

KNOW-HOW EXCHANGE

10TH | ASSEMBLY GENERAL | MARCH 15TH

10TH | DAY OF SHARING OUR KNOW-HOW



20
25

**CULINARY CONFLUENCE:
A DAY OF GENERAL ASSEMBLY AND
MASTERY SHARING**

WELCOME TO OUR 10TH KNOWLEDGE SHARING-DAY



"SHARING KNOWLEDGE IS THE GATEWAY TO CULINARY EXCELLENCE. THANK YOU FOR ENRICHING OUR COMMUNITY WITH YOUR EXPERTISE AND PASSION."



Dear Esteemed Members, Partners, and Friends of the Académie Culinaire de France Delegation USA & Canada,

On behalf of your board, I extend our heartfelt thanks for your enthusiastic participation and invaluable contributions to our 10th Sharing Knowledge Day (La Journée du Partage du Savoir-Faire). Your presence enriched the event and made it truly exceptional.

For many years, we welcomed you in New York City, and as you may have noticed, our success has grown significantly, making the rooms feel smaller. Today, we are pleased to welcome you in a new setting at the French Embassy in Washington DC. Today's program is filled with enlightening presentations and culinary insights, thanks to the expertise shared by our esteemed members and partners.

We deeply appreciate your engagement, passion, and commitment to the culinary arts, which will shine brightly throughout the day. Your active participation will add depth and significance to every discussion, ensuring the success of this day of sharing and knowledge.

Once again, thank you for being an integral part of our community. Your dedication to culinary excellence inspires us all. I am delighted to see so many of you coming from all over the world to participate and be involved with your Académie.

Warmest regards,

President delegue
Académie Culinaire de France
Delegation USA & Canada

Sebastien Baud

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DAY OF SHARING OUR KNOW-HOW

The essential guide to captivating presentations and standout presenter highlights.

March 15th, 2025

Academie Culinaire de France
USA & Canada Delegation

THE ASSEMBLY GENERAL



YEAR 2024 - 2025

YEAR IN REVIEW / ACF USA & CANADA FINANCIAL /
FUTURE PROJECT & MORE...

ANNUAL REPORT

YEAR 2024



I am honored to present the 2024 Annual Report for the Académie Culinaire de France USA & Canada Delegation. This year has been filled with significant achievements and moments of pride for our esteemed institution.

REPORT ON THE 9TH ANNUAL CONGRESS 2024:

The 9th Annual Congress of the Culinary Academy of France was successfully held in New York from February 4th to 6th, 2024. This prestigious gathering brought together culinary professionals and featured insightful presentations, heartfelt tributes, and significant recognitions.

EVENT HIGHLIGHTS:

FEBRUARY 4TH - FRIDAY:

The event commenced at the Consulate General of France with a partner meeting and the induction of 28 new members. Additionally, 23 partners presented their products to an audience of 230 guests.

FEBRUARY 5TH - SATURDAY:

At the Institute of Culinary Education in Manhattan, 120 guests attended a day of sharing expertise, with 86 members present. The program included a breakfast, a welcome address, the Ordinary General Assembly, and various presentations on topics such as food science, technology, and culinary pairings. The day concluded with the serving of the Galette des Rois and an optional dinner at La Grande Boucherie.

FEBRUARY 6TH - DÎNER DE CHASSE ET DE L'AMITIÉ:

Held at the Harvard Club of New York, 218 guests enjoyed a dinner prepared by esteemed chefs. The event, chaired by Mr. Damien Laban, featured speeches and tributes, including a poignant homage to the late Chef Michel Pombet. Notable honors included the Knight's Medal for Mr. André Soltner MOF, the Gold Medal for Laurent Richard and Luc Holie, and the title of Lady of the Year for Winnie Mui Richard. Chef Sébastien Baud was honored with the Academy Chair.



ANNUAL REPORT

YEAR 2024



REPORT ON THE 3RD EDITION OF THE JEAN JACQUES DIETRICH TROPHY 2024:

INSTITUTE OF CULINARY EDUCATION, APRIL 6, 2024

The 3rd Jean Jacques Dietrich Trophy, Winner Chef Terry Boutte from Montreal, was a resounding success. The event thrived thanks to our dedicated judges, partners, volunteers, and esteemed academicians.

We extend our gratitude to Global President Fabrice Prochasson MOF and President Pascal Guillotin, whose roles significantly enhanced the competition. This year's contest showcased exceptional culinary talent, continuing the tradition set by previous winners Chainey Kuykendall (2020) and Guy-René Gerin (2022). Six contestants from diverse regions of the U.S. and Canada competed, preparing "Deboned Quails Stuffed with Rougie Foie Gras" and a "Hazelnuts and Citrus" dessert, demonstrating creativity and technical mastery.

THE JURY INCLUDED:

- Competition President: Chef Fabrice Prochasson MOF
- Jury President: Chef Pascal Guillotin
- Technical Judges: Chefs Olivier Reginensi, Jean-Jacques Bernat, Jean-Claude Plihon, and Philippe Bertineau
- Course Tasting Judges: Chefs Gabriel Kreuther, Hervé Malivert, Christian Delouvrier, and Olivier Perret
- Dessert Tasting Judges: Chefs Noémie Tessier, Florian Bellanger, Cédric Barberet, and Sébastien Rouxel

This edition highlighted evolving culinary talents and reinforced the excellence of the Jean Jacques Dietrich Trophy. We look forward to future competitions.



ANNUAL REPORT

YEAR 2024



REPORT ON THE 3RD ANNUAL MEETING IN CANADA, MONTREAL:

We are delighted to announce that after Montreal in 2022 and Quebec City in 2023, we are back in Montreal for our 3rd Annual Assembly in Canada this year. Our team has carefully organized a remarkable weekend filled with discoveries, camaraderie, and exceptional cuisine.

The event will take place on October 5th and 6th, offering a range of captivating activities.

- **SATURDAY, OCTOBER 5TH**

- We're thrilled to return to Montreal for our 3rd Annual Assembly in Canada, following events in 2022 and 2023. Join us on October 5th and 6th for a weekend of discoveries, camaraderie, and exceptional cuisine. Saturday begins with a brunch and tour at Bridor in Boucherville—where Mr. Le Duff will join us—followed by dinner at Le Boulevardier, hosted by Chef Florimond Hannoteau.

- **SUNDAY, OCTOBER 6TH**

- The festivities will continue on Sunday with a panoramic cruise on the St. Lawrence River, including lunch on board. Our traditional Hunter & Friendship dinner will take place at the Ritz Carlton, starting from 3 PM with a cocktail during which our partners will showcase their latest products.

I extend my sincere gratitude to all Canadian chefs for their outstanding contributions and warm hospitality.

I encourage everyone to attend and support our delegation in Canada. You can contact me directly if you wish to participate.

Thank you to all our members and partners in the United States and Canada for your support in 2024, commitment, and ongoing involvement in our delegation. We look forward to seeing you in Montreal for what promises once again to be a memorable weekend!

Sebastien Baud





ELECTION REPORT

According to our By-Laws, the President and their Board must be renewed every five years. To ensure transparency and simplicity in our election process, we have chosen a show of hands voting method. This approach aligns with our internal regulations, emphasizing our commitment to a straightforward election process.

THIS REPORT IS FOR THE YEAR 2025

ELECTION REPORT

YEAR 2025



To ensure a smooth electoral process in accordance with our regulations, I have appointed an electoral commission headed by Honorary President Jean-Louis Gerin. This commission will also comprise our four trustees: Gerard Bertholon, Sebastien Cannone MOF, Jean Jacques Bernat, and Luc Holie. I am grateful to them for accepting this important role.

THE ELECTION PROCESS.

According to our bylaws .

6 A) NOMINATION COMMITTEE

- One year before the elections, the office announces the appointment of a voting commission composed of five members for the next financial year.
- The president of the voting commission is proposed by the current president and voted on by the board of directors.
- Applications for the presidency of the Académie Culinaire de France / USA & Canada Delegation must be sent by email or post to the president of the voting commission 30 days before the spring meeting of the board of directors.
- Only members who are up to date with their subscriptions can be candidates.

6 B) APPOINTMENTS

- No later than the spring meeting (Annual Convention) of the Board of Directors, the Nominating Committee will submit to the Board of Directors qualified and eligible candidates for election as President and members of the Board of Directors, subject to a vote at the next annual general meeting of members (Annual Congress of that same year).

6 C) QUORUM AND VOTING

- A general meeting of members is convened by email 30 days before the meeting date with the names of the candidates as well as the names of the members of their office.
- Unless required by law, 15% of members entitled to vote constitute a quorum at a general meeting of members.
- To vote, a member must be present at the meeting and up to date with their contributions.

6 D) VOTE BALLOT

- The President and the members of the Bureau are elected by (secret vote) or (by show of hands) or (Electronic) by the members present who have paid their dues.
- In the event of a contested election, the president and the members of the Bureau are elected by secret ballot or (by show of hands) or (electronic) during the general meeting of members; the vote must be conducted by the secretary or, in his absence, by another substitute chosen by the board of directors at this meeting.
- The president will be elected for a consecutive term of 5 years and may be re-elected.
- The president of the Académie Culinaire de France / USA & Canada Delegation is elected by the members of the Culinary Academy of France / USA & Canada Delegation only, who are up to date with their contributions.
- The election will take place every five years at the annual general meeting of members.
- The outgoing President can no longer be elected as a member of the Board of Directors, but he can be elected Honorary President by a favorable vote of the majority of the Board of Directors.
- In the event of a vacancy in a position during the exercise for any reason whatsoever, its replacement will be provided for the remaining period until the statutory and five-year renewal of the entire Office. This replacement will be subject to a majority vote in favor of the board of directors on the proposal of the current Chairman.

ELECTION REPORT

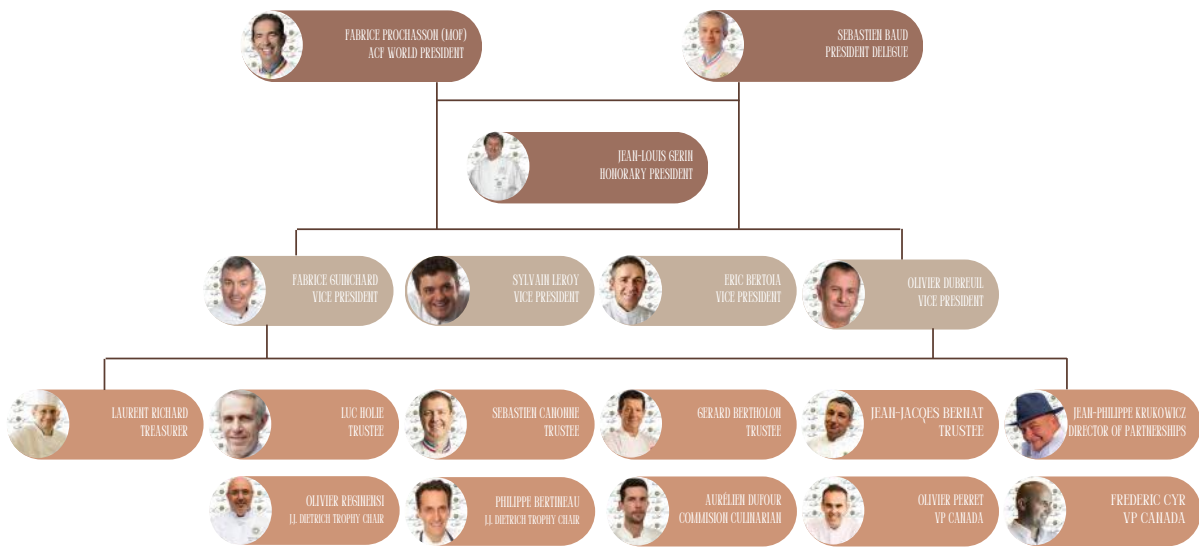
YEAR 2025



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QUALIFIED AND ELIGIBLE CANDIDATES FOR ELECTION AS PRESIDENT AND MEMBERS OF THE BOARD OF DIRECTORS.

According to our by law .



Let's **Vote!**
 President & Board
 2025-2030!





PARTNER REPORT

Our partners are integral to our success, providing insights, resources, and expertise that help us thrive. As academicians, we understand the significance of leveraging these partnerships to their fullest potential. It is imperative for us to maximize our engagement with our partners, as their contributions are indispensable in advancing our mission and ensuring a brighter future for education and research in North America. . We look forward to another year of fruitful collaboration and shared achievements.

THIS REPORT IS FOR THE YEAR 2024 - 2025

PLATINUM CONTRIBUTORS



www.acf-usa.org
 acf.usa.secretary@outlook.com
 @acfchefsusa

PLATINUM

THANKS



PARIS GOURMET
 Xavier Noel
 (800) 727-8791 Ext.206
 x.noel@parisgourmet.com



BRIDOR
 Julien Rondeau
 (718) 839-4491
 julien.Rondeau@bridor.com



CUISINE SOLUTIONS
 Gerard Bertholon
 (703) 270-2931
 gbertholon@cuisinesolutions.com



CREA
 Gerard Bertholon
 (703) 270-2931
 gbertholon@cuisinesolutions.com



GOURMET CULINARY PARTNERS
 Michael Baumgart
 310-632-3300
 mbaumgart@gourmetfoodsinc.com



ROUGIE
 Jocelyn Hounnou
 (201) 478-1003
 jocelyn.hounnou@rougie.com



WHITE TOQUE
 Didier Amiel
 (908) 759-7565
 d.amiel@whitetoque.com



CACAO BARRY
 Helene Semmel
 (929) 615-2520
 helene_semmel@barry-callebaut.com



ARC CARDINAL
 Nichole Vanderhoof
 973-628-0900 x6159
 nichole.vanderhoof@arc-intl.com



GARNIER THIEBAUT
 Jean Philippe Krukowicz
 (202) 321-8755
 jp@gtlinens.com

WE ARE DEEPLY GRATEFUL TO OUR GENEROUS PARTNERS FOR THEIR UNWAVERING SUPPORT. OUR MEMBERS ARE ENCOURAGED TO UTILIZE OUR PARTNERS' SERVICES AS MUCH AS POSSIBLE, KNOWING THAT THEY ARE ALWAYS HERE TO HELP AND SUPPORT OUR COMMUNITY. THANK YOU TO OUR PARTNERS FOR THEIR CONTINUED SUPPORT AND COMMITMENT.

