

The ACF Epicurean Review, February 13, 2023



Beetroot Salad with Mackerel

<https://www.deliciousmagazine.co.uk/recipes/mackerel-and-beetroot-salad/>



Pomegranate Oysters

Try our take on oysters by adding pomegranate seeds, a zesty squeeze of lime juice and sweet pomegranate molasses. they make an eye-catching starter.

- 25grams - Pomegranate seeds**
- 1 Lime zest and Juice**
- 1 Tbsp. Pomegranate Molasses**
- 6 Freshly Shucked Oysters**



Stuffed Rock Cornish Hen

<https://stripedspatula.com/category/poultry/>



**Happy Valentines Day Everyone.
Below you will find the true meaning of Valentines Day, Enjoy.**

Valentine's Day, also called Saint Valentine's Day or the Feast of Saint Valentine, is celebrated annually on February 14. It originated as a Christian feast day honoring one or two early Christian martyrs named Saint Valentine and, through later folk traditions, has become a significant cultural, religious, and commercial celebration of romance and love in many regions of the world.

This year the Epicurean Club of Boston started it 2023 Membership Drive. Bring a potential new member to one of our meetings as my guest and we will do the rest.

Please RSVP to