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# CARTE DU JOUR

## RI ACF President's Message



Dear Chapter Members and Friends,

I am happy to report that we have had an event filled beginning to our fiscal year. On Sunday, September 25, we held our 1st Annual See Food Differently Lobster Boil with Hope & Main. What a success! We served

220 hungry and supportive guests without a hitch! At this time, I would like to thank Hope & Main for partnering with us and working so hard on the event to make it the success it was. Lisa, Waterman, Ali, Luca and the entire Hope & Main team including the multiple volunteers are a class act! Your professionalism, passion, dedication and servitude are very much appreciated. We are grateful to have partnered with such a wonderful partner and associate member of our chapter! I would also like to thank all of the food & beverage sponsors, Foley Fish, Newport Lobster, Infusion Sales, Belmont Fruit, Stamp Farm, Greenvale Vineyards, Sons of Liberty, Westport Rivers, Bamboo Studio, GreySail, Restaurantware, Hormel, Boston Salads, American Mussel Harvesters, TriMark, Pepsi, Tito's, CHI Kitchen, Hollister Tamales, Oso Canyon, Lost Art, Mesa Fresca, Galloway's Catering, Just One More, Anchor Toffee, Flaky Crust, The Sacred Cow, Leah's, Bootblack, Belliccis, Seven Stars Bakery, Blount, Art in Ice, Henry Bousquet, Ocean State Smoked Fish & La Mexicana Tortilla's.

On Oct 1 & Oct 2, (yes, you are right, the very next weekend!) we participated in the Great New England BBQfest with the Epicurean Club of Boston on Wachusett Mountain. We teamed up to sell BBQ all weekend, vendor style. We offered BBQ Pulled Pork Pizza, Ribs, Chili & Cornbread, Sausage & Peppers, Hog Wings and Corn on the Cobb. Even with the rain all weekend we had a very successful event! We had approximately 1000 people visit our booth! I would like to thank the Epicurean Club of Boston for all of their hard work and dedication, Chef James Connolly CEC, CCA, AAC, Chef John DiSessa CEC, AAC, Chef Tim Foley, Chef Douglas Patten, CEC, CCA, AAC & Chef Doug Corigan. I would also like to thank all of the members from our Chapter for helping and volunteering, Chef Ray McCue CEC, Chef James Pugliese CEC, CCE, Chef Rolando Robledo CEC, Chef Ken Watt CEC, Chef Linda Musch CEC, AAC, Chef Gloria Cabral CWPC, CCE, Chef Henry Bousquet CEC, & Chef Steve Finegan.

*Chef Daniel Van Etten*



American Culinary Federation  
Rhode Island Chapter

### Associate Members

White Toque Frozen & Specialty Foods,  
Douglas Dempsey (201) 863-2885

Newport Specialty Foods,  
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Sid Wainer & Son, Dr. Henry Wainer  
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Infusion Sales group  
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Snapchef, Jennifer Danaux  
401-575-0079

Jens and Marie  
(401) 475-9991  
jens@jensandmarie.com

### Quote of the Month

Autumn is the season  
of change  
-Taoist Proverb

#### Officers

##### President

Daniel Van Etten  
Executive Chef  
Rhode Island Hospital  
Dvanetten@lifespanspan.org

##### Vice President

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##### Sergeant at Arms

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##### Chairman of the Board

James Pugliese  
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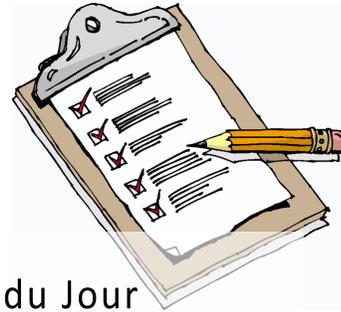
##### Corresponding Secretary

Jeanette A. Scarcella  
Culinary Relations &  
Program Officer  
Johnson & Wales University  
401-864-1356  
Jeanette.Scarcella@  
gmail.com



American Culinary Federation  
Rhode Island Chapter

• Monthly Meetings and events



Carte du Jour

## 2016-2017 Meetings and Events

October 17, 2016 at 6:00 p.m.  
Proclamation Mushroom Farm  
RI Mushroom Company  
141 Fairgrounds Rd.  
West Kingston, RI  
[http://www.rimushrooms.com/  
home.html](http://www.rimushrooms.com/home.html)

