Epicurean Club of Boston Monthly News & Updates.

https://www.acouplecooks.com/wp-content/uploads/2021/05/Strawberry-Mojito-008.jpg

Strawberry Mojito



https://thenoshery.com/wp-content/uploads/2018/07/Candies-Lemon-Summer-Salad-2-768x1075.jpg



https://i.ytimg.com/vi/FRbT4yqeto8/maxresdefault.jpg

Bacon Crusted Beef Tenderloin

June 1,2023 | Issue #4



Presidents Message John R DiSessa CEC,AAC

Hello everyone and welcome to the month of June,

The Month of June is dedicated to the Sacred Heart of Jesus.

The Sacred Heart Repesents Christs Love for all Mankind.

June

The days get hotter, and the nights get longer. Let's enjoy the summer with family and friends.

Events for the month of June are as follows.

June membership meeting will be on June 12 and will be held at Aj Letizo's you don't want to miss this meeting it promises to be a great one.



https://bigovenres.cloudinary.com/image/upload/t_rec ipe-1280/roasted-potatoes-in-the-air-fr-00f156.jpg

Crispy Air fried potatoes



https://content.hyvee.com/remote.axd/3f4c2184e060ce99 111bf8c0985c8cb63a71df5cb7fd729edcab.s sl.cf2.rackcdn.com/media/8053/grilledasparagus-and-carrot-spearslarge.jpg? v=1&mode=crop&width=800&height=6 40&upscale=false

Grilled Asparagus and Carrots

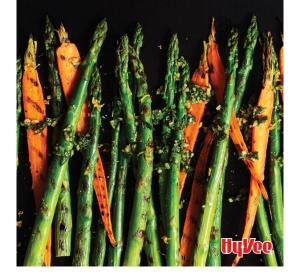


June Chef Spotlight, Executive Chef Angelo Diniz



June 19th will be the Jimmy D Golf Classic and will be held at the Sandy Burr Golf Club in Wayland Mass,





In the month of May I mailed out over 160 surveys to our members and only received about 25 returns.

We can't improve our meetings if we don't know what to give to our members.

Please fill out your survey and send it back soon. Your opinion counts.

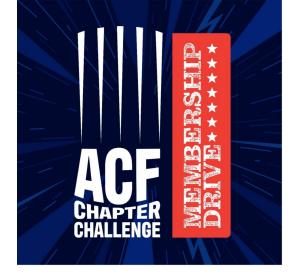
ACF Epicurean Club of Boston Member Survey



The ACF Epicurean Club of Boston wants to ensure that our regular member meetings are as relevant and meaningful as possible by offering a wide range of Continuing Education Hours (CEH) opportunities to grow you knowledge and gain new skills, connect with other food business in our community, and achieve or maintain ACF certification. By completing this questionnaire, you can help guide us as we plan for future meetings and events.

Please take a moment to complete this brief questionnaire and return to John R. DiSessa, CEC, AAC or by email to https://documest.net. One CEH will be awarded upon completion of this form. NO CEU redit hours will be awarded unless survey is completed and returned.

NAME:ACF#
CURRENT POSITION:
CURRENT EMPLOYER:
PREFERRED EMAIL:
PREFERRED PHONE:
Who is your primary wholesale food distributor/supplier? (Sysco, PFG, US Foods, Gordon, etc.)
Who are your preferred suppliers for produce/fruit, meat, seafood, dairy, bakery, coffee/tea, and paper/dry goods?
If applicable, who are your primary wine/beer/liquor distributors?
Do you make purchasing decision in your current role?YESNO Is there any specific training or program that would assist you in your current position?
is there any specific training or program that would assist you in your current position
Are you currently working towards your ACF certification? YES NO
If YES which level?
Would you like to be contacted about cortification? VES NO



Tim the Board and I are happy to announce the Epicurean Club of Boston was the Winner of the ACF Northeast Membership drive. Great Job everyone, Let's keep the new members coming in.

The 500.00 prize will be donated to the ACF Youth Olympic Team.

July and August the Epicurean club of Boston will be on Vacation.

I look forward to seeing everyone in September.

Please note your ECB board is always working. Feel free to reach out to anyone of us if you have any question.

Have a Healthy and Safe Summer.

Chef DiSessa



ACF / Epicurean Club of Boston | 29 Johnson Street, Saugus, MA 0190

The Winner to the Chef Dinner for 6 Raffle was.

George Andrews Natick, MA 01760









Certification update.

Dr.Earle Test CEC,CCE,CCA

Dr. Earle Test CEC, CCE, CCA. Certification Corner **May 1st,2023.**

ACF Certification exhibits a benchmark of excellence by demonstrating professional standards in culinary skills and knowledge of the food service industry. Certified chefs attain the well-deserved recognition and respect of their peers.

To register for the exam, you can follow this link https://tinyurl.com/3ykmtbzt



Registering for ACF Practical Exams

- ACF approval is required prior to registering for practical exams.
- Register online or by submitting Practical Exam Candidate Registration Form.
- The practical exam fee is \$50 for ACF members and \$100 for non-members. Test sites may charge an additional host site fee that is payable to the site hosting the exam.
- Practical exam scores are valid for one year.

Read More

PLEASE SUPPPORT OUR GENEROUS VENDORS.































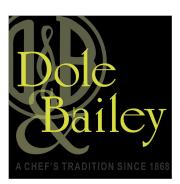
306 Northern Avenue Boston, MA USA 02210 617-542-9418













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