

ACFRI

November

Newsletter

PO Box 316 Saunderstown, RI 02874

www.acfri.org

NOVEMBER 2, 2021

VOLUME 1, ISSUE 5

President's Message
Ray McCue, CEC, AAC

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Times are changing, and so is the business we are in. This pandemic has cost the industry an estimated \$120 billion in sales. The good news for many restaurants is that business is returning, and according to the National Restaurant Association, food and beverage sales are projected to reach \$789 billion by the end of 2021, up nearly 20% from 2020. But while this uptick is encouraging, many chefs are struggling to keep up with demand, as many of their staff have decided not to return. The foodservice industry is looking to fill nearly one million jobs.

Despite the many challenges now being faced, many chefs I speak with, say that recruiting is their top concern. My phone has not stopped ringing. Many operations are rethinking how to accommodate the needs of their employees in more profound ways, and to fundamentally shift their approaches to hiring and retention that can have lasting results. We all know a good staff directly reflects the heart and soul of the operation. From paid vacation time to weekly bonuses, gratitude and appreciation have become the main focus.

These unique offerings do not go unnoticed by potential employees who are re-entering the industry, many of whom now have multiple job offers to choose from. They're assessing not only which type of operation to work for, but also what type of culture they want to be a part of, and what values the business upholds. Through creativity, understanding of employee needs, and a little generosity, we can create new frameworks that lead to both loyalty and gratitude from the culinary staff — two sentiments that are often hard to come by, but once earned, lead to long-term security for all.

I'm always a click away at rmccue@jwu.edu.

Please check out our website WWW.ACFRI.ORG

Ronald McDonald House



Ronald McDonald House is welcoming all volunteers back there are restriction, which could change monthly their number one goal is the safety of the children and their families

Again, thank you for your support of this great chapter endeavor, the families really feel the love put into each meal. If you have any question free to contact me.

Linda Musch CCE, AAC

Linda_musch@verizon.net

401-787-5116

“The rich would have to eat money if the poor did not provide food” Russian Proverb

Thanks to Chef Matt Tetzner & Hoff’s Bakery

For providing October’s Chef Dinner at the Ronald McDonald House.



October Meeting was hosted by Ocean State Provisions

I would like to thank Scott Nicchia, for hosting us and discussing supply chain issues within our industry. Also showcasing his wonderful Boar's Head products.



October Meeting





November



WHAT GOES WITH BACON, and you can't say Eggs

Monday, November 8th 2021

6pm to 8pm

William M. Davies, Jr. Career and Technical High School

50 Jenckes Hill Rd, Lincoln, RI 02865

Sponsored by Jones Dairy Farm

Food and drinks to be provided.

Free for ACFRI members. \$10 for guest.

Please RSVP at www.acfri.org



Calling All Young Chefs!!!!!!

If you are currently enrolled in an ACF Approved Secondary Program in Rhode Island you now have the possibility to join ACFRI for FREE.....

So Why Join????

- ACFRI is pleased to offer a limited number of scholarships annually.
- Our certification program, competitions and awards will prove your skills as a professional culinarian.
- Enhance your career opportunities.

For more information contact your High School Culinary Instructor or Ray McCue CEC, AAC @ ray.mccue@jwu.edu





A whole lot of Beets.....

Zehnder's needs a lot of sugar beets. There are three processing plants within 30 miles of Frankenmuth. Sugar beets are brought to holding lots until they're taken to be washed, peeled, sliced and steamed to extract the sugar. This lot is 8 miles north of Frankenmuth. In the background you can see another pile. For those not familiar with sugar beets, they're about the size of a football. Michigan Sugar Company produces 1.1 billion pounds of sugar annually. I grew up about a mile from one of the processing plants. The smell of cooking sugar beets isn't pleasant. Remember when Madonna said she grew up in a smelly little town? She's originally from Bay City just up the road and lived near a sugar beet plant.



Zehnder's
OF FRANKENMUTH





You're invited to the 2nd episode of our 3-part webinar series to learn everything there is to know about coffee! Join us for *free* on November 16th at 10:00AM CET for [Part 2: Drink or even eat the perfect cup of coffee!](#)

The second webinar episode will answer questions about coffee extraction, identify different coffee beverage categories, and explore how you can experiment with coffee and even use it as a cooking ingredient!

