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CARTE DU JOUR

RI ACF President's Message

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



Hello All Chapter Members and Friends! Our last meeting was held at the Rhode Island Mushroom Co. in West Kingston, Whalers Brewery in Wakefield with special guest presenters

Rhody Fresh. I would like to thank Linda Musch CCE, AAC, and Rolando Robledo CEC, for taking care of things in my absence. I would also like to thank The Rhode Island Mushroom Co., Whalers Brewery, and Rhody Fresh for hosting and presenting at our meeting. This meeting was held at two different locations where we learned about different species of mushrooms, craft beers and local dairy.

Our next meeting will be a business meeting to be held in the Rhode Island Room at J&W University, Harbor View Campus - 1150 Narragansett Blvd. Cranston, RI. 02903. We will start our agenda at 6pm, refreshments will be served and donations will be requested. All chapter officers and committee chairs are requested to be in attendance. If you are interested in the chapter and want to get involved you are welcome to attend. Please RSVP to Ken.Watt@jwu.edu

I would like to welcome our newest Associate Member to the Chapter, Newport Specialty Foods! For more information about Newport Specialty Foods please visit their website, <http://newportspecialtyfoods.net>. Thank you Kathryn Ryan for your continued support to our chapter and becoming a member!

Have a great Thanksgiving everyone!

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,
Kathryn Ryan,
Kathy@newportspecialtyfoods.com

Irincox, USA, Timothy Murray
(508) 725-1158

Sid Wainer & Son, Dr. Henry Wainer
(800) 423-8333

Sysco Boston, Steven Lautieri CEC
(401) 474-2891

Hope & Main, Luca Carnevale
info@makefoodyourbusiness.org

Infusion Sales group
Mark Botsch, Account Manager
(978)-689-0006

Snapchef, Jennifer Danaux
401-575-0079

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

Quote of the Month

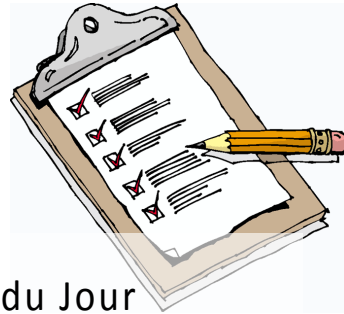
*People who love to eat are always
the Best people*

-Julia Child



• Monthly Meetings and events

American Culinary Federation
Rhode Island Chapter



Carte du Jour

2016-2017 Meetings and Events

Monday November 14, 2016

Business Meeting 6PM

Johnson & Wales University

RI Room at Harborview

**1150 Narragansett Blvd.,
Cranston**

December 11, 2016

Christmas Party

Jacky's Galaxie, 6pm

**Hasbro Gingerbread Decorating
Event**

Wednesday December 21, 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

TBD

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

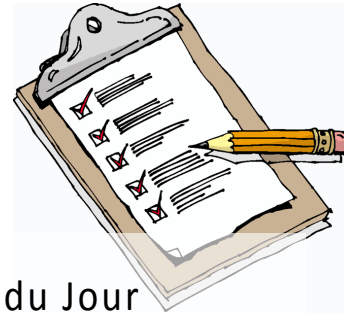
Scholarship Ceremony

Bristol Community College



American Culinary Federation
Rhode Island Chapter

• Condolences



Carte du Jour

CONDOLENCES - Socrates Z. Inonog



Socrates Zaldivar Inonog, 88, of Simi Valley, passed away on October 15, 2015, in Thousand Oaks, California.

Socrates was born in Manila, Philippines on November 15, 1929 to Alfredo and Salvadora Inonog. In his youth Socrates was called to duty in World War 2 and was attached to the 534th ESB 4th U.S. Army during the Liberation of Manila in 1944 where he served at a Sgt. After the war Socrates immigrated to the United States where he was one of 8 people to start the Culinary Arts Program at Johnson and Wales eventually rising to Director of Operations and eventually Dean Emeritus. During Operation Desert Storm Socrates helped organize blood drives as well as providing troops with gourmet meals before deploying. Socrates was also a man of faith and very involved with his local church parish at St. Peter Claver Catholic Church serving as past president of the Filipino Catholic Community Group (2012-2013) as well as becoming and serving as Knight in the Knights of Columbus. Socrates is survived by his wife Flora, daughters Sue and Marichelle and many extended friends and family.