Monday November 14, 2016  
Business Meeting  
Location TBA at 6pm

December 11, 2016  
Christmas Party  
Jacky's Galaxy, 6pm

Hasbro Gingerbread Decorating  
Event  
Date TBA, 9am

January 9 or 23, 2017 at 6:00p.m.  
Foley Fish  
77 Wright Street  
New Bedford, MA at 6:00 p.m.  
New Associate Member

February 13, 2017  
Business Meeting, TBD

SnapChef  
New Associate Member  
March 13, 2017 6pm

April 2nd, 9th, or 23rd  
Chef of the Year Dinner  
Waterman Grille

May 8, 2017  
Joint Meeting  
with Epicurean Club  
at Sid Wainer

Monday, May 26, 2017  
26th Annual Golf Tournament  
Jamestown Golf Course

Monday, June 12, 2017  
at 6:00 p.m.  
Gino A. Corelli  
Scholarship Ceremony  
Bristol Community College



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• Rhode Island Food Safety Task Force



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## Rhode Island Food Safety Task Force 22nd Annual Conference

THE  
UNIVERSITY  
OF RHODE ISLAND  
COLLEGE OF  
THE ENVIRONMENT  
AND LIFE SCIENCES

Rhode Island Food Safety Task Force 22<sup>nd</sup> Annual Food Safety Conference

Wednesday, October 19, 2016, 8:00 AM – 12:30 PM

Radisson Hotel Providence Airport, 2081 Post Road, Warwick, Rhode Island

### “Waste Not Want Not: Reducing Food Waste at Retail and Foodservice Operations”

As of January 1, 2016, new legislation to require institutions that are large producers of food scraps to dispose of them in a more environmentally friendly manner than tossing them in the landfill has gone into effect. This legislation applies to higher educational institutions, restaurants, commercial food wholesaler and distributors, industrial food manufacturers and processors, supermarkets, resorts, conference centers, banquet halls, religious institutions, military installations, prisons, corporations, hospitals and casinos that produce 104 tons of organic material annually – the equivalent of 2 tons per week.

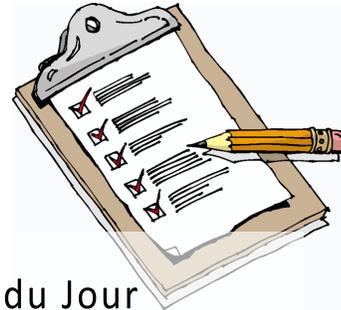
**The RI Food Safety Task Force Food Safety Conference will provide information regarding the RI law, as it applies to the foodservice and food processing industry.** Discussions will include opportunities for organic/food waste diversion, “lessons learned” regarding setting up compost collection services and food donation programs that are in compliance with the FDA Food Code and maintain food safety, and highlight collaborative efforts among various state and federal agencies to provide guidance to organizations.

**For more information, please contact:** Nicole Richard 401-874-2977, [nicolerichard@uri.edu](mailto:nicolerichard@uri.edu)  
Lori Pivarnik, PhD 401-874-2972, [lpivarnik@uri.edu](mailto:lpivarnik@uri.edu)



• Rhode Island Mushroom Company

American Culinary Federation  
Rhode Island Chapter



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## Rhode Island Mushroom Company, LLC



And what is the  
mushroom farm visit all about?



### Cultivated Varieties

### Seasonal Wild Varieties



Blue Oyster (*Pleurotus ostreatus*)



Morel (*Morchella esculenta*)  
April - June



Golden Oyster (*Pleurotus citrinopileatus*)



Porcini (*Boletus edulis*)  
May - June



Shiitake (*Lentinula edodes*)



Lobster (*Hyomyces lactiflorum*)  
July - September



Crimini (*Agaricus brunnescens*)



Chanterelle (*Cantharellus cibarius*)  
May - September



Matsutake (*Tricholoma matsutake*)  
September - November

It is the  
**Rhode Island Mushroom Company, LLC**  
founded in 2013, located in  
West Kingston, Rhode Island  
servicing its local food community.

They are a fast growing  
purveyor and grower of a  
large variety of exotic, cultured,  
seasonal and wild mushrooms.  
Their variety of mushrooms  
can be found at farmer markets,  
retail outlets like Whole Foods, and  
they also sell wholesale.

