's Name will take you to their website

Chapter endorsed **

National President

[William Franklin, CMC, WGMC, AAC](#)

[Michael Ty, CEC, AAC](#) **

National Secretary

[David Ivey-Soto begin of the skype highlighting end of the skype highlighting, CEC, CCA, MBA](#)

[Thomas Macrina, CEC, CCA, HGT, AAC](#) **

National Treasurer

[James Taylor, CEC, AAC](#) **

Northeast Region Vice President

[Brad Barnes, CMC, CCA, AAC](#)

[William Tillinghast, CEC, AAC, MBA](#) **

2011 Academy Nominees

All Academy Ballots will be mailed to AAC Members

Chair

[Stafford DeCambra, CEC, CCE, CCA, AAC](#)

Vice-Chair

[Joe Aiello, CEC, AAC](#)

[Mark Wright, CEC, AAC](#) **

Upcoming Events and Meetings

The American Culinary Federation Rhode Island Chapter

All meetings are at 6:30 PM unless otherwise noted

April

April 10-Chef of the Year Gala

Celestial Café Exeter, Rhode Island

Directions from Providence and points North

Take route 95 south to Route 4 South Exit 9

Take the exit to Exeter RT. 102

Take a left on Rt. 2 South

Celestial café will be on your right after you pass the RI Veterans Cemetery

From points South

Rt. 138 to Rt. 2 north

Celestial café will be on your left

April 29th. Practical Exam at Johnson & Wales University

May

May 7th. RI Chapter with support of Johnson & Wales will host an Educational Symposium

May 9– Business Meeting

We will be a joint meeting with the Epicurean Club of Boston and the Cape Cod & Islands Chapter at Irinox USA.

Take exit 7A to merge onto MA-140 S/Commercial St toward Mansfield

Turn left at Chauncy St.

Continue onto MA-106 E/Pratt St. continue to follow MA-106 E

Turn left at MA-123 E/Depot St.

Slight left at Center St.

Continue onto Main St.

Turn right to stay on Main St.

Take the 2nd right onto Oliver St.

Destination will be on the left

May 23– Annual ACFRI Golf Tournament

At the Jamestown Country Club, Jamestown, Rhode Island

June

June 13– Annual ACFRI Barbecue

At the Bristol Community College, Fall River, Massachusetts

If anyone is interested in hosting a meeting,

please contact

Linda Musch at rif00040@ride.ri.net

RIACF Officers

President

Linda Musch CCE, AAC

Chef Instructor

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Wood River Junction, RI

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Home 401/789/4307

rif00040@ride.ri.net

1st Vice President

John Raposa

Chef Instructor

Career Center at Coventry High School

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oldbuzzard31@yahoo.com

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Chef Instructor

Bristol Community College

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Sergeant at Arms

Bill Mackin

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Home 401-849/3703

Billtrudim@cox.net

Chairman of the Board

J. Daniel Knerr CEC, CCA, AAC

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Home 401/848/5321

Le_Chef1@msn.com

Newsletter

Paul Martin

Chef Supervisor/Adjunct Professor

Johnson & Wales Inn, Seekonk MA

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Home 401/438/4905

chefpaul@hotmail.com

The Culinarian's Code

The American Culinary Federation

Revised August 3, 2010

As a proud member of the American Culinary Federation, I pledge to share my professional knowledge and skill with all culinarians.

I will place honor, fairness, cooperation and consideration first when dealing with my colleagues.

I will keep my comments professional and respectful when dealing with my colleagues.

I will protect all members from the use of unfair means, unnecessary risks and unethical behavior when used against them for another's personal gain.

I will support the success, growth, and future of my colleagues and this great foundation.

Adopted by the American Culinary Federation, Inc., at its Board of Governors on August 3, 2010



**American Culinary Federation
Rhode Island Chapter
PO Box 316
Saunderstown, RI 02874**