



American Culinary Federation
Rhode Island Chapter

February 2025 Newsletter



Presidents Message

Members of the American Culinary Federation of Rhode Island,

As we enter a new year, I would like to thank you for your dedication and hard work in the culinary industry. Our future is full of opportunities and challenges, and I am looking forward to them.

The fall was a difficult time for me as I juggled too many things. It was a challenging time for me, but I am thankful for the support of those around me. The new year brings a new job, a new focus, and a renewed commitment to family and friends. Support systems are crucial during times of struggle and change, and I am thankful for those who were there for me.

This year let's focus on our passion for cooking and serving delicious food. Let's also work on building stronger teams. But most importantly, let's not forget to take care of ourselves and our well-being, both inside and outside of the kitchen.

I am looking forward to seeing our organization grow and thrive in the coming year. Let's continue to support and uplift each other, as we strive to represent the best of the culinary world.

My sincere thanks,

Ken Watt CEC

Kenneth.watt65@gmail.com

A Big Thank You!



Our February Meeting was a big success, I want to extend a big Thank you to everyone Who Made this event happen! Our Sponsor, Ed Brylczyk General Manager and corporate chef at Dole & Bailey Inc,our host Chef Krista Taft and all the PCTA Hospitality Instructors, Dan Van Etten CEC, Rachel Hodson, Marleana Sousa, Don Mead and everyone who donated time and products

Most importantly, the truly exceptional culinary students at PCTA excelled in preparing competition plates. Five teams, each with 2 to 3 members, designed and prepared a plate using Bell and Evans chicken breast. All teams presented competitive plates, making the selection of a winning team difficult. Creative and technical skills were displayed by the winning teams.It was remarkable how well they balanced flavors and textures, displaying a sound understanding of culinary techniques, for a group of high school students.







Congratulations!

Chef Geoffrey Lanez MBA, CEC, and his team, At the Patterson Club, Fairfield CT., Win the CMAACT Culinary Showcase Golden Toque

Culinary Showcase

The 29th Annual CMAACT Culinary Showcase

Wee Burn Country Club | Monday, January 5th

We're excited to announce the 28th Annual CMAACT Culinary Showcase at Innis Arden Golf Club, which will benefit Stamford Hospital's pediatric care unit and David's Treasure Chest. We invite your club to join us in making culinary magic!

The Golden Toque

The event's highlight is the "Golden Toque" trophy, a special tribute to the late Chef Mark LeMoult, a long-time champion of this event.

Attendees will vote for the Best in Show dish, and the winner will take home the Golden Toque, a symbol of culinary excellence.

[Read More](#)





Next Meeting



March 3rd Meeting



When:

March 3rd, 2025, 5:30-7:30 PM

Where:

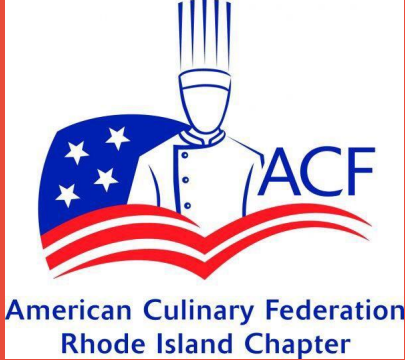
The East Providence High School Career and Technical Center
2000 Pawtucket Ave, East Providence, RI 02914

Parking in Front of building

Italian themed showcasing Ace Endico products that have been donated

ACF RI Certification Exam

*Saturday, April 12th, 2025
Johnson & Wales
University
Cuisinart Center for Culinary*



Excellence
333 Shipyard St
Providence, RI 02905
All Levels are Welcome
For Details, Contact
gopalenick@jwu.edu



Honoring Senior Chief Jeremy Andersen

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Chef Jeremy Andersen CEC has earned the rank of Senior Chief in the United States Navy. This rank is defined by excellence, leadership, and an unwavering commitment to service.

Jeremy's career in the Navy began in 2007, when he made the decision to enlist and dedicate himself to the service of our country. What began as a young sailor's pursuit of duty and discipline has evolved into a career marked by profound achievement, versatility, and an unwavering commitment to his brothers and sisters in arms.

Throughout his service, Jeremy has taken on some of the most challenging and prestigious roles within the Navy. He has served aboard submarines, destroyers, and at air stations, each assignment offering him the chance to develop new skills and broaden his understanding of the Navy's operations. His journey has also led him to the 5th Fleet Commander in Bahrain, a role that brought him to the heart of international military operations in the Middle East. And, as if that wasn't enough, he had the distinct honor of serving as a member of the 32nd Chief of Naval Operations' team—further solidifying his place as a trusted leader in the Navy.

But his story doesn't end there. Currently, Senior Chief Andersen is serving with the 59th President of the Naval War College, Rear Admiral Walker, in Newport, Rhode Island, where he continues to apply his wealth of knowledge and experience to train and mentor the next generation of naval leaders. It's clear that Jeremy's dedication to the Navy is not just in his daily service, but in his role as a mentor, guiding others toward excellence in their own careers.

