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Culinary Edge



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ACF Apprenticeship Program

A Recipe

The American Culinary Federation Foundation (ACFF) is the educational arm of the American Culinary Federation (ACF) and its Apprenticeship Program has been recognized by the U.S. Department of Labor since 1976. The ACFF Apprenticeship program offers a unique connection between industry and education with 65 culinary and pastry apprenticeship programs around the country. More than 18,000 apprentices have been enrolled in the last two decades and have worked under supervising chefs in ACF-approved sponsoring houses.

The standard curriculum and competencies are delivered by a supervising chef in tandem with an educational institution. Completion of an ACFF apprenticeship carries with it a certain distinction not provided by informal apprenticeships. Students receive a certificate from the Department of Labor, a graduation certificate from the ACFF, and are granted certification by the ACF.

The ACF boasts some of the best culinary talent in the world. We recently had the privilege of interviewing four of our Apprenticeship graduates and got a glimpse of what it is that makes them true masters in their field. Their list of accomplishments

reads like a "Who's Who" in the culinary industry, ranging from entrepreneurial undertakings to hosting an upcoming charity event on the Food Network. They truly are an inspiration to culinarians across the globe, as well as aspiring chefs and cooks. We would like to take this opportunity to share their success stories with you.

Chad Ellis, CEC **Food & Beverage Director and Executive Chef at The Ritz Carlton Cleveland**

Chef Ellis graduated in 1993 from the ACFF apprenticeship program at The Balsams Resort Hotel in Dixville Notch, NH, and continues to employ one to two ACFF

apprentices each year. He is a visiting guest chef instructor at culinary colleges for ACF competition classes. Among his many achievements, Chef Ellis was just selected to be the host chef for a Cystic Fibrosis Foundation charity event in March 2008 with the new American Iron Chef Michael Symon. In addition, he prefers to hire cooks who have gone through an ACFF Apprenticeship program because they are much more valuable in the work place and can contribute to the operation of the business quicker than a culinary graduate. Chef Ellis thinks one of the biggest challenges facing the culinary field today is that the education costs at culinary schools have doubled but salaries have not. Executive Chefs and Sous Chefs have seen significant increases in their wages but this has not been the case for beginning cooks. The Ritz Carlton plans to double the number of line level cooks over the next three years but is having difficulty finding qualified cooks to meet the demand.

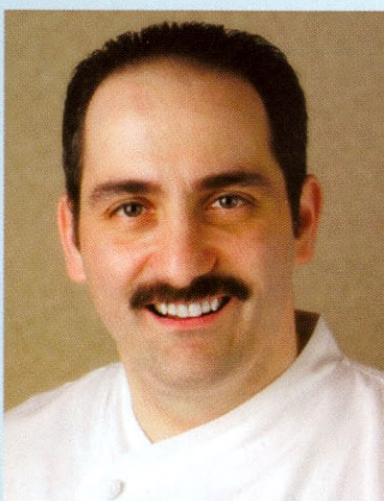
Chef Ellis' advice to current and potential apprentices: "Travel and work for as many great chefs as you can when you're young. This will help you develop professionally and see where you fall into place".

Richard Rosendale, CC **Executive Chef and Owner of Rosendales in Columbus, OH** **Team Captain of the ACF Culinary National Team USA**

A 1997 graduate of ACFF's apprenticeship program at Westmoreland County Community College in Youngwood, PA, Chef Rosendale has competed in 40 national and international competitions and ice carvings, many of them ACF sponsored competitions. During his first



Rosendale



Soriano

for Success

international competition, Chef Rosendale received a perfect score. His mentor over his entire career has been Chef Peter Timmins, CMC, Executive Chef at The Greenbrier, but there have also been numerous others at different points in his career. He feels the station rotations were extremely helpful because it gave apprentices an understanding of what they were getting into; there's more to the culinary field than being able to cook. He sees the Log Book that all ACFF apprentices are required to complete as a great tool for apprentices to learn what is important. He knows it's very hard work if it's done right but well worth the effort. Chef Rosendale recommends the ACFF Apprenticeship Program because of its results - it has turned out some top quality chefs. He says "the proof is in the pudding". He sees one of the biggest challenges facing chefs today is that the competition is fierce. There is a misconception that once they complete the Apprenticeship program, they come out and don't have to start at the bottom and work their way up, but in reality, graduation is just the beginning.

Chef Rosendale's advice to current and potential apprentices: "Have fun along the way. When starting out, put yourself in a position where everyone is better than you and do this for a few years. Eventually you will be the strongest one in the kitchen. Become a sponge and learn everything you can from those who are better than you".

**Frederics (Fritz) Schultz, CEC, PCE
Corporate Executive Chef
Senior Chef Consultant/Business
Development for Professional Culinary
Educators Consultant Group**

A 1976 ACFF Apprenticeship graduate at Ponte Vedra Inn & Club, Ponte Vedra Beach, FL, Chef Schultz is also part of the ACF Educational Accreditation team. He has had over 100 apprentices working for him through the years, with 20% going on to Executive Chef careers and 10% who went on to Food & Beverage management careers. He also learned to dress properly. They were not allowed to wear a chef's hat until they finished the program. Chef Schultz feels that the Log Book is a crucial component of the apprenticeship program and should be treated with the greatest amount of respect, not only by the apprentices, but also by the supervising chefs. He also feels that one of the biggest challenges in the culinary field today is the ability to understand that you start at the bottom and work your way up. He stated that "it takes ten minutes to dress a chef but ten years to put one together."

Chef Schultz's advice to current and potential apprentices: "Take apprenticeship seriously; it will never come around again. You are learning a trade that has been passed down for centuries from many culinary professionals. It really sets you up and ensures that this is the profession you have chosen to do".

**Chef William Soriano
Executive Chef for the Westin Convention
Center Pittsburgh**

Chef Soriano was a 1985 graduate of the ACF Laurel Highlands Chefs Association and attended Westmoreland County Community College in Youngwood, PA. His mentors during his Apprenticeship program were Jack F Braun CEC, AAC and his wife Barbara, as well as Chef Larry Galley, Ben Kulasa, and

Mary Zappone, CCE, AAC, his instructor at Westmoreland County Community College and currently Chair of the ACFF Apprenticeship Committee. The instruction at the college was top notch and he was exposed to all areas of the kitchen operation at both restaurants. Chef Soriano believes that working 50 hour weeks while attending college one day a week taught him the work ethic that was instrumental to his success. He sees one of the biggest challenges in the industry today is finding the highly skilled labor force that has the work ethic needed to survive in the industry. With more and more emphasis being placed on the bottom line, chefs are challenged today to get more accomplished with less staff.

Chef Soriano's advice to current and potential apprentices: "Make sure you get placed with an Executive Chef that has the time and resources to dedicate to your training and success in the culinary field".

Their stories are inspiring not only for chefs and cooks alike but for anyone with the desire to succeed in their careers. They clearly have a passion for their work and are willing to mentor and share their extensive knowledge with other culinary professionals. We applaud their impressive accomplishments and are proud to have them as active and influential ACF members.

If you would like to join the ranks of top professional chefs and learn the skills to build a rewarding career through the ACFF Apprenticeship program, please call us today at 800.624.9458 ext. 118 or visit us at www.acfchefs.org.