

2015 ACF DR.L.J. Minor Chef Professionalism Award awardapplication

APPLICATION DEADLINE: SEPTEMBER 30, 2014







Sponsored by:





SPONSORED BY MINOR'S®

award objectives

- To recognize the ACF chef who best exemplifies the highest standard of professionalism in today's kitchen, through certification, continuing education and training, culinary competitions, development of young culinarians and community involvement.
- To honor active, working chefs who run the day-today operations of a full-service dining facility and supervise its kitchen brigade.

candidate eligibility

Candidate cannot be running for any other regional or national award and must:

- Be a current, Professional Culinarian level member of the American Culinary Federation and an outstanding member of a local chapter.
- 2. Be certified by the ACF at the sous chef level or higher for a minimum of five years.
- **3.** Must submit a letter of recommendation from their current chapter president.
- **4.** Be or have been employed as a chef in a full-service dining facility for at least three of the last five years.
- **5.** Devote personal time and effort to the professional development of qualified young culinarians within the past 10 years; please describe.
- 6. Be personally involved in continuously improving and upgrading personal professional status through continuing education and/or college degree programs;
- Be an active member of other trade-related professional associations.
- **8.** Be an active participant in ACF-sponsored culinary art shows or any culinary activities where professional excellence can be documented.
- **9.** Enhance the local chapter's professional image in the community by involvement with local charities, schools, businesses and other community organizations.
- 10. Not have applied for any other regional or national award.

NOTE: Past regional winners may reapply after 5 years. Past national winners cannot reapply. Nominees appearing on a ballot must wait one year between nominations.

application guidelines

A complete nomination package includes:

A completed application form;

- A list of activities with supporting documentation for each item under candidate eligibility;
- A professional resumé and a brief (300 words or less) statement of personal philosophy regarding chef professionalism. The statement should address your personal views, including such topics as certification, apprenticeship and how you see your responsibilities toward helping young cooks and chefs mature in the profession;
- Presence at the Regional Chef Professionalism Lunch to receive the Dr. L.J. Minor Chef Professionalism Award. A full registration is not required, but the candidate must register for the lunch. (An excused absence will be reviewed, but must be submitted to the ACF prior to the event).
- A high resolution, digital, color photograph of candidate in white chef's coat. The digital photograph must meet the following requirements: 300 dpi (dots per inch) in a .tif or .jpeg format, and at least 1200 by 1600 pixels. Picture can be emailed to awards@acfchefs.net or submitted on a CD.

selection process: regional

Regional finalists will be chosen by a selection committee made of past 5 regional winners. Committee decisions are final. Notification of advancement: Dec 2014.

The finalists will be announced at each regional conference Chef Professionalism Lunch.

The four regional winners will vie for the national honor.

selection process: national

The national recipient will be chosen by a selection committee made up of the past national winners. Committee decisions are final.

The national winner will announced at ACF's national convention during the Chef Professionalism Dinner.

In the case of a tie, the ACF national president and two past national winners will determine the tie-breaker on both the

national and regional levels.

COMPLETED APPLICATION MUST BE RECEIVED BY SEPTEMBER 30, 2014

Mail To: American Culinary Federation | Attn: Awards 180 Center Place Way | St. Augustine, FL 32095

- OR -

Email: awards@acfchefs.net

chef professionalism AWARD

personal information	
Full Name	ACF Member #
Home Address	
City, State & Zip	
Phone Email	
Nominated by	_ ACF Member #
employment information (current employment) Name of Establishment Your Position/Title	
Address	
City, State & Zip	
Business Phone	
professional accomplishments awards Please list your top three professional accomplishments or awards:	
1	
2	
3	

I hereby certify that the information I have submitted is correct. Furthermore, I grant permission to the American Culinary Federation and its subsidiaries to use the information included in my application in print and electronically for promotional purposes, which may include video and/or photography. I understand that I will not be compensated and that I may not be notified of each use. I understand my presence is required in order to accept the award, or I void the agreement stated in the application guidelines and the next competitor that is present will receive the award.

Also, I agree that all decisions made by the selection committee are final and not subject to appeal.

Candidate's Signature Date





PRIZE PACKAGE - PROVIDED BY MINOR'S®

REGIONAL WINNERS RECEIVE:

- · A silver medal and silver plaque in the theme of the award program. The silver medal will be presented at the Regional Conference, and the silver plaque will be presented at the National Convention.
- One National ACF Convention registration, one Chef Professionalism Award luncheon ticket and \$2,000 for travel and lodging expenses to the ACF National Convention.

THE NATIONAL WINNER RECEIVES:

- · A gold medal and gold plaque in the theme of the award program.
- · MINOR'S will grant an honorarium of \$2,500 to the national winner.
- · MINOR'S will donate \$2,500 as a student aid scholarship, in the name of the national winner, to an institution in the US offering an ACF Accredited Postsecondary Program, selected by the national winner.