

CONGRESS 2026



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Charlotte, North Carolina

11th / Assembly General

February, 21st - 2026

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2026

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WELCOME TO OUR ASSEMBLY GENERAL



At the heart of our 11th General Assembly stands a dedicated and passionate Board whose essential day-to-day efforts uphold the strength and continuity of our Delegation. From managing operations, supporting members, and fostering partnerships to organizing high-level events and developing long-term programs, the Board's commitment is constant and deeply rooted in purpose. We extend our sincere thanks to all our members for their trust and involvement, and to our valued partners for their continued support. Together, we sustain a vibrant culinary community driven by excellence, tradition, and shared ambition.

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BE PART OF THE EXPERIENCE

OUR ACADEMIE THRIVES BECAUSE OF THE COMMITMENT, GENEROSITY, AND PASSION OF ITS MEMBERS. WE INVITE YOU TO TAKE AN ACTIVE ROLE IN SHAPING OUR FUTURE—BY SHARING YOUR EXPERTISE, SUPPORTING OUR EVENTS, OR WELCOMING US IN YOUR CITY.

👉 GET INVOLVED & VOLUNTEER

Support our community by participating in:

- Day of Sharing Our Know-How
- Annual Congress organization
- Culinary competitions & events

From logistics to mentorship, demonstrations to coordination, every contribution strengthens our collective mission and ensures the success of our flagship events.

🏛️ HOST AN ANNUAL CONGRESS

Would you like to host a future Annual Congress in the USA or Canada?

- We are always eager to collaborate with members ready to showcase their region, partners, and culinary excellence while welcoming our Académie.

✉️ INTERESTED IN VOLUNTEERING OR HOSTING?

Please contact us at:

- act.usa.secretary@outlook.com



“Our strength lies in sharing, knowledge, passion, and commitment.”





CHAPTER 01



2025 Event Recap & Report

2025 EVENT RECAP & REPORT

01

2025 was a remarkable year for our Delegation. Through five major events spanning the USA, Canada, and France, we reinforced our mission to promote culinary excellence and pass on our Know-How. Each gathering reflected not only our traditions but also our adaptability, generosity, and shared vision for the future. It has been an honor to witness the strength of our chefs, partners, and members in action.



BY SEBASTIEN BAUD.
PRESIDENT DELEGUE ACF USA & CANADA DELEGATION

2025 events Highlight

“A Culinary Journey in Five Acts”



1

MARCH

Our 10th Annual Congress in Washington, DC set the tone with new member intronizations and powerful partner engagement.

JUNE

Pastry took center stage at the North America Pastry Championship.

2



3

SEPTEMBER

Las Vegas hosted the Americas Qualifier for the World Cup of Bakers.

OCTOBER

The delegation reunited in Montreal for the Annual Canadian Meeting.

4



“Each event was a celebration of who we are and who we continue to become.”



5

OCTOBER

The Trophée Passion brought our talented USA Team to an international spotlight in France (Nantes).

10TH ANNUAL CONGRESS - WASHINGTON, DC

March 14–16, 2025
Hosted at the French
Ambassador Residence,
the French Embassy &
The Congressional
Country Club

In the heart of the U.S. capital, our 10th Annual Congress was a powerful moment of reunion and recognition.

Set across the elegant venues of the French Ambassador Residence, the French Embassy and the historic Congressional Country Club, this milestone event brought together chefs, artisans, educators, and partners from across the USA and Canada.

The weekend opened with the Jean-Jacques Dietrich Cocktail, honoring our late president. Partners and members mingled in an atmosphere of hospitality and excellence.

Saturday was dedicated to sharing knowledge and welcoming the new class of Academicians during a warm and festive intronization ceremony, with the “Journée du Partage”, six insightful presentations, and a high-spirited gathering at l’Ardente and the blue duck Tavern where friendship and good food were at the forefront.

The Congress concluded with a memorable Gala de Chasse et de l’Amitié, between the Academie, the Société Culinaire Philanthropique and the Maîtres Cuisiniers de France. It was a true tribute to the richness of our culinary heritage and the strength of our community.



“A celebration of
tradition, innovation,
and camaraderie.”

Highlights

10th Annual Congress - Washington, DC

3

PRESTIGIOUS VENUES

Our program unfolded at the Résidence de l'Ambassadeur de France, the Embassy of France, and the Congressional Country Club.

320

ATTENDEES

Members, partners, and guests gathered from across North America and France.

2

EXCEPTIONAL EVENING EVENTS

Exclusive gatherings at L'Ardente and Blue Duck Tavern highlighted our commitment to friendship and fine cuisine.

HUNTER & FRIENDSHIP GALA DINNER

A tribute to tradition, excellence, and unity between the Académie the Société Culinnaire Philantropique and the Maître Cuisinier de France.

1

47

NEW ACADEMICIANS INTRONIZED

Welcomed from across the USA & Canada, representing the future of French culinary tradition.

HONORARY ACADEMICIANS HONORED

Chefs En-Ming Hsu, Gilles Renusson, Frédéric Castaing, Carrie Nahabedian, and Bruno Lopez were recognized for their outstanding lifetime contributions.

5

1

CHAIR ELECTED

Chef Jean-Jacques Bernat was elected by the members 2025 Chair of the Académie, following his years of dedicated service.

WOMAN OF THE YEAR

Estelle Barberet was recognized as Woman of the Year for her unwavering support—not only to the Académie Culinnaire de France—but also for her integral role in the career and success of her husband, Chef Cédric Barberet, and her continued dedication to the culinary profession

1

NORTH AMERICA PASTRY CHAMPIONSHIP - 1ST EDITION

New York City, June 29–30, 2025. Hosted at the Summer Fancy Food Show, Javits Center

A Celebration of Pastry Excellence in New York City

The 2025 North America Pastry Championship brought together six exceptional finalist for an intense and inspiring two-day competition at the Summer Fancy Food Show, hosted at the Javits Center.

This event showcased the highest level of technical skill, creativity, and commitment to sustainability in the pastry arts.

We extend our heartfelt thanks to all our valued partners whose continued support made this competition possible, to the Summer Fancy Food Show for hosting us in such a vibrant setting, and to the Institute of Culinary Education (ICE) for providing key resources, led by Chef Hervé Malivert and supported by the dedicated students of the school.

Special recognition goes to Competition President Chef Dominique Ansel and Jury President Chef Pascal Guillotin, as well as the panel of esteemed judges who contributed their time and expertise to uphold the standards of excellence we celebrate through this championship.

Together, they ensured the success of this 1st edition—a true testament to the enduring power of collaboration and passion in our craft.



“A showcase of precision, flavor, and forward-thinking pastry—this championship celebrates the very essence of our craft.”

Highlights

North America Pastry Championship - 1st Edition

3

FINALIST TEAMS

Selected from across North America after a competitive application process. (North Carolina-Quebec City-Montreal)

1000

ATTENDEES

Thousands of attendees engaged with pastry art at the heart of the Fancy Food Show floor.

10

DISTINGUISHED JUDGES PANELS

Pastry experts, MOFs, and industry leaders assessed competitors on creativity, sustainability, and technical skill.

PUBLIC DEMO SPACE

Attendees engaged in Pastry with two Demo by Mohamad Al Kassem and Frederic Larre.

2

1

WINNING TEAM

Crowned Champions from Quebec City, Jeremy Billy and Yves-Marie Rolland were celebrated for their innovation and artistry.

25

PARTNERS

Our partners played a key role in the success of the North America Pastry Championship, offering vital resources, expertise, and encouragement. Their continued commitment uplifts our profession and strengthens our culinary community.

1

SUSTAINABLE THEME

Participants embraced eco-conscious practices, showcasing local ingredients.

MATTERS

This celebrates the talent showcased during the competition and reinforces the championship's role as a launchpad for culinary excellence on an international stage.

1

WORLD CUP OF BAKERS - AMERICAS QUALIFICATION

Las Vegas, September
14–17, 2025 at the IBIE.

“The Americas Select
Their Champions for the
2026 Coupe du Monde
de la Boulangerie”

Held during the IBIE, this major international qualifier brought together six elite teams from across the Americas — USA, Canada, Ecuador, Brazil, Costa Rica, and Mexico — each competing for a coveted place in the 2026 Coupe du Monde de la Boulangerie in Paris.

Each team was composed of three competing bakers and one coach, with each member specializing in one of the core categories: bread, viennoiserie, and artistic creation. This structure reflects the technical rigor and collaboration required at the highest levels of competition.

Organized by the Académie Culinaire de France USA & Canada Delegation, the event championed values of technical excellence, sustainability, and innovation in artisan baking.

We extend our sincere thanks to the organizing committee — Chefs Romain Dufour, Stéphane Grattier, and Fabrice Guinchard — for their outstanding leadership.

Special recognition to our three international judges for their mentorship and expertise, and to Chef Christian Vabret (MOF), founder of the World Cup of Bakers in 1992, for his enduring vision.

A heartfelt thank you to all our financial and gift partners, whose generous support helped elevate this event to a world-class standard.



“ This is more than a
competition; it’s a
celebration of passion,
precision, and unity
through bread.”

Highlights

World Cup of Bakers - Americas Qualification

6

COMPETING NATIONS

Teams from across the Americas gathered in Las Vegas to compete for a coveted place in the 2026 Coupe du Monde de la Boulangerie.

3

INTERNATIONAL JUDGES

Gratitude to our expert jury—Chefs Pascal Rigo, Lionel Vatinet, and Sébastien Canonne MOF—for their invaluable guidance and fair evaluation.

22

TALENTED COMPETITORS

Each national team included 3 bakers and 1 coach, working together on Bread, Viennoiserie, and Artistic Showpieces.

1

PRESTIGIOUS HOST VENUE

Our deep appreciation to IBIE and the Summer Fancy Food Show for hosting and supporting this world-class qualifier.

1

FOUNDING VISIONARY HONORED

Special recognition to Chef Christian Vabret (MOF), founder of the World Cup of Bakers in 1992, whose legacy continues to inspire excellence worldwide.

10

PARTNERS

To our financial sponsors, gift partners, and volunteers—thank you for helping us raise the standard of artisan baking on the international stage.

3

DAYS OF INTENSE COMPETITION

Held over three days at IBIE Las Vegas, the event showcased innovation, technical mastery, and sustainable baking practices.

