

***American Culinary Federation***

***Flint/Saginaw Valley Chapter***

***Chef Deborah Trudeau CCE***

***Memorial Scholarship Application***

***The American Culinary Federation***

***The Authority on Cooking in America***

The American Culinary Federation, Inc. (ACF), a professional, organization for chefs and cooks, was founded in 1929 in New York City by three chefs’ organizations: the Société Culinaire Philanthropique, the Vatel Club and the Chefs de Cuisine Association of America. Since our inception, little has changed in our principal goals. We are an organization based on promoting the professional image of American chefs worldwide through the education of culinarians at all levels.

In 1976, ACF forever changed the culinary industry by elevating the position of the executive chef from service status to the professional category in the U.S. Department of Labor’s Dictionary of Official Titles.

Since this change, the culinary industry and our organization have grown tremendously. In fact, ACF is the largest professional chef’s organization in North America. We are made up of more than 14,000 members who belong to more than 170 chapters in four regions across the U.S. Today, the ACF provides accredited educational programs, certifications, competitions, and networking designed to enhance professional growth for all current and future chefs and pastry chefs, our mission.

We offer culinary competitions, certification, national apprenticeship programs, regional and national events, magazines, and much more to help foster the growth of professional chefs and the food service industry.

If you are not part of our elite group of chefs, we invite you to join us and gain access to the best culinary resources available.

***Chef Certification***

By meeting qualifications in the areas of professional experience, education and association activity, chefs may be certified as skilled and knowledgeable professionals. Levels of certification range from certified cook or certified baker to certified pastry chef, certified executive chef or certified culinary educator and certified master chef, the highest level of chef certification.

***ACF Program Accreditation***

ACF accrediting commission reviews and evaluates culinary arts and food service management programs that meet established criteria and standards of accreditation. Once a program receives ACF accreditation, it is given national publicity as an accredited program and is so noted in all school information provided by the ACF national office.

***Review and Selection***

The scholarship committee of the American Culinary Federation, Flint/Saginaw Valley Chapter, will review all completed applications. Incomplete application may be rejected. Please complete all the following information:

Date \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Name

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_SS#\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ (Last) (First) (MI)

Home Address \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Number) (Street) (City) (State) (Zip)

Phone (Day) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_(Night) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Cell \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Email \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

I am enrolled at \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ For \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Post Secondary Learning) (Term/Date/Year)

Course of Study \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

***Educational Background***

Most recent school or college you have attended \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Dates of attendance (month/year to month/year) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Degree (level earned) \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Major \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_G.P.A. \_\_\_\_\_\_\_\_\_\_

***Work Experience***

*(most recent first)*

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_to \_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Employer) (City/State) (Dates of Hire) (Position)

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_to \_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Employer) (City/State) (Dates of Hire) (Position)

\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_to \_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

(Employer) (City/State) (Dates of Hire) (Position)

***Community Involvement***

***Applicant's Statement of Purpose***

In the following space, using approximately 100-125 words, write a brief summary of your short-term (two years) and your long-term (five years) goals. This statement must be in the applicant's own handwriting or typewritten. You may attach a separate sheet for the Applicant's Statement of Purpose.

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***Chef Deborah Trudeau CCE***

***Memorial Scholarship Application***

***Chef Deborah Trudeau CCE Memorial Scholarship***

This scholarship was renamed in 2017 the Chef Deborah Trudeau CCE Memorial Scholarship in memory of a beloved chef, educator, and friend. Chef Deb was a founding member of our chapter, retired from the Oakland School System and taught part-time at Mott Community College.

**Chef Deborah Trudeau CCE 1951-2017**

***Scholarship***

The selected recipient will be granted one of the following applicable scholarships. This scholarship will be presented to the chosen recipient and/or their representative at the chapter’s Annual Awards Banquet held on the third Monday of February each year. Scholarship checks will be issued to the learning institution, care of the selected recipient upon the request of the recipient and verification of enrollment.

**One student scholarship of $1,000 ($500 per semester)**

***Requirements for Scholarship Applicants***

* Students must be majoring in the hospitality industry, food, and beverage management, and/or culinary arts.
* Students must be admitted to a nationally accredited post-secondary hospitality program.
* The student must be a Michigan resident.
* Students must have a 3.00 or above overall grade point average.
* Students must have a written recommendation from an instructor.
* Students must submit two (2) professional references.

***Scholarship Application***

* Print or type application.
* Deadline for application; Post marked no later than December 15, of the current application year.
* Send application to the ACF Chapter scholarship committee care of:



Mark Handy, CEC, AAC

10132 McKinley Road

Montrose, MI 48457-9187