May his family have faith and strength to move forward knowing that Chef Inonog is greatly appreciated and remembered as one who devoted much of his life contributing and giving to others.

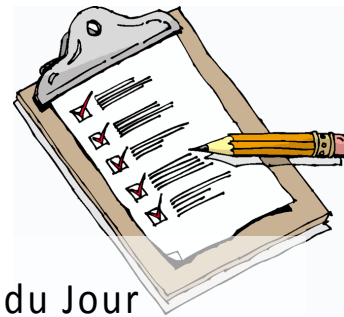
Whether it be through his years of service to military years of service to teaching years of service to community most of all to his family

The RI ACF Family will always remember Chef Socrates Z, Inonog



American Culinary Federation
Rhode Island Chapter

• Condolences



Carte du Jour

CONDOLENCES - Morris J.W. Gaebe, Johnson & Wales University



Dr. Morris J.W. Gaebe, former owner, President, Chairman and Chancellor of Johnson & Wales University passed away on October 8, 2016 at 96 years old.

Dr. Gaebe was considered a man with a true inspiration of being visionary and creative and turned dreams to reality. He was a leader, mentor and family man who dedicated his life to shaping and integrating education into Providence, Rhode Island by way of his purchase of Johnson & Wales University in 1947, with his lifelong friend, Edward Triangolo.

At that time, we all know it was a business school with 100 students and today it thrives with over 15,000 students at four campuses. In his personal life, and in business, he never forgot his "roots" and never forgot the roots of Johnson & Wales University. His decision he made never forgetting where he came from. He also never forgot the roots of Johnson & Wales's founders, Miss Johnson & Miss Wales> all while staying true to his roots and the roots of Johnson & Wales University. These roots kept him focused, inspired to create vision that impacted the lives of so many over time as Johnson & Wales University boasts over 90,000 alumni worldwide. He remembered you, your story and he was a man who truly cared about people, genuinely. He bought a business school and turned it into a University never once forgetting for one minute, the roots of his life and the roots of the founders of Johnson & Wales University's, Miss Johnson and Miss Wales. He was credited with mentoring his successors all of whom have made their own significant contributions that make Johnson & Wales University an institution of the Providence, Rhode Island economic landscape.

The RIACF Family will forever be grateful for the vision he brought to Rhode Island and the university where so many chefs and professionals can boast Johnson & Wales University as their alma mater.

If you missed the services and wish to contribute to a memorial donation, you may do so to the Gaebe Eagle Scout Fund at Johnson & Wales University, 8 Abbott Park Place Providence, Rhode Island, 02903.

Or, you may contact Jeanette Scarcella at 401-598-1858 and she will be sure to direct you to the appropriate contact at Johnson & Wales University.

ACF National Events and news

- A call for presenters to provide seminars and demonstrations at 2017 ACF events. Please see 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 for more information!

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

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



American Culinary Federation
Rhode Island Chapter

ACF Strategic Plan 2016-2018

[http://www.acfchefs.org/
download/documents/
strategic_plan.pdf](http://www.acfchefs.org/download/documents/strategic_plan.pdf)

Announcement

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

ACF National's— Ingredient of the Month

Cheese

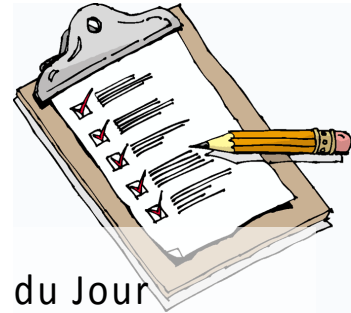


Cheese is a food product that is created from milk that is produced in a wide array of flavors and textures by the thickening of the milk protein casein, which is a protein precipitated from milk, and forms the basis of cheese. It comprises proteins and fat from cows' milk predominantly, but other types of milk are used as well, such as buffalo, goat or sheep's milk.