1000

ATTENDEES

Thousands of attendees at the IBIE Show gathered around the World Cup of Bakers stage. The competition not only highlighted the precision and passion of world-class baking but also offered interactive moments and visual displays—that immersed the public in the craftsmanship behind each creation.

A CULINARY WEEKEND - IN MONTREAL

Montreal, October 4–5,
2025 at La Cabane d'à
côté, Sofitel, L'Academie du
Chocolat and Portus 360.

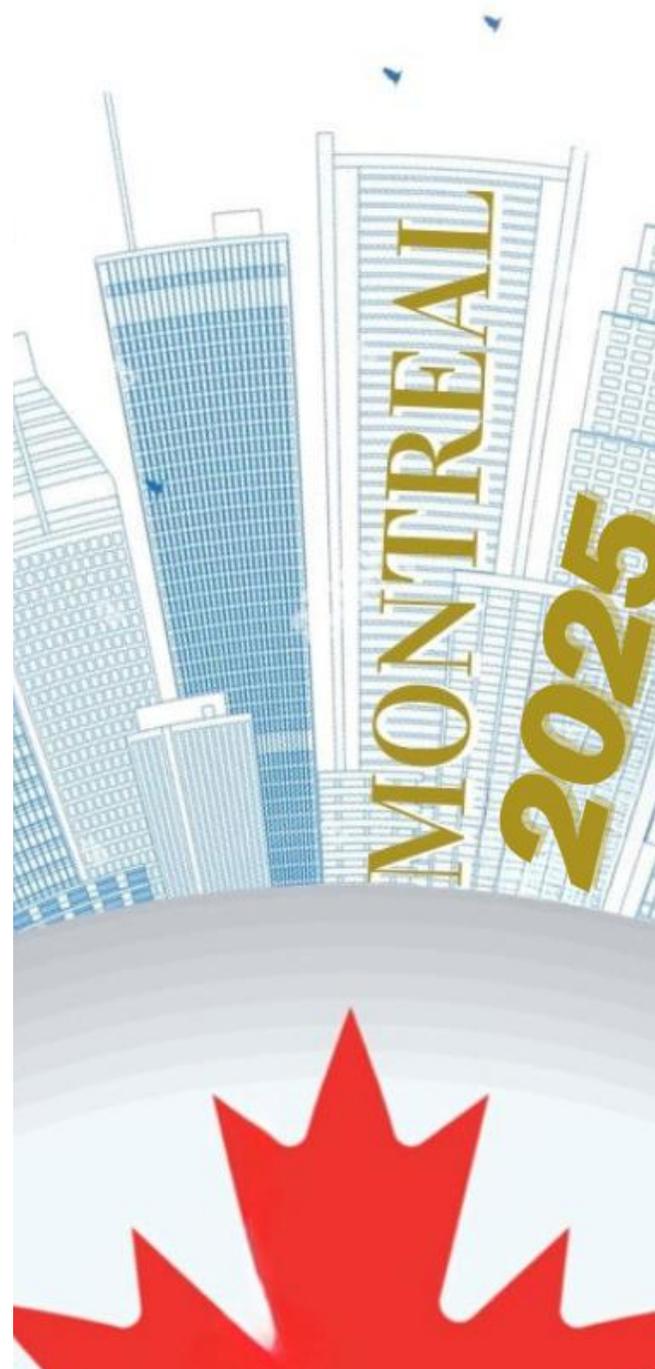
4th extraordinary culinary
weekend in Canada – an
event beautifully curated
by our talented Canadian
Academicians.

The weekend began with a warm and rustic
outdoor grill lunch at La Cabane d'à Côté in
Mirabel, followed by a refined gastronomic dinner
at Renoir, graciously hosted by Chef Olivier Perret.

The next morning featured a breakfast and
chocolate demonstration led by Chef Nicolas
Dutertre at the Barry Callebaut Académie du
Chocolat. The event concluded with a
memorable Partner Presentation and Friendship
Dinner at Portus360, hosted by Cheffe and
Academicienne Helena Loureiro offering
panoramic views of the city from the top of the
EVO tower.

A heartfelt thank you to our incredible Canadian
team for their flawless organization and
hospitality, to the chefs who generously shared
their talent and time throughout the weekend,
and to our partners for their unwavering support
and generosity.

Your contributions made this gathering an
unforgettable celebration of culinary excellence
and camaraderie.



“When chefs come together
across borders, it’s not just
to share meals, but to share
values, culture, and
friendship”

Highlights

World Cup of Bakers - Americas Qualification

4

PRESTIGIOUS HOST VENUE

From orchards to cityscapes, the weekend unfolded across four inspiring locations: La Cabane d'à Côté, Restaurant Renoir, the Académie du Chocolat Barry Callebaut, and Portus360 atop the EVO tower.

GASTRONOMIC EXCELLENCE AT RENOIR

Chef Olivier Perret delighted guests with a multi-course dinner that celebrated French gastronomy and Quebec terroir, delivered with finesse and elegance.

1

150

ATTENDEES

Members, partners, and guests from the USA and Canada gathered to celebrate culinary heritage, friendship, and innovation in an intimate yet vibrant setting.

MASTERY AT THE ACADEMIE

Chef Nicolas Dutertre led a morning of indulgence and learning at the Barry Callebaut Académie du Chocolat, captivating attendees with his precision and passion.

1

10

CANADIAN CHEFS IN ACTION

A heartfelt thank you to Chefs Olivier Perret, Nicolas Dutertre, Marie-Chantal Lepage, and their teams for their exceptional hospitality, refined cooking, and generosity throughout the weekend.

ELEVATED PARTNER CELEBRATION

Before the evening began, our valued partners were warmly recognized for their ongoing support—some joining us for the first time, others standing by our side for many years. We extend our heartfelt gratitude for making this celebration possible.

10

1

OUTDOOR ORCHARD EXPERIENCE

The weekend opened with an unforgettable grill lunch at La Cabane d'à Côté, blending rustic charm with seasonal Quebecois flavors under the trees.

INCREDIBLE DINNER AT PORTUS 360

We warmly thank our Academician Cheffe Helena Loureiro for graciously hosting the 4th Annual Meeting in Canada. Guests enjoyed a festive dinner with sweeping views of Montreal's skyline—an evening filled with joy, music, and unforgettable memories.

1

TROPHÉE PASSION INTERNATIONAL

Nantes, France, October
18–20, 2025

Representing Excellence Across Borders

This year, the Trophée Passion International will take place at Serbotel, the premier hospitality and gastronomy trade show in Nantes, France—a city celebrated for its culinary tradition and innovation. This prestigious event brings together some of the most promising culinary talents from around the globe, offering them a platform to showcase their creativity, technique, and cultural heritage.

Representing the United States with pride is Chef Guy-René Gerin, winner of the 2022 Trophée Jean-Jacques Dietrich and currently Chef de Cuisine at L’Ardente in Washington, D.C. At his side is sous-chef Michelle Johnson of Cuisine Solutions, and together they form a dynamic team prepared to take on this international challenge.

Their journey is guided by an exceptional Quatuor of mentors: Chef David Deshaies, Chef Gérard Bertholon, Chef Gabriel Kreuther and Chef Romain Cornu. With their unwavering support and expertise, Team USA exemplifies the spirit of collaboration, passion, and excellence.

We extend our heartfelt appreciation to Chef Gilles Renusson, esteemed member of our delegation, for designing the theme dessert for the Trophée Passion International. His vision, creativity, and dedication continue to inspire excellence and elevate the art of pastry.

More than a competition, the Trophée Passion honors discipline, mentorship, and the enduring values of French culinary tradition. We extend our deepest gratitude to the Académie Culinaire de France, the event organizers, and our generous partners whose support allows this vision to flourish.



“Through passion, precision, and perseverance, we honor our craft and carry the spirit of French gastronomy across borders.”

Highlights

Trophée Passion International

6

COMPETING NATIONS

Six elite international teams will face off at the Serbotel show in Nantes, showcasing global culinary excellence and innovation. (USA, France, Belgium, Mexico, Chile, Morocco)

25

JUDGES FROM ACROSS THE GLOBE

An esteemed panel of 25 judges will evaluate the competitors. The jury includes members of the Académie Culinaire de France, Meilleurs Ouvriers de France, and 3-Michelin-starred chefs from around the world.

6

MONTHS OF TRAINING

USA team has trained intensively for over 6 months to refine their techniques and harmonize their presentations.

1

PRESTIGIOUS HOST VENUE

Serbotel, the renowned hospitality and foodservice trade show held in Nantes. This prestigious setting gathers culinary professionals, artisans, and innovators from around the world, offering the perfect backdrop to celebrate talent, creativity, and excellence in international competition.

3

CHEF + SOUS CHEF + COMMIS

Each team is composed of one chef, one sous chef and a commis from the Culinary School of Nantes, working together to deliver artistry and precision across all courses.

4

PARTNERS

To our financial sponsors, gift partners, and volunteers — thank you for helping us raise the standard for the trophy Passion 2025 and Team USA on the international stage.

3

COURSE GASTRONOMIC CHALLENGE

Fish, Meat, Dessert — The Full Experience. Competitors must create a three-course meal: a refined seafood starter, Angus beef with foie gras in pastry crust, and an ephemeral plated dessert.

1000

ATTENDEES

The competition unfolds at the premier hospitality Serbotel and culinary event in France (Nantes), placing these chefs on an international stage.

CHAPTER 02



2025 Election Report & Board Members

2025 ELECTION REPORT & BOARD MEMBERS

02

Dear Members, Partners, and Friends,

As we close the chapter on a remarkable 2025, I want to express my deepest gratitude to each of you who has contributed to making this year a success for the Académie Culinaire de France USA & Canada Delegation.

2025 was filled with milestones: five major events across the continent, the induction of 47 new academicians, and an extraordinary level of participation and collaboration from our members and partners. From Washington to Montreal, from Las Vegas to New York, and as far as Nantes, we've seen once again the strength of our community when we unite around our shared values of excellence, mentorship, and transmission of savoir-faire.

It was also my great honor to be re-elected as your President during our General Assembly at the Washington Congress. I thank you for the trust you've placed in me for the next five years, and I remain committed to serving this Académie and our delegation with transparency, integrity, and passion.

