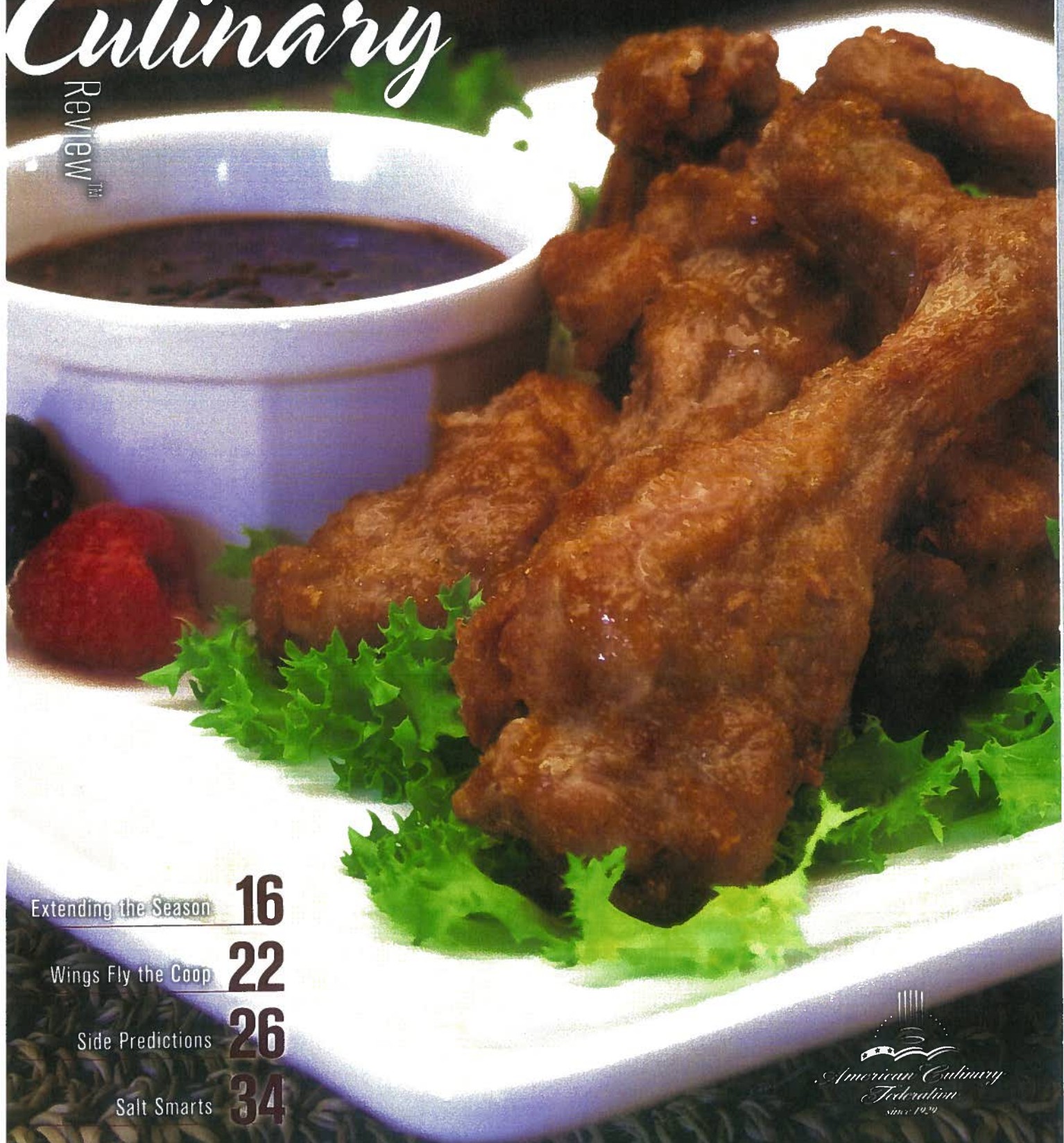


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CERTIFICATION

Mastering the Art of Cooking: My Journey to Certified Master Chef® (CMC)®

By Robert J. Mancuso, CMC®

My journey began when I was a student at The Culinary Institute of America in Hyde Park, N.Y., from 1988 to 1990. I observed some of the members of 1988 ACF Culinary Team USA crafting their artful presentations as they practiced for the *Internationale Kochkunst Ausstellung* in Frankfurt, Germany. Peering through the glass, my roommate, Daniel Dumont, CMC, and I witnessed certified master chefs at their best. That was the experience that ignited our culinary journey.