American Culinary Federation
Rhode Island Chapter

• RI Mushroom



Carte du Jour

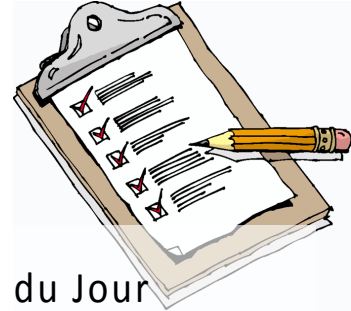
Rhode Island Mushroom Visit





American Culinary Federation
Rhode Island Chapter

Whalers Visit



Carte du Jour

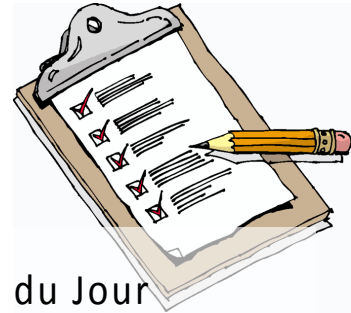
Whalers Brewery Visit





American Culinary Federation
Rhode Island Chapter

• Updated Certification Standards



Carte du Jour

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 1st!

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!

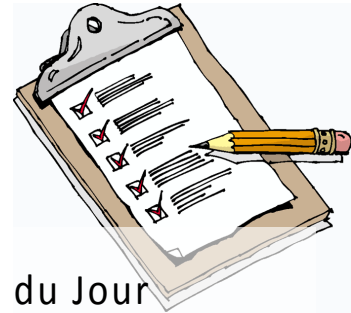
TOOLBOX

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.



American Culinary Federation
Rhode Island Chapter

• Culinary Olympics



Carte du Jour

ACF CULINARY TEAM'S COMPETITION RESULTS

ACF Culinary Team USA

American Culinary Federation (ACF) Culinary National Team USA 2016 ranked fourth in the world overall among 30 national teams and won two gold medals in the 24th *Internationale Kochkunst Ausstellung* (IKA) International Culinary Exhibition, commonly known as the "culinary Olympics," Oct. 22-25, in Erfurt, Germany. The official U.S. team, comprised of eight chefs from across the country, demonstrated discipline, teamwork and dedication to the culinary craft while showcasing current American cuisine trends earning gold medals in both cold-food presentation and the hot-food kitchen. The team's flawless execution results from years of collaboration and previous international competitions including the 2014 Villeroy & Boch Culinary World Cup in Luxembourg and the 2015 American Culinary Classic in Orlando, Florida. (

2016 IKA Culinary Olympic Results



ACF Culinary National Team USA
– **Gold medal Hot Food, Gold medal Cold Food**

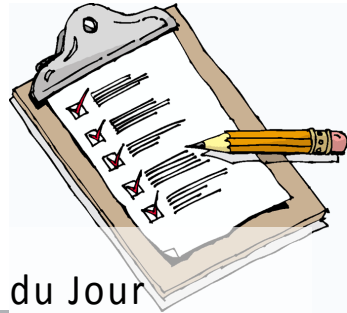
ACF Culinary Youth Team USA –
**Silver Medal Edible Buffet,
Silver Medal Hot Kitchen**

United States Army Culinary Team –
**Silver Medal Regional Competition
Bronze Medal, Catering**



American Culinary Federation
Rhode Island Chapter

• Flavors of Boston



Carte du Jour

AMERICAN LIVER FOUNDATION

FLAVORS
OF BOSTON, A CULINARY EXPERIENCE

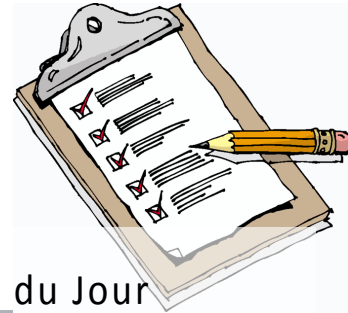
Tuesday, November 15, 2016
6:30 pm– 9:00 pm

Black Falcon Cruise Terminal
1 Black Falcon Avenue
Boston



American Culinary Federation
Rhode Island Chapter

• Flavors of Boston



Carte du Jour



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.

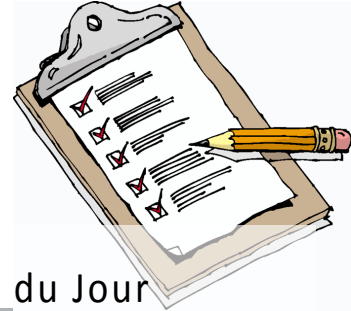
The American Liver Foundation and East Meets West Catering will provide each chef with one stewarding/wait staff to assist in serving your guests.