A digital badge will be awarded to all participants who attend the webinar. *Participants who attend all 3 webinars will receive a Certified Coffee Passionate digital badge and certificate.* Reserve your place by registering below and don't forget to [share](#) with your network!

https://us02web.zoom.us/webinar/register/7516354247116/WN_5_ASeIUSrim04Y9qatVAw?utm_source=ALLL&utm_campaign=4d2a450121-EMAIL_CAMPAIGN_2020_06_10_10_59_COPY_01&utm_medium=email&utm_term=0_217a14193d-4d2a450121-195523261



You're Invited

Chef Peter Kelly is having an Open House at his new location on November 20th from 3 to 6pm.

10 Sims Avenue Providence, RI 02909



The 8th Annual LORD of the PIES 2021 #BestPizzaRI • Nov 1st thru Nov 30th

LORD of the PIES is the BIGGEST celebration of the BEST pizza in RI and lasts ALL November! It is the event of record to determine who has the #BestPizzaRI! Find the BEST Pizza in RI by eating the BEST Pizza in RI!

We have 28 BEST Pizza shops participating!

Participating Restaurants agree to offer 1 FREE slice of pizza to folks w/ coupons. Pizzerias that don't offer slices are offering FULL PIES!

Easily \$200 Value! ONLY \$25!

Yacht Club Soda is sweetening the deal w/ a FREE 4 pack with EVERY Passport purchase!

This event SELLS OUT every year! Just sayin'.

<https://www.eventbrite.com/e/lord-of-the-pies-2021-bestpizzari-tickets-129894946281>

21
NOV

FEATURED

November Holiday Market

Schoolyard Market, Meal Pickups & More



EVENT DETAILS

SHOP LOCAL THIS HOLIDAY SEASON AND SUPPORT YOUR COMMUNITY.

Our indoor Holiday Markets are a blast and we hope to see you there!

VISIT WITH 16+ MAKERS AND FOOD VENDORS

The walls of Hope&Main see such an incredible variety of products and passions on a daily basis and our Holiday Markets are the easiest way to check local items off your gift list! Need a hostess

MORE ▾

TIME

(Sunday) 10:00 am - 2:00 pm

LOCATION

Hope & Main
691 Main St, Warren, Rhode
Island 02885

From Vine to Wine – Rhone Valley Wines
Saturday Nov 13, 2021
11:00 AM - 12:30 PM EST

Location
Ocean House

Fees/Admission
\$75 (plus tax & service charge).

Website
<https://oceanhouseevents.com>

Description

Why go far when you can enjoy some of the most delicious wines in the world, right here in our Center for Wine and Culinary Arts? Our wine expert walks guests through several wines from France's Rhone Valley and shares what makes the wines from this region so noteworthy.

Please note, tickets purchased for this event are non-refundable. All social distancing and safety protocols will be in place.





Holiday Party

Monday, December 13, 2021
Tavolo Wine Bar & Tuscan Grille

6:30pm to 9:00pm

\$40 Per Person

Please RSVP by December 5, 2021 at www.ACFRI.org

2099 Post Rd, Warwick, RI 02886





The book veal

This standard book showcases every aspect of the calf, from modern production techniques to traditional farms in the French interior. It also includes information on what happens to the leather, for instance. A large portion of the book is dedicated to gastronomic applications: top chefs from no fewer than 11 countries share their perspectives about veal.

www.vealthebook.com



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**WORLD CHEFS
CONGRESS & EXPO
ABU DHABI
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30 MAY-2 JUN 2022**

The biennial event for industry leaders and culinary innovators
Network and expand your professional bonds with the most influential
culinary body worldwide. Join us for Worldchefs Congress & Expo 2022 in
Abu Dhabi, United Arab Emirates, from 30 May to 2 June 2022.

<https://www.worldchefscongress.org/>

See you in

LAS VEGAS

**2022 ACF NATIONAL CONVENTION
JULY 10-14**

**American Culinary Federation
Rhode Island Chapter**

ADDRESS

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WE'RE ON THE WEB!

Visit us at:

WWW.ACFRI.ORG

If you have information or are interested in advertising in our newsletter please feel free to reach out to Matthew Britt or Ray McCue.

2021 ACFRI Board

President	Ray McCue CEC, AAC
Vice President	Ken Watt CEC
Treasurer	George O'Palenick CEC, CCE, AAC, HOF
Secretary	Matthew Britt CEC Matthew M. Tetzner
Sergeant at Arms	Matthew Thompson CEC, CCA
Chairperson of Board	Rolando Robledo CEC