



# ACFRI February Newsletter

PO Box 316 Saunderstown, RI 02874

[www.acfri.org](http://www.acfri.org)

**FEBRUARY 1, 2022**

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## President's Message Ray McCue, CEC, AAC

While many of us continue to deal with the challenges presented by the pandemic, I am heartened by the ways that Chefs have adapted to this situation. We have seen many foodservice operations turn on a dime to business models based primarily on delivery or takeout. The ghost kitchen has helped some chefs to increase or consolidate their kitchen operations. These, along with many other trends that will drive foodservice in the post-pandemic environment will come to fruition.

Many chefs have used this time to focus on innovation and new menu development, always keeping in mind the needs of our customer.

As professionals we are constantly challenged to be innovative, address supply chain concerns, raise the bar on sustainability, manage initiatives and other obstacles. It is so easy to get caught up in the moment.

In 2022, I'm excited to meet old and new friends face to face and to gain a more intimate understanding trends to come. Many of you have said such wonderful things about the state of the industry, and I can't wait to experience them firsthand.

Everyone wants to get back to normal, but let's be as safe and considerate as possible in the process. I have often commented that this is an industry filled with socially minded people who love being around other people. Now is a good time to demonstrate that sense of goodwill by watching out for each other.

I want to thank everyone and especially my board for continuing to push through these tough times. I look forward to seeing you in the coming months. I'm always a click away at [rmccue@jwu.edu](mailto:rmccue@jwu.edu).

**Please check out our website [WWW.ACFRI.ORG](http://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

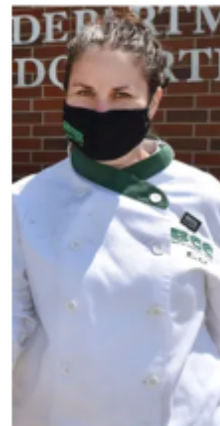
[Linda\\_musch@verizon.net](mailto:Linda_musch@verizon.net)

**401-787-5116**

***“If there is a career which has a lifelong apprenticeship, it is certainly ours”  
Georges Blanc***

## Thanks to Chef Gloria Cabral, Rachel Hutson & Hoff’s Bakery

For providing February’s Dinner at the Ronald McDonald House.





# JANUARY



**CANCELLED**



## modernist pantry

Magical Ingredients for the Modern Cook

ECB & ACFRI Joint Meeting  
Monday, January 17th  
6:00-8:00 PM

Host Location:

Assabet Valley Regional Technical High School  
215 Fitchburg St Marlborough, MA 01752

Scott Guerin, CEC

Research and Development Chef at Modernist Pantry

Ever wanted to create your own plant-based meats? Curious about cutting edge techniques and ingredients? Chef Guerin will be doing a presentation on creating your own plant-based meats including recipes, techniques and inspiration.

**Due to overwhelming response original meeting location has been moved.**

<https://www.acfecb.com/upcoming-member-meetings-events>

**ACFRI Meeting  
February 7th 2022  
6 to 8pm  
Chinese New Year Cooking Demo  
Jacky's Galaxy  
1488 Mineral Spring Avenue  
Free for ACFRI members  
\$10 Guest**

The Lunar New Year, known in China as chūnjié (春节) or Spring Festival, is a festive time for many all over the world.





## Pastry chef Gloria Cabral is enriching students' lives and wearable personal safety company, Flare, work to keep women safe

Pastry chef Gloria Cabral has won awards for her own talent but she is most proud of mentoring a new generation of pastry chefs.

2021 was a big year for Chef Gloria Cabral. She was awarded the Joseph Amendola Award from the American Academy of Chefs and Distinguishing Dame of the Year from Las Dames d'Escoffier Boston. While Chef Cabral is honored by the awards, the real prize are her students at Bristol Community College in Fall River.



Sunday, February 13  
6:30pm



**SATURDAY, FEBRUARY 12, 2022 AT 11 AM – 5 PM**

RI VegFest is Rhode Island's first ever vegan festival, held annually indoors at the beautiful WaterFire Arts Center in Providence. Hosted by a vegan of over 23 years and her #PlantCurious partner, we're committed to bringing the idea of a fun and compassionate plant-based vegan lifestyle to the broader food community. In February of 2020, our inaugural RI VegFest sold out FAR in advance. Because of your overwhelming support, we've added a second day so that we can open up more tickets and entrance times for our event in February 2022. Whether you're vegan, vegetarian, or simply plant curious, we hope you can join us for our annual exhibition of 85+ vendors, non-profit organizations, restaurants, artists, retailers, and more on February 12-13, 2022.