To our organizing teams, volunteers, board members, and generous partners—thank you. Your dedication behind the scenes makes our mission possible and visible.

Let us continue to build, teach, and inspire together. The future of our profession depends on what we pass forward.

With gratitude and respect,



Sebastien Baud

PRESIDENT
ACADÉMIE CULINAIRE DE FRANCE
USA & CANADA DELEGATION

ELECTION HIGHLIGHTS

Transparent Leadership, Guided by Integrity



Presided Over by:
Chef Fabrice Prochasson, MOF,
World President

His presence underscored the continuity and unity of our global Académie.

“Leadership is not only about tradition—it is about trust. This vote, guided by our commission, reaffirms the strength of our values and the confidence placed in the future of our delegation.”

Chef Fabrice Prochasson, MOF
World President, Académie Culinnaire de France

Electoral Commission:
Composed of esteemed members ensuring impartial governance:

- Jean-Louis Gerin, Honorary President (Commission Chair)
- Gérard Bertholon, Trustee
- Sébastien Canonne, MOF, Trustee
- Jean-Jacques Bernat, Trustee
- Luc Holie, Trustee

Process Summary:

Our General Assembly in Washington, D.C., followed our rigorous electoral regulations. The commission oversaw the vote conducted by show of hands, ensuring fairness, transparency, and respect for procedure throughout.

International Approval and Oversight

This election process was conducted in full accordance with the statutes of the Académie Culinnaire de France and was officially approved by our World President, Chef Fabrice Prochasson (MOF), representing the Board of the Académie in France. His oversight reaffirms the unity between the USA & Canada Delegation and the international office.

KNOW YOUR BOARD

The Leaders Behind the Mission

The Académie Culinaire de France – USA & Canada is led by a passionate and committed Board, each member playing a crucial role in the growth and daily success of our delegation. From overseeing finances and organizing prestigious competitions, to nurturing partnerships and welcoming new Academicians, their collective dedication drives our mission forward.

The Board ensures that every action taken reflects the values of excellence, generosity, and mentorship that define our Académie.

This page is not only an introduction – it is a recognition. Each of these individuals contributes their time, expertise, and heart to elevate our profession and support our members.



CHAPTER 03



**2025 Partners &
Sponsorships Report**

2025 PARTNERS & SPONSORSHIPS REPORT **03**

Our partners are essential to the vitality and success of the Académie Culinaire de France – USA & Canada. Their support allows us to host world-class congresses, organize international competitions, and develop programs that strengthen our community and inspire future generations. This report highlights the invaluable contributions of our partners and the impact of their commitment to excellence, collaboration, and the advancement of culinary arts.



BY JEAN-PHILIPPE KRUKOWICZ.
DIRECTOR OF PARTNERSHIP ACF USA & CANADA DELEGATION

PARTNERS & SPONSORSHIPS

Strengthening Our Culinary Community

In 2025, our valued partners—both longstanding and newly joined—played an essential role in supporting our mission of promoting culinary excellence. From financial contributions to in-kind support, their involvement elevated every event, program, and initiative we carried out this year.

We proudly welcomed 7 new partners in 2025, bringing the total number of active sponsors to over 40 committed brands. Each continues to show trust in our vision, helping us grow opportunities for young chefs, organize world-class competitions, and share our savoir-faire.

In 2026, we proudly launched a renewed Partnership Program designed to elevate engagement, visibility, and collaboration with our culinary and corporate allies. This structured and tiered program offers enhanced opportunities for branding, direct engagement with members, and premium visibility at events and in official publications.

We are also pleased to announce that Jean-Philippe Krukowicz has officially taken on the role of Director of Partnerships. As both a dedicated member and a loyal partner, his dual perspective is instrumental in strengthening our network and building meaningful, long-term collaborations.

KEY STATISTICS

51

Active partners across North America

4

New levels of partnership: Silver, Gold, Platinum, and Diamond

18

New partners joined in 2025

69.7%

Partner retention among those onboarded before 2025



Contact: Jean-Philippe Krukowicz

jpkruko@gmail.com



“We extend our heartfelt thanks to each of our partners for their continued generosity, collaboration, and unwavering belief in the values we uphold.”

The Board, Académie Culinaire de France USA & Canada Delegation

PARTNERS & SPONSORSHIPS

Know our 2026 Partners

Diamond

VALRHONA

Marine Leman
(201) 486-4763
marine.leman@valrhona-selection.com

PARTNER SINCE 2026



LESAFFRE

Bill Hanes
(404) 861-6502
b.hanes@lesaffre.com

PARTNER SINCE 2026

Platinum



Bridor

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

PARTNER SINCE 2018



Rougie

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

PARTNER SINCE 2018

Paris Gourmet

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

PARTNER SINCE 2018



Societe Culinare Philantropiqueiselle

Pascal Guillotin President
(212) 599-3388
mairead@societeculinaire.com

PARTNER SINCE 2020



White Toque

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

PARTNER SINCE 2024



GOURMET CULINARY PARTNERS

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

PARTNER SINCE 2020

Garnier Thiebaut USA

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

PARTNER SINCE 2021



PARTNERS & SPONSORSHIPS

Know our 2026 Partners

Gold

CREA

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

PARTNER SINCE 2019



Cuisine Solutions

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

PARTNER SINCE 2019



PCB Creation

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

PARTNER SINCE 2019



Le Waf

Michel Chalou
(530) 581-0600
mchalou@eurosnack.com

PARTNER SINCE 2020

COMATEC

Jeremy Daunas
(+33) 6-31-64-28-74
jeremy@comatec.fr

PARTNER SINCE 2026



Palais Des Thes

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

PARTNER SINCE 2022

PALAIS DES THÉS



Evian

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

PARTNER SINCE 2023



Andros

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

PARTNER SINCE 2023

Malongo

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

PARTNER SINCE 2023



Mademoiselle Desserts

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

PARTNER SINCE 2023



The Choice of Great Chefs Everywhere...

Paramount Caviar

Ariana Aimani
(917)-226-9418
ariana.aimani@paramountcaviar.com

PARTNER SINCE 2025



Gourmand

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

PARTNER SINCE 2025

PARTNERS & SPONSORSHIPS

Know our 2026 Partners

Gold

Savencia

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



PARTNER SINCE 2025

Revol

Helene Fouchy
(215) 403-8050
Helene.Fouchy@revol-usa.com



PARTNER SINCE 2024



A L'Olivier

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PARTNER SINCE 2024



St Michel

Alexandre Mahou
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PARTNER SINCE 2026

Maison Demarle

Julie Bucquet
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jbucquet@sasa-demarle.com

PARTNER SINCE 2024



Prova Gourmet

Jérémy Guioth
(647) 295-3975
Jeremy.Guioth@provaus.com

PARTNER SINCE 2026



Nordways

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

PARTNER SINCE 2024



Everyday Uniforms

Benjamin Bragard
(846) 244-4047
benjamin@bragardusa.com

PARTNER SINCE 2020

Cristel

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

PARTNER SINCE 2021



Pastry Star

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

PARTNER SINCE 2025



Rational

Morgan Nims
N/A
m.nims@rational-online.com

PARTNER SINCE 2026



Sobeval

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

PARTNER SINCE 2024

Cargill Gourmet

Jenna Nelson
(920) 210.9258
jenna_nelson@cargill.com

PARTNER SINCE 2021



PARTNERS & SPONSORSHIPS

Know our 2026 Partners

SILVER



Agrimontana
Bernard J. Duclos
(310) 988-5141
bernard.duclos@agriand.mc
PARTNER SINCE 2026



Apricot & Honey
GOURMET
Philippe Darfeuil
(240) 302-0821
apricotandhoneyinc@gmail.com
PARTNER SINCE 2022



Arc Cardinal
Alexandre Bollengier
N/A
alexandre.bollengier@arc-intl.com
PARTNER SINCE 2025



arc cardinal
creator of experiences.



Cardinal Dufour
Christophe Namer
(310) 770-7366
cnamer@cardinaldufour.com
PARTNER SINCE 2026



ARDINAL DU FOUR
— ARMAGNAC —



CERTIFIED ANGUS BEEF
BRAND

Certified Angus Beef
Tony Biggs
N/A
TBiggs@certifiedangusbeef.com
PARTNER SINCE 2026



DOMAINES
Ott★

Domaines Ott
Jean-Francois Ott
N/A
jfott@domaines-ott.com
PARTNER SINCE 2026



Fabrique Delices
Sebastien Espinasse
(415) 370-2561
sebastien@fabriquedelices.com
PARTNER SINCE 2026



FABRIQUE DÉLICES
FINE FRENCH CHARCUTERIE



Gourmet Attitude
Celine Labaune
(917) 957-6862
celine@gourmetattitude.com
PARTNER SINCE 2023



GOURMET ATTITUDE
FINE TRUFFLES



LE CREUSET

Le Creuset
Jamie Hawes
(704) 244-1679
jamie.hawes@lecreuset.com
PARTNER SINCE 2026



mad mac
in a cation

MadMac
Florian Bellanger
(646) 283-3627
pastryolutions@gmail.com
PARTNER SINCE 2022



Maison Routin
David Fenech
(917) 358-9222
david.fenech@routin-america.com
PARTNER SINCE 2026



1883
MAISON ROUTIN
FRANCE



Vermont Creamery
Harrison Kahn
(802) 479-9920
hkahn@vermontcreamery.com
PARTNER SINCE 2026



VERMONT CREAMERY

PARTNERS & SPONSORSHIPS

Know our 2026 Partners

SILVER



Opinel
Alexandre Delecroix
N/A
a.delecroix@opinel.com
PARTNER SINCE 2025



Prime Hydroponic
David Klauer
N/A
davidklauer@gmail.com
PARTNER SINCE 2026

Robot Coupe
Joel Garcia
N/A
joel@robotcoupeusa.com
PARTNER SINCE 2024



Foricher les Moulins
Vincent Pavec
+33 6.27.41.37.60
vincent.pavec@foricher.com
PARTNER SINCE 2026



MARX FOOD SERVICE
Keith Marx
(732) 977-8264
kdm@marximports.com
PARTNER SINCE 2026

“BEHIND EVERY GREAT CHEF STANDS A NETWORK OF TRUSTED PARTNERS WHO SHARE THE SAME PASSION FOR QUALITY AND INNOVATION. LET US CONTINUE TO SUPPORT THOSE WHO SUPPORT US.”

Thank you!

CHAPTER 04



**2025 Members &
Membership Report**

2025 MEMBERS & MEMBERSHIP REPORT

04

Our members are the heart of the Académie Culinaire de France – USA & Canada. This report celebrates their achievements, tracks the growth of our delegation, and recognizes the dedication of both new and long-standing academicians. Membership is more than a title – it represents a lifelong commitment to excellence, mentorship, and the promotion of French culinary traditions across North America.



**BY SEBASTIEN BAUD & LUC HOLIE,
PRESIDENT DELEGUE & TRUSTEE ACF USA & CANADA DELEGATION**

MEMBERS & MEMBERSHIP

A Year of Growth and Recognition

Each year, the strength of our Académie lies in the individuals who uphold its values and contribute to its legacy.

In 2025, we proudly welcomed a new class of dedicated chefs from across the United States and Canada—each bringing their expertise, passion, and commitment to culinary excellence.

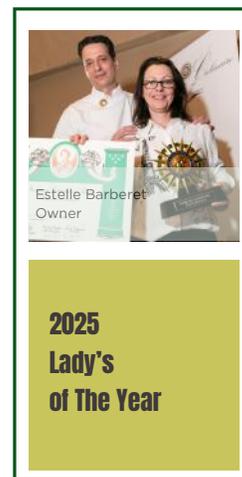
From accomplished pastry chefs to visionary executive chefs and more, this year’s inductees reflect the diversity and talent within our professions.

We also took a moment to honor distinguished honorary members, celebrate meaningful achievements, and pay tribute to those who have left a lasting mark on our community.

LEGACY & HONOR



RECOGNITION & CELEBRATION



“Together, our members embody the spirit of the Académie: excellence, generosity, and unity.”

The Board, Académie Culinaire de France USA & Canada Delegation

MEMBERS & MEMBERSHIP

2025 Member Report

Our membership dues have remained at \$210 since 2019, following two incremental adjustments in 2017 and 2019.

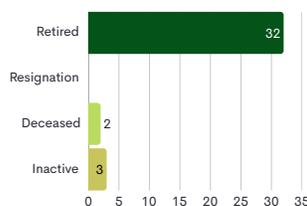
This consistent pricing continues to provide essential funding for our programs while keeping membership accessible.

KEY STATISTICS

Members per States & Cities

- U.S. Cities: **72** ↑
- U.S. States: **31** ↑
- Canada Cities: **3** ↑
- Canada States: **2** ↑

Membership Trends in 2025

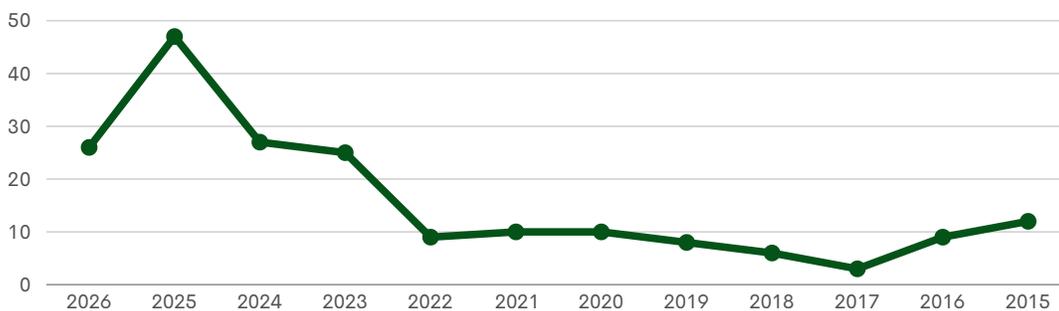


Top Members per Field

- Executive Chefs & Culinary Leadership: **135** ↑
- Pastry, Bakery & Chocolate: **60** ↑
- Corporate & Strategic Roles: **9** →
- Owners & Hospitality Management: **15** →
- Education, Innovation & Specialized Professions: **25** →

New Members

New Members over the years

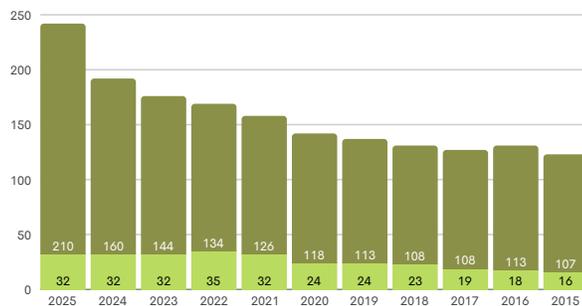


Active Members & Retired Members

230
ACTIV



32
RETIRED



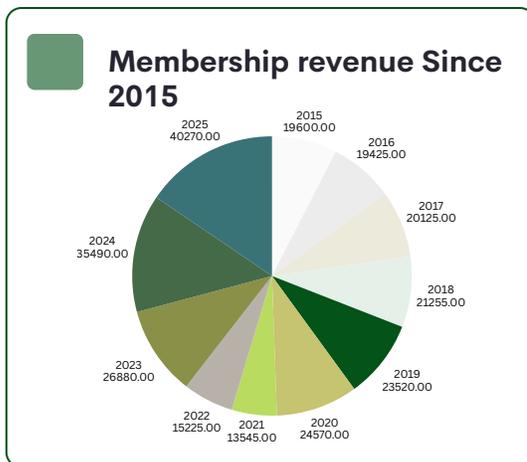
MEMBERS & MEMBERSHIP

2025 Membership Dues

Our membership dues have remained at \$210 since 2019, following two incremental adjustments in 2017 and 2019.

This consistent pricing continues to provide essential funding for our programs while keeping membership accessible.

KEY STATISTICS



2025 Dues Breakdown

Category	Amount
Dues Collected USA & Canada	\$40270
Dues Reverse to France	\$12206
New Member Fee Paid to France	N/A
Total Revenue to our association	\$28064



Contact: Laurent Richard
 acf.usa.treasury@gmail.com

Annual Dues Update:

At our 2025 Annual Congress, members voted to maintain the annual dues at \$210. For 2026, the Board and I have decided to keep this amount unchanged for the 2027 membership year. This decision will be formally presented for validation by all members present at our upcoming Annual Congress in Charlotte on Saturday, February 21, 2027.

MEMBERS & MEMBERSHIP

"Your Membership Dues — Simple, Secure, On Time"

Paying your annual dues is not only a requirement of membership, it's a vital way to support the mission, activities, and growth of our Académie. We've made the process simple, secure, and accessible, with multiple payment options to suit your needs.

Whether you are a new or long-standing member, we encourage you to keep your status in good standing by paying on time and ensuring your profile is registered in the Members' Area of our website for quick and easy transactions.

KEY POINT

Deadline Reminder

December 1 – June 30

Please meet the Dues Payment Window and Deadline to maintain your active status.

Inactivity Policy

Per our By-Laws,
If you miss two years of payments, you must pay both missed years plus the current year to rejoin.

Where to Pay

Website Member Page
Visit www.acf-usa.org for secure payment and account management

How to Pay

Wire
Transfert

Wire Transfer Email:
acf.usa.treasury@gmail.com
for details

Credit
Cart

Credit Card (Stripe)
3% processing fee applies

Check

Check – Payable to ACF-USA
Mail to: Laurent Richard – ACF/USA
Treasury, 400 Henry Street, Brooklyn, NY
11201



Contact: Laurent Richard

acf.usa.treasury@gmail.com

New & Current Members:

Register on our Member Page at www.acf-usa.org to easily track your profile, update your information, and pay dues securely.

SPONSORSHIP OF NEW CANDIDATES

Upholding the Values of the Académie

To maintain the integrity and excellence of our delegation, a structured sponsorship process is in place for the nomination of new academicians.

This ensures that each candidate represents the high standards of professionalism, ethics, and commitment upheld by the Académie Culinare de France.

ELIGIBILITY KEY REQUIREMENTS

- 01** Member's must be in good standing with their dues.
- 02** Sponsorship is open annually from January 1 to August 31.
- 03** Each member may sponsor up to two candidates per year.
- 04** New members must wait two full years before becoming eligible to sponsor candidates.
- 05** Sponsors must carefully assess and take responsibility for their candidates.
- 06** Candidate must be between the ages of 25 and 65 at the time of application.

PROCESS - STEP BY STEP



01 Submit Candidate Details

The primary sponsor provides the candidate's full name, email, and the name of a second sponsor to Chef Luc Holie, our designated trustee.

02 Send the Application

The candidate receives the application via DocuSign, which includes our official Charter of Conduct.

03 Signatures & Documents

The candidate and both sponsors must sign all required documents, confirming their adherence to the code of ethics and values of the Académie.

04 Eligibility & Values Assessment

Trustee Chef Gérard Bertholon conducts a final evaluation using a notation table (professional conduct, experience, alignment with ACF values, community engagement, sponsor responsibility). If clarifications are needed, sponsors may be contacted before proceeding.

05 Board Review & Vote

The completed file, with the notation assessment, is presented to the Board for a final vote.

06 France Office Final Review

All approved files are sent to the Académie Culinare de France Office in France for a last review and confirmation before the intronization date is set.



Contact: Luc Holie
holieluc@yahoo.com

“This sponsorship pathway not only protects the prestige of our institution but also fosters mentorship, trust, and excellence among our members”

The Board, Académie Culinare de France USA & Canada Delegation



CHAPTER 05



2025 Financial Report

2025 FINANCIAL REPORT



The 2025 Financial Report reflects our continued commitment to transparency and responsible management. Through careful stewardship of our resources, we have been able to support our congresses, competitions, educational initiatives, and the growth of our digital platforms. This report provides a clear overview of our revenue and expenses, illustrating how the support of our members and partners directly contributes to the success and sustainability of our Académie.



**BY LAURENT RICHARD.
TREASURER ACF USA & CANADA DELEGATION**

2025 FINANCIAL REPORT

Transparency & Commitment

In 2025, the Académie Culinaire de France – USA & Canada Delegation continued its steadfast commitment to transparency, growth, and excellence. Our financial results reflect a year of dynamic activity, with resources strategically invested in our flagship congresses, prestigious competitions across North America and France, and the ongoing development of our digital presence

We extend our sincere gratitude to our treasurer, Laurent Richard, whose exceptional dedication and meticulous stewardship of our accounts have been instrumental in ensuring the integrity and clarity of our financial operations.

Thanks to the support of our members, partners, and sponsors, we were able to reinvest revenue into programs and competitions that celebrate culinary artistry, foster international collaboration, and strengthen our community for the years ahead.

EXPENSE BREAKDOWN

Our financial overview provides a detailed breakdown of expenses both by individual events and by expense categories. Each event's costs are itemized to reflect venue, catering, logistics, and program-specific expenditures, allowing a clear view of the investment required for successful execution. Additionally, expenses are categorized across all events—such as staffing, marketing, materials, and operational costs—to provide insight into overall budget allocation and resource management. This dual approach ensures transparency, accountability, and strategic planning for future activities.

Expense Breakdown By Event's	
Event	Amount
Congress USA 2025	\$130674
Congress USA 2026	\$51621
Congress Canada 2025	\$3958
Trophy Roland Mesnier 2025	\$37931
Trophy J.J Dietrich 2026	\$0
World cup of Bakers 2025	\$135952
Trophy Passion 2025	\$23022
Congress MCF 2025	\$0
SIRAH 2025	\$611
Total Expenses	\$383,769

Expense Breakdown By Category	
Category	Amount
Website ACF	\$10605
Website CFF	\$2059
Subscription	\$5054
Social Media	\$10008
Bank fee	\$894
Donation	\$3856
Tax Services	\$1875
Shipping Supply	\$1321
France Cotisation	\$12206
Stripe Fee and Refund	\$1030
Postcard (New Year)	\$527
Total Expenses	\$49435

2025 FINANCIAL REPORT

Transparency & Commitment

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Thanks to the support of our members, partners, and sponsors, we were able to reinvest revenue into programs that celebrate culinary artistry, foster international collaboration, and strengthen our community for the years ahead.

REVENUE BREAKDOWN

Our revenue overview presents a detailed analysis of income generated across individual events and revenue categories. Each event’s contributions are itemized to include ticket sales, sponsorships, partner support, and other event-specific income streams. Additionally, revenue is grouped by categories—such as membership dues, corporate partnerships, merchandise, and fundraising activities—to provide a clear picture of overall financial inflows. This comprehensive approach highlights the sources of support for our programs and allows for informed planning and strategic growth.

Revenue Breakdown by Event's	
Event	Amount
Congress USA 2025	\$49381
Congress USA 2026	\$0
Congress Canada 2025	\$0
Trophy Roland Mesnier 2025	\$50990
Trophy J.J Dietrich 2026	\$0
World cup of Bakers 2025	\$106133
Trophy Passion 2025	\$0
Congress MCF 2025	\$0
SIRAH 2025	\$0
Total Revenue	\$206504

Revenue Breakdown by Category	
Category	Amount
Bank Refund	\$420
Cash Deposit	\$3065
Interest Payment (Bank)	\$1.97
New Members Fee 2025 - 2026	\$20270
Members Dues 2025	\$0
Partnership 2025	\$168918
Online Sale	\$889
PayPal Transfer	\$12000
Total Revenue	\$205563

CHAPTER 06



**2025 Website &
Digital Development
Report**

2025 WEBSITE & DIGITAL REPORT

06

In 2025, we strengthened our digital presence with improved member tools, easier access to newsletters, voting, and recipe sharing. These updates ensure a modern, user-friendly platform that reflects the professionalism of the Académie Culinaire de France. We warmly thank Matthieu Navoret, our Director of Social Media, for his creativity and dedication in managing our digital channels with excellence.



**BY SEBASTIEN BAUD & MATTHIEU NAVORET.
PRESIDENT DELEGUE & DIRECTOR OF SOCIAL MEDIA ACF USA &
CANADA DELEGATION**

WEBSITE & DIGITAL DEVELOPMENT

Enhancing Engagement, Access, and Visibility

In 2025, our digital platforms continued to connect, inform, and engage our members and partners across the USA and Canada.

Through our website, newsletters, and social media channels, we ensure timely updates, promote member achievements, and strengthen our community's visibility.

WEBSITE

Our website remains the central hub for information, registration, and member services.

KEY FEATURES OF THE MEMBER PAGE AREA:



On Our website go to :



MEMBERS PAGE: CHECK YOUR CREDENTIALS AND PROFILE PHOTO TO ENSURE THEY ARE CURRENT.



SHOPPING PAGE: EXPLORE AND PURCHASE OFFICIAL ACADEMIE AND PARTNERS ITEMS.

KEEP IN MIND:



Contact: Sebastien Baud



acf.usa.secretary@outlook.com



"Our website is the bridge that connects our members, celebrates our achievements, and shares our culinary legacy with the world."

The Board, Académie Culinaire de France USA & Canada Delegation

WEBSITE & DIGITAL DEVELOPMENT

Enhancing Engagement, Access, and Visibility

In 2025, our digital platforms continued to connect, inform, and engage our members and partners across the USA and Canada.

Through our website, newsletters, and social media channels, we ensure timely updates, promote member achievements, and strengthen our community's visibility.

NEWSLETTER

Our newsletter is the official voice of our delegation, delivering event updates, member spotlights, and important announcements.

STAY CONNECTED:

01

“ Check your spam folder regularly. ”

02

Confirm your professional email address is not blocking our domain.

03

Provide us with a reliable email address.

SOCIAL MEDIA

We are proud to see our digital presence and engagement continue to grow across all platforms. A special thank-you to Matthieu Navoret, who leads our social media with professionalism and creativity,

ensuring that every post reflects the values and excellence of the Académie and our delegation.



Follow us and Share:
@acfchefsusa for updates, event highlights, and culinary inspiration.



Contact: Sebastien Baud
acf.usa.secretary@outlook.com

“Through each post, we celebrate our craft, our members, and our shared passion.”
The Board, Académie Culinaire de France USA & Canada Delegation

CHAPTER 07



**2025 The Chair of the
Académie Report**

2025 THE CHAIR OF THE ACADEMIE REPORT

07

The Chair of the Académie Culinaire de France – USA & Canada presents the 2025 report as a reflection of our collective achievements and ongoing mission. This overview highlights the dedication of our members, the strength of our partnerships, and the initiatives that shaped a year of growth, innovation, and culinary excellence. It is both a testament to our traditions and a roadmap for the future of our delegation.



**BY GERARD BERTHOLON & JEAN-LOUIS GERIN.
TRUSTEE & HONORARY PRESIDENT ACF USA & CANADA DELEGATION**

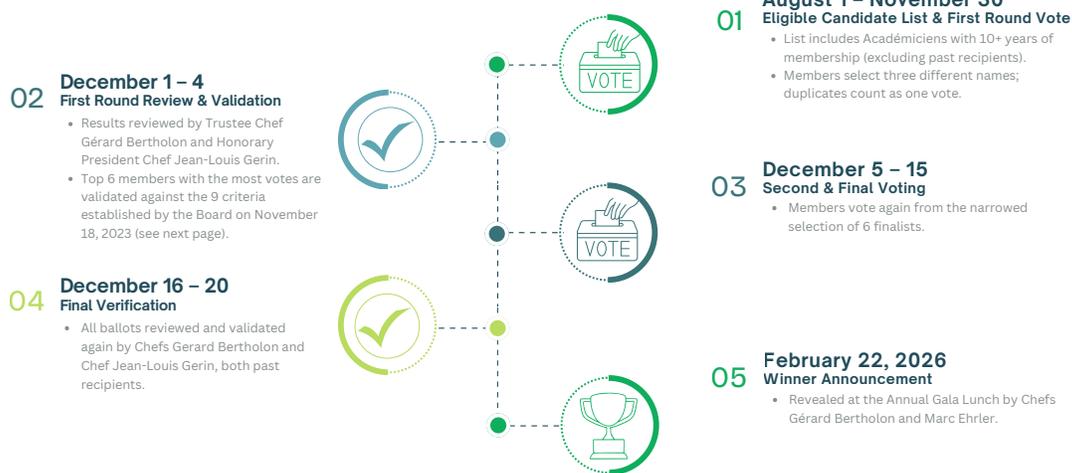
THE CHAIR OF THE ACADEMIE

A Legacy of Excellence Since 2000

The Chair of the Académie Culinaire de France USA & Canada is an internal and unique award to our delegation, created 26 years ago by Honorary President Jean-Louis Gerin.

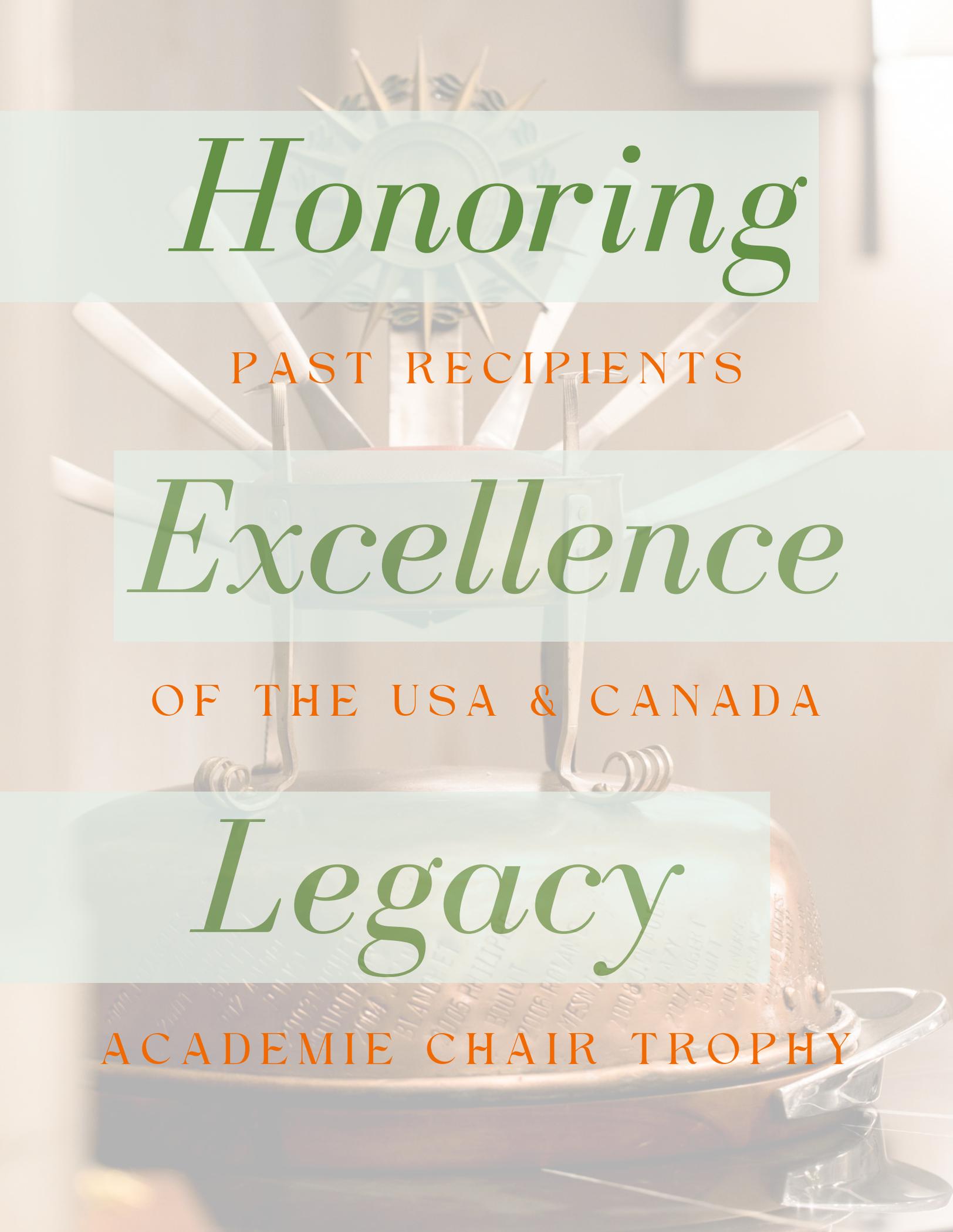
It is presented annually to an Académicien whose career, values, and dedication embody the highest standards of our profession. This award is more than a title—it is a symbol of legacy, mentorship, and excellence within our culinary family.

VOTING TIMELINE AND PROCESS



QUALIFYING CRITERIA

- | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <p>01</p> <p>Professional Excellence</p> <ul style="list-style-type: none"> Criterion: Distinguished achievements in their professional career. Why it matters: Recognizes excellence in culinary accomplishments as the foundation of eligibility. | <p>06</p> <p>Financial Integrity</p> <ul style="list-style-type: none"> Criterion: Consistent fulfillment of obligations and contributions. Why it matters: Demonstrates reliability and respect for institutional commitments. |
| <p>02</p> <p>Commitment to ACF Values</p> <ul style="list-style-type: none"> Criterion: Dedicated and active support for ACF initiatives. Why it matters: Affirms alignment with the mission and values of the Académie. | <p>07</p> <p>Adherence to the ACF Philosophy</p> <ul style="list-style-type: none"> Criterion: Embodies the core principles of the Académie. Why it matters: Ensures a deep connection to the Academy's heritage and ideals. |
| <p>03</p> <p>Educational Leadership</p> <ul style="list-style-type: none"> Criterion: Active mentorship of the next generation of chefs. Why it matters: Encourages passing on skills and inspiring future culinary leaders. | <p>08</p> <p>Contribution to the Growth of the ACF</p> <ul style="list-style-type: none"> Criterion: Significant contributions to the Académie's development. Why it matters: Acknowledges efforts in strengthening the Academy's presence and prestige. |
| <p>04</p> <p>Philanthropic Commitment</p> <ul style="list-style-type: none"> Criterion: Participation in charitable and community events. Why it matters: Highlights a commitment to making a positive social impact. | <p>09</p> <p>Influence on French Cuisine</p> <ul style="list-style-type: none"> Criterion: Marked impact on the evolution and preservation of French culinary traditions. Why it matters: Safeguards and promotes the heritage of French gastronomy. |
| <p>05</p> <p>Exemplary Model</p> <ul style="list-style-type: none"> Criterion: A role model within the Académie and the wider profession. Why it matters: Reflects influence, integrity, and inspiration to peers. | |



Honoring

PAST RECIPIENTS

Excellence

OF THE USA & CANADA

Legacy

ACADEMIE CHAIR TROPHY

2000
Chef Jean-Jacques Rachou

2001
Chef Maurice Bonte

2002
Chef André Pujol



2003
Chef Michel Bourdeaux

2004
Chef Jean Banchet

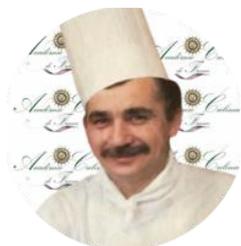
2005
Chef Philippe Boulot



2006
Chef Roland Mesnier

2007
Chef Robert Greault

2008
Chef Jean-Claude Blazy



2009
Chef André Moisan

2010
Chef Georges Perrier

2011
chef Alain Monod



2012
chef Bernard Crétier

2013
chef Pierre Chambrin





2025
Chef Jean-Jacques Bernat

2014

Chef André Renard

2015

Chef Florian Bellanger



2016

Chef Roland Passot

2017

Chef Sylvain Leroy

2018

Chef Christian Delouvrier

2019

Chef Sebastien Canonne



2019

Chef Jacky Pfeiffer

2020

Chef Jean-Louis Gerin

2021

Chef Bruno Goussault

2022

Chef Gerard Bertholon



2023

Chef Marc Ehrler

2024

Chef Sebastien Baud

2025

Chef Jean-Jacques Bernat

CHAPTER 08



**2025 The Culinary
Future Foundation
Report**

2025 THE CULINARY FUTURE FOUNDATION REPORT

08

In 2025, the Culinary Future Foundation advanced its mission of education, mentorship, and innovation. We focused on strengthening training programs, expanding digital resources, and laying the groundwork for future scholarships to support the next generation of chefs.



**BY SEBASTIEN BAUD, FABRICE GUINCHARD, JEAN-CLAUDE PLIHON
& JEAN-LOUIS GERIN.
FOUNDER'S THE CULINARY FUTURE FOUNDATION**

THE CULINARY FUTURE FOUNDATION - 2025 HIGHLIGHTS

Culinary Future Foundation – Shaping Tomorrow’s Culinary Leaders

The Culinary Future Foundation is dedicated to nurturing the next generation of culinary professionals while preserving the traditions of French gastronomy. Through hands-on training, mentorship, scholarships, and educational initiatives, the Foundation creates opportunities for emerging chefs to develop their skills, gain professional experience, and innovate within the culinary arts.

Our mission is simple: to provide world-class training, foster innovation, and ensure that the passion and expertise of French culinary culture continues to thrive across the globe. Members and partners play a vital role in this mission, helping to shape the future of the culinary industry. Learn more and get involved at www.culinaryfuturefoundation.org.

WHAT IS THE FOUNDATION?

- The Culinary Future Foundation was created to support the next generation of chefs and preserve the traditions of French gastronomy.
- Its mission is to provide training, mentorship, and educational resources that will empower emerging culinary professionals to grow, innovate, and succeed.
- While the Foundation is still in development, plans are underway to launch scholarships, hands-on training programs, and video-based educational modules.

“These programs ensure that students graduate with both technical expertise and real-world experience, positioning them for leadership roles in the culinary industry.”



Building Skills and Expertise

- Founded: 2024
- Mission: Support & train next-generation chefs
- Programs in 2025: Work-Study, Long Training, Short Training
- Member Involvement: Essential to success
- Current Status: Programs under development

www.culinaryfuturefoundation.org

THE CULINARY FUTURE FOUNDATION - 2025 HIGHLIGHTS

Culinary Future Foundation – Investing in the Future of Culinary Talent
Planned scholarships will support aspiring chefs in their education and professional development.

PROGRAMS IN DEVELOPMENT

WORK-STUDY PROGRAM:

Designed to combine practical kitchen experience with structured learning.

LONG TRAINING PROGRAM:

Aimed at perfecting technical skills across multiple culinary disciplines (kitchen, pastry, bakery, charcuterie, vineyard, cheesemaking).

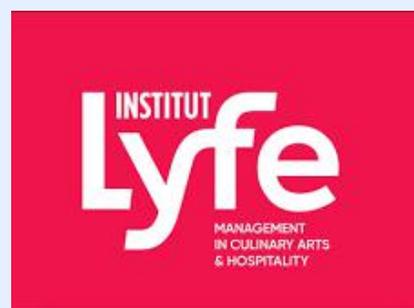
SHORT TRAINING PROGRAM:

Video will cover techniques, recipes, cooking methods, and professional know-how—making learning accessible to all.



By getting involved today, our members can help shape the chefs of tomorrow.

Our Partner School



THE CULINARY FUTURE FOUNDATION - 2025 HIGHLIGHTS

Member Engagement & Opportunities to Support

Get Involved – Be Part of the Culinary Future

HOW MEMBERS CAN CONTRIBUTE NOW

GET INVOLVED

- **Mentorship:** Guide students and young chefs with your expertise.
- **Partnerships:** Support program development through sponsorship or collaboration.
- **Volunteering:** Assist in educational events, workshops, or virtual demonstrations.
- **Promotion & Advocacy:** Share the Foundation's mission within your networks.



The future of French culinary excellence depends on your involvement today.

UPCOMING INITIATIVES

- Launch of the Short Training Program with educational videos (techniques, recipes, know-how)
- Creation of training programs (Work-Study & Long Training)
- Preparation for scholarship programs

VISION & CALL TO ACTION

- Help establish the Foundation as a pillar of culinary education in North America.
- Engage with programs, provide mentorship, and contribute to resources



CHAPTER 09



Looking Ahead to 2026 & Beyond



TROPHY JEAN-JACQUES DIETRICH APRIL 4TH, 2026

We are proud to launch the 4th edition of the Trophée Jean-Jacques Dietrich. This unique event continues to spotlight emerging talent from across North America, offering them a platform to shine and a path toward international recognition.

NORTH AMERICA TROPHY CHAMPIONSHIP JUNE 28 & 29, 2026

The 2nd Edition returns in 2026 for an exceptional showcase of talent, creativity, and technical excellence. Coming soon to the iconic Javits Center in New York City, this prestigious competition will bring together top pastry professionals and emerging champions for two days of high-level challenges and inspiration. Join us June 28–29, 2026, as the world of pastry takes center stage in the heart of New York.



ANNUAL CONGRESS 2027 FEBRUARY 26-28.

We are thrilled to announce that academicians and chefs Eric Truglas and Margareth Matz will welcome us for our 2027 Congress at the Ridge Hotel, promising an inspiring gathering rooted in excellence, hospitality, and shared culinary passion.



OUR MEMBERS

Our members remain at the heart of our Académie. In 2026, we will explore the creation of a collective cookbook, showcasing the talent and diversity of our chefs. We also plan to appoint ambassadors in each state where we have members, ensuring stronger regional connections and representation.

THE CULINARY FUTURE FOUNDATION

We will continue developing the Foundation's educational mission, with an emphasis on training programs, scholarships, and the production of professional videos on techniques, recipes, and savoir-faire. These initiatives will help inspire and prepare the next generation of chefs while reinforcing our values of excellence and knowledge transmission.



OUR PARTNERS

Partnerships are vital to our success. We aim to deepen relationships with existing partners while welcoming new collaborators. Together, we will create greater visibility and shared opportunities, supporting both our events and the professional development of our members.



KNOW-HOW EXCHANGE

KNOW-HOW EXCHANGE

11TH
DAY OF
SHARING OUR
KNOW-HOW



Romain Dufour

2026

www.acf-usa.org
[@acfchefsusa](https://www.instagram.com/acfchefsusa)

MAY THIS 11TH EDITION BE A SOURCE OF KNOWLEDGE, DISCOVERY, AND LASTING CONNECTIONS.



It is with great pride and joy that I welcome you to the 11th Day of Sharing Our Know-How. This gathering has become one of the most meaningful traditions of our Académie Culinaire de France USA & Canada Delegation—a moment where chefs, artisans, partners, and friends come together to exchange, to learn, and to celebrate our collective passion for excellence.

Each presentation you will discover in these pages reflects not only technical mastery, but also the spirit of innovation, sustainability, and transmission that defines our profession. From the artistry of sugar-free chocolate and refined pastry, to the heritage of Carolina Gold rice, the craft of local wheat and baking, the savoir-faire of Armagnac, and the practical guidance of professional visas—every contribution enriches our culinary community.

I would like to express my sincere gratitude to all our speakers and partners for their generosity in sharing their expertise, as well as to our members and guests for their presence and engagement. Together, we honor tradition while embracing the future, ensuring that our values of excellence, transmission, and camaraderie continue to inspire generations to come.

Sebastien Band



11th DAY OF SHARING OUR KNOW- HOW

“Discover the experts who make this year’s 11th Day of Sharing Our Know-How a unique moment of learning, tasting, and exchange.”

This year, our program brings together a unique combination of tradition, innovation, and expertise. Our presenters will share their knowledge through tastings, demonstrations, and discussions designed to inspire and connect us all.

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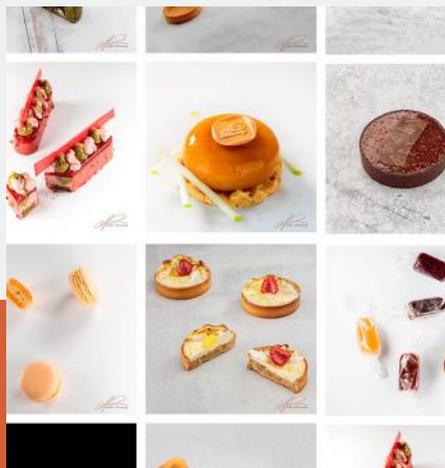
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01

Chef Nicolas Botomisy



Chef Nicolas Botomisy presents an inspiring exploration of sugar-free chocolate and lighter pastry creations. His approach combines rigorous technique with a passion for wellness, demonstrating that indulgence and balance can coexist. Through innovative methods, Nicolas showcases how refined desserts can maintain their elegance and flavor while meeting modern expectations for health and nutrition.



"Innovation and indulgence without compromise — discovering the future of pastry."

Visit www.nicolasbotomisy.com

Sugar-free chocolate and light pastries



Topic:

SUGAR-FREE CHOCOLATE & LIGHT PASTRIES

Nicolas Botomisy



By Pastry Chef & Chocolatier Nicolas Botomisy

Pastry chef, chocolatier, and international consultant for over 25 years, Nicolas Botomisy has taken on a visionary mission: completely redefining the role of sugar in pastry and chocolate.

There is no better example of this than Carolina Gold Rice. Rather than simply reducing or lightening recipes, he creates desserts with no added sugar, designed from the very beginning to offer a low glycemic index, controlled glycemic load, and reduced metabolic impact, while preserving the taste, texture, and emotional pleasure of a true dessert experience. His approach relies on a rigorous selection of natural alternatives—rare sugars, soluble and insoluble fibers, functional proteins, and flour substitutes—combined with high technical standards to ensure stability, sensory satisfaction, and optimal preservation or freezing. Inclusive and accessible to all, this philosophy reflects a personal lifestyle commitment of more than ten years, far from marketing trends. Constantly evolving through research, curiosity, and exchange, it opens a new path in the culinary world: a pastry without sugar, yes, but with 100% intention and indulgence.



Attorney Catherine Henin-Clark



With over 30 years of experience, Catherine Hénin-Clark advises on U.S. immigration law for investors, professionals, artists, and employers. Her practice covers visas, green cards, and compliance, as well as family-based and humanitarian cases.

Born in Madagascar and raised in Paris, she graduated Valedictorian from Panthéon-Assas University, was admitted to the Paris Bar, and later earned her U.S. law degree from Stetson University before joining The Florida Bar.



“Behind every great kitchen is great talent – and the right visa opens the door for chefs and staff to share their skills across borders.”

Visit www.heninclark.com

“Navigating U.S. Immigration: Visas for Culinary Professionals”



Topic:

NAVIGATING U.S. IMMIGRATION: VISAS FOR CULINARY PROFESSIONALS



By Attorney Catherine Henin-Clark

Catherine Henin Clark, Attorney at Law and Immigration Specialist, will lead an essential presentation dedicated to navigating the U.S. work visa system for culinary professionals

Designed for chefs, bakers, pastry chefs, and hospitality leaders, this session will clarify the main visa options available to our profession—including H-1B, O-1 (Extraordinary Ability), J-1 (Culinary Trainee), TN (Canada/Mexico), and H-2B (seasonal worker). Catherine will explain which visa categories are genuinely adapted to restaurants, culinary schools, and hospitality employers, and how to structure compliant job descriptions that meet USCIS requirements while remaining realistic for kitchen operations. A special focus will be placed on the O-1 visa for high-level chefs, offering a clear and practical look at what truly constitutes “extraordinary ability” in the culinary world. Catherine will address the role of professional recognition—such as Michelin distinctions, national and international competitions, and ACF acknowledgments—as well as the documentation and strategies required to build a strong case.



Chef Vincent Rodier



Executive Chef Vincent Rodier, Vincent has classically trained in France, beginning his career as an apprentice at a Michelin starred restaurant. After finding solid footing in the kitchen, he moved a few hundred kilometers from home and entered the vast world of hotels. Combining travel and food, soon became a direction he wanted to explore further. Vincent have been fortunate to have been able to immerse himself in different cultures around the world.



"Understanding how consumers eat today is the key to creating what they will crave tomorrow."

Visit www.bridor.com

Bakery Trends Unwrapped: Markets, Numbers & Innovation



Topic:

BAKERY TRENDS UNWRAPPED: MARKETS, NUMBERS & INNOVATION



By Corporate Chef Vincent Rodier

The presentation by Vincent Rodier, Corporate Chef at Bridor, will offer a clear and up-to-date overview of bakery consumption patterns across different markets.

He will analyze customer expectations, purchasing behaviors, and usage—from snacking to premium bakery and viennoiserie—while comparing trends across regions and distribution channels (artisan bakeries, foodservice, hospitality, and retail). This market insight will be supported by key figures and multiple industry studies, providing concrete data that professionals can directly apply to their own operations.

Beyond market analysis, Vincent will showcase product innovations shaping the future of bakery, highlighting new textures, flavor combinations, and formats designed for evolving moments of consumption. He will also address major trends such as indulgence, natural ingredients, convenience, and premium positioning. This presentation promises to be both insightful and inspiring, offering practical tools to anticipate market evolution and creatively enrich bakery offerings.



Joe Vogelbacher



Master Cicerone



Chase Petrovic

Certified Cicerone
Brewery Manager
Head Cellarman



As the 19th person in the world to earn the prestigious title of Master Cicerone[®], I am deeply devoted to the art and culture of beer. My passion led me to cofound and serve as CEO of Sugar Creek Brewing Company, which has produced over ten million beers and earned more than 37 international medals. Featured in the documentary Beers of Joy, my journey reflects a lifelong pursuit of excellence, innovation, and community. Beyond brewing, I am honored to serve as Chairman of the 24 Foundation, supporting cancer patients in Charlotte, and as a Commander in the U.S. Navy Reserve, continuing over two decades of service.



“OMB - Enriching the Quality of
Life in our Community “

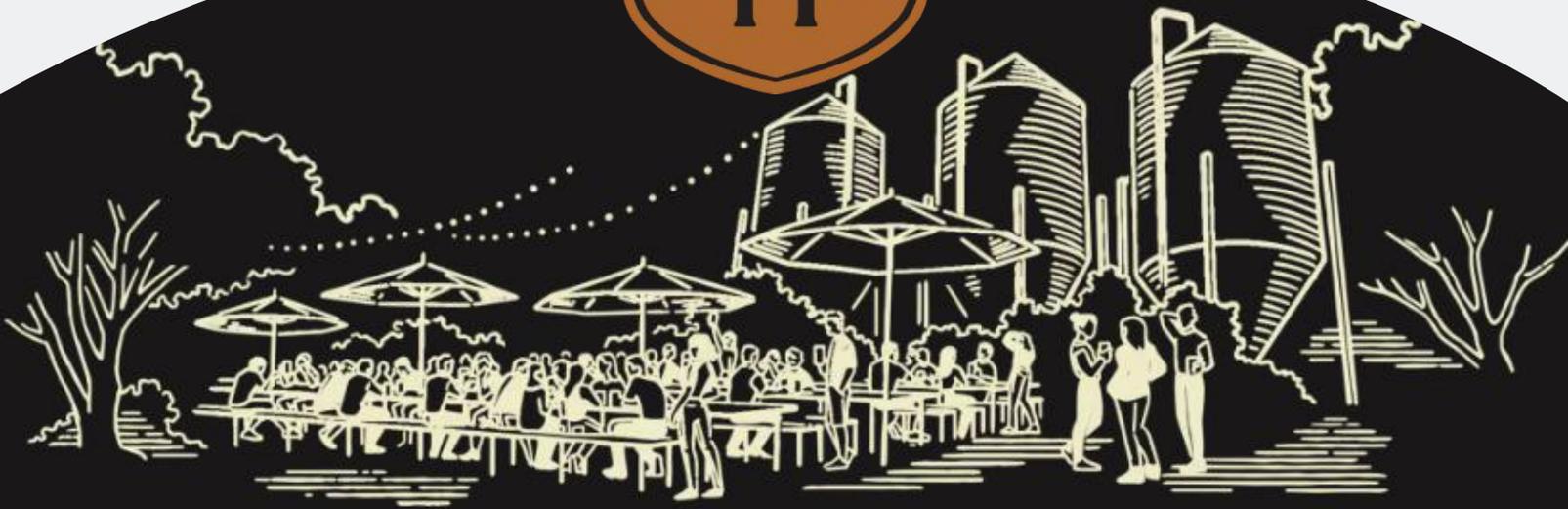
Visit www.ombbeer.com



“The Art and Culture of Beer at OMB”

Topic:

THE ART AND CULTURE OF BEER AT OMB



CHARLOTTE BORN & BREWED EST. 2009

By Joe Vogelbacher – Master Cicerone & Chase Petrovic – Certified Cicerone

At OMB we have always tried to promote beer-drinking as part of a happy and healthy lifestyle. We want all of our guests to enjoy themselves not only while they are here but also after they leave. We want families to feel welcome and bring their children to enjoy the biergarten and the brewery as well.

People have always liked the activity of drinking but don't necessarily like being drunk and what comes with being drunk. So, a more balanced approach of session-able beers and outdoor activities have been OMB staples since we opened in 2009.

Here we use only 4 Ingredients: Malt, Hops, Yeast and Water – adhering to the German Beer Purity Law (Reinheitsgebot), and all of OMB's beers are naturally carbonated.

OMB's Core of beers are session-able (low in alcohol) – No Hangovers!!

These are the three beers we will be tasting during the presentation. We will also go over the history of German beer drinking culture in America and how OMB has been able to replicate what we love most about this culture

Copper 4.8% – Dusseldorf Style Altbier – **Captain Jack 4.9%** – German Style Pilsner – **Hornets Nest 5.3%** – Bavarian Hefeweizen

05

Chef Harry Peemoller



Harry Peemoeller, originally from Hamburg, Germany, is a senior instructor of Bakery and Bread Studies at Johnson & Wales University in Charlotte, NC, and a Master Bread Baker since 1982. He has worked in leading bakery operations across Europe, South America, and the United States, earning numerous academic and professional awards. A world-class competitor, he won the 2008 National Bread and Pastry Team Championship and later captained Team USA to major international titles, including gold at the 2010 Coupe Luis Lesaffre and the 2011 SIGEP International Bread Cup. In 2018, Bake magazine recognized him as one of America's top 25 professional educators and mentors.



Inspiring the Next Wave of
Culinary Innovators.

From Soil To Slice, Transformation in Every Bite!

Visit www.jwu.edu



Topic:

FROM SOIL TO SLICE, EVERY BITE TRANSFORMED!



By Harry Peemoller – Senior Instructor of Bakery and Bread Studies – Johnson & Wales University in Charlotte, NC

The adage “food is medicine” resonates now more than ever.

Today’s emerging chefs are uniquely positioned to drive a shift toward environmentally conscious baking, incorporating sustainable ingredients that support both human health and ecological well-being. In doing so, they can help guide consumers away from reliance on artificial solutions and toward a lifestyle grounded in holistic, sustainable nourishment.

Our presentation and interactive product tasting will explore the connection between regenerative agriculture and the core principle of flavor in artisan baking. We will highlight the use of sustainably grown, climate-resilient grains cultivated and milled in the Carolinas, as well as crops produced through traditional cross-crop farming practices inspired by the Native American “Three Sisters” planting method.

06

Tommy Wheeler



Co-founder of Tidewater Grain Company



Chuck Hall

Sales Representative
Tidewater Grain Company



After studying physics at Davidson College, Tommy landed in NASCAR. He worked as a team engineer, engineering manager and technical director for teams like Hendrick Motorsports and Evernham Motorsports. He ended his career as operations director and general manager of Roush Fenway Racing in 2021. If you're wondering how a NASCAR engineer became a farmer, so is Tommy.



"Born from a love of the outdoors, fellowship around food, and a penchant for tall tales."

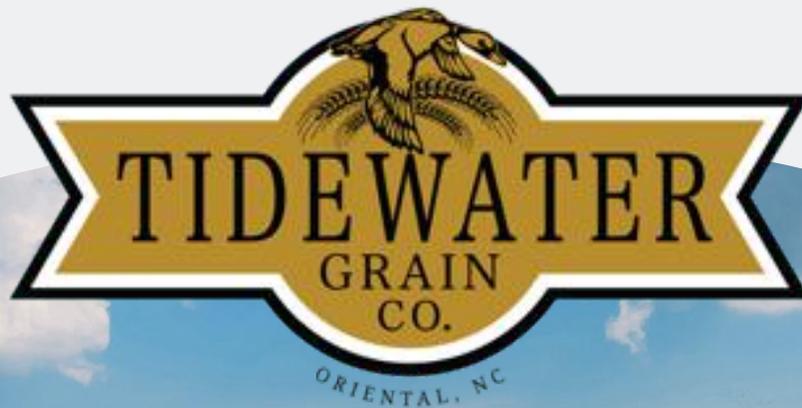
Visit www.tidewatergrain.com



The Re-coupling of Nutrition and Flavor

Topic:

THE RE-COUPPLING OF NUTRITION AND FLAVOR



**By Tommy Wheeler – Tidewater Grain Company Co-Founder
& Chuck Hall – Sales Team**

In today's time we often view nutrition and flavor as being mutually exclusive, if not even combative with one another. That was not always the case. In a time prior to genetically modified foods and non-hybrid grains, food tasted like it was supposed to; like food.

There is no better example of this than Carolina Gold Rice. Originally brought to the Americas in 1685, rice became a major cash crop that flourished in the Atlantic Seaboard area until the early 1900's. Unfortunately, around the same time as the agricultural expertise was being lost, the early 1920's saw the birth of the hybrid grain markets. For first time, grains were being modified in large scale to improve agricultural performance, not necessarily derived by culinary goals or desires. Many grains "lost their way" in terms of culinary performance during this period, and rice was no exception. That is what makes Carolina Gold Rice so special. It represents a grain that has been able to go "back in time" to reset the culinary experience and expectation to that of the "The First rice of the Americas" that arrived on our shores in 1685.



Christophe
Namer



Christophe Namer, Founder and President, is an advanced sommelier and certified spirits specialist with over twenty years of expertise in food, wine, and luxury brands. Originally from Aix-en-Provence and now based in Los Angeles, he has held roles including restaurant co-owner, spokesperson for Grey Goose, and Western Brand Ambassador for LOUIS XIII. Driven by passion, he created his own Armagnac brand, Cardinal du Four, 21 Rébellion, which has already earned five prestigious international awards.



“Armagnac is not just a spirit—it is centuries of know-how distilled into flavor, inspiring chefs to create with depth, authenticity, and emotion.”

Visit www.cardinaldufour.com



Armagnac: History and Know-How

Topic:

ARMAGNAC: HISTORY AND KNOW-HOW



By Christophe Namer – Founder and president at Cardinal Dufour

At La Journée du Partage de Notre Savoir-Faire, Cardinal du Four highlights the unique expertise behind authentic Armagnac and its deep roots in the Gascogne tradition.

Drawing on centuries-old distillation methods and respect for terroir, Cardinal Dufour showcases two expressions of this craft: the vibrant VITAL 1310 Blanche Armagnac, distilled to preserve aromatic purity ideal for modern mixology and culinary applications, and the 21 Rébellion blend, aged 21–43 years, offering layered complexity without additives. Through guided tastings and pairings with dishes created by both rising and established chefs, this experience reveals how true Armagnac know-how can elevate cuisine—enhancing depth, aroma, and texture while inspiring new creative possibilities in the kitchen.

Mardi Gras Traditions: Crêpes, Bugnes & Beignets

To conclude our 11th Annual Day of Sharing Our Know-How on a festive and convivial note, we extend our warmest thanks to **Sylvain Leroy and Sylvain Rivet**. Both chefs generously prepared a beautiful Mardi Gras selection of **crêpes, bugnes, and beignets**, delighting our guests with timeless classics rooted in tradition and sharing. This sweet finale perfectly captured the spirit of the day—celebrating craftsmanship, generosity, and the pleasure of coming together around authentic flavors. Thank you for bringing such joy and warmth to this memorable closing moment.



Crêpes

Crêpes are one of France's oldest and most beloved culinary traditions, dating back to Brittany. Long associated with La Chandeleur and festive gatherings, they symbolize sharing, abundance, and simplicity—made from humble ingredients and enjoyed across generations.



Bugnes

Originating in the Lyon region, bugnes are delicate fried pastries traditionally prepared during Carnival and Mardi Gras. Light or crisp depending on the recipe, they represent indulgence before Lent and are deeply tied to regional family traditions.



Beignets

Beignets have ancient roots found across many cultures, but in France they are especially linked to Carnival celebrations. Soft, golden, and generously dusted with sugar, they embody joy, celebration, and the pleasure of convivial moments shared together.



Thank
You



“

“We extend our heartfelt thanks to our fellow Academicians Sylvain Rivet and Sylvain Leroy for generously sharing their talent and creativity through these delicious Mardi Gras recipes.



Their commitment to tradition, flavor, and the spirit of conviviality perfectly embodies the values of our Académie.

”



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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