PREMIUM CONTRIBUTORS



www.acf-usa.org
acf.usa.secretary@outlook.com
@acfchefsusa

PREMIUM

THANKS



OPINEL
Alexandre Delecroix
(773) 754-3275
a.delecroix@opinel.com



PARAMOUNT CAVIAR
Ariana Aimani
(917) 986-9418
ariana.aimani@paramountcaviar.com



CRISTEL
Julien Djadane
(203) 305-3955
jldjadane@cristelusa.com



PCB CREATION
Fanny Boy
(240) 805-7312
fanny.boy@manufactura.fr



EVIAN
Carly Zebrowski
(412) 298-2281
Carly.ZEBROWSKI@danone.com



MALONGO
Xavier Noel
(800) 727-8791 Ext.206
x.noel@parisgourmet.com



MAISON DEMARLE
Julie Bucquet
+33 6 29 88 18 16
JBUCQUET@sasa-demarle.com



GOURMET ATTITUDE
Celine Labaune
(917) 957-6862
celine@gourmetattitude.com

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PREMIUM CONTRIBUTORS



www.acf-usa.org
 acf.usa.secretary@outlook.com
 @acfchefsusa

PREMIUM

THANKS



GOURMAND
 Xavier Noel
 (800) 727-8791 Ext.206
 x.noel@parisgourmet.com



MADMAC
 Florian Bellanger
 (646) 283-3627
 pastrysolution@gmail.com



EVERYDAY UNIFORMS
 Benjamin Bragard
 (646) 244-4047
 benjamin@bragardusa.com



PASTRYSTAR
 Eric Mazeoud
 (703) 201-7115
 Eric@pastrystar.com



PALAIS DES THES
 Emilie Mena
 (212) 813-2882
 Ext:306emilie.mena@us.palaisdesthes.com



NORDWAYS
 Matthieu Frenet
 33 06 64 27 00 00
 m.frenet@azure-bros.com



ANDROS
 Francois Villegas
 (914) 758-0090
 francois.villegas@androsna.com



MINIATURE ORIGINAL FOOD
 Philippe Vincon
 + 33 6 47 82 96 02
 Vincon.philippe@wanadoo.fr

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PREMIUM CONTRIBUTORS



www.acf-usa.org
 acf.usa.secretary@outlook.com
 @acfchefsusa

PREMIUM

THANKS



DOMAINE OTT
 Jean-François Ott
 33 (0)4 94 01 53 52
 JF.Ott@domaines-ott.com



A L'OLIVIER
 Pascal Hebert
 + 33 1 64 98 29 38
 pascal.hebert@daregal.fr



REVOL
 Alexandra Jacques
 (678) 456-8671
 alexandra.jacques@revol-usa.com



LE WAF
 Michel Chalon
 (530) 581-0600
 mchalon@eurosnack.com



SOBEVAL
 Yohann Migdalski
 + 33 6 71 72 98 05
 Yohann.migdalski@sobeval.com



MADemoisELLE DESSERTS
 Catherine Zwickert
 (224) 330-8405
 c.zwickert@mdesserts.com



CRISTOFLE
 Ludovic Sabot
 (551) 689-2875
 l.sabot@christoffle.com



SAVENCIA
 Sebastien Lehembre
 (917) 848 1116
 sebastien.lehembre@savencia.com

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SILVER CONTRIBUTORS



www.acf-usa.org
acf.usa.secretary@outlook.com
@acfchefsusa

SILVER

THANKS



ROBOT COUPE
Joel Garcia
(469) 682-2604
joel@robotcoupeusa.com



JOSEPH DROUHIN
Laurent Drouhin
(914) 471-5408
laurentdrouhin@drouhin.com



DARTAGNAN
Ariane Daguin
(973) 344-0565
ariane@dartagnan.com



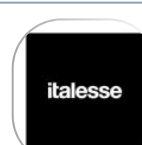
APRICOT & HONEY
Philippe Darfeuil
(240) 302-0821
apricotandhoneyinc@gmail.com



EDITION BPI
Antoine Violette
+ 33 06 60 19 15 24
aviollette@editions-bpi.fr



L'ATELIER DU CHOCOLAT
Eric Girerd
(746) 704-1613
chefgirerd@yahoo.com



ITALESSE
Andreas Heberlein
(772) 240-0671
andreas@italesse.us

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FINANCIAL REPORT

Our financial report provides a transparent breakdown of our expenses, offering an overview of our financial distribution over the years. It highlights our commitment to key initiatives such as our annual congress, maintaining our delegation in Canada, organizing competitions in the United States and France, as well as covering office expenses and improving our website.

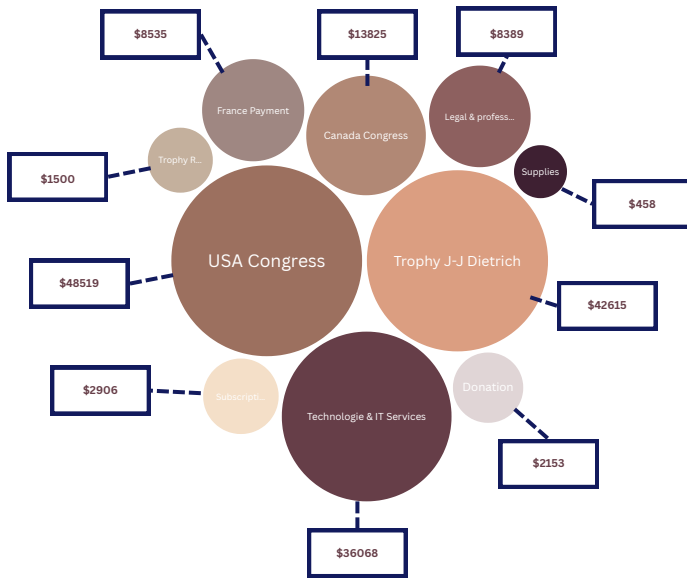
THIS REPORT IS FOR THE YEAR 2024

FINANCIAL REPORT

YEAR 2024



A heartfelt thank you to Laurent Richard for his exceptional dedication as our treasurer. His meticulous management of the financial records is vital to our commitment to transparency with our members and partners. We greatly appreciate his expertise and diligent efforts, which ensure the smooth financial operations that contribute to our organization's success.

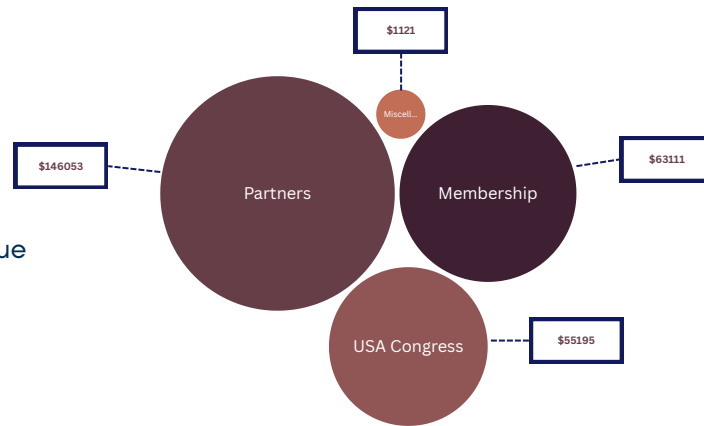


2024 FINANCIAL REPORT

Our expenses are categorized in this chart.

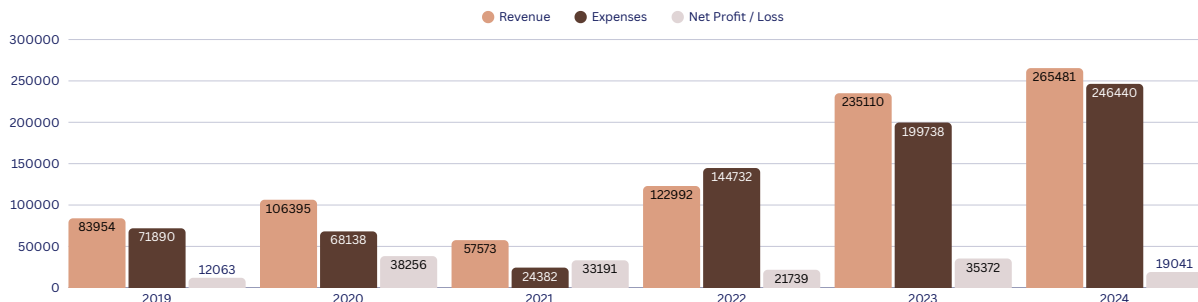
REVENUE

As a nonprofit organization, our primary revenue comes from our membership and partnerships.



PER YEAR

This chart illustrates the yearly evolution of our organization. Our revenue is reinvested into all events, competition and maintenance expenses.





MEMBER REPORT

Since 2015 through 2024, our association has been fortunate to welcome 119 new members. In the past two years alone, 52 more academicians have joined our ranks, and an additional 40 new members have joined this year, making a total of 92 new members in the past three years. As of today, we have a global total of 232 members.

THIS REPORT IS FOR THE YEAR 2024

MEMBER REPORT

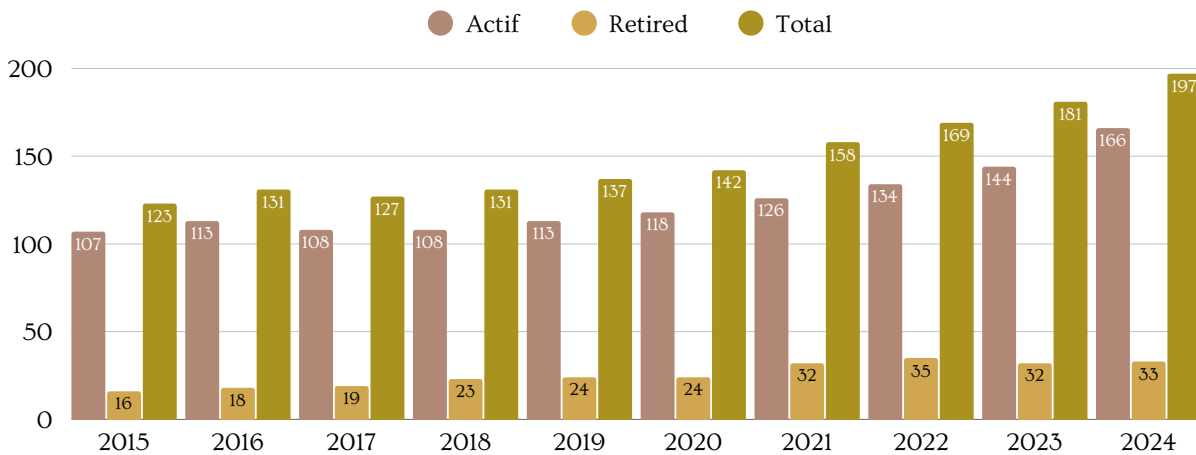
YEAR 2024



Our Academie has been fortunate to welcome 40 new members this year, bringing our total, including retired members, to 231. To avoid refusing new members due to high numbers and to help with our organization process, we have shortened the application period to January 1st through September 1st.

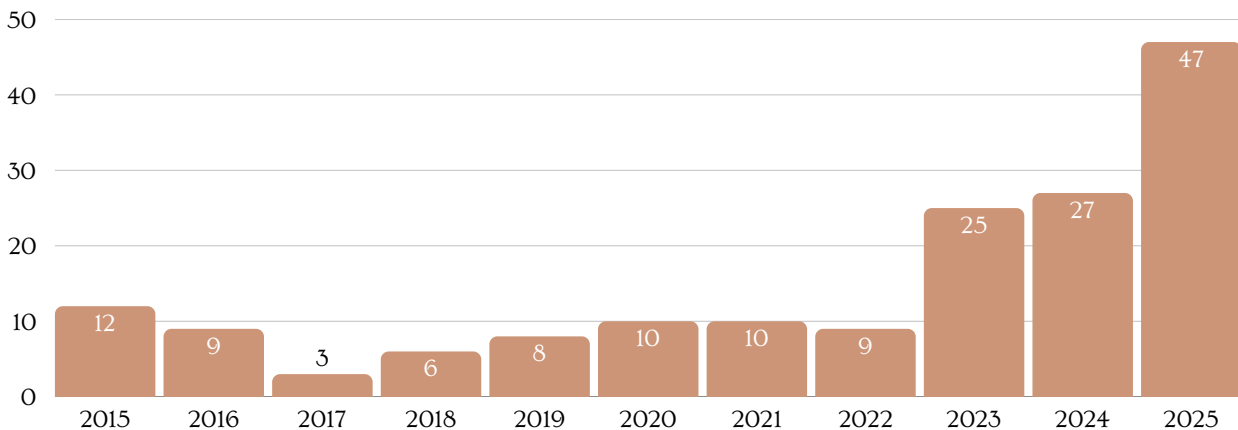
TOTAL ACTIF MEMBERS

Our total active membership has remained relatively stable over the years, balancing between new members and those who have retired, resigned, or passed away.



TOTAL NEW MEMBERS

Our Total New Members over the Year's as increased evenly since 2022

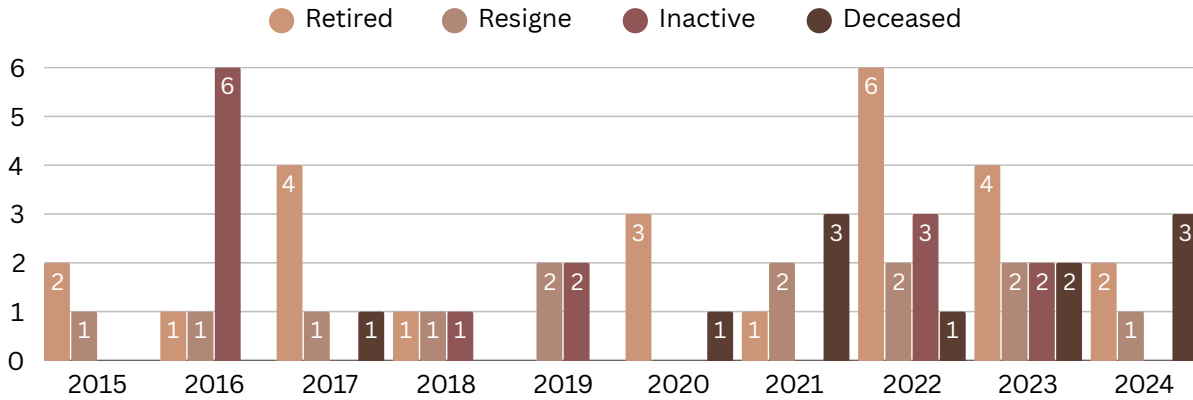


MEMBER REPORT YEAR 2024



Since 2015 through 2024, our association has seen a few members leave due to resignation, inactivity, or death. While it is normal for any association to lose members, our losses have remained very low, never exceeding more than six per year.

ANNUAL NUMBER OF MEMBERS WHO RESIGNED, RETIRED, DECEASED OR BECAME INACTIVE.



NEW MEMBERS

Over the past three years, the influx of new members has risen.



RETIRED MEMBERS

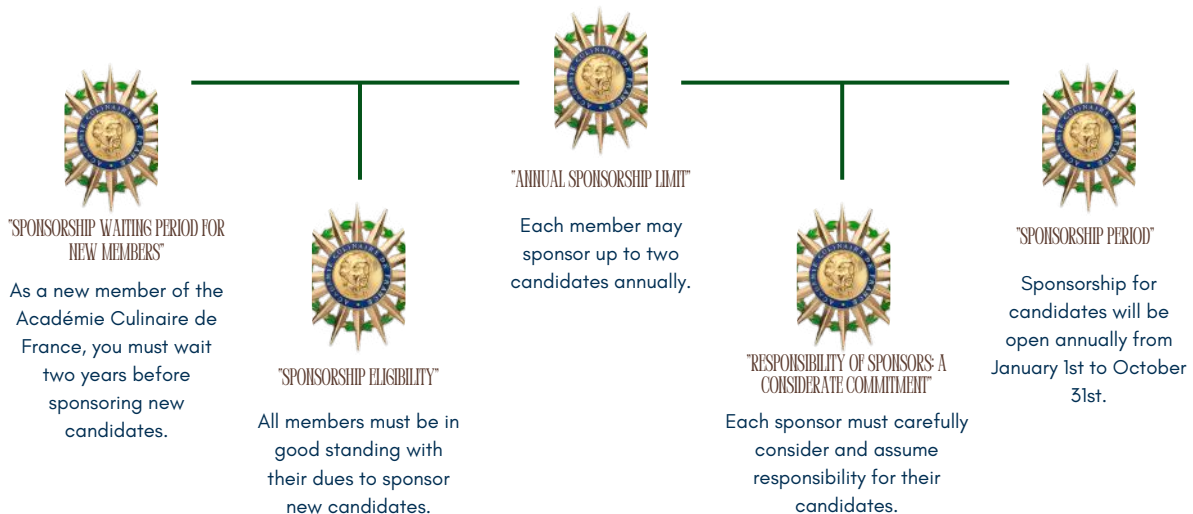
The number of our retired members has remained the same over the past three years.



RESIGNATION & DECEASED

Our resignations, the deceased members, and the inactive Members over the past three years have remained very low.