After graduation, Dan and I were fortunate to work for David Kellaway, CMC, at the highly acclaimed Salish Lodge in Snoqualmie, Wash. At that point in our careers, we were determined to secure a spot on 1996 ACF Culinary Team USA. After countless hours of competing in hot food and cold food arenas, we conquered the tryout process and made the team.

Becoming a certified master chef had always been a goal of mine, but the timing had to be right. It was 2006 when I finally committed wholeheartedly to pursuing the designation. I started the application process, but had to wait for the next exam date to be released. In May 2009, a few other candidates and I attended an assessment session in Cincinnati, which was intended to measure our skill and solidify our future path. CMCs were on hand to demonstrate correct techniques, critique participants and offer advice in preparation for the next exam. This turned out to be one of the most significant cooking experiences of my career—a chance to cook for CMCs. I left Cincinnati with my head held high and a new vigor that helped with my final preparations.

By this point, I had secured a team of CMCs as advisors and coaches for the exam, which provided the continued support that would, ultimately, lead to my success. I believe it's an extremely important part of the process to be able to share your recipe development with individuals who have been successful at achieving the designation. My practice schedule began at least a year out and continued up to the day I departed for the exam.

My experience during the exam was unparalleled to anything I had done before. There were many peaks and valleys, the peaks being extremely high and the valleys extremely low. However, as I embarked on the final stages of the process, there were some pivotal moments. I felt as though I hit my stride on Day 5, and actually relaxed a bit and started to enjoy the experience. Baking and Pastry was a great day for me. With overall scores in the upper 90s, I was pleased with my performance. My philosophy for baking and pastry was simple: Develop your own stellar program, taking advantage of the fact that there is no mystery basket. This was my chance to increase my average score. Global and Northern European were equally enjoyable, but extra practice was necessary to feel comfortable with those styles of cuisine.

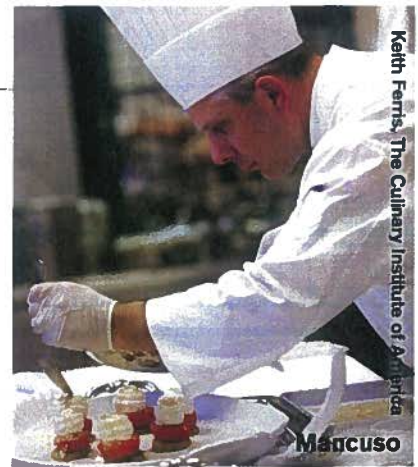
The execution of the finer points involved in great cuisine, kitchen organization, butchery, knife skills, menu development, product utilization, cooking methodology, sanitation, and refined presentation with integrity and intent are, ultimately, the focus. Mastering

these aspects will result in delicious food that will eventually lead to success.

Looking back, words truly cannot describe the task I have just accomplished. The overall success of the certified master chef exam is a true testament to one's perseverance and dedication to the craft. I am delighted to be in such great company.

In closing, I must say that I could not have accomplished this task without the extraordinary support of my wife Nadine, who deserves her own pin for the most caring, patient and loving wife in the world.

Robert Mancuso is executive chef at The Country Club, Chestnut Hill, Mass.



CONGRATULATIONS TO MANCUSO AND THE FOLLOWING 2010 CMCs:

- **Brian Beland, CMC**, executive chef, Country Club of Detroit, Grosse Pointe Farms, Mich.
- **Daniel Dumont, CMC**, corporate chef, Ocean Properties Ltd. Hotels and Resorts, Portsmouth, N.H.
- **Richard Rosendale, CMC**, executive chef, The Greenbrier, White Sulphur Springs, W.Va.
- **Brian Sode, CMC**, executive chef, The Bear's Club, Jupiter, Fla.



ACF Certified
Master Chef®

ON THE INSIDE

FIVE CHEFS NAMED CERTIFIED MASTER CHEF®

Five chefs joined the elite group of chefs known as Certified Master Chefs® (CMC®) following an eight-day cooking exam, sponsored by McCormick For Chefs, at The Culinary Institute of America, Hyde Park, N.Y., Oct. 23-30, 2010, bringing the current number of CMCs in the U.S. to 66. They are:



• **Brian Beland, CMC**, executive chef, Country Club of Detroit, Grosse Pointe Farms, Mich.; ACF Michigan Chefs de Cuisine Association



• **Daniel Dumont, CMC**, corporate chef, Ocean Properties Ltd. Hotels and Resorts, Portsmouth, N.H.; ACF Piscataqua Chapter



• **Robert Mancuso, CMC**, executive chef, The Country Club, Chestnut Hill, Mass.; ACF Epicurean Club of Boston



• **Richard Rosendale, CMC**, executive chef, The Greenbrier, White Sulphur Springs, W.Va.; ACF national member



• **Brian Sode, CMC**, ACF, executive chef, The Bear's Club, Jupiter, Fla.; ACF national member

TOP TRENDS IN 2011



In December 2010, the National Restaurant

Association released its annual "What's Hot" survey of more than 1,500 professional ACF chefs who rated 226 individual food items, beverages, cuisines and culinary themes as a "hot trend," "yesterday's news" or "perennial favorite" on restaurant menus in 2011. Here are the top 10 predicted trends:

1. Locally sourced meats and seafood
2. Locally grown produce
3. Sustainability
4. Nutritionally balanced children's dishes
5. Hyper-local (e.g. restaurant gardens, do your own butchering)
6. Children's nutrition
7. Sustainable seafood
8. Gluten-free/food allergy conscious
9. Simplicity/back to the basics
10. Farm/estate-branded ingredients

For complete results, visit www.restaurant.org/foodtrends.

AAC ANNOUNCES TWO NEW SCHOLARSHIP OPPORTUNITIES

Two new scholarships are available from the American Academy of Chefs for high school students accepted to Baltimore International College (BIC). AAC and BIC have partnered to offer two yearly scholarships of \$2,500 per year for four years, a total of \$20,000, which will be applied directly to the winners' accounts at BIC. Applications are due March 31, and scholarship money will be applied in the fall 2011 semester. For more details and to apply, visit www.acfchefs.org and select "schools" then "scholarships."

VILLEROY & BOCH CULINARY WORLD CUP 2010



Twenty-five national teams and 10 military teams from across the globe competed at the Villeroy & Boch Culinary World Cup 2010, held in Luxembourg, Nov. 20-24, 2010.

In the national category, ACF Culinary Team USA—Timothy Bucci, CEC, CCE, CHE; Ben Grupe; Joseph Leonardi, CEC; U.S. Army Master Sgt. Mark Morgan; Timothy Prefontaine, CEC; Kevin Storm, CEC, CCA, AAC; and Eddie Tancredi—took home two gold medals and placed third overall in the world. Singapore placed first and Sweden placed second overall.

"We are so pleased with the American teams' performances in Luxembourg, bringing home four medals altogether," said Michael Ty, CEC, AAC, ACF national president. "ACF Culinary Team USA taking third and USACAT placing sixth overall in the world proves that America continues to be one of the top international competitors."

In the military category, U.S. Army Culinary Arts Team—MSG Jesus Camacho, U.S. Marines, team captain; FSCS Justin Reed, CEC, U.S. Coast Guard; SSG Orlando Serna, U.S. Army, pastry chef; SSG Joshua Spiess, CEC, U.S. Army; SGT Michelle Kashiwagi, U.S. Army; and SGT Monique Sorrell, U.S. Army—received gold and bronze medals and placed sixth overall in the world. Sweden took first, Switzerland was second and Germany placed third overall.