



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

## **Message from the President** *Gloria Cabral, CCE*

*Gloria Cabral, Chef Instructor Bristol Community College*



What a great meeting Linda set up at Irinox. It was a nice time to see old friends, make new friends and learn so much about the new innovative equipment available to chefs. It was amazing to see how well the food was cooked, cooled and stored using these state-of-the-art products. Thanks to the Irinox family.

The chapter members have been very busy last month finishing with Dan Knerr and the 20<sup>th</sup> Annual Golf Tournament. The golf tournament started by Phil Larsen and other area chefs to help young culinarians with scholarships for higher education in the Newport area now has opened the doors to many students throughout Rhode Island. Many chefs, vendors and restaurants through donations and volunteering helped Dan make this a successful fundraiser. Thank you to all the volunteers such as Marc Whitehead, Paul Martin, Don Mead, George O'Palenick and Tracie Bourque and Tyler Bickford our junior members for all their help.

The new officer's team had several meetings to plan next year's venue of events. It looks to be an exciting program. If anyone is interested in getting involved in the educational programs or have any ideas of interest please contact me.

The colleges are finished their finals, the high schools are looking forward to their summer break. Many are planning vacations. BCC Culinary Arts would love to welcome the Rhode Island Chapter, The Epicurean Club of Boston, Cape Cod and Islands Chapter and the RI SkillsUSA gold medal winners to family barbeque on June 13th at Bristol Community College. See you soon.

Have a safe summer.

Gloria

## **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](mailto: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](mailto: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***

## ACF Certification

*George O'Palenick, CEC, CCE, AAC*



On April 29th. Chef George O'Palenick assisted by Chef Russ Zito and numerous volunteers held a certification exam at Johnson & Wales University. George would like to thank the chefs who took the exam and to all those who volunteered to make the day a success. The chapter would like to thank George for putting the day together we know that there is a lot of organizing that needs to be done from reviewing the applications to securing the judges and the location to host.

The day is not done until all the paper work has been completed and checked for accuracy.



Thank you George

Those in attendance had lunch served by J&W students.



# The Practical Certification Exam



Chef Peter Cooper



Chef Mark Harvey



Chef Matt Jaffe



Chef Michael Pillarella



Chef Ken Watt



Chef Neath Pal

**IRINOX USA**

The May meeting was held in conjunction with the Epicurean Club of Boston Chapter and the Cape Cod and the Islands Chapter at Irinox USA.

Our hosts for the evening were Ira Kaplan of IRINOX USA and Karen Whitty from CRP Peterson and Associates.



Bread from Johnson & Wales

## Chapter Meeting



We were honored to have ACF National President Michael Ty with us at the May meeting. Pictured above (L-R) Peter Hyde, President Cape and the Islands Chapter, Gloria Cabral, President Rhode Island Chapter, Michael Ty, ACF National President and Jim DiMarzio, President Epicurean Club of Boston .



The entire menu was prepared in the Irinox a new state of the art unit which can pretty much do everything. Chef Tim Murray serving those in attendance.

***Educational Symposium***  
***A Message from our Regional Vice President***

We held another Culinary Workshop Hosted by  
Johnson & Wales University in Providence RI.

**Chefs George O'Palenick CEC AAC & Chef Ray McCue CEC**  
chaired and coordinated the workshop, I want to thank Chefs O'Palenick & McCue, the  
student volunteers along with our presenters who made the workshop a tremendous success  
**Chef Frank Terranova** for his presentation on Sous Vide cooking  
**Chef Tim Brown** for his demonstration on Chocolate Artistry  
& **Chef Neath Pal** for his demonstration on Asian Cuisine

I also want to Thank **Chef Joe Poon** for the excellent and exciting hands on workshops he  
held in April at his restaurant and in the markets of the China Town neighborhood  
of Philadelphia

We look forward to offering additional workshop in the future  
if you are interested in hosting a workshop please contact me.

Bill Tillinghast MBA CEC AAC  
Vice President  
Northeast Region  
American Culinary Federation

Thank you George and Ray

**JUNE 13, 2011**

**ACFRI Invites you to the Annual End of the Year Barbeque  
Hosted by Chefs John Caressimo and Gloria Cabral**

**BRISTOL COMMUNITY COLLEGE**

777 Elsbree St  
Fall River, MA 02790

**RSVP by June 8<sup>th</sup> 508-678-2811 x 2111**

**FROM BOSTON**

Merge onto I-93 S / US-1 S via the exit on the LEFT.

Merge onto RT-24 S via EXIT 4 on the LEFT toward BROCKTON.

Take the US-6 exit, EXIT 5, toward PRESIDENT AVE / EASTERN AVE.

Enter next roundabout and take the 1st exit onto US-6 W / PRESIDENT AVE.

Take the 1st RIGHT onto ELSBREE ST.

*If you reach DAMON ST you've gone a little too far*

777 ELSBREE ST is on the RIGHT.

*Your destination is just past LANGLEY ST If you reach COLLEGE PARK RD you've gone a little too far*

**FROM PROVIDENCE**

Merge onto I-95 S via the ramp on the LEFT toward I-195 / NEW YORK.

*If you are on FRANCIS ST and reach FINANCE WAY you've gone about 0.1 miles too far*

Merge onto I-195 E via EXIT 20 toward EAST PROVIDENCE / CAPE COD (Crossing into MASSACHUSETTS).

Take 24N EXIT 8 on left side of highway

Take the US-6 exit, EXIT 5, toward PRESIDENT AVE / EASTERN AVE.

Enter next roundabout and take the 1st exit onto US-6 W / PRESIDENT AVE.

Take the 1st RIGHT onto ELSBREE ST.

*If you reach DAMON ST you've gone a little too far*

777 ELSBREE ST is on the RIGHT.

*Your destination is just past LANGLEY ST If you reach COLLEGE PARK RD you've gone a little too far*

**FROM CAPE COD**

Merge onto I-195 W via the ramp on the LEFT toward FALL RIVER.

Merge onto RT-24 N via EXIT 8B toward TAUNTON / BOSTON.

Take 24N EXIT 8 on left side of highway

Take the US-6 exit, EXIT 5, toward PRESIDENT AVE / EASTERN AVE.

Enter next roundabout and take the 1st exit onto US-6 W / PRESIDENT AVE.

Take the 1st RIGHT onto ELSBREE ST.

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777 ELSBREE ST is on the RIGHT.

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# Upcoming Events and Meetings

The American Culinary Federation Rhode Island Chapter

*All meetings are at 6:30 PM unless otherwise noted*

## June

### June 13– Annual ACFRI Barbecue

At the Bristol Community College, Fall River, Massachusetts

6:00pm Business Meeting

6:30pm Barbeque

*If anyone is interested in hosting a meeting,  
please contact*

*Gloria Cabral at [Gloria.Cabral@bristolcc.edu](mailto:Gloria.Cabral@bristolcc.edu)*

*or*

*Peter Cooper at [pcooper@jwu.edu](mailto:pcooper@jwu.edu)*

If you have news, current events or articles to offer for possible publication in Carte du Jour, please contact Robert Carpinelli at [rec707@aol.com](mailto:rec707@aol.com)

For National ACF news visit

**Acfchefs.org**

For Local ACF Rhode Island news visit

**Acfri.org**

#### RIACF Officers

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##### Newsletter

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# **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 3 August 2010*



**American Culinary Federation  
Rhode Island Chapter  
PO Box 316  
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