SPONSORSHIP ELIGIBILITY: REQUIREMENT FOR MEMBERS TO SPONSOR NEW ACADEMICIANS



MEMBER REPORT YEAR 2024



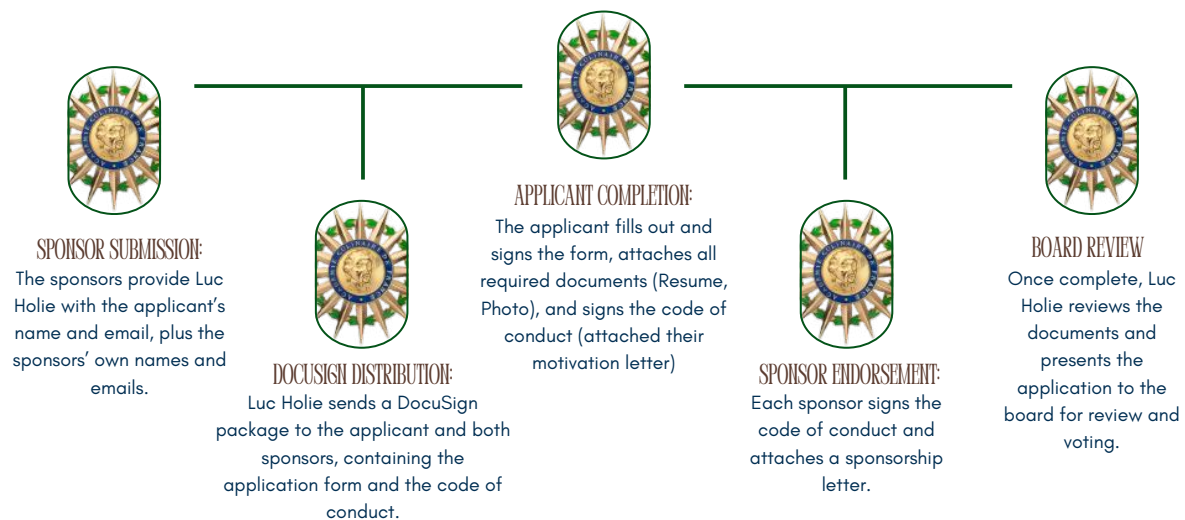
The Charter of Conduct for new academicians and sponsors has been established to maintain the high standards of professionalism and integrity within our delegation. It ensures that every new member and their sponsor's are committed to upholding the values and traditions of the Académie Culinaire de France.

CODE OF CONDUCT, ETHICS AND PROFESSIONAL CONDUCT FOR NEW MEMBERS AND THEIR SPONSORS.



In our commitment to excellence, the Board and I have established a Code of Conduct for new members and their sponsors. This charter aims to foster growth with individuals who exemplify our core values of integrity and professionalism. By prioritizing quality, we protect the Académie's reputation and ensure that new members are skilled and dedicated. We believe this approach will strengthen our community and promote mentorship, excellence, and mutual respect. Thank you for your continued support in upholding these ideals.

PROCESS TO SPONSOR A NEW CANDIDATE.



To sponsor a new member, please reach out to our trustee, Chef Luc Holie, at holieluc@yahoo.com.



At the 2023 Intronisation Ceremony, we honored Chef Sylvain Rivet induction, sponsored by Chef Christophe Joignant (Member since 2016) and Chef Eric Frechon (MOF & Member ACF France). The ceremony was further distinguished by the presence of Honorary President Chef Jean-Louis Gerin on the right and ACF World President Chef Fabrice Prochasson MOF on the left.

MEMBER REPORT

YEAR 2024



OLDEST ACTIVE MEMBER

Chef Philippe Feret
 Member since 1995
 Hilton Head Social Bakery
 Hilton Head- South Carolina

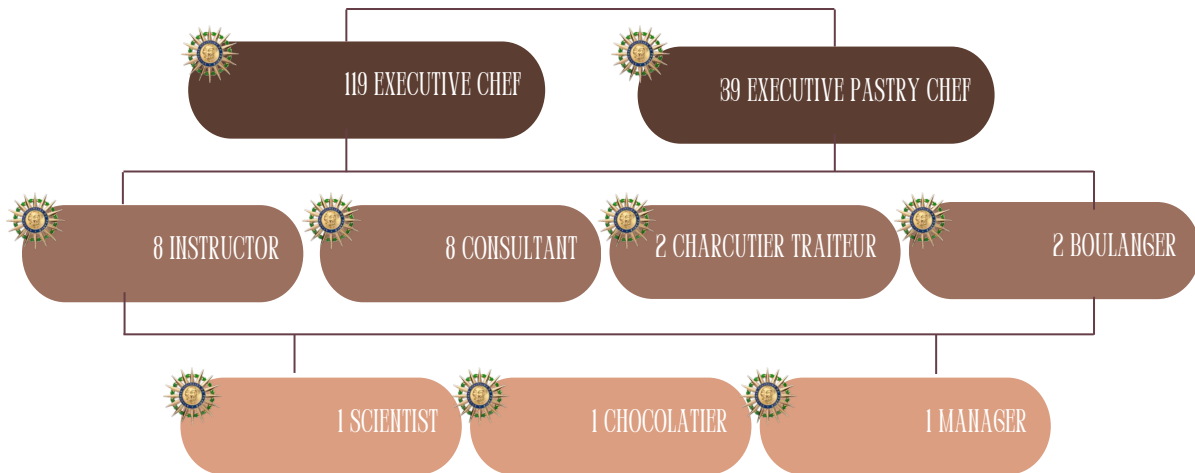


OLDEST RETIRED MEMBER

Chef Christian Delouvrier
 Member since 1982
 Chair of the Academie in 2018

Our diverse and dedicated members are actively engaged in a wide range of professions within the culinary and beverage industry. Among our ranks, you'll find talented pastry chefs, bakers (boulangers), charcutiers, cheesemongers (fromagers), vigneron (wine experts), scientists, chocolatiers, and consultants. Hailing from a vast array of backgrounds and expertise.

TOTAL MEMBERS PER FIELD




MEMBER REPORT

YEAR 2024

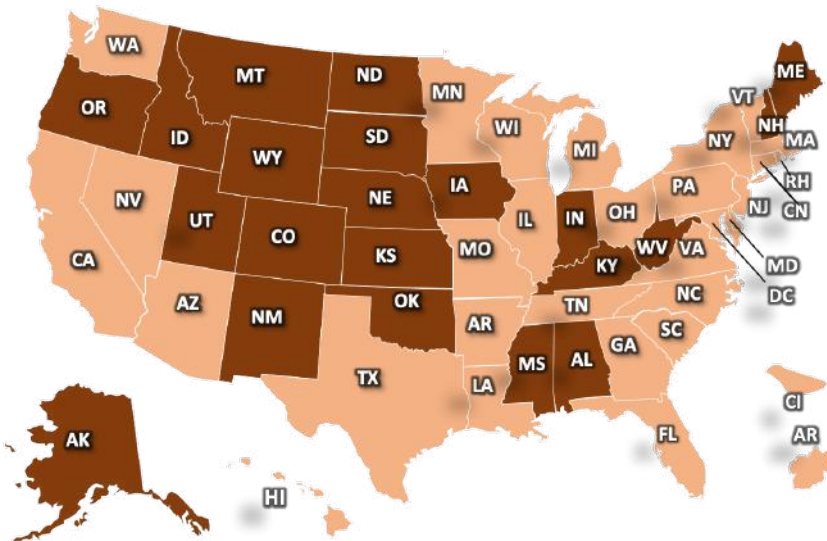


Our Académie is represented in the USA across 29 states and 71 cities, from Hawaii to the Cayman Islands on the East Coast, where we have a significant number of members and from California, Nevada to Washington State on the West Coast. In Canada, our members are located in 2 provinces and 3 major cities: Toronto, Montreal, and Quebec City.


USA


30 STATE'S


72 CITY'S



CANADA


2 STATE'S


3 CITY'S



MEMBER REPORT

YEAR 2024



How to Contribute: We want to remind you that your support is crucial to our community, and your active involvement is equally important. We strive to provide numerous opportunities for you to participate and engage in various ways:

HOW TO CONTRIBUTE TO OUR ACADEMIE

ATTEND EVENTS



Join our events, workshops, and gatherings. Your presence and participation foster a vibrant and inclusive community.

INTRODUCE YOUNG CHEFS:



Connect us with talented young chefs for our competitions and our Foundation, which aims to support and inspire the next generation of culinary leaders.

SHARE YOUR RECIPE:



Share your favorite recipes with us! Your culinary expertise can be showcased on our website and in our cookbook, enhancing our community's culinary experiences.

ENGAGE IN PHILANTHROPIC INITIATIVES:



Support community outreach programs, charity events, and educational opportunities within the Académie.



Vendee Globe Challenge, A collaboration event Between ACF/MCF, May 24th, 2024



MEMBERSHIP REPORT

Over the past decade, our membership dues have seen an evolution, starting at \$175 and gradually increasing to \$210 with two successive adjustments as stipulated by our by-laws in 2017 and 2019. Since then, the dues have remained unchanged at \$210. This report details the current state and trends of our membership structure and financial contributions.

THIS REPORT IS FOR THE YEAR 2024

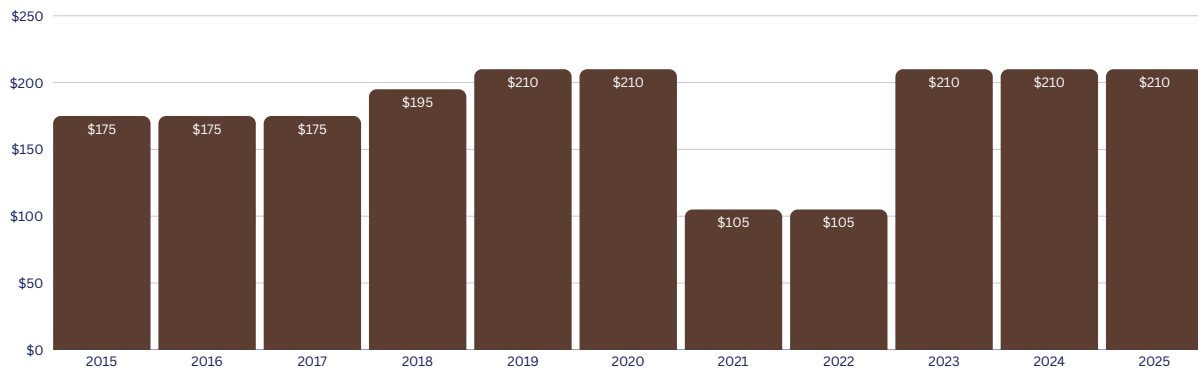
MEMBERSHIP REPORT

YEAR 2025

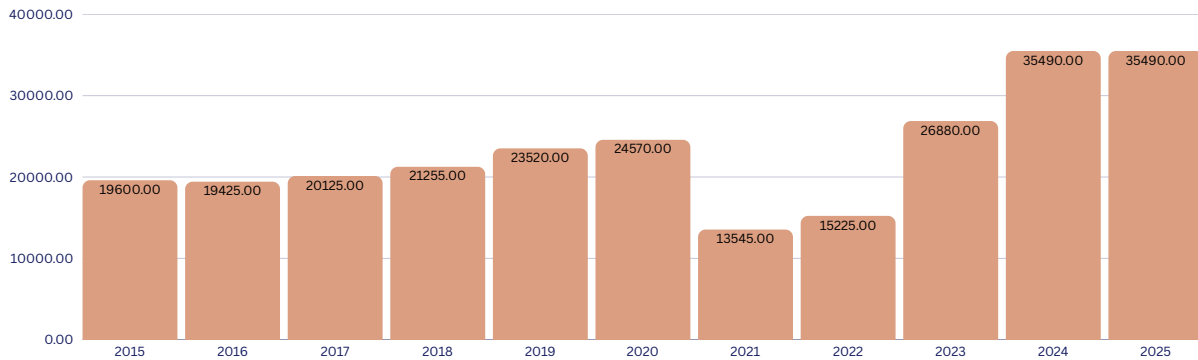


Each year, we come together to vote on the annual dues for 2026. Since 2019, our membership fee has stayed constant at \$210. I recommend maintaining this pricing structure for 2026. This consistent rate has enabled us to maintain valuable services and ensures our organization remains accessible to all who wish to join. Your support in keeping the dues at \$210 is highly valued as we strive to sustain our community and foster its growth.

MEMBERSHIP REPORT OVER THE YEAR'S



MEMBERSHIP REVENUE OVER THE YEAR'S



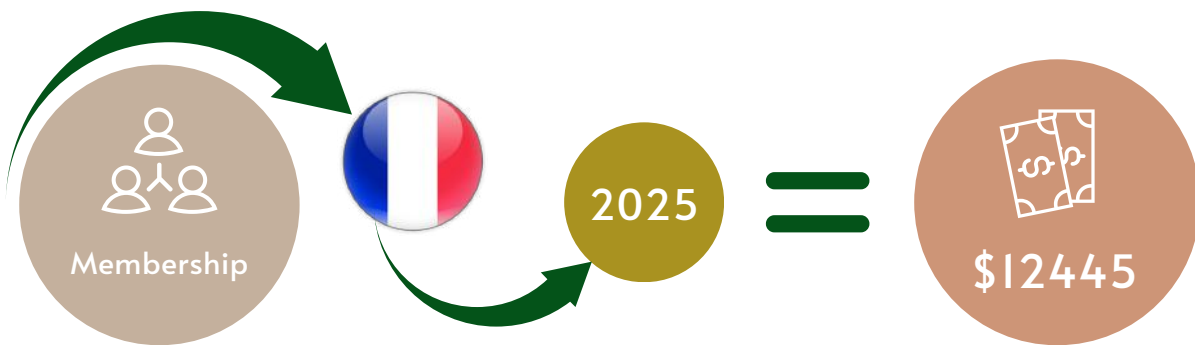
MEMBERSHIP REPORT

YEAR 2025



Each year, we remit membership fees to the Académie in France for both existing and new members. In 2025, the total amount sent was \$12,445. As we look ahead, we need to vote on the membership dues for 2026 to ensure we continue supporting the Académie effectively and fairly. Your input on this matter is crucial.

MEMBERSHIP REPORT OVER THE YEAR'S



LET'S VOTE ON THE AMOUNT FOR THE 2026 MEMBERSHIP DUES.

Let's **Vote!**

Year 2026!

A diagram showing a vote for the 2026 membership dues. The word "Vote!" is circled in green. A green arrow points from the circle to a gold circle containing "\$210". Another green arrow points from the "\$210" circle back to the word "Vote!".


MEMBERSHIP REPORT

YEAR 2025



To maintain your status as a member in good standing, it is essential to stay current with your membership dues. To pay your dues, you have several options available. You can make your payment online through our secure member portal. Alternatively, you can mail a check to our administrative office. Ensuring your dues are paid on time helps support our activities.



REGARDING YOUR MEMBERSHIP DUES!

 <h4>DUES</h4> <ul style="list-style-type: none">• 3.5% Processing fee• Dues are payable from December 1st to June 30th; Please try to meet the deadline.	 <h4>INACTIVITY</h4> <ul style="list-style-type: none">• Per our By-Laws, to rejoin the academy after missing two payments, you must pay for the two missed years plus the current year.
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HOW TO PAY YOUR MEMBERSHIP DUES!

 <h4>PAYPAL</h4> <ul style="list-style-type: none">• Use this email address: laurentr432@gmail.com	 <h4>CHECK</h4> <ul style="list-style-type: none">• Check payable to ACF-USA only• Mail to: Laurent Richard - ACF/USA Treasury - 400 Henry Street Brooklyn, NY 11201
 <h4>WIRE</h4> <ul style="list-style-type: none">• Inquiries must be addressed by email to Laurent Richard at acf.usa.treasury@gmail.com.**	 <h4>CREDIT CARD</h4> <ul style="list-style-type: none">• STRIPE -• 3% Processing fee

WHERE TO PAY YOUR MEMBERSHIP DUES!

 <h4>NEWSLETTER</h4> <ul style="list-style-type: none">• Using the Link or the Invoice that is send out via our newsletter on December 1st	 <h4>WEBSITE</h4> <ul style="list-style-type: none">• Member Page Area
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 Visit our easy and secure website www.acf-usa.org to remit your payment!



WEBSITE REPORT

We are excited to announce the launch of our newly designed website, crafted to enhance your experience and keep you informed. We encourage all members to visit the site to check their credentials, stay updated with the latest news, and explore the many new features we've added. Your engagement is essential for us, so please take a moment to familiarize yourself with the new platform and take full advantage of the resources available.

THIS REPORT IS FOR THE YEAR 2024 - 2025

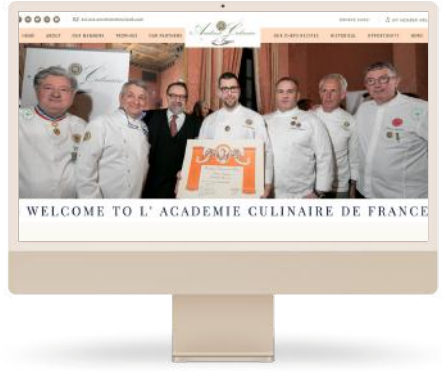
WEBSITE REPORT

YEAR 2025



Our website has been updated to provide a better experience and easier maintenance. The previous design had become obsolete and difficult to update due to its age. We have refreshed the theme and redesigned the site to ensure it is more user-friendly and modern.

VISIT OUR NEW WEBSITE



WWW.ACF-USA.ORG

**OUR WEBSITE:
NEW DESIGN,
SAME GREAT
EXPERIENCE!**

MEMBERS: IMPORTANT & NEW PAGES TO VISIT.



WWW.ACF-USA.ORG
**MEMBER AREA
PAGE!**



WWW.ACF-USA.ORG
**OUR MEMBER
PAGE!**



WWW.ACF-USA.ORG
**SHOPPING
PAGE!**

MEMBER PAGE AREA.



WWW.ACF-USA.ORG
**REGISTER ASAP
CHECK & UPDATE
VALUABLE
INFORMATION!**



WWW.ACF-USA.ORG
**IN JUST A MINUTE
! CREATE YOUR
PASSWORD AND
YOUR IN.**



WWW.ACF-USA.ORG
**EXPLORE
ESSENTIAL
FEATURES &
VALUABLE TOOLS.**

OUR MEMBER PAGE.



WWW.ACF-USA.ORG
MEMBER PAGE!

- USA
- CANADA
- EMERITUS



WWW.ACF-USA.ORG
**TAKE A MOMENT
TO CHECK YOUR
CREDENTIALS &
PICTURE.**

By Email
ACF.USA.SECRETARY@OUTLOOK.COM

Website
MEMBER PAGE AREA

WWW.ACF-USA.ORG
**UPDATE YOUR
CREDENTIALS &
PICTURE VIA OUR
WEBSITE OR EMAIL!**

WEBSITE REPORT YEAR 2025



We are thrilled to introduce our new "Shopping" page on the website, designed to enhance member convenience. This page allows members to effortlessly purchase products from our esteemed partners, as well as items adorned with our Academy's emblem. Additionally, members can request replacement medals and diplomas with ease.

OUR SHOPPING PAGE!



WWW.ACF-USA.ORG

SHOPPING
PAGE!

MEMBERS / PARTNERS:

TO ACCESS OUR SHOP PAGE AND VIEW OUR PRODUCTS, PLEASE LOG IN OR REGISTER ON OUR WEBSITE.



WWW.ACF-USA.ORG
REGISTER OR
LOGIN!



WWW.ACF-USA.ORG
OUR PRODUCT
PAGE!



WWW.ACF-USA.ORG
PRODUCT
DESCRIPTION!

ADD TO CART & PROCEED TO CHECK OUT



WWW.ACF-USA.ORG
ADD TO CART!



WWW.ACF-USA.ORG
BILLING
INFORMATION!



WWW.ACF-USA.ORG
ORDER
SUMMARY!

MODE OF PAYMENT PAYPAL & CREDIT CARD.



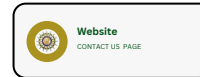
WWW.ACF-USA.ORG
CHOOSE YOUR
MODE OF
PAYMENT!



WWW.ACF-USA.ORG
PLACE YOUR
ORDER!



By Email
ACF-USA.SECRETARY@OUTLOOK.COM



Website
CONTACT US PAGE

WWW.ACF-USA.ORG
FOR ANY
QUESTION
CONTACT US!



NEWSLETTER REPORT

It is crucial for you to open and read our newsletter to stay informed about important updates and opportunities within our community. To ensure you receive our communications, please make sure our emails are not directed to your spam or junk folder. Your engagement is vital to our collective success.

THIS REPORT IS FOR THE YEAR 2025

NEWSLETTER REPORT

Year 2025



To ensure you receive our newsletter and communications, please make the following changes. If you haven't been receiving our newsletter, it might be due to these settings. Not opening or receiving our newsletter means you could miss out on valuable information.

OPEN OUR NEWSLETTER



IF YOU DON'T OPEN OR RECEIVE OUR NEWSLETTER, YOU MAY MISS VALUABLE INFORMATION.

WHY YOU DON'T RECEIVE OUR NEWSLETTER?



- **POTENTIAL EMAIL BLOCKING OF OUR NEWSLETTER**
Our newsletter may be blocked by your company's email system.
- **CHECK YOUR SPAM OR JUNK EMAIL FOLDER**
Make sure our emails are not directed to your spam or junk folder
- **OUTDATED OR INCORRECT EMAIL ADDRESS ON FILE**
The email address we have on file is no longer in use or incorrect.

TO RECEIVE OUR NEWSLETTER, MAKE THESE CHANGES.



- **REQUEST FOR UPDATED EMAIL ADDRESS**
Provide us with a reliable or updated email address at acf.usa.secretary@outlook.com.
- **CHECK YOUR JUNK EMAIL FOLDER**
Move our Newsletter from your spam or junk folder to your inbox.
- **OPEN OUR NEWSLETTER**
Stay Informed: Frequently Open Our Newsletter.



Our Newsletter will come under this adresse ACF/USA & CANADA DELEGATION



THE CHAIR

REPORT

The Chair of the Culinary Academy of France USA & Canada Delegation is a prestigious distinction, established uniquely 23 years ago by our Honorary President, Jean-Louis Gerin. Known as the Fauteuil de l'Académie Culinaire de France USA & Canada Delegation, this honor celebrates the lifelong dedication of an Academician, recognizing their unwavering commitment to our Delegation, the Academy, and the culinary arts industry through their work and passion.

THIS REPORT IS FOR THE YEAR 2025

THE CHAIR REPORT

YEAR 2025



These nine main criteria collectively provide a comprehensive framework for evaluating candidates for the Chair Award Trophy, encompassing professional excellence, commitment to values, educational leadership, philanthropy, role modeling, financial integrity, philosophical alignment, contribution to growth, and influence on culinary heritage.

QUALIFYING CRITERIA

1. Professional Excellence:

- Criterion: Distinguished achievements in their professional career.
- Explanation: Valorization of excellence in the candidate's culinary achievements, constituting a basis for their eligibility.

2. Commitment to ACF Values:

- Criterion: Dedicated commitment and active support to actions undertaken by the ACF.
- Explanation: Importance given to the candidate's alignment with the core values and mission of the ACF.

3. Educational Leadership:

- Criterion: Active involvement in mentoring future generations of young chefs.
- Explanation: Recognition of the importance of educational leadership and promoting the professional growth of future culinary professionals.

4. Philanthropic Commitment:

- Criterion: Demonstrated commitments and active participation in charitable events.
- Explanation: Recognition of the candidate's commitment to making a positive impact through philanthropy.

5. Exemplary model:

- Criterion: Embodying a model not only within the Academy but also for all those associated with it.
- Explanation: Recognition of the candidate's influence and inspiration as a role model in the culinary community.

6. Financial Integrity:

- Criterion: Good performance in terms of obligations and contributions.
- Explanation: Assurance of financial integrity as a fundamental eligibility criterion.

7. Adherence to the Philosophy of the Academy:

- Criterion: Demonstrated dedication to the philosophy of the Academy.
- Explanation: Assessment of the candidate's alignment and commitment to the Academy's core principles.

8. Contribution to the Growth of the Academy:

- Criterion: Significant contributions to the development of the Academy and the dissemination of the culinary profession.
- Explanation: Recognition of substantial contributions

9. Influence on French Cuisine:

- Criterion: Marked impact on the development of French cuisine and support for the philosophy of the Academy.
- Explanation: Recognition of the candidate's influence on the evolution and preservation of French culinary traditions.



These criteria, established and approved by the Board of Directors on November 18, 2023, aim to ensure a thorough and fair evaluation of applicants, reflecting their exceptional commitment and contributions to the Academy and the culinary field.

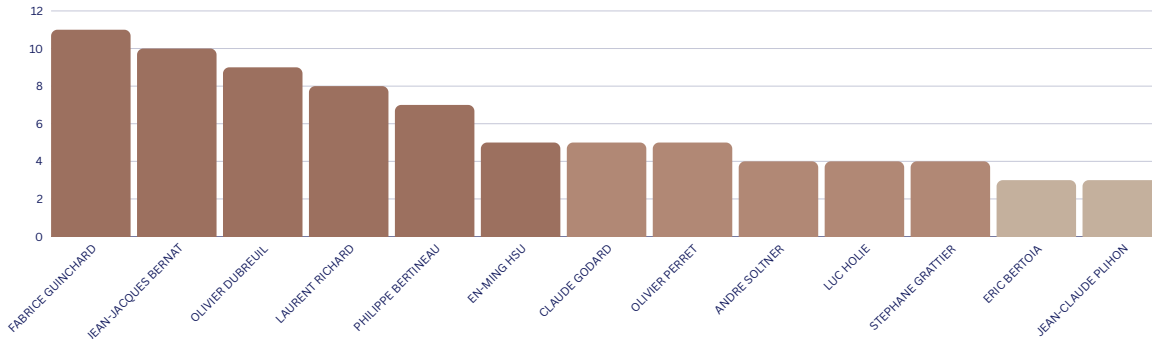
THE CHAIR REPORT

YEAR 2025



We are pleased to announce the results of the first vote, which have led to the selection of six outstanding nominees for the Academy Chair. Every vote matters, and we sincerely thank all our members for casting theirs on time. We encourage everyone to participate every Year, as your choice will help shape the future of our Academy.

THE FIRST ROUND RESULTS. (DECEMBER 18TH, 2024)



THE 2025 NOMINEES. (FEBRUARY 15TH, 2025)



A highly accomplished executive chef, pastry chef, and master chocolatier with over 40 years of experience, trained by renowned chefs in France. Specializing in traditional French patisserie, food production, and hospitality management, he has served on the ACF USA & Canada Delegation Board since 2020.



A former Executive Pastry Chef at The Ritz-Carlton Chicago, En-Ming is now an independent pastry chef and globally recognized expert. With a background in renowned establishments, she has judged prestigious competitions including the U.S. Pastry Competition and the World Pastry Team Championship.



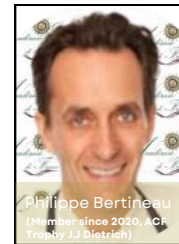
Chef Olivier has led the Venetian Palazzo Hotel Resort team since 2005. Olivier was inducted into the Maîtres Cuisiniers de France in 2009 and has served as Vice President of the Académie Culinaire de France since 2020. He is also active with the Men'or Foundation and judged the Bocuse D'Or U.S. competition in 2015.



ACF USA & Canada Vice-President, Fabrice is a seasoned leader and innovator in bakery R&D. Formerly Corporate Pastry Chef at Bridor for 13 years and a Compagnon du Devoir since 1987, he also holds a European Master's Certificate in various pastry disciplines.



Named one of Pastry Art & Design's "Ten Best Pastry Chefs in America," Laurent honed his craft at The Ritz-Carlton and New York's La Caravelle. Known for his creative desserts—from white chocolate peanut crunch cake to chocolate almond macaroons—he has delighted celebrities such as Nicole Kidman, Julia Child, and Jacqueline Kennedy Onassis.



Currently serving as a private chef and consultant with Chef Daniel Boulud's Dinex Group (Feast & Fêtes), Philippe has led acclaimed New York institutions, including The Polo Bar, Benoit Bistro, Balthazar, and Payard Pâtisserie & Bistro. Renowned for orchestrating exclusive dinners, he combines classic French expertise with modern culinary flair.



The 2025 Recipient will be announced at our gala dinner on Sunday March 16th.



THE TROPHY ROLAND MESNIER REPORT

Named after the legendary pastry chef who served five U.S. Presidents at the White House, this competition celebrates culinary artistry and innovation. The Roland Mesnier Trophy is a distinguished international pastry competition that serves as a representative stage for all pastry professionals across North America. In this competition, 8 teams, each comprised of 2 pastry chefs, unite to face three challenging rounds.

THIS REPORT IS FOR THE YEAR 2025

A SUSTAINABLE PASTRY CHEF COMPETITION

North America
**PASTRY CHAMPIONS
TROPHY**

REGISTER AND JOIN US AT THE
2025 SUMMER FANCY FOOD SHOW
AT THE ICONIC JAVITS CENTER IN
NEW YORK!

www.acf-usa.org



TROPHY ROLAND MESNIER REPORT

YEAR 2025



Beyond being a mere competition, the Trophy Roland Mesnier signifies a true revolution, elevating the art of pastry to new heights. It brings together teams from the United States and Canada, providing them with a platform to showcase not only their talent and technique but also their cultural influences.

JUNE 29TH - JULY 1ST AT THE ICONIC JAVITS CENTER IN NEW YORK CITY

The North America Pastry Champions Trophy is an esteemed competition designed for teams of two professional pastry chefs. To qualify for entry, participants must be between the ages of 22 and 40 and possess at least three years of experience in the culinary field. Entrants are required to submit a well-organized and detailed application packet for consideration in the finals of the North America Pastry Champions Trophy. This submission should include a comprehensive booklet that effectively showcases the team's innovative spirit, dedication to sustainability practices, and enthusiasm for promoting their state's unique culinary heritage.

THE COMPETITION:

At the North America Pastry Champions Trophy, candidates are set to experience a rigorous and inspiring two-day competition, with a total of 5 hours and 30 minutes of intense culinary challenge. Here's what participants can expect during the event:

On Day 1, competitors must first create an exquisite vegan dessert, plating 8 servings that perfectly blend sustainable ingredients with refined taste and visual appeal. They then tackle the "Lollipop Display" challenge, crafting miniature, lollipop-inspired pastries that capture the essence of North American terroir—each competitor presenting 8 plates featuring 6 pieces with 3 distinct flavors per plate.

Day Two: On the second day, competitors are given 2 hours and 30 minutes to construct a masterpiece pastry. This grand creation should be presented on a platter of their choosing, but there's a catch: all materials used must be sustainable, reflecting the competition's commitment to environmental responsibility. Surrounding the central masterpiece, participants must also prepare 18 miniature versions of the main pastry, ensuring consistency in flavor and design across a larger quantity.

Throughout the North America Pastry Champions Trophy, candidates will be judged not only on their culinary expertise and creativity but also on their ability to adhere to sustainable practices and their capacity to work under time constraints. This competition is an opportunity for pastry chefs to demonstrate their technical skills, commitment to sustainability, and innovation in the field of pastry arts.

Visit our
Website Here to register
and view the rules !



TROPHY ROLAND MESNIER REPORT

YEAR 2025



THE THEMES:

DAY 1: MONDAY JUNE 30TH, 2025

THE VEGAN PLATED DESSERT:

- In the opening round, contenders face the challenge of fashioning an exquisite vegan dessert worthy of gracing a restaurant's menu.
 - With a requirement to plate 8 servings with meticulous precision, this artistic undertaking demands a seamless fusion of sustainable selected ingredients.
 - As these elements lay the foundation, participants are also urged to use components that will elevate both the taste spectrum and the aesthetic allure of their delightful innovations.
-

THE LOLLYPOP DISPLAY:

- In This second stage the "Lollypop Display" challenge, participants will encounter a unique assignment: to envision a diminutive pastry that captures the dynamic essence of north America region and terroir.
 - Ingeniously fashioned into a lollipop form, whether in a frozen state or not. This spectacle unveils an impressive collection of meticulously crafted in a single-bite wonders.
 - Paying homage to the very soul of their choosing region.
 - Each contender will artfully arrange 8 flawlessly presented portions. Within this arrangement, 6 pieces will grace every plate, each unveiling 3 extraordinary flavors.
-

DAY 2: TUESDAY JULY 1ST, 2025

THE THEME INSPIRED MASTERPIECE:

- In the final round, participants will unleash their creative brilliance by crafting a pastry of their choosing in accordance with the theme.
- Displayed using only sustainable material of their choice, this creation will stand as a tribute to the overarching region of their culinary adventure.
- Contestants will embrace the challenge of showcasing their full range of skills - crafting a centerpiece pastry surrounded by 18 intricately designed individual servings.
- This is their platform to exhibit excellence from all angles: with swirling flavors, tempting textures, captivating infusions, and impeccable presentation, all harmonized into a symphony of flawless equilibrium.



THE CULINARY FUTURE FONDATION

REPORT

This project aims to transmit both knowledge and skills through learning, training or development.

Inspired by a continuing or work-study training model, this project offers young men and women at the start of their careers the opportunity to achieve and flourish in the restaurant and hotel industry.

This project also offers training for companies seeking to develop or develop their employees.

THIS REPORT IS FOR THE YEAR 2024 - 2025

www.culinaryfuturefoundation.org

PROJECT



THE FONDATION.CF - INC



January

2026

Prepared by :

Sebastien Baud,
Jean-Louis Gerin,
Fabrice Guinchard,
Jean-Claude Plihon.

THE FOUNDATION REPORT

YEAR 2024-2025



The Culinary Future Foundation is dedicated to preserving and promoting culinary arts through innovative educational initiatives designed for aspiring professionals in the hospitality industry. Our project aims to bridge the gap between culinary education and real-world application, empowering young chefs and industry workers to thrive in a dynamic environment. By fostering a supportive atmosphere that emphasizes knowledge transmission, we seek to cultivate a new generation of skilled professionals who will contribute to the sustainability and vitality of the culinary landscape.

TRAINING MODULES:

Three tailored training modules:



LONG TRAINING PROGRAM
Focuses on mid-career professionals, providing in-depth training that enhances their skills and career advancement opportunities.



SHORT TRAINING PROGRAM
Delivers flexible learning options through online and in-person workshops, aimed at all hospitality professionals seeking to improve specific skills or knowledge areas.



WORK-STUDY PROGRAM
Connects young chefs with culinary schools and internships in France, combining practical experience with academic learning.

TOGETHER, THESE MODULES CREATE A HOLISTIC APPROACH TO CULINARY EDUCATION THAT PROMOTES BOTH INDIVIDUAL GROWTH AND INDUSTRY ADVANCEMENT.



501(C)(6) INCORPORATION AND PARTNERSHIPS

We are proud to announce that the Culinary Future Foundation has been incorporated as a 501(c)(3) non-profit organization. This designation allows us to operate as a charitable entity, making our initiatives eligible for tax-deductible contributions and reinforcing our commitment to community support. Our website is also ready to launch, providing a platform for information and engagement with potential participants and partners.



WEBSITE LAUNCH:

We are excited to announce that our official website, www.culinaryfuturefoundation.org, is now live! The site serves as a platform for information, engagement, and resources for potential participants and partners.



PARTNERSHIPS WITH CULINARY SCHOOLS

Additionally, we have established partnerships with esteemed culinary schools in France, which will enhance the educational experiences we offer and help connect our participants with valuable international opportunities.

THE FOUNDATION REPORT

YEAR 2024-2025



Long Training Program Application Process:

Overview: The Long Training Program connects aspiring chefs with businesses for a two-year training experience, featuring mentors and volunteering staff from our esteemed chefs community at the Académie Culinaire de France.

1. VISIT PROGRAM PAGE

- **INVOLVED STAFF:** WEB DEVELOPMENT TEAM
 - Action: Interested participants visit the dedicated Long Training Program page on the website to review program details and requirements.

2. SUBMIT APPLICATIONS

- **INVOLVED STAFF:** ADMINISTRATIVE COORDINATOR, WEB DEVELOPMENT TEAM
 - Action: Applicants, business's and mentors complete online applications on the website.

3. CONFIRMATION OF REGISTRATION

- **INVOLVED STAFF:** ADMINISTRATIVE COORDINATOR, WEB DEVELOPMENT TEAM
 - Action: Upon submission, participants and mentors receive an automated confirmation email summarizing their application.

4. INITIAL SCREENING

- **INVOLVED STAFF:** APPLICATION REVIEW TEAM
 - Action: The Application Review Team checks applications for eligibility and completeness.

5. DETAILED REVIEW

- **INVOLVED STAFF:** PROGRAM MANAGER
 - Action: Program Manager assess applications and conduct interviews with applicants.

6. MATCHING WITH BUSINESSES

- **INVOLVED STAFF:** PROGRAM MANAGER, MENTOR PROGRAM TEAM, CORPORATE PROGRAM TEAM
 - Action: Program Managers consult with the Mentor Program and Corporate Program to match applicants with suitable businesses.

7. JOINT INTERVIEW

- **INVOLVED STAFF:** PROGRAM MANAGER, CORPORATE PARTNERS, MENTOR PROGRAM TEAM
 - Action: Applicants, mentors, and corporate partners participate in a joint interview.

8. FINAL DECISION

- **INVOLVED STAFF:** SELECTION COMMITTEE, PROGRAM MANAGERS
 - Action: The Selection Committee reviews applications and makes decisions.

9. VISA COORDINATION (POST-DECISION)

- **INVOLVED STAFF:** VISA COORDINATOR
 - Action: The visa coordinator assists successful applicants with visa requirements.

10. COMMUNICATION

- **INVOLVED STAFF:** PROGRAM MANAGER, ADMINISTRATIVE COORDINATOR
 - Action: Program Manager inform applicants, mentors, and corporate businesses of the results.

KEY ROLES INVOLVED:

- **Director of Admissions:** Oversees the entire process and ensures policies are followed.
- **Program Managers:** Manage applications, coordinate interviews, and consult for matching.
- **Application Review Team:** Screens applications for eligibility.
- **Administrative Coordinator:** Supports documentation and communication.
- **Web development team:** Receives applications and ensures a smooth online application experience.
- **Selection Committee:** Assists in final reviews and decisions.
- **Mentors program team:** Assists and selects from our chefs community at the Académie Culinaire de France and through online applications, ensuring that participants receive mentorship from experienced professionals.
- **Visa Coordinator:** Assists with visa requirements for successful applicants going to study in France
- **Corporate program team:** Working closely with applicants to connect them with internship opportunities, mentorship, and resources provided by corporate partners.



Work-Study Program Application Process:

Overview: The Work-Study Program connects aspiring chefs from the USA and Canada with businesses for practical training while studying in France, offering a unique opportunity to gain hands-on experience and skills in a renowned culinary environment.

1. VISIT PROGRAM PAGE

- **INVOLVED STAFF:** WEB DEVELOPMENT TEAM
 - Action: Interested participants visit the dedicated Work-Study Program page on the website to review program details and requirements.

2. SUBMIT APPLICATIONS

- **INVOLVED STAFF:** ADMINISTRATIVE COORDINATOR, WEB DEVELOPMENT TEAM
 - Action: Applicants, and mentors complete online applications form with personal details and selected options..

3. CONFIRMATION OF REGISTRATION

- **INVOLVED STAFF:** ADMINISTRATIVE COORDINATOR, WEB DEVELOPMENT TEAM
 - Action: Upon submission, participants and mentors receive an automated confirmation email summarizing their application.

4. INITIAL SCREENING

- **INVOLVED STAFF:** APPLICATION REVIEW TEAM
 - Action: The Application Review Team checks applications for eligibility and completeness.

5. DETAILED REVIEW

- **INVOLVED STAFF:** PROGRAM MANAGER
 - Action: Program Managers assess applications and conduct interviews with applicant.

6. MATCHING WITH SCHOOL (FRANCE)

- **INVOLVED STAFF:** PROGRAM MANAGER, MENTOR PROGRAM TEAM, CORPORATE PROGRAM TEAM
 - Action: Program Managers consult with the Mentor Program and Corporate Program to match applicants with suitable school in France.

7. JOINT INTERVIEW

- **INVOLVED STAFF:** PROGRAM MANAGERS, CORPORATE PROGRAM TEAM, MENTOR PROGRAM TEAM
 - Action: Applicants, mentors, and corporate partners participate in a joint interview.

8. FINAL DECISION

- **INVOLVED STAFF:** SELECTION COMMITTEE, PROGRAM MANAGER
 - Action: The Selection Committee reviews applications and makes decisions.

9. VISA COORDINATION (POST-DECISION)

- **INVOLVED STAFF:** VISA COORDINATOR
 - Action: The visa coordinator assists successful applicants with visa requirements for studying in France.

10. COMMUNICATION

- **INVOLVED STAFF:** PROGRAM MANAGER, ADMINISTRATIVE COORDINATOR
 - Action: Program Managers inform applicants, mentors, and corporate businesses of the results.

KEY ROLES INVOLVED:

- **Director of Admissions:** Oversees the entire process and ensures policies are followed.
- **Program Manager:** Manage applications, coordinate interviews, and consult for matching.
- **Application Review team:** Screens applications for eligibility.
- **Administrative Coordinator:** Supports documentation and communication.
- **Web development team:** Receives applications and ensures a smooth online application experience.
- **Selection Committee:** Assists in final reviews and decisions.
- **Mentors program team:** Assists and selects from our chefs community at the Académie Culinaire de France and through online applications, ensuring that participants receive mentorship from experienced professionals.
- **Visa Coordinator:** Assists with visa requirements for successful applicants going to study in France
- **Corporate program team:** Working closely with participants to connect them with scholarship opportunities.

THE FOUNDATION REPORT

YEAR 2024-2025



Short Training Program Application Process

Overview: The Short Training Program offers comprehensive support to individuals—whether employed, self-employed, business owners, or unemployed—to enhance both personal and organizational skills. The program focuses on three key areas: technical skills, practice, and innovations.

1. VISIT PROGRAM PAGE

- **INVOLVED STAFF:** WEB DEVELOPMENT TEAM: ENSURES THE PAGE IS USER-FRIENDLY AND INFORMATIVE.
 - Action: Interested participants visit the dedicated Short Training Program page on the website.
 - Information Provided: Overview of the program, available courses, schedules, and benefits.

2. SELECT COURSES

- **INVOLVED STAFF:** PROGRAM MANAGER: RESPONSIBLE FOR COURSE CONTENT AND AVAILABILITY.
 - Action: Participants browse through the list of available courses or demonstrations and select the ones they wish to enroll in.

3. COMPLETE ONLINE APPLICATION FORM

- **INVOLVED STAFF:** ADMINISTRATIVE COORDINATOR: OVERSEES THE APPLICATION FORM'S DESIGN AND DATA COLLECTION.
- **WEB DEVELOPMENT TEAM:** ENSURES THE FORM IS FUNCTIONING CORRECTLY AND SECURELY.
 - Action: Participants fill out a simple and intuitive online application form.

4. CONFIRMATION OF REGISTRATION

- **INVOLVED STAFF:** ADMINISTRATIVE COORDINATOR: MANAGES EMAIL TEMPLATES AND CONTENT.
- **WEB DEVELOPMENT TEAM:** IMPLEMENTS THE AUTOMATED EMAIL SYSTEM.
 - Action: Participants receive an automated confirmation email summarizing their registration details.

5. PAYMENT PROCESSING

- **INVOLVED STAFF:** TREASURER: HANDLES PAYMENT PROCESSING AND RECONCILIATIONS.
- **WEB DEVELOPMENT TEAM:** ENSURES THE PAYMENT SYSTEM IS SECURE AND FUNCTIONAL.
 - Action: Participants complete payment through a secure payment gateway.

6. CORPORATE INQUIRY FORM (FOR BUSINESSES)

- **INVOLVED STAFF:** ADMINISTRATIVE COORDINATOR: MANAGES THE CORPORATE INQUIRY FORM AND FOLLOW-UP PROCESSES.
- **PROGRAM MANAGER:** REVIEW AND RESPOND TO CORPORATE INQUIRIES.
 - Action: Corporate clients interested in customized training complete a separate inquiry form.

7. FOLLOW-UP PROCESS

- **INVOLVED STAFF:** PROGRAM MANAGER: RESPONSIBLE FOR TAILORING TRAINING SOLUTIONS AND MAINTAINING COMMUNICATION WITH CORPORATE CLIENTS.
 - Action: Program managers reach out to corporate clients to discuss training options.

8. TRAINING DELIVERY

- **INVOLVED STAFF:** TRAINERS: DELIVER EXPERT-LED WORKSHOPS AND DEMONSTRATIONS.
- **PROGRAM MANAGER:** OVERSEE THE LOGISTICS AND QUALITY OF TRAINING DELIVERY.
 - Action: Conduct the selected courses, ensuring engaging and interactive sessions.

9. FEEDBACK AND EVALUATION

- **INVOLVED STAFF:** ADMINISTRATIVE COORDINATOR: COLLECTS AND ANALYZES FEEDBACK.
- **PROGRAM MANAGER:** REVIEW FEEDBACK FOR CONTINUOUS IMPROVEMENT.
 - Action: Participants receive a feedback form to evaluate their experience.

10. ONGOING COMMUNICATION

- **INVOLVED STAFF:** PROGRAM MANAGER: DEVELOPS AND SENDS OUT NEWSLETTERS.
- **ADMINISTRATIVE COORDINATOR:** MANAGES PARTICIPANT CONTACT INFORMATION AND COMMUNICATION LISTS.
 - Action: Maintain regular communication with participants through newsletters and updates.

KEY ROLES INVOLVED:

- **Web Development Team:** Ensures the program page is user-friendly and informative.
- **Program Managers:** Responsible for course content, enrollment, and communication with corporate clients.
- **Administrative Coordinator:** Manages the application form, confirmation emails, and feedback collection.
- **IT Support:** Ensures functionality and security of the online application system and payment processing.
- **Finance Team:** Handles payment processing and reconciliations.
- **Trainers:** Deliver expert-led workshops and demonstrations.
- **Marketing Team:** Develops and sends out newsletters and promotional materials.
- **Corporate program team:** Assists businesses for training and skill enhancement programs..

THE FOUNDATION REPORT

YEAR 2024-2025



Join us in making a difference!

At the Culinary Future Foundation, we are working to build a leadership team comprised entirely of members of the Académie Culinaire de France USA & Canada Delegation. We value inclusion and believe that diversity in terms of age, gender, and seniority strengthens our leadership. We invite passionate individuals from all backgrounds to join us as volunteers. Together, we can empower the next generation of culinary professionals and make a meaningful impact on the future of the culinary arts.

1

DIRECTOR OF ADMISSIONS:

ROLE:

Oversee the entire application process, ensuring compliance with policies and making critical decisions regarding applicants.

3

PROGRAM MANAGERS:

ROLE:

Manage the application process, reviewing applications, conducting interviews, and communicating with applicants and mentors.

3

APPLICATION REVIEW TEAM:

ROLE:

Oversee the entire application process, ensuring compliance with policies and making critical decisions regarding applicants.

3

SELECTION COMMITTEE:

ROLE:

A rotating committee of professionals who will assist in the final review and decision-making for applications.

1

MENTOR PROGRAM MANAGER:

ROLE:

Manages the mentorship program and works closely with the Mentor Recruitment manager.

1

MENTOR RECRUITMENT MANAGER:

ROLE:

Assists and review all mentor's application and supports the mentorship process.

1

CORPORATE PARTNERSHIP MANAGER:

ROLE:

Collaborates with participants to connect them with internship and scholarship opportunities, as well as businesses for training and skill enhancement programs.

1

CORPORATE RELATIONSHIP COORDINATOR:

ROLE:

Supports the Corporate Partnership Manager in maintaining records and coordinating internships.

2

ONLINE CLASSES & DEMO COORDINATOR:

ROLE:

Oversees virtual learning sessions, live demonstrations, and workshops, ensuring seamless execution and participant engagement.

1

ADMINISTRATIVE COORDINATOR:

ROLE:

Support the admissions process by managing documents and facilitating communication with applicants & all team's.

1

VISA COORDINATOR:

ROLE:

Manages student visa applications, ensuring participants have the necessary documentation for international placements.

CONTRIBUTE TO OUR COOKBOOK AND WEBSITE!



SHOWCASE YOUR RECIPES!



**GIVE YOUR RECIPES
BEFORE YOU DIE**

CONTRIBUTE TO OUR
WEBSITE & COOKBOOK

SUBMIT YOUR RECIPES
TODAY!





SHOWCASE YOUR RECIPES!

Share your recipe's with the world.

Kindly provide your recipes accompanied by a concise description and high-resolution photographs for inclusion in our forthcoming cookbook and on our official website. Your submission will not only enhance our culinary collection but also serve as a source of inspiration for fellow chefs, food aficionados, and aspiring cooks. You can find detailed guidelines on our website within the member area section.



Please submit your recipes and any related details to acf.usa.secretary@outlook.com, or use the QR code to upload your recipe directly. Alternatively, you can log in to the members' area on our website at www.acf-usa.org. We look forward to receiving your submissions and are excited to explore the delicious dishes our skilled members have crafted.





THANK YOU



CRUSTED POACHED EGGS



GREEN VEGETARIAN RISOTTO



HOLIDAY MINI PUMPKIN



"RICE LESS" BUTTERNUT RISOTTO



BRAISED ENDIVES WITH ORANGE



HEIRLOOM TOMATO CONSOMMÉ



PEANUT BUTTER & JELLY BABKA



EXOTIC VEGAN PAVLOVA



LOBSTER A LA BOURSIGNONE

Showcase your culinary expertise to a global audience. As we create our prestigious cookbook and website.

We invite you to contribute your cherished recipes. Your unique dishes reflect both your talent and the rich diversity of our community.

Whether it's a family recipe or an innovative masterpiece, share your creations with us and help celebrate our personal culinary heritage!



THE DAY OF SHARING COCKTAIL BAR



**Sponsor by Philippe Darfeuil
&
Apricot & Honey Gourmet**



Apricot & Honey

GOURMET

A CULINARY COLLABORATION TO SAVOR: A TOAST & THANKS TO PHILIPPE DARFEUIL & "APRICOT AND HONEY"



Apricot & Honey

GOURMET

OUR DAY OF SHARING

COCKTAILS RECIPES

CRANBERRY GIN COCKTAIL :



1 FL OZ GIN,
5 FL OZ EMILE VERGEOIS CRANBERRY
2 TSP LEMON JUICE
ICE CUBES

GINGER BEER COCKTAIL WITH PEAR NECTAR AND VODKA :



2.5 FL OZ EMILE VERGEOIS PEAR NECTAR
2 FL OZ GINGER BEER
1 FL OZ VODKA,
ICE CUBES

BORA BORA MOCKTAIL :



3.4 FL OZ EMILE VERGEOIS PINEAPPLE JUICE
2 FL OZ EMILE VERGEOIS PASSION FRUIT NECTAR
LEMON JUICE
0.7 FL OZ PREMIUM GRENADINE SYRUP
1 ORANGE SLICE

Apricot & Honey

GOURMET

THE DAY OF
SHARING OUR
KNOW-HOW
2025

@acfcchefsusa



CONTENTS



Welcome to our 10th Knowledge Sharing Day, where culinary innovators and sustainability advocates will unite to exchange ideas and best practices. This year's event features engaging presentations, hands-on workshops, and inspiring discussions, all aimed at enhancing eco-friendly practices in the culinary arts. Don't miss the opportunity to connect with fellow participants and explore new avenues for creativity and collaboration. Let's share our knowledge and passion for sustainable gastronomy!

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THE PARTICIPANTS

Thank you to all the participants of this year Knowledge Sharing-Day.

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Augustin Brhimi & Chef Jean-Claude Plihon will present the Green Food label, the first eco-responsible label for restaurants and hotels founded by Augustin Brahimi, now coming to the USA.

THE PARTICIPANTS

SHARING OUR KNOW-HOW 2025



Lisa Scali
Head of Sales & Marketing
Ocean Balance



Jean-Louis Gerin
Honorary President
ACF USA & Canada



Robert Dumas
University of Maine
Food Science Innovation



Cedric Barberet
Founder / Owner
Barberet Bistro & Bakerie



Guy-Rene Gerin
Executive Chef
L'Ardenne



Michel Chalons
Fonder / Owner
Le Waf



Romain Dufour
Fonder / Owner
Head Chef Barry Callebaut



Stephane Grattier
Fonder / Owner
Boulangerie Christophe



A.J Schaller
Consultant



Daniel Liberson
Founder / Owner
Lindera Farms



David Klauer
Founder / Owner
Prime Hydroponic



Jean Claude Pihon
Executive Chef
Park Hyatt



Augustin Brahimi
Founder / Owner
The Green Label

1ST. PRESENTATION

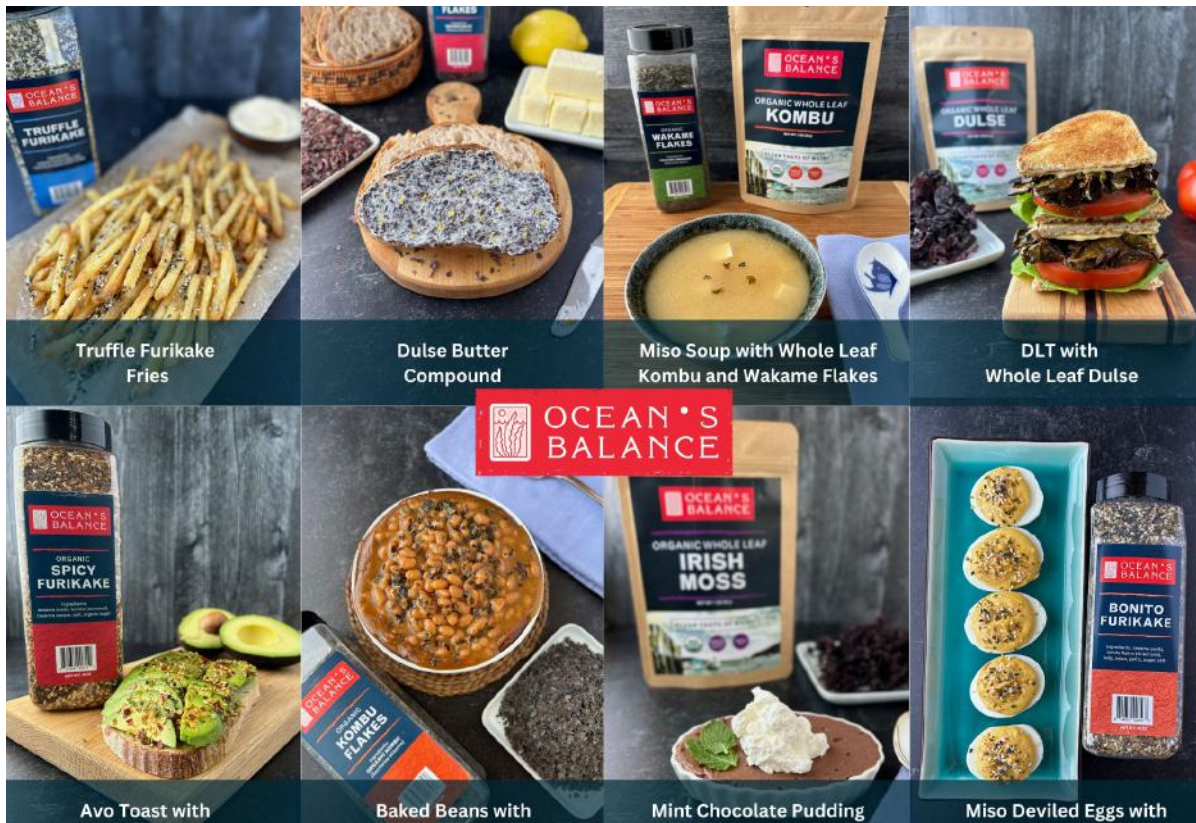


OCEAN BALANCE

By Lisa Scali (Ocean Balance)
With Chef Jean-Louis Gerin (Honorary President ACF)
Chef Cedric Barberet (Barberet Bistro)
Chef Guy-Rene Gerin (L'ardente)
Chef Robert Dumas (University of Maine)
&
Partners Michel Chalons (Le Waf)
Emilie Mena (Palais Des Thes)

THE NEXT BIG THING: COOKING WITH MAINE SEA WEED, INNOVATION, TASTING & R&D

The oceans cover 71% of the earth's surface yet produce less than 2% of the world's food. Ocean's Balance is poised to even out this ratio and bring balance to global food production. Using regenerative aquaculture practices, Ocean's Balance is helping to change the world's food model to one that is gentler on the planet, ensuring the health of our oceans.



1ST. PRESENTATION

THE NEXT BIG THING: COOKING WITH MAINE SEAWEED, INNOVATION, TASTING & R&D



Lisa Scali |
Principal & Head of Sales & Marketing
Ocean's Balance
T: 917.669.4582 |
E: lscalioceansbalance.com

Lisa is a passionate foodie from an Italian family where food was central to family life, and she developed a deep appreciation for French cuisine during her years in France. After over 20 years in senior client management roles, she now combines her love of food with her commitment to the environment as the head of sales and marketing at Ocean's Balance, a Maine seaweed company. Lisa enjoys building relationships with retailers and chefs while creating innovative seaweed recipes. She also participates in winter farm work, finding it rewarding compared to fine dining experiences.

Lisa holds a Master's in International Political Economy from Columbia University and a B.S. in Economics and French from Lehigh University. As Vice President of the Alliance Française du Maine, she lives in Portland, Maine, with her husband, daughter, and cats. Lisa spends her free time at the beach and often takes polar plunges in winter.



Seaweeds from Maine



Visit Ocean's Balance
Website Here!





1ST. PRESENTATION



THE NEXT BIG THING: COOKING WITH MAINE SEAWEED, INNOVATION, TASTING & R&D



Michel Chalons
Fonder / Owner
Le Waf
T: +1 (530) 386-6400 |
E: mchalon@eurosnack.com

Le Waf was founded in 1997 in Monterey, California, where we introduced our freshly baked Liège waffles from a push cart at a Farmer's Market. Our traditional Belgian treat quickly became a sensation.

Since then, we have grown into a successful brand with retail and distribution outlets nationwide. Our Liège waffles have been featured at major sporting events, including twice at the Olympics, the US Open, and once at the Super Bowl. Recently, we've expanded our offerings to include wholesale products for the retail and food service industries, such as frozen waffle dough, dry mix, and various baked waffle flavors.

While we've evolved over the years, our core values and mission remain unchanged.



Product & Partners

"INNOVATING THE CULINARY LANDSCAPE, OUR COLLABORATION WITH OCEAN BALANCE MERGES THE FLAVORS OF THE SEA WITH THE BELOVED WAFFLE, CREATING A UNIQUE APPETIZER THAT PAIRS PERFECTLY WITH CAVIAR AND SMOKED SALMON. THIS DISH NOT ONLY DELIGHTS THE PALATE BUT ALSO REFLECTS OUR COMMITMENT TO SUSTAINABILITY AND CREATIVITY IN GASTRONOMY."



Visit Le Waf Website Here!





"EXPERIENCE THE OCEAN IN EVERY BITE:



SEAWEED WAFFLE BY LE WAF"

1ST. PRESENTATION

THE NEXT BIG THING: COOKING WITH MAINE SEAWEED, INNOVATION, TASTING & R&D



Xavier and Dominique Noel
Director Paris Gourmet
T: +1 (201) 704-0115 |
E: x.noel@parisgourmet.com

Meet Xavier and Dominic Noel, two sons of French parents who grew up in New York City, maintaining strong ties to their French heritage while embracing American business culture. True go-getters, Xavier started in hotel management before recognizing the demand for quality ingredients in New York, which led the Noel brothers to create something exceptional.

Founded in 1983, Paris Gourmet is now one of America's leading specialty food suppliers, sourcing the finest products worldwide and making them accessible across the country through independent distributors. From the start, their focus has been on delivering top-quality products, exceptional service, and reliable support.

Product & Partners

PARIS GOURMET, HAVE ALSO CONTRIBUTED TO THIS PRESENTATION THROUGH THEIR COLLABORATION WITH OCEAN BALANCE. THEY SUPPLY BEURREMONT BUTTER, WHICH CHEFS WILL USE FOR THEIR SEAWEED BUTTER TASTING. THEIR COMMITMENT TO SOURCING EXCEPTIONAL PRODUCTS CONTINUES TO ELEVATE CULINARY EXPERIENCES, SUPPORTING INNOVATION AND SUSTAINABILITY IN THE KITCHEN.



Visit Paris Gourmet Website Here!



1ST. PRESENTATION

THE NEXT BIG THING: COOKING WITH MAINE SEAWEED, INNOVATION, TASTING & R&D



Chef Jean-Louis Gerin
Executive Chef / Consultant
ACF Honorary President
T: +1 (203) 570-2749 |
E: chefjlg@gmail.com

Chef Jean-Louis Gerin, currently the Honorary President of the Academie Culinaire de France, served as its president from 2010 to 2020. A distinguished figure in the culinary world, he is a James Beard Award-winning chef, Chopped Champion, and Certified Master Chef of France. Jean-Louis earned his formal hospitality and culinary degree from l'Ecole Hôtelière de Thonon Les Bains. His extensive culinary journey includes experience at three-star establishments such as Père Bise and Oustau de Beaumanière. In 1978, he joined Barrière de Clichy, where he crossed paths with his mentor, Guy Savoy. Two years later, open Restaurant Guy Savoy on Rue Duret in Paris, with Jean-Louis assuming the pivotal role of Savoy's Chef de Cuisine.

Product & Chefs

CHEF JEAN-LOUIS GERIN HAS CRAFTED A UNIQUE SEAWEED BUTTER USING OCEAN BALANCE SEAWEED, BLENDING THE RICH, SAVORY FLAVORS OF THE SEA WITH THE SMOOTH TEXTURE OF HIGH-QUALITY BEURREMONT BUTTER. THIS VERSATILE CREATION CAN BE USED IN A VARIETY OF COOKING APPLICATIONS, ADDING DEPTH TO SEAFOOD DISHES, VEGETABLES, OR SAUCES. IT CAN BE ALSO SIMPLY ENJOYED SPREAD ON TOASTED BREAD.



Visit Chef Jean-Louis Gerin
Website Here!





PHOTO

By Jean-Louis Gerin

 OCEAN'S
BALANCE

Beurremont



Le Waf.
The Artisan Waffle
by 

1ST. PRESENTATION

THE NEXT BIG THING: COOKING WITH MAINE SEAWEED, INNOVATION, TASTING & R&D



Chef Robert Dumas
University of Maine
T: +1 (207) 949-2685 |
E: Robert.dumas@maine.edu

Rob serves as the Food Science Innovation Coordinator and Facility Manager at the University of Maine's School of Food and Agriculture, where he collaborates with Ocean's Balance to support economic growth in Maine's food sector. He manages two commercial food production facilities and partners with Cooperative Extension and strategic offices to assist Maine food producers. With experience as a Certified Executive Chef and U.S. Navy veteran, he holds a culinary arts degree and is President of the Down East Chapter of the American Culinary Federation.



Product & Chefs

EXPLORING MAINE SEAWEED TO CRAFT THESE LUSCIOUS BUTTERS HAS BEEN A TRUE DELIGHT, LEADING ME TO TWO FAVORITES. ONE REIMAGINES THE CLASSIC HOTEL BUTTER, WHILE THE OTHER PAYS HOMAGE TO MAINE'S COAST, BLENDING TERROIR AND MERROIR IN EVERY BITE.



Visit University of Maine Website Here!



1ST. PRESENTATION

THE NEXT BIG THING: COOKING WITH MAINE SEAWEED,
INNOVATION, TASTING & R&D

COMPOUND BUTTERS FEATURING MAINE SEAWEED

WILD MAINE BUTTER YIELDS 10, 126 PORTIONS.

- Softened Butter- 114g
- Wild Blueberries, dried and ground- 5g
- Spruce tips, ground and packed in sea salt- 2.5g
- Dulse, flaked- 2g

1. Combine all ingredients and allow 6-12 hours for flavors to develop.
2. Store in the refrigerator but allow to come to room temperature for service.

MAINE HOTEL BUTTER YIELDS 10, 126 PORTIONS.

- Softened Butter- 114g
- Lemon, zest- 5g
- Lemon, juice- 5g
- Sea lettuce-2g
- Sea Salt- 1g
- Chili Flake- 0.5g
- Black Pepper- 0.5

1. Combine all ingredients and allow 6-12 hours for flavors to develop.
2. Store in the refrigerator but allow to come to room temperature for service.

RECIPE'S

Chef Rob Dumas CEC



OCEAN'S
BALANCE

l'ardente

1ST. PRESENTATION



THE NEXT BIG THING: COOKING WITH MAINE SEAWEED, INNOVATION, TASTING & R&D



Chef Guy-René Gerin
Executive Chef
L'Ardente
T: +1 (203) 524-3333 |
E: guy@lardente.com

Winner of the 2022 Jean Jacques Dietrich Trophy, Chef Guy-René Gerin is currently the Executive Chef at Washington D.C.'s acclaimed L'Ardente. He previously served as Chef de Cuisine at the Permanent Mission of France to the United Nations in New York, overseeing events for up to 150 guests. Prior to that, he held leadership roles at Rotisserie Georgette and Restaurant Dumonet in NYC, honed his techniques at the three-Michelin-starred Le Bernardin, and began his career at Têtedoie in Lyon and Restaurant Europea in Montreal. A graduate of the New England Culinary Institute (Bachelor of Culinary Arts) and the French Pastry School in Chicago (Certificate in Baking and Pastry), Chef Gerin brings global expertise and a passion for culinary innovation to every plate.



Product & Chefs

CHEF GUY-RENÉ GERIN, ACCLAIMED FOR HIS INNOVATIVE CUISINE, HAS TEAMED UP WITH OCEAN BALANCE SEAWEED TO CREATE A UNIQUE "SEAWEED CAVIAR." BY COMBINING DULSE, KOMBU, AND OTHER UMAMI-RICH INGREDIENTS, HE HARNESSSES THE POWER OF REVERSE SPHERIFICATION TO PRODUCE DELICATE PEARLS THAT EVOKE THE ESSENCE OF THE OCEAN. THE RECIPE BELOW, DETAILS EVERY STEP OF THIS INVENTIVE PROCESS,



Visit L'Ardente Website Here!



1ST. PRESENTATION

THE NEXT BIG THING: COOKING WITH MAINE SEAWEED,
INNOVATION, TASTING & R&D

SEAWEED CAVIAR

DASHI:

- 350g Eau Filtree
- 70g Ocean Balance 'Dulse' Full Leaf (20%)
- 20g Kombu Dashi Soup Base (7.5%)
- 18g 'Moshio' Umami Salt (5.1%)
- 12g Dark Soy Sauce (3.5%)
- 6g Activated Charcoal (1.7%)
- Optional: 30g Sirop (8.5%)

1. Cook together sous vide at 77C for 60 minutes
2. Strain and cool over an ice bath.

REVERSE SPHERIFICATION:

- 250g Seasoned Kombu Dashi
- 4g Sodium Alginate (1.6%)

- 500g Eau Filtree
- 10g Sodium Lactate (3%)

1. In Vitamix, Dissolve Sodium Alginate
2. Compress in Cryovac to remove bubbles
3. Fill Syringe. Reserve for later.
4. In Vitamix, Dissolve Calcium Lactate
5. Compress in Cryovac to remove bubbles
6. Fill a deep container.
7. Using the syringe, drop the Alginate Liquid into the Lactate bath.
8. Allow to cure for 30 seconds with a 10 second differential.
9. Rinse 2 times in a new water bath with fresh water

RECIPE

By Guy-René Gerin



OCEAN • S
BALANCE

l'ardente

1ST. PRESENTATION

THE NEXT BIG THING: COOKING WITH MAINE SEAWEED, INNOVATION, TASTING & R&D



Chef Cedric Barberet
Fonder / Owner
Barberet Bistro & Bakery
T: +1 (561) 809-0680 |
E: cedric@barberetlancaaster.com

Cedric Barberet is a passionate pastry chef with a sharp eye for detail, creating elaborate cakes and pastries that are based in traditional construction. Cedric Barberet carries an extensive resume; executive pastry chef at Le Bec Fin, Buddakan in Philadelphia, and at Mar-a-Lago Club in Florida, where he spent two months creating Melania Knauss & Donald Trump's seven-tier wedding cake. In 2011, Cedric was also awarded member of the Academie Culinaire de France, Top 10 best pastry chef in America in 2016. He was also the recipient of the Chevalier de L'Ordre du mérite Agricole "Knight of the Agricultural in" in 2017. In 2020 he was the Winner of the Foodnetwork competition "Chopped Sweets".



Product & Chefs

CHEF CÉDRIC BARBERET PRESENTS A BRIOCHE FEUILLETÉE (LAMINÉE) WITH WAKAME AND DOLCE SEAWEED, INSPIRED BY GUY SAVOY'S "BRIOCHE AU TRUFFE" FROM OUR 2009 COLLABORATIVE DINNER WITH GEORGES PERRIER. BY TRANSFORMING SEAWEED INTO A DUXELLE-LIKE PREPARATION, THIS INNOVATIVE CREATION OFFERS A BRINY, LAYERED RICHNESS THAT BEAUTIFULLY COMPLEMENTS A SEAFOOD-FOCUSED PLATE.



Visit Barberet Bistro & bakery
Website Here!





By Chef Romain Dufour (Barry Callebaut)
and Chef Stephane Grattier (Boulangerie Christophe)

FLOUR & LEVAIN

THE FUNDAMENTAL ROLE OF FLOUR AND LEVAIN

Flour and levain play a fundamental role in the art of baking, serving as the foundation for a wide range of baked goods. Flour, rich in starches and proteins, provides the structure and texture necessary for doughs to rise and hold shape. Levain, a naturally fermented mixture of flour and water, introduces wild yeast and beneficial bacteria, which contribute not only to the leavening process but also to the flavor and complexity of the final product. Together, they create the perfect environment for fermentation, transforming simple ingredients into artisanal bread and other baked creations with depth, character, and a unique taste profile.



2ND. PRESENTATION



THE FUNDAMENTAL ROLE OF FLOUR AND LEVAIN



Chef Stéphane Grattier
Fonder / Owner
Boulangerie Christophe
T: +1 (240) 760-9461 |
E: stephane.grattier@gmail.com

Chef Stéphane Grattier and his wife, Sylvie, joined Boulangerie Christophe in Washington, D.C., in 2019, later partnering with Didier Martin in 2020. Their bakery quickly gained a loyal customer base and expanded to a second location in Potomac, Maryland. Stéphane has received multiple accolades, including the Tiptree World Bread Award for Best Baguette in the USA in both 2020 and 2022, along with a Gold Medal from the Académie Culinaire in 2021. He emphasizes the importance of high-quality ingredients, often importing flour and butter from France, and takes pride in creating authentic French pastries. Notably, Grattier's dedication extends beyond baking; during the COVID-19 pandemic, he provided meals and bread for the elderly in the community, further solidifying his commitment to social responsibility.



Product & Chefs

CHEF STEPHANE GRATTIER, AN EXPERT IN BOTH MODERN AND CLASSICAL BAKING TECHNIQUES, BRINGS A WEALTH OF KNOWLEDGE TO THE WORLD OF SOURDOUGH AND FLOUR. HE DELVES INTO THE CRUCIAL ROLE OF LEVAIN IN FERMENTATION, DEMONSTRATING HOW IT ENHANCES BOTH LEAVENING AND TASTE IN BREAD. STEPHANE'S APPROACH EMPHASIZES PATIENCE AND PRECISION, FROM THE CAREFUL NURTURING OF THE STARTER TO THE INTRICATE FOLDING AND SHAPING OF DOUGH



Visit
Boulangerie Christophe
Website Here!



2ND. PRESENTATION



THE FUNDAMENTAL ROLE OF FLOUR AND LEVAIN



Chef Romain Dufour
Consultant
T: +1 (312) 496-7356 |
E: rdufour94@gmail.com

Chef Romain Dufour is the Head Chef at the Chicago Chocolate Academy™, where he shares his expertise in chocolate and baking. With a culinary journey that began in his uncle's bakery, Dufour honed his skills with renowned chefs in France and gained international experience while working in Dubai. His extensive background in baking technology, developed during his time with Eurogerm USA, complements his passion for Cacao Barry products. Dufour is dedicated to educating others in the art of chocolate and pastry-making.



Product & Chefs

CHEF ROMAIN DUFOUR IS A RENOWNED ARTISAN BAKER, KNOWN FOR HIS EXPERTISE IN TRADITIONAL BAKING METHODS AND HIS PASSION FOR SUSTAINABLE INGREDIENTS. WITH A DEEP UNDERSTANDING OF THE SCIENCE BEHIND FERMENTATION, ROMAIN EMPHASIZES THE IMPORTANCE OF FLOUR SELECTION IN CREATING THE PERFECT DOUGH. HE ADVOCATES FOR THE USE OF HIGH-QUALITY, LOCALLY SOURCED FLOURS TO ENHANCE FLAVOR AND TEXTURE IN EVERY LOAF.

Visit Chef Romain Dufour
Website Here!





By David Klauer (Prime Hydroponic)

PRIME HYDROPONIC

"AEROPONIC - FUTURE OF FARMING"

Welcome to our presentation featuring David Klauer, founder of Prime Hydroponic. David is dedicated to transforming agriculture through sustainable hydroponics, providing fresh, locally grown produce year-round without pesticides. Today, we'll delve into Prime Hydroponic's innovative approach and their vision for environmentally responsible food production. Join us as we explore how they are shaping the future of farming.



3RD. PRESENTATION



"AEROPONIC - FUTURE OF FARMING"



David Klauer
Fonder / Owner
Prime Hydroponic
E: davidklauer@primehydroponic.com

David Klauer is the founder and owner of Prime Hydroponic, a startup dedicated to cultivating fresh, pesticide-free produce using innovative hydroponic techniques. The company aims to provide year-round access to sustainable, locally grown vegetables while minimizing the use of chemicals. Their mission focuses on delivering a superior taste experience for customers



Product & Partner

WE SEEK TO OFFER OUR CUSTOMERS YEAR-ROUND ACCESS TO SUSTAINABLE, FRESH, AND LOCALLY GROWN PRODUCE. WE USE THE INNOVATIVE METHOD OF HYDROPONIC, WHICH ALLOWS US TO GROW WITHOUT THE USE OF CHEMICAL PESTICIDES, FUNGICIDES, AND HERBICIDES. WE ARE CONVINCED THAT OUR PRODUCTS WILL MEET YOUR DAILY VEGETABLE NEEDS WHILE OFFERING A TASTE EXPERIENCE THAT YOU WON'T WANT TO MISS.



Visit Prime Hydroponic Website Here!





By Carol Bussy (The World French Restaurant Label)
With USA WFR Ambassador Chef Cedric Barberet (Barberet Bistro & Bakery)

THE WORLD FRENCH RESTAURANT LABEL

"ELEVATING CULINARY STANDARDS: THE FRENCH RESTAURANT LABEL"

In France, the "Maître Restaurateur" title signifies excellence in gastronomy and is valid for four years, with increasing requests for renewal. This prestigious label assures customers of high-quality establishments using premium raw products and promotes French culinary values. The French Association of "Maîtres Restaurateurs" works to raise awareness of this title globally, creating the label "The World's French Restaurant" to encompass a variety of dining establishments, from small eateries to fine dining. This initiative aims to unite both the public and professionals in celebrating French gastronomy.



**WORLD'S FRENCH
RESTAURANT**

Visit WFR
Website Here!



4TH. PRESENTATION



"ELEVATING CULINARY STANDARDS: THE WORLD FRENCH RESTAURANT LABEL"



Chef Cedric Barberet
Fonder / Owner
Barberet Bistro & Bakery
T: +1 (561) 809-0680 |
E: cedric@barberetlancaster.com

Bistro Barberet & Bakery in Lancaster made history as the first restaurant in the U.S. to receive the World's French Restaurant designation, awarded by the Association Française des Maîtres Restaurateurs. Chef Cedric Barberet received the honor during a conference in France, highlighting the restaurant's commitment to authentic French cuisine made from scratch. The designation emphasizes sustainability, including partnerships with local farmers to minimize carbon footprints. The gold plaque displayed at the restaurant signifies adherence to high standards in promoting French gastronomy.



Cedric & Estelle Barberet *USA Ambassador for the world french restaurant*

BARBERET'S RESTAURANT COMPLETED A 70-POINT AUDIT BY EUROFINIS FOR ITS NEW DESIGNATION, SHOWCASING STAFF TRAINING AND FUTURE CULINARY EDUCATION PLANS. HE BELIEVES THAT SUCCESSFUL RESTAURANTS BENEFIT THE COMMUNITY ADDITIONALLY, BARBERET AIMS TO DEVELOP A PROGRAM TO HELP YOUNG AMERICAN RESTAURANT EMPLOYEES RECEIVE TRAINING FROM PROFESSIONALS IN FRANCE.



WORLD'S FRENCH
RESTAURANT



Visit Barberet Bistro & bakery
Website Here!



4TH. PRESENTATION



"ELEVATING CULINARY STANDARDS: THE WORLD FRENCH RESTAURANT LABEL"



Chef Jacques Sorci
Corporate Director of Culinary at Make Ready
experience.
T: +1 (917) 529 4565 |
E: JSorci@makereadyexperience.com

Jacques Sorci, Director of Culinary, is a proud member of the Académie Culinaire de France since 2004 and a Master Chefs of France. He brings over 30 years of expertise in creating exceptional cuisine and fine dining experiences, having collaborated with outstanding culinary talents in 5-star and Michelin-starred luxury hotels and restaurants across the U.S. and Europe.

Originally from France, Chef Sorci completed his culinary education in France and Switzerland before moving to the United States.



Chouette French Bistro *The Second U.S. Restaurant to Receive the World French Restaurant Label*

NESTLED IN THE HEART OF COLUMBUS, CHOUETTE—A COZY FRENCH BISTRO MEANING "OWL" OR "COOL"—BLENDS OLD-WORLD CHARM WITH MODERN COMFORT IN A HISTORIC SETTING. IT PROUDLY STANDS AS THE SECOND U.S. RESTAURANT TO RECEIVE THE WORLD FRENCH RESTAURANT LABEL, DELIGHTING GUESTS WITH AN AUTHENTIC FRENCH CULINARY EXPERIENCE.



WORLD'S FRENCH
RESTAURANT

Chouette

Visit Chouette Bistro
Website Here!





By Chef A.J Schaller
With Daniel Liberson of Lindera farms

EPICUREAN ELIXIRS- COCKTAILS

EPICUREAN ELIXIRS- COCKTAILS FOR CHEFS

Chef AJ Schaller and Daniel Liberson of Lindera Farms present a guide of how culinary techniques - with the help of science - are a perfect approach to punching up your cocktails. Topics include the best applications for using surplus ingredients, flavor extracting, infusions, and tricks to add fun elements to your beverage pantry. As an award-winning producer of vinegars, Daniel will lend his expertise on ways to ferment for flavor while we all taste along.



5TH. PRESENTATION



EPICUREAN ELIXIRS - COCKTAILS FOR CHEFS



A.J. Schaller
Consultant
T: +1 (240) 446-9149 |
E: aj.schallerehotmail.com

A.J. Schaller, a Culinary Institute of America (CIA) graduate from the class of 2005, began her culinary journey at a young age, cooking family dinners and gaining catering experience by the age of 14. She developed strong relationships with her instructors at CIA, which led her to secure an externship at Daniel Boulud's restaurant, where she eventually became Culinary Manager for the Dinex Group. A.J. later served as the culinary director at Corkbuzz Wine Studio and worked as the Executive Chef at the Culinary Research and Education Academy (CREA) in Virginia. Specializing in sous-vide cooking, she is passionate about teaching this technique to aspiring chefs, leveraging her extensive experience in fine dining and culinary education.



Product & Chefs

CHEF A.J. SCHALLER HAS A STRONG BACKGROUND IN BOTH CULINARY ARTS AND SCIENCE. SHE COMBINES HER EXPERTISE IN COOKING WITH SCIENTIFIC PRINCIPLES TO EXPLORE INNOVATIVE METHODS IN MIXOLOGY, USING CULINARY TECHNIQUES TO ENHANCE THE FLAVORS OF COCKTAILS, ENSURING THAT THIS SESSION IS BOTH EDUCATIONAL AND ENJOYABLE FOR ANYONE LOOKING TO BRING THEIR COCKTAIL GAME TO THE NEXT LEVEL.



5TH. PRESENTATION

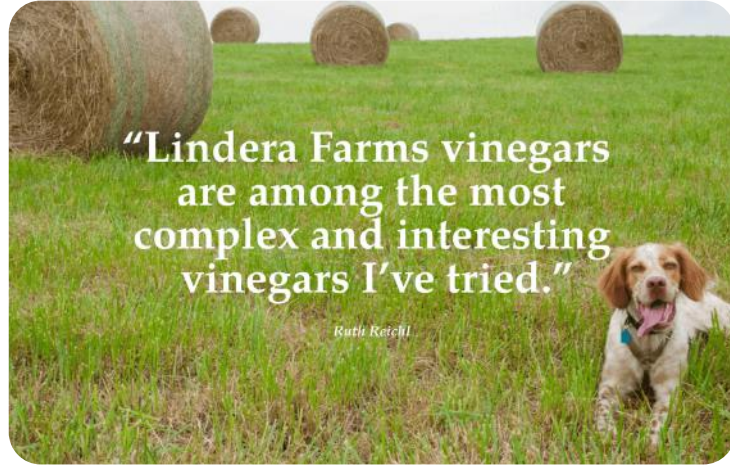


EPICUREAN ELIXIRS - COCKTAILS FOR CHEFS



Daniel Liberson
Founder / Owner
Lindera Farms
T: +1 (540) 724-1471 |

Daniel Liberson is the founder of Lindera Farms in Delaplane, Virginia, where he specializes in crafting unique vinegars from locally sourced and foraged ingredients, such as elderflowers and wild ginger. Transitioning from a career as a chef, Liberson emphasizes sustainable practices and highlights lesser-known plants, producing vinegars that reflect the local ecosystem. His innovative approach has led to his products being featured in top restaurants like Minibar and Per Se. Lindera Farms began as an environmental restoration project, and Liberson is dedicated to showcasing the culinary potential of Virginia's natural resources



Product & Chefs

AS AN AWARD-WINNING PRODUCER OF VINEGARS, DANIEL LIBERSON WILL OFFER HIS SPECIALIZED KNOWLEDGE ON FERMENTATION TECHNIQUES THAT CAN BRING DEPTH AND COMPLEXITY TO YOUR COCKTAILS. PARTICIPANTS WILL HAVE THE OPPORTUNITY TO TASTE ALONG AS DANIEL DEMONSTRATES HOW TO USE FERMENTATION TO CREATE BOLD, FLAVORFUL INGREDIENTS THAT WILL TRANSFORM YOUR DRINKS



Visit Lindera Farms Website Here!





By Augustin Brahimi (The Green Food Label)
With Chef Jean-Claude Plihon (Park Hyatt Washington)

THE GREEN FOOD LABEL

THE LABEL FOR COMMITTED RESTAURANTS!

Green Food is the first eco-responsible label for catering in France. To allow you to identify and find all the addresses of restaurants and Chefs truly committed to sustainable development.

Crêperie, coffee shop, traditional restaurant or gourmet restaurant, Green Food allows you to find your eco-responsible restaurant.



6TH. PRESENTATION



THE LABEL FOR COMMITTED RESTAURANTS!



Augustin Brahimi
Co-founder of the Green Food label, the first eco-responsible label for restaurant in France
E:contact@greenfood-label.com



WHAT IS GREEN FOOD?

A 100% independent label to allow you to identify and find the addresses of restaurants and Chefs committed to sustainable development. The story of a cuisine committed to Man, Woman and the Earth.



25%

Discount on the labeling to encourage and facilitate your commitment.

10%

Of the cost of the labeling donated to ACF USA & Canada Delegation to contribute to its actions and show our appreciation.

The Green Food label, founded by Augustin Brahimi and Alexis Brochu, aims to promote sustainable dining by identifying eco-responsible restaurants across France. Their journey began during their studies, where they recognized a lack of transparency regarding product quality and origin in the restaurant industry, despite consumer demand for such information. Launched in April 2018, the label evaluates restaurants based on a stringent charter of ten criteria, ensuring that at least 65% of their raw materials are organic or locally sourced. This charter addresses the entire supply chain, from food products to cleaning supplies, and encourages waste reduction and responsible sourcing practices. Each participating restaurant pays an annual fee for support and visibility, with inspections every two years to maintain compliance. With the growing interest from restaurateurs and consumers alike, the Green Food label aspires to be the leading standard for eco-friendly dining, and it is set to make its debut in the USA, fostering a shift toward more responsible food consumption.

Visit Green Food Website Here!



6TH. PRESENTATION



The label for committed restaurants!

The Green Food label is guided by ten criteria that restaurants must meet to promote sustainability. These include using at least 30–65% local and organic products, implementing selective waste sorting, and utilizing eco-friendly cleaning products. Restaurants must also focus on reducing food waste through donations or resale, manage fresh stock efficiently, and cut energy and water usage. Additionally, they are encouraged to offer vegetarian menus, provide doggy bags, and source renewable energy. Regular audits ensure compliance with these stringent standards, promoting a responsible dining experience.



Chef Jean-Claude Plihon
Executive Chef at Park Hyatt,
Washington, DC
E: jean-claude.plihon@hyatt.com

- 1. LOCAL AND ORGANIC PRODUCTS:
 - o A minimum percentage must be locally sourced or organic.
- 2. WASTE SORTING:
 - o Implement selective waste management practices.
- 3. ECO-FRIENDLY CLEANERS:
 - o Use environmentally friendly cleaning products.
- 4. FOOD WASTE REDUCTION:
 - o Minimize food waste through donations or resale.
- 5. EFFICIENT STOCK MANAGEMENT:
 - o Manage inventory to reduce spoilage.
- 6. ENERGY AND WATER CONSERVATION:
 - o Implement measures to lower usage.
- 7. VEGETARIAN OPTIONS:
 - o Offer plant-based menu items.
- 8. DOGGY BAGS:
 - o Provide customers with takeaway options.
- 9. RENEWABLE ENERGY:
 - o Source energy from renewable sources.
- 10. REGULAR AUDITS:
 - o Ensure compliance with the standards through audits.

Chef Jean-Claude Plihon is a passionate advocate for sustainability in the culinary world, embodying the principles of the Green Food label in every dish he creates. With a deep commitment to environmental stewardship, he sources organic and local ingredients, ensuring that his menus reflect not only seasonal produce but also a respect for the planet. Chef Plihon believes that cooking is an art form that should harmonize with nature, and he actively engages his team in practices that reduce waste and promote eco-responsibility. His kitchen is a model of sustainability, implementing techniques such as composting, minimizing food waste, and supporting fair trade suppliers. Inspired by the mission of the Green Food label, Chef Plihon aims to inspire fellow restaurateurs to embrace sustainable practices, proving that delicious, high-quality cuisine can be both environmentally conscious and ethically produced. His dedication serves as a beacon for the culinary community, illustrating that every meal can be a step toward a more sustainable future.

"EMBRACING SUSTAINABILITY: A CULINARY RESPONSIBILITY"

"Sustainable cooking is not just a trend; it's a commitment to our planet and future generations. Let every dish be a testament to our care for the Earth and its bounty."



25%

Discount on the labeling to encourage and facilitate your commitment.

10%

Of the cost of the labeling donated to ACF USA & Canada Delegation to contribute to its actions and show our appreciation.

Visit Green Food Website Here!



CONGRESS 2026

11th Annual Congress
USA & Canada Delegation



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Maître d'hôtel
WORLD CUP 2026 TOKYO

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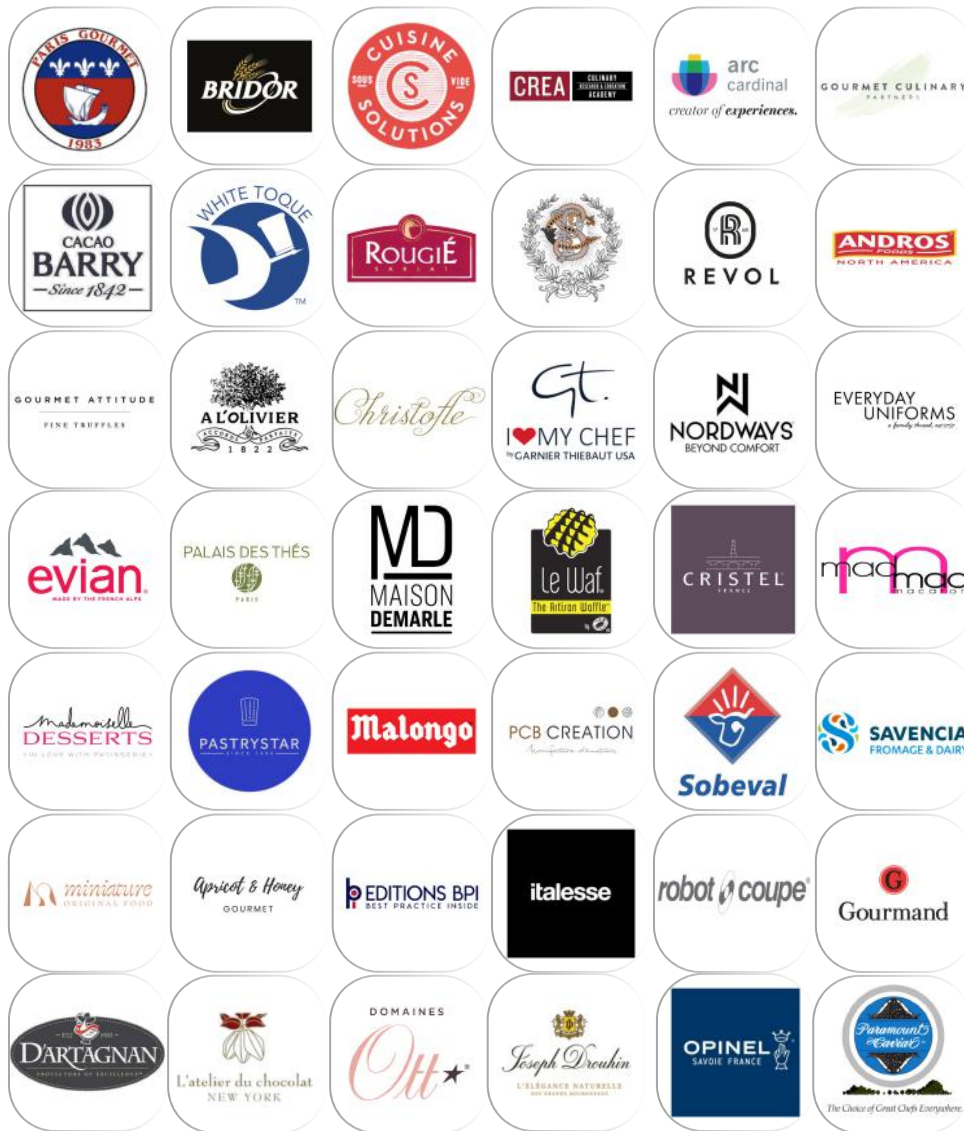
MORE EXCITING DETAILS WILL
BE COMING YOUR WAY SOON!





THANK YOU FOR BEING AN ESSENTIAL PART OF OUR JOURNEY!

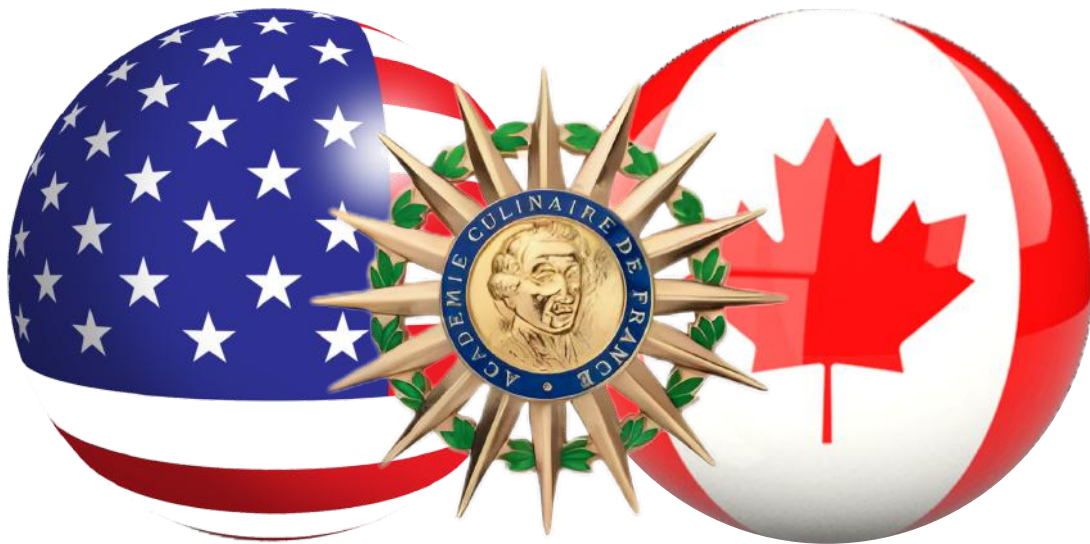
We would like to extend our heartfelt gratitude to all our partners for their continued support. Your unwavering commitment to our USA & Canada delegation is invaluable and plays a crucial role in our collective success. Together, we can achieve great things and further the mission of the Academie Culinaire de France.





COME DISCOVER

L'ACADÉMIE CULINAIRE DE FRANCE



"Defending, perfecting, and transmitting French culinary art to the world — these are the vocations of our Academy."



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