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



Carte du Jour



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: _____

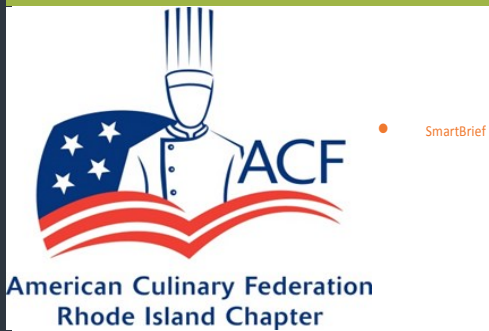
Signature: _____

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!**



What will Generation Alpha's trends be?

By: Torrey Kim, SmartBrief

Although most food and beverage businesses are focused firmly on today's trends, such as millennials' taste preferences and the shopping habits of baby boomers, these companies should also be aware of what Generation Alpha—the consumer group that follows Generation Z—will be seeking.

The terminology may be new to some, but the reality is that members of Generation Alpha are already food and beverage consumers.

“Generation Alpha represents those born after 2011, or those five years of age and younger,” says Dan Schawbel, research director at Future Workplace and author of *Promote Yourself*.

“They are the children of millennials and they are predicted to be 35 million large in the next twenty or so years.”

Know these Gen. Alpha trends

The biggest trend among Generation Alpha's members will be their uninterrupted use of technology to perform tasks, maintain relationships and seek entertainment sources.

“They won't know a world without virtual reality, smartphones, electronic readers, the internet of things and wearables,” Schawbel says.

“Using these technologies will feel very natural to them, and their behavior will influence older generations, as we've seen in the past with millennials and Gen. Z.” Although the overwhelming use of technology could present new opportunities for businesses who seek to capture Gen Alpha's attention, it could also have a downside.

“We believe their tech adoption, and the advancements in technology, will make them lonely, detached and have less direct human contact,” Schawbel says. This means that retailers must have a virtual presence rather than relying solely on brick-and-mortar stores, he says.

This trend could already be in motion, as the cost of maintaining stores has grown for retailers who have seen more shopping shift to online. As this adjustment continues, retailers will have to balance the need to cater to aging customers who like to see products in person against Generation Alpha's interest in shopping online.

Start now to court these customers

Although shoppers from Generation Alpha don't have their own credit cards just yet, food and beverage companies shouldn't wait too long to develop strategies to court these consumers.

“We know that they will adopt similar patterns to their parents, the millennials,” Schawbel says. “When you think about eventually serving this group, part of your marketing and sales strategy will be to engage their parents as their key decision makers. Virtual retail stores will become more abundant and companies will have to focus on the consumer experience, which will include virtual reality.”



American Culinary Federation
Rhode Island Chapter

Recipe of the Month



Carte du Jour

Cheese Filled Arepas

Courtesy of Sargento

Ingredients

4 cups instant corn masa (masa harina)
1 tsp. baking powder
3 cups cold tap water
1/2 cup canola oil plus more for frying
1-1/2 tsp. dried oregano
1/2 tsp. salt
1/8 tsp. cayenne pepper
1-1/2 cups (6 oz.) Shredded Mexican Cheese Mix
Salsa for serving

Method of Prep

In a large bowl, stir together masa and baking powder. Add water, 1/2 cup oil, oregano, salt and cayenne pepper; mix well until dough is stiff. Knead dough in the bowl several times. Cover with plastic wrap; let stand 15 minutes.

Divide dough into 16 balls about 2 inches in diameter (about 3 ounces each). Flatten each ball into a 3-inch circle. Mound cheese in center of 8 of the circles; top with remaining circles. Press edges together firmly to seal; shape between hands into 4-inch patties. (At this point the arepas may be covered and refrigerated up to 1 day before cooking).

Heat 1/8-inch depth of oil in a large skillet over medium-high heat until hot. Add 3 of the arepas; cook 3 to 4 minutes per side or until golden brown. Drain on paper towel-lined plate. Repeat with remaining arepas, adding more oil to skillet as needed. Serve warm with salsa.

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 and it will be considered for publication in the upcoming issue of Carte du Jour



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

To:
