

ACFRI January Newsletter

PO Box 316 Saunderson, RI 02874

www.acfri.org

JANUARY 4, 2024

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President's Message Ray McCue, CEC, AAC

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As I write this letter, I can't believe that it is the new year already. I am sure many of us are happy to see 2022 in the rear-view mirror. Unfortunately, I couldn't attend our annual holiday party due to coming down with COVID. But I would like to thank Chef George O'Palenick and Chef Ken Watt for making sure the event went off without a hitch. I am beyond grateful for all the support I have been given by everyone throughout 2022 and can't wait to see what 2023 brings. It's an honor to each and every year to be part of such an incredible group of industry professionals.

As we look to 2023, be sure to check out our calendar of upcoming events. I don't want you to miss any of our exciting gatherings. One of those is this month's joint meeting with the Epicurean Club of Boston and the New Hampshire Chapter on January 19th at Affinity Group in Lawrence, MA. Smithfield has put together an impressive training. Also, March Johnson & Wales will be hosting us as part of the Food Innovation & Technology Symposium. In April, we will have our Chef of the Year dinner along with swearing in of the new chapter officers. In May, we will be holding a Seafood Showcase in Providence. These are just some the interesting venues and topics that I am sure will peak your interest.

As I have reiterated from this space over the past few years, ACFRI is here for you the members. We all have grown and changed considerably since the impact of COVID. As the chapter president, I have tried my best to embrace these changes and view them as opportunities. What sits before us is a golden opportunity to enact real change for the better that can enhance our organization. I believe the only way to do that is by having a clear vision for the future.

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

My mother taught me that a woman in the kitchen isn't a symbol of domesticity, but of empowerment. GAIL SIMMONS

Thanks to Steve Messier & Hoff's Bakery

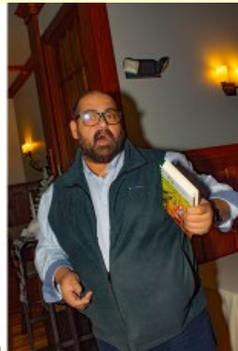
For providing January's Dinner at the Ronald McDonald House.





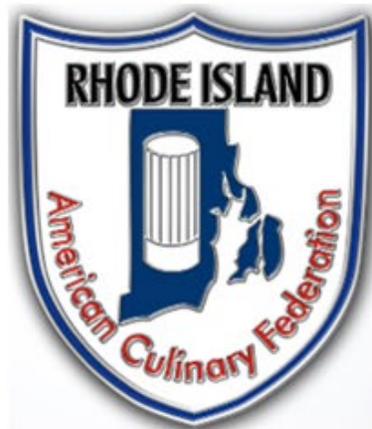
HOLIDAY PARTY





January Monthly Meeting

RSVP at www.acfri.org



Attention -Smithfield Culinary and ACF, Epicurean Club of Boston, ACF RI and ACF NH Culinary Training.

When- January 16th,2023

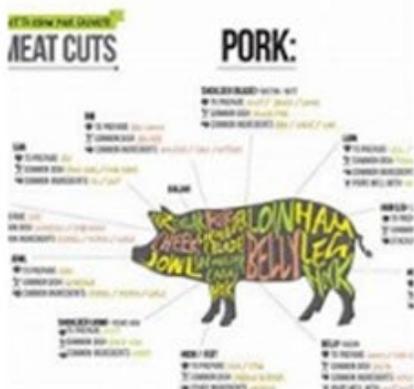
Rsvp@ www.acfri.org

Where- Affinity Group

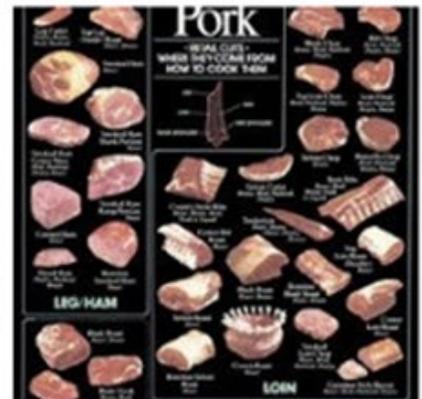
20 International Way Lawrence Mass 01843

Time 6:00pm - 8:00pm

Training - Pig Puzzle, Primal Cuts form a Pig



Pig Puzzle





ACF RI Certification Exam

Saturday, April 15th, 2023

Johnson & Wales University

Cuisinart Center for Culinary Excellence

333 Shipyard St

Providence, RI 02905

All Levels are Welcome

For Details, Contact gopalenick@jwu.edu

or call my cell at: 401 255-3842

If you would like to take the exam, the first step is to pre-register with the ACF.

The Rhode Island Chapter Fee on Exam Day is \$ 75

Make Checks Payable ACF RI Chapter and is due at Check-in. You are responsible for all ACF National Certification fees and must bring all food supplies and equipment.

The Key to achieving ACF Certification is:

Read all the Guidelines Carefully

Develop a Practical Menu

Practice, Practice, Practice

Dear Rhode Island Chef or Cook,

The American Culinary Federation will sponsor a Culinary Certification Exam in the Spring of 2023. The ACF grants certification from the Culinarian/cook level to the Master Chef Level. We will be offering all levels up to the CEC/CEPC (Certified Executive Chef/Pastry Chef) Level at our exam. The CMC level requires special testing.

To learn more, you may visit the ACF Website at acfchefs.org. Go to the certify section and you will see the requirements for each level as well as an opportunity to obtain pre-approval registration for the exam. Please realize you can register for the exam as a non-member or for a reduced rate, apply as an ACF member.

I am sure the question will always arise, "Why certify for something that I have done for years?" Chef's Certification is more than a process, it is an achievement for Credentialing. Credentials can be used for personal promotion, establishment marketing and most of all the certification process requires planning/organization that will make you a stronger and better cook/chef.

Please review the enclosed flyer for specific details of the exam. The ACF Rhode Island Chapter can assist you in preparing your menu program for your exam, please realize that we conduct an annual exam in April so your exam schedule rather than immediate can be a longer-term event

For any questions or assistance, contact:

George O'Palenick CEC, CCE, AAC gopalenick@cox.net or 401 255-3842

November's Member Spotlight: John Dion CEC, CCE



John Dion CEC, CCE



To many of his friends he is simply know as "JD". Chef John R. Dion graduated the Culinary Institute of America in 1977. His culinary training has taken him to Antarctica, Wyoming and Maine, just to name a few. Chef John Dion joined Johnson & Wales University in 1980, where he taught classes ranging from foodservice technology and design to Classical French Cuisine to storeroom operations. For over 42 years he taught at Johnson & Wales University. During that time Chef Dion became a mentor to many. He graduated from the Johnson & Wales Leadership Institute and has been recognized for his teaching with the 1991 Les Amis d'Escoffier Chair Award. He was also a featured chef on the PBS series "Master Class at Johnson & Wales." He is a proud member of the American Culinary Federation and the Research Chefs Association. Retirement has not slowed him down either. Chef continues to work as for Rational doing culinary training in the New England area.



WE WISH YOU A
HAPPY NEW YEAR

ACFRI wishes your family a year full of love and laughter, and a kitchen filled with warm memories. Don't forget to make time each week to create new memories in the kitchen with your family and friends. May it be filled with new adventures and good fortune.

JANUARY FOOD DAYS

- January 1 Bloody Mary Day
- January 4: National Spaghetti Day
- January 13: National Gluten Free Day
- January 15: National Bagel Day
- January 20: National Cheese Lover's Day
- January 23: National Pie Day
- January 27: National Chocolate Cake Day
- January 28: National Blueberry Pancake Day
- January 30: National Croissant Day
- January 31: National Hot Chocolate Day

JANUARY WHAT'S IN SEASON?



American Culinary Federation



JANUARY *seasonal produce list*

VEGETABLES

Broccoli
Brussel Sprouts
Cabbage
Celery
Collard Greens
Garlic
Kale
Leeks
Onions
Parsnips
Potatoes
Rutabagas
Sweet Potatoes
Winter Squash

FRUITS

Apples
Bananas
Citrus
Pears
Persimmons
Pomegranate

ACF National Elections

2023-2025 ACF National Office Candidates

ACF National President



Kimberly Brock Brown, CEPC, CCA, AAC

[Bio](#)
[Statement](#)



Rene Marquis, CEC, CCE, CCA, AAC

[Bio](#)
[Statement](#)

ACF National Secretary



Jeff Bacon, CEC, CCA, AAC

[Bio](#)
[Statement](#)

ACF National Treasurer



Kent L. Andersen, CEC, CCA, AAC

[Bio](#)
[Statement](#)



Kyle Richardson, CEC, CCE, AAC

[Bio](#)
[Statement](#)

Northeast Region Vice-President



Ray McCue, CEC, AAC

[Bio](#)
[Statement](#)



John Selick, CEC, CCA, AAC

[Bio](#)
[Statement](#)

Voting Deadline
May 7th 2023

Voting Deadline
May 7th 2023

Central Region Vice-President



Scott Parks, CC

[Bio](#)
[Statement](#)



Rajeev Patgaonkar, CEC, AAC

[Bio](#)
[Statement](#)

Southeast Region Vice-President



Bryan Frick, CEC, AAC

[Bio](#)
[Statement](#)



Peter F. Vossenber, CEC, CCE, CCA, AAC

[Bio](#)
[Statement](#)

Western Region Vice-President



Greg Matchett, CEC, AAC

[Bio](#)
[Statement](#)



Jerald "LJ" Klinkenberg, CEC, CCA, AAC

[Bio](#)
[Statement](#)

<https://www.acfchefs.org/ACF/About/Elections/ACF/About/Elections/>

EVERY
VOTE
COUNTS

branchføød presents FINANCING STRATEGIES FOR SCALING FOOD BUSINESSES



Lauren Mada
Co-Founder
Branch Venture Group



Alicia Hooper
Co-Founder
Branch Venture Group



Michael Hallock
CEO
EJ Mushroom Co.

Tuesday, January 31st 4pm-5pm EST
Venture Café Providence, RI

Determining how to finance your growth is one of the most important and most complex decisions for a founder. In this session, we will share an overview of the types of capital used to fund food businesses such as debt and equity, non-traditional financing, and self-funded "bootstrapping", as well as hear from investors and founders on how they navigated this key step on the growth trajectory. Join Branchfood and Branch Venture Group founders alongside a panel of experts to learn about the key components of funding your food business. Bring your questions!

<https://www.eventbrite.com/e/financing-strategies-for-scaling-food-businesses-tickets-494184177177>

FROM WHOLE FISH TO DISH: COOKING CLASS

WITH CHEF

HENRY BOUSQUET

WED., JAN 25, 2023
6 - 8 PM

NB VOC HIGH SCHOOL
(1121 ASHLEY BLVD, NB)

\$25 PUBLIC, \$20 MEMBERS
BIT.LY/FSC-COOKINGCLASS-BOUSQUET



Join us for a cooking class led by Chef Henry Bousquet, Culinary Arts Instructor at New Bedford Voc. Learn how to prep and cook with local and abundant species. Limited spots available - get your ticket today! Sponsored by the Massachusetts Division of Marine Fisheries Seafood Marketing Grant.

<https://www.eventbrite.com/e/from-whole-fish-to-dish-cooking-class-with-chef-henry-bousquet-tickets-492907217757>

34TH ANNUAL BOSTON WINE & FOOD FESTIVAL AT THE BHH

2023 Boston Wine and Food Festival at the Boston Harbor Hotel.

The first weekend will kick off with a [Staglin Family Vineyard](#) wine dinner on Thursday, January 12th, followed by a tasting tour of the famed **Côte d'Or** on Friday, January 13th and then the official opening-night tasting reception on Saturday, January 14th. Other highlights include an evening exploring **Aligoté** with **The New York Times' Wine Critic, Eric Asimov**, a dinner with Sonoma's **Aperture Cellars**, which was named the "Cult Winery of the Year," and a seminar and dinner of "Impossible Pairings" with **Opus One Winemaker, Michael Silacci**.