Beyond his technical expertise and leadership, one of the most unique and impressive aspects of Senior Chief Andersen's career is his exceptional culinary talent. Jeremy has taken the Navy's culinary arts to

new heights, earning recognition for his skills both in the kitchen and as a leader in the field. In 2015, he was named Armed Forces Chef of the Year, and in 2018, he earned the title of Military Master Chef—an achievement that speaks to both his culinary expertise and his dedication to the craft. For over 20 years, Jeremy has been a proud member of the American Culinary Federation, continuing to raise the standard for military chefs and inspiring those who work alongside him. As a Culinary Specialist Senior Chief Petty Officer, Jeremy has not only mastered the art of cooking, but has also cultivated a deep sense of pride in his profession. Through his culinary talents, he has fostered camaraderie, morale, and pride within the Navy, ensuring that every meal he prepares is more than just food—it is a reminder of the care and dedication that goes into every aspect of military service. His leadership in the kitchen has made him a role model for others who aspire to follow in his footsteps.

Jeremy's achievements are a testament to his perseverance, discipline, and his ability to thrive in a wide range of challenging environments. From the depths of the ocean aboard submarines to the kitchens where he's earned national recognition, to the command centers where he provides strategic guidance to our leaders—Senior Chief Andersen has proven that no challenge is too great and no goal too ambitious. In addition to his professional accomplishments, we must also acknowledge the sacrifices of his family and loved ones, who have stood by him every step of the way. It is their support that has made these achievements possible, and we thank them for their contributions to his success.

Senior Chief Andersen, your career is an inspiration to us all. Your service, your leadership, and your dedication have made a lasting impact on the Navy and on everyone who has had the privilege to serve with you. As you continue to shape the future of our armed forces and mentor the next generation of leaders, we know that your legacy will continue to inspire those who follow in your footsteps.

Thank you for your unwavering service to this great nation.

Congratulations on your well-earned promotion and all of your achievements. The Navy is better for having had you, and we look forward to the future that you will continue to shape.

Congratulations, Senior Chief. The best is yet to come with the American Culinary Federation Rhode Island Chapter. Thank you for your service.

January Business Meeting

attached is a link to the meeting Minutes form our January Zoom meeting

[Read More](#)

Upcoming Events

March 3rd, 2025 6:00 PM – 8:30 PM East Providence High School
Host Marie Claire 615 498-8153 & Bill Walker
Educational Presentation by Ace Endico Jason Magnell
Member Chef Jeremy Anderson

Monday March 24th
Monday, March 24th Assabet Valley Regional Vocational Technical High
School,
215 Fitchburg St., Marlborough, Ma, 01752
Interested in competing?
[email me](#)

Monday, April 14th Chef Of the Yeat and Awards Banquet
5:00 pm The George

May Monday May 5th, 2025 6:00 PM – 8:30 PM Wm Davies Technical High
School
Host Chef Santos Nieves
Educational Presenter Todd MacLeod Smithfield Culinary603 815-2033

June (Date TBD) 4 Tops Hospitality solutions
1005 Main St, Pawtucket, RI 02860

URI will host a Retail HACCP Validation and Verification course

COURSE DETAILS

Date: Tuesday and Wednesday, March 18-19, 2025

Time: 9 am - 4 pm

Location: University of Rhode Island, Kingston Campus

Cost: \$300 (includes a book, hands-on activities, coffee/light
breakfast and lunch)

Target Audience: Environmental Health Specialists and operators
of retail food establishments

[More Information](#)

*Theta Delta Chi & The Flutie Foundation
Present...*

DODGEBRAWL



**February 21st 1-3 PM
Wildcat Center Main Gym**

TEAMS OF 6 RAFFLES & REFRESHMENTS

\$2 ADMISSION FEE

\$30 DONATION PER TEAM

PRIZE - \$300 COSTCO GIFT CARD

Contact:

Insta: @tdxjwu

Brandon Loubier

Phone: 717-752-0312

**All Proceeds Go Directly To
The Doug Flutie Jr. Foundation for Autism**



Community Outreach Projects

Providence Ronald McDonald House

there are a few dates still available if you are interested in
Supporting this mission

Dates still available

May 1st

July 3rd

August 7th

Again, **THANK YOU** for all you do, send me a note of what day you'd like sign up to prepare a meal. There are always other dates available but our chapters date it the first Thursday of the month
September to June
Linda Musch CCE, AAC, HOF
Linda_Musch@verizon.net

Officers

PRESIDENT

Ken Watt, CEC
Kwatt@jwu.edu

VICE PRESIDENT

Daniel VanEtten
daniel.vanetten@va.gov

TREASURER

George A. O'Palenick, CEC, CCE, AAC, HOF
gopalenick@cox.net

SERGEANT At ARMS

Don Mead
doncia@cox.net

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Matthew M. Britt, CEC
matthewmbritt@gmail.com

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Bpereira@jwu.edu

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Ray McCue, CEC, AAC
Rmccue@jwu.edu

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