[www.eventbrite.com/e/ri-vegfest-at-waterfire-arts-center-february-1213-2022-tickets-168182956751](http://www.eventbrite.com/e/ri-vegfest-at-waterfire-arts-center-february-1213-2022-tickets-168182956751)



Boston Wine and Food Festival - Valentine's Jazz Brunch  
Sun, Feb 13, 12 PM  
Boston Harbor Hotel  
70 Rowes Wharf, Boston, MA  
Cocktails And Bubbles A lively way to illuminate your winter weekend! Join us for a relaxing brunch featuring live jazz, innovative food and creative cocktail

<https://www.boswineandfoodfestival.com/event-calendar/valentines-brunch>



**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](mailto:ray.mccue@jwu.edu)





## New to 2022

ACF has developed a new series of one-day educational summits to deliver a higher level of in-person educational programs. In these one-day events, chefs, culinary and foodservice professionals will receive an in-depth look into specific topics. Presenters will have demonstrated subject-matter expertise and will be teaching an advanced curriculum.

It will be an action-packed day, with five in-depth presentations. Most summits will be in-person. Virtual summits will be scheduled differently with one presentation held per week across a single month.

This is what you can expect from the in-person summits:

Price is \$199 for ACF members and \$250 for nonmembers for every summit.

Five presentations per summit.

Presentations begin at 9 a.m., ending late afternoon (i.e., 4 p.m. or 5 p.m.), except for virtual summits which will be held across four successive Mondays with one presentation per Monday.

Most summits will be hosted by educational partners.

Feel free to come in the night before if you're travelling from a distance; affordable hotels in the area will be recommended.

Workbooks will be provided for each presentation.

Prior experience and requirements: it is recommended that attendees have a minimum of five years of professional experience or CSC/CWPC.

Due to COVID spacing and venue capacity, attendance is limited to 150.

Take your knowledge and skills to the next level in the following topics:

### Advanced Culinary

*March 10, 2022, at Rosen College of Hospitality in Orlando, Florida (In-Person)*

Master the latest innovations in culinary menus from cutting-edge culinarians during this summit designed for those working in culinary leadership roles. This advanced level educational experience focuses on menu innovation, fine dining culinary trends, advanced cooking concepts, and modern plating techniques.

**\$199 ACF Members - \$250 Nonmembers**

[Register](#)

[Learn More: Agenda, Hotels, Speakers](#)



## Culinary Leadership Bootcamp

*Each Monday in April (4/4, 4/11, 4/18, and 4/25) for one hour on Zoom (Virtual)*

Lead more effectively and grow your team's management skills during this summit designed for all industry leaders, those rising into foodservice management roles and culinary entrepreneurs, during this summit emphasis will be on business skills including: costing and purchasing best practices, brand building, crisis management, team wellness and mentorship, and restaurant/employment law updates.

**Price: \$199 ACF Members - \$250 Nonmembers**

## Advanced Pastry

*May 14, 2022, at Dallas College in Dallas, Texas (In-Person)*

Master the latest innovations in pastry from cutting edge professionals during this summit designed for those working in pastry leadership roles. Designed for those in pastry leadership roles, grow your skills during this advanced level educational experience focuses on baking and pastry trends, advanced pastry and chocolate innovations, modern desserts and plating techniques.

**Price: \$199 ACF Members - \$250 Nonmembers**

## Advanced Culinary Medicine and Healthcare

*August 13, 2022, at University of Montana in Missoula, Montana (In-Person)*

Discover the links between food, health, and wellness, as Culinary, Nutrition, and medical professionals unite for this experience. This summit will be focusing on food and its relationship to our health, as well as understanding the latest nutrition science, best practices for specialized diets, and the implications of diet on overall health and wellness.

**Price: \$199 ACF Members - \$250 Nonmembers**

## Advanced Culinary Cannabis

*September or October in Arizona (In-Person) - More Information to Come*

Calling all "canna-chefs" and foodservice professionals who are interested in a deeper dive into the world of culinary cannabis. Topics to include extraction techniques, proper dosing for edibles, THC vs. CBD, terpenes effects and flavors, sweet and savory applications, safety for cannabis culinary events, as well as business tips for established and emerging cannabis chefs.

**Price: \$199 ACF Members - \$250 Nonmembers**



The 2021 JWU Bread Symposium presentations were recently released for free on a YouTube channel.

[https://www.youtube.com/playlist?list=PLEVNuBPhvo7U0\\_YWEbJsGLSdc9gRbDi5i](https://www.youtube.com/playlist?list=PLEVNuBPhvo7U0_YWEbJsGLSdc9gRbDi5i)

They are obviously bread-centric but there are also sessions on whole grains, gluten free, baking/kitchen technology, etc.

Great for your own viewing or for your students.

Many Rhode Islanders struggle to pay the bills

Over the last few weeks, we've seen temperatures dip down into the teens and single digits a number of times. While some of us simply turn the heat up an extra degree or two and go on with our day, for the most at-risk Rhode Islanders, winter weather can pose a dangerous problem: do they pay the heating bill or buy food?

Throughout the pandemic, the cost of everything, from food, to rent to utilities has increased. "Our guests identified utilities and housing in their top financial concerns besides food," said Mario Bueno, executive director of member agency, Progreso Latino in Central Falls. "Our families are living paycheck to paycheck and in the chilly winter months with rising heating costs, they face the terrible dilemma of to eat or to heat."

Joslyn Groves, director of social services at the West Bay Community Action Program, serving Kent County, sees many of her guests facing this impossible decision. "We always ask clients who are coming in for heating assistance if they need food assistance, and 90% of the time the answer is yes. There is a real struggle between heat and eat."

The Food Bank distributes over 15 million pounds of food to our member agencies, making nourishing food available to our neighbors in need during the winter and throughout the year. Thank you for making this possible.

[https://rifoobank.org/fresh-news-make-a-gift/?source=01.27.2022&utm\\_source=Food+Bank+Full+List&utm\\_campaign=266dbb5dfd-EMAIL\\_CAMPAIGN\\_2020\\_04\\_09\\_07\\_02\\_COPY\\_01&utm\\_medium=email&utm\\_term=0\\_c8754db402-266dbb5dfd-47143669](https://rifoobank.org/fresh-news-make-a-gift/?source=01.27.2022&utm_source=Food+Bank+Full+List&utm_campaign=266dbb5dfd-EMAIL_CAMPAIGN_2020_04_09_07_02_COPY_01&utm_medium=email&utm_term=0_c8754db402-266dbb5dfd-47143669)



RHODE ISLAND COMMUNITY  
**FOOD BANK**  
40 YEARS | ENSURING NO ONE  
GOES HUNGRY



## 9 Ways To Trim Ticket Times

1. DESIGNATE TO-GO AREAS
2. COOK, CHILL, RETHERM
3. IMPROVE YOUR KITCHEN FLOW
4. INVEST IN RAPID-COOK TECHNOLOGY
5. HOLD IT HOT
6. DOUBLE YOUR GRILL THROUGHPUT
7. STRATEGIZE YOUR MENU
8. UPGRADE TO A HANDHELD POS
9. INVEST IN YOUR EMPLOYEES

[https://www.fermag.com/articles/9-ways-to-trim-ticket-times/?oly\\_enc\\_id=2359H6999023A9V](https://www.fermag.com/articles/9-ways-to-trim-ticket-times/?oly_enc_id=2359H6999023A9V)







L'École  
VALRHONA  
BROOKLYN

# 2022 VALRHONA IN-PERSON & ONLINE *New Classes*

**REGISTER NOW**

We are excited to announce the addition of 4 new in-person classes to our professional class schedule as well as new online classes to our class offering!

COME & LEARN  
WITH VALRHONA!

CLASSES HELD  
ONLINE & IN-PERSON

GELATO, ICE CREAM,  
& FROZEN DESSERTS  
FEBRUARY 28-MARCH 2  
Chef Christophe Domange



CHOCOLATE TEMPERING AND  
CHOCOLATE BONBONS  
MARCH 17  
Chefs Derek Poirier & Guillaume Roesz



ONLINE CLASS

PASTRY BY KARIM BOURGI  
APRIL 7  
Chef Karim Bourgi



ONLINE CLASS

MACARONS & MORE  
MAY 26  
Chef Ginger Elizabeth



ONLINE CLASS

TASTES & VARIATIONS ON  
VIENNOISERIE  
OCTOBER 6  
Chef Greg Mindel



ONLINE CLASS

A MODERN TWIST ON TARTS  
JULY 14  
Chef Guillaume Roesz



ONLINE CLASS

VIENNOISERIE BY  
MATTHIEU ATZENHOFFER  
AUGUST 9-11  
Chef Matthieu Atzenhoffer



<https://www.valrhona.us/our-classes/classes-calendar>



### 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](http://www.vealthebook.com)



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30 MAY-2 JUN 2022**

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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](http://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.*

**2022 ACFRI Board**

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