## ACF National Events and news

- A call for presenters to provide seminars and demonstrations at 2017 ACF events. Please see [acfchefs.org](http://acfchefs.org) for more information!

- Don't forget to follow @acf\_chefs on Instagram and use the tag #ACFChefs to be regrammed and to keep up to date with what ACF chefs across the country are creating!

- Applications are now being accepted for all 2017 ACF Awards, including...

- Chef of the year
- Pastry Chef of the Year
- Chef Educator of the Year
- Dr. LJ Minor Chef Professionalism Award
- Student Chef of the Year
- Rusch Chef's Achievement Award
- And the Chapter Achievement Award
- See [acfchefs.org](http://acfchefs.org) for more information!

- Culinary Educators are needed to serve on the ACFEF Accrediting Commission for the 2017-2020 term.

- Interested parties should submit a cover letter and resume to [dbaldwin@acfchefs.net](mailto:dbaldwin@acfchefs.net) or call Dana at 904-484-0235 ext.235



### ACF Launches *We Are Chefs* Blog

We Are Chefs is ACF's blog for chefs, foodservice professionals and culinary students that focuses on issues affecting our industry. The blog shines a light on the everyday heroes of the culinary industry. Learn about and contribute to culinary workplace topics with innovative chefs and people who influence the food supply chain and

### Announcement

As of February 29th, the Rhode Island ACF is officially a 501(c)3 organization.

### ACF National's— Ingredient of the Month



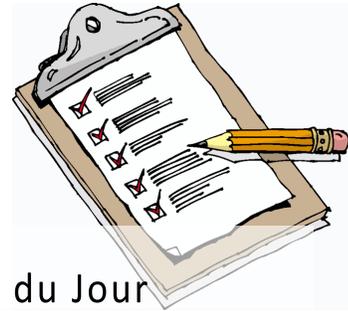
### Blackberries

Blackberries belong to the Rosaceae family, along with strawberries and raspberries, and grow on bushes. They get their deep purple color from anthocyanins, a plant compound that helps improve memory and acts as an anti-inflammatory. The flowers of blackberry bushes are good nectar producers that make a medium to dark fruity honey.



American Culinary Federation  
Rhode Island Chapter

• Updated Certification Standards



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## Updated Certification Standards

Great News to share with your Chapter Members on the new updated standards for the CEC® and CEPC® certification path starting October 1<sup>st</sup>!

### **WORK EXPERIENCE**

The new CEC® and CEPC® work experience requirements have changed to better help and develop candidates with improving their current knowledge and skills to a five-year requirement. These requirements have increased the experience of the (pastry) executive chef in the kitchen with the CEC® supervising of at least 5 full-time people in the preparation of food. The CEPC® requirement of supervising 3 full-time people has not changed.

### **MARKET BASKET**

Another major change is the CEC® Practical Exam market basket ingredients. Chefs must use only 1 whole chicken averaging 4.5 pounds with demonstration of 2 cooking methods instead of 2 whole chickens. The addition of 1 whole round fish instead of the Salmon filet has really added value and increased the culinary skills to the Practical Exam. There are also different bitter greens, tomato varieties, using either pancetta or bacon, and other root vegetables besides carrots!

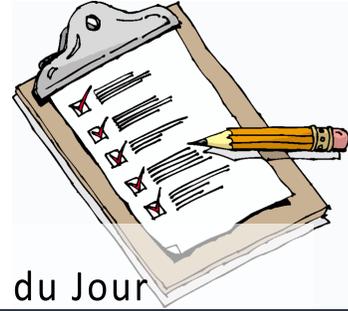
### **TOOLBOX**

You can download the [CEC® and CEPC® Changes](#) on the [Certification Toolbox](#) of our ACF Website- please remember these changes will be effective October 1, 2016, with a 90-day grace period in which both sets of requirements are being honored to accommodate the chefs already getting ready for the Practical Exam.



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• Lobster Boil



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## Lobster Boil Fundraiser — ACFRI & Hope and Main — Thank you!

The collaborative fundraiser with Hope and Main was a huge success! Truly New England Style. A portion of event proceeds will benefit both of our 501(c)3 organizations!





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Rhode Island Chapter

• Flavors of Boston



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**AMERICAN LIVER FOUNDATION**

**FLAVORS**  
OF BOSTON, A CULINARY EXPERIENCE

**Tuesday, November 15, 2016**  
6:30 pm– 9:00 pm

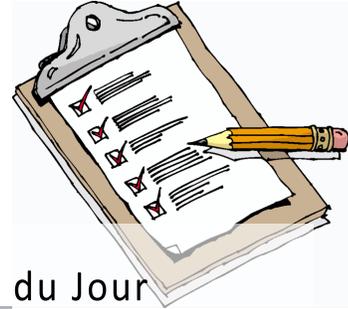
**Black Falcon Cruise Terminal**  
1 Black Falcon Avenue  
Boston

**40** AMERICAN LIVER FOUNDATION  
Celebrating 40 Years  
Your Liver. Your Life.™



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• Flavors of Boston



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# FLAVORS

OF BOSTON, A CULINARY EXPERIENCE

## **Participating Chef's Dinner Responsibilities**

### ***It is the Chef/Caterer's responsibility to:***

Provide and prepare a three-course meal for a table of 10 guests including appetizer, salad and main course.

Design a festive table setting that will be judged by the evening's guests.

Any and all labor and cooking utensils required to prepare and serve courses, including linen, china, glassware and silverware.

Provide a print quality headshot, short bio, restaurant logo and permission to use chef's image and identity to be integrated into promotional as well as printed materials for Flavors of Boston.

**Have fun! Take this unique opportunity to interact with your guests, showcase yourself, and your restaurant and ENJOY; all while supporting the ALF Mission.**

### ***The American Liver Foundation will:***

Provide each participating chef (2) 6-foot tables for service and prep, (1) 60" round table and chairs for 10 guests.

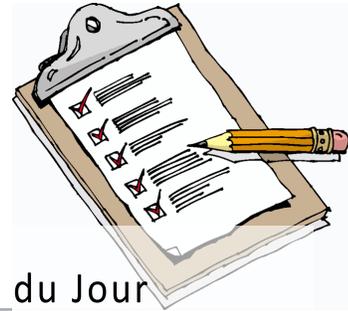
The American Liver Foundation and East Meets West Catering will provide each chef with one stewarding/wait staff to assist in serving your guests.

When you partner with the American Liver Foundation, we will provide you with comprehensive cross-marketing in the months leading up to the event, via all our social media markets; Facebook, LinkedIn, Twitter.



American Culinary Federation  
Rhode Island Chapter

• Flavors of Boston



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# FLAVORS

OF BOSTON, A CULINARY EXPERIENCE

YES, I would like to be a featured Chef/Caterer at the Flavors of Boston 2016 event on Tuesday, November 15th at the Black Falcon Cruise Terminal and agree to comply with the responsibilities as outlined.

Restaurant: \_\_\_\_\_  
 Address: \_\_\_\_\_  
 Website: \_\_\_\_\_  
 Chef Name: \_\_\_\_\_

Contact: \_\_\_\_\_  
 Contact Title: \_\_\_\_\_  
 Email: \_\_\_\_\_  
 Telephone: \_\_\_\_\_  
 Day of Event Contact Details: \_\_\_\_\_  
 Signature: \_\_\_\_\_  
 Date: \_\_\_\_\_

Please return completed form to Sheri Singer, Director of Special Events,  
ssinger@liverfoundation.org or fax to (617) 527-5636.

Note: Recognizing that life is not static, if you find at anytime you will not be able to follow through with your intention to be a part of Flavors of Boston 2016 please contact Sheri Singer immediately with contact information for your replacement. Thank you!

**Thank you for your support of the American Liver Foundation  
and our Flavors of Boston event!**



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Rhode Island Chapter

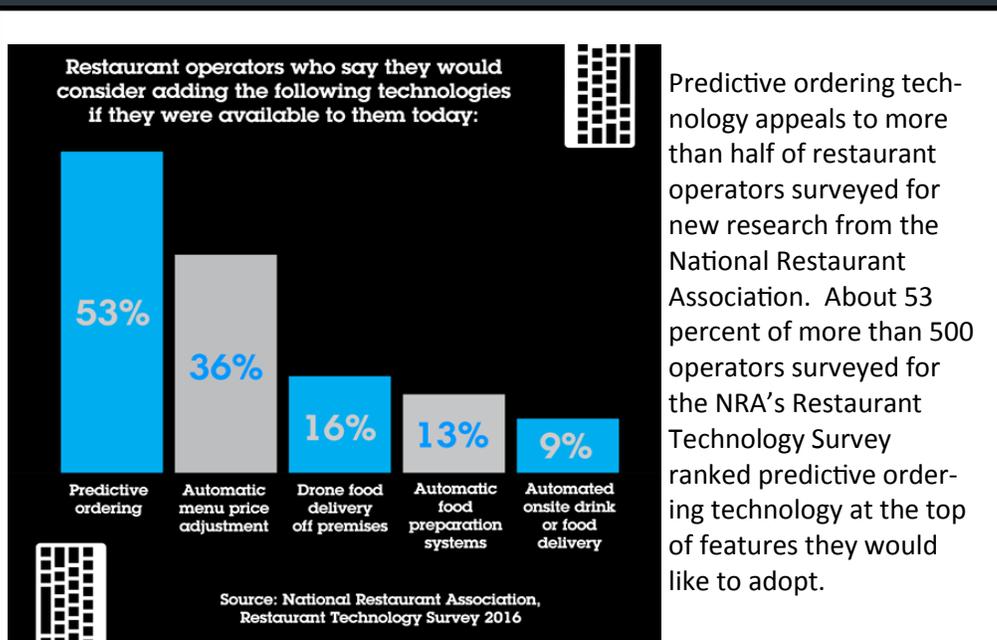
SmartBrief



Carte du Jour

## Survey: Predictive ordering appeals to operators

By Ron Ruggless, Nation's Restaurant News



Predictive ordering technology appeals to more than half of restaurant operators surveyed for new research from the National Restaurant Association. About 53 percent of more than 500 operators surveyed for the NRA's Restaurant Technology Survey ranked predictive ordering technology at the top of features they would like to adopt.

"Looking forward, the most important area of technological development in the next five years, according to restaurant operators, is customer ordering and loyalty programs," Annika Stensson, NRA director of research communications, told the NRA Innovation Summit in Austin, Texas, on Thursday.

For future adoption, predictive ordering that offered suggested items based on customer's previous purchases topped the operators' list, Stensson said. Such technology is already being used in other retail segments, such as with Amazon's "Recommend for You" suggestions, and the guidance for streamed movies and television shows.

"That's like what Netflix suggests on what to watch next," Stensson said. More than a third of surveyed restaurant operators were interested in adopting automatic menu price adjustments or dynamic pricing based on peak and off-peak hours, she said. That would be similar to surge pricing with ride-share providers like Uber, Stensson said. Barriers to adding technology, Stensson noted in her presentation, include cost as the primary hurdle and implementation, service and repair, as well as operators' concerns about customer acceptance.



American Culinary Federation  
Rhode Island Chapter

● Recipe of the Month



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## Blackberry Cobbler Courtesy—Betty Crocker

### Ingredients:

- 2 1/2 Cups fresh blackberries
- 1 Cup Sugar
- 1 Cup Flour
- 2 teaspoons baking powder
- 1/2 teaspoon salt
- 1 Cup Milk
- 1/2 Cup butter

### Method:

1. In medium bowl, stir together blackberries and sugar. Let stand about 20 minutes or until fruit syrup forms. Heat oven to 375°F.
2. In large bowl, stir together flour, baking powder, salt and milk. Stir in melted butter until blended. Spread in ungreased 8-inch square pan. Spoon blackberry mixture over batter.
3. Bake 45 to 55 minutes or until dough rises and is golden. Serve warm with whipped cream or ice cream.

Looking for some good help?

If you are an employer looking for culinary, baking, hospitality, managerial or educational personnel, please contact James Pugliese (Jpugliese@lifespan.org)

With area of business, job requirements and any pertinent information, so ACFRI can help you find students or professionals to fill your position.

Add your voice to Carte du Jour

If you have announcements to make or information to share, please send it to newsletter editor

**Jeanette Scarcella at [Jeanette.Scarcella@gmail.com](mailto:Jeanette.Scarcella@gmail.com)** and it will be considered for publication in the upcoming issue of Carte du Jour



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Saunderstown, RI 02874

To:

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