Take a look at the whole lineup and schedule at the [event website](#), where you can also scoop up some tickets. A portion of proceeds from this year's fest will also benefit [The Greater Boston Food Bank](#) and [James Beard Foundation](#). Tickets for events tend to sell out quickly, so don't wait too long into the New Year to make your plans. Follow the fest on social media ([IG](#) and [FB](#)) for updates, and give the hotel a call for Qs and reservations at 617.439.7000.



Providence Restaurant Weeks January 8, 2023 - January 23, 2023

Enjoy two weeks of dining special offers brought to you by Providence Restaurant Weeks. Participating area restaurants will feature deals and specials for breakfast, lunch or dinner (or even all three). They may also be serving up signature cocktails, family-sized entrees, specialty products, and more.

Make your reservations now or bring home a feast from participants offering their deals to go. Enjoy a well-deserved break from the kitchen, while showing your support for Rhode Island's amazing restaurants.

<https://www.goprovidence.com/rw/>

Hope Artiste Village
presents
Indoor
Farmer's Market
Every Wednesday
4-7 pm
located in the
Hope Artiste village
1005 Main street, Pawtucket
*Join us for farm fresh foods
and local artists!*



Grand Tasting

at Earth Expo & Convention Center

Saturday, January 28th 2023

12:00pm

Pre-Sale Tickets: \$125

Tickets: \$150

Day-of Tickets: \$160

[Designated Driver Ticket Price: \\$50](#)

NEW THIS YEAR – small bites are included in the ticket price and larger offerings are available for purchase.

Sample over 1,000 varieties of wine, beer, and spirits during the Grand Tasting! Foodies can also taste some of the region's most highly rated restaurants and select bites from elite chefs. Check out two culinary stages features a day full of celebrity chef demonstrations!

https://www.ticketmaster.com/event/1D005D31E7CE1C33?_ga=2.229647452.1384685361.1672863957-533023027.1672863957



JOHNSON & WALES UNIVERSITY
College of Food Innovation
& Technology
FIT SYMPOSIUM 2023



Monday, March 6th 4:15-5:15pm: Welcome Address and Keynote
Location: Cuisinart Center for Culinary Excellence (CCCE)
In person and virtual

Cuisine as an Academic Subject

In his autobiography "The Apprentice," Chef Jacques Pépin describes the reaction of his graduate advisor at Columbia to the suggestion of a dissertation topic on cuisine in French literature: "That is not an intellectually serious topic." While the history of famine, nutrition or living standards in the past (what the French call "alimentation") was always regarded as important, taste preferences or cuisine were usually considered trifling — a bit like the shifts of fashion in clothing or porcelain. This session discusses the reasons for this attitude (stronger in Western culture than in Chinese or medieval Islamic societies) and how it has changed in recent decades.

Jason R. Evans, Ph.D., dean, JWU College of Food Innovation & Technology (CFIT)
Paul Freedman, Ph.D., professor of history, Yale University
5:15-7pm: Reception
Location: CCCE, 4th floor
RSVP @ www.acfri.org



Rhode Island Seafood Showcase

CAST YOUR NET IN OUR BACKYARD
**Join us for the opportunity to meet up
with local fisherman, suppliers & chefs.**
**Learn how to source seafood from here in
The Ocean State....**



Monday, May 8th 2023
6:00 pm to 9:00 pm
Narragansett Brewery
271 Tockwotton Street
Providence, RI 02903



Complimentary admission to Hospitality & Foodservice Personnel
Registration required space is limited
Hosted by your local chefs organization ACFRI
Register at www.acfri.org



**American Culinary Federation
Rhode Island Chapter**

ADDRESS

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PRESIDENT'S PHONE:

401-598-2631

E-MAIL:

Ray.mccue@jwu.edu

WE'RE ON THE WEB!

Visit us at:

WWW.ACFRI.ORG



2022 Conference Rates
Available through December 31, 2022

Professional Member - \$775
Student/Senior Member - \$650
Non-ACF Member - \$1,175

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

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

Sargent at Arms

Matthew Thompson CEC, CCA