

CHEFPERTISE

GUIDE



A P P L I C A T I O N

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

CONTACT INFORMATION

To apply, you must have five years or more experience in your area(s) of expertise and hold a position of sous chef or higher.

Full name: _____ ACF ID#: _____

ACF certification level(s): _____

Home address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Email: _____

EMPLOYMENT INFORMATION

Name of establishment: _____

Title: _____ Phone: _____

Work address: _____

City: _____ State: _____ Zip: _____

Email: _____ Company website: _____

AREA(S) OF EXPERTISE

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

- | | | | |
|---|---|---|---|
| <input type="checkbox"/> Apprenticeship | <input type="checkbox"/> Culinary education | <input type="checkbox"/> Healthy cooking | <input type="checkbox"/> Puerto Rican cuisine |
| <input type="checkbox"/> Artisan breads | <input type="checkbox"/> Culinary history | <input type="checkbox"/> Holiday entertaining | <input type="checkbox"/> Regional cuisine |
| <input type="checkbox"/> Artisan cheeses | <input type="checkbox"/> Culinary trends | <input type="checkbox"/> Hors d'oeuvres | <input type="checkbox"/> Research |
| <input type="checkbox"/> Asian cuisine | <input type="checkbox"/> Desserts | <input type="checkbox"/> Hospital cooking | <input type="checkbox"/> Restaurant equipment |
| <input type="checkbox"/> Baking | <input type="checkbox"/> Farm-to-table | <input type="checkbox"/> Ice carving | <input type="checkbox"/> Restaurant start-up/
running a restaurant |
| <input type="checkbox"/> Barbecue | <input type="checkbox"/> Fine dining | <input type="checkbox"/> Ice cream/gelato | <input type="checkbox"/> Sauces |
| <input type="checkbox"/> Brazilian cuisine | <input type="checkbox"/> Food allergies | <input type="checkbox"/> Indonesian cuisine | <input type="checkbox"/> Seafood |
| <input type="checkbox"/> Breakfast/brunch | <input type="checkbox"/> Food and beer pairing | <input type="checkbox"/> Korean cuisine | <input type="checkbox"/> Smaller portions |
| <input type="checkbox"/> Butchery | <input type="checkbox"/> Food and wine pairing | <input type="checkbox"/> Kosher cuisine | <input type="checkbox"/> Soups |
| <input type="checkbox"/> Cake decorating | <input type="checkbox"/> Food costing and inventory
management | <input type="checkbox"/> Latin American cuisine | <input type="checkbox"/> Sous vide |
| <input type="checkbox"/> Canning | <input type="checkbox"/> Food safety/sanitation | <input type="checkbox"/> Locally grown produce | <input type="checkbox"/> Spanish cuisine |
| <input type="checkbox"/> Caribbean cuisine | <input type="checkbox"/> Food styling | <input type="checkbox"/> Locally sourced meats | <input type="checkbox"/> Sugar pulling |
| <input type="checkbox"/> Casino and hotel chefs | <input type="checkbox"/> Food trucks/mobile cooking | <input type="checkbox"/> Menu development | <input type="checkbox"/> Sustainability |
| <input type="checkbox"/> Catering | <input type="checkbox"/> French cuisine | <input type="checkbox"/> Mexican cuisine | <input type="checkbox"/> University foodservice/
collegiate dining |
| <input type="checkbox"/> Charcuterie | <input type="checkbox"/> Fruit and vegetable carving | <input type="checkbox"/> Military foodservice | <input type="checkbox"/> Utilizing the whole animal |
| <input type="checkbox"/> Childhood nutrition | <input type="checkbox"/> Fusion cuisine | <input type="checkbox"/> Molecular gastronomy | <input type="checkbox"/> Vegetarian cuisine |
| <input type="checkbox"/> Chocolate | <input type="checkbox"/> Gluten-free cooking | <input type="checkbox"/> Nutrition | <input type="checkbox"/> Volume baking |
| <input type="checkbox"/> Club and resort chefs | <input type="checkbox"/> Gardening | <input type="checkbox"/> Pastry arts | <input type="checkbox"/> Wild game |
| <input type="checkbox"/> Cooking for diabetics | <input type="checkbox"/> German cuisine | <input type="checkbox"/> Personal chefs | |
| <input type="checkbox"/> Cooking for seniors | <input type="checkbox"/> Gluten-free cooking | <input type="checkbox"/> Peruvian cuisine | |
| <input type="checkbox"/> Culinary competitions | <input type="checkbox"/> Gourmet sandwiches | <input type="checkbox"/> Pork and bacon | |

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EXPERTISE INFORMATION

Please provide specific examples of where and how you gained knowledge in your area(s) of expertise, such as employment, training, hobby, research and/or additional schooling. ACF reserves the right to deny any application submitted during the vetting process for lack of and/or incorrect information.

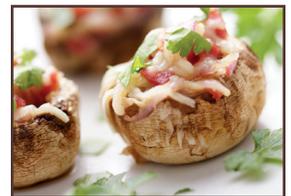
Note any interview experience you have had (newspaper, radio, TV, public speaking, etc.):



In bullet format, note any of your related awards, articles, blogs or books written on expertise topic, research completed, classes taught, etc.:



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



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



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

American Culinary Federation, Inc.
Attn.: Communications
180 Center Place Way
St. Augustine, FL 32095
Email: chefpertime@acfcchefs.net
Fax: (904) 940-0741, Attn.: Communications



American Culinary Federation
The Standard of Excellence for Chefs

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

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

APPLICANT'S SIGNATURE: _____

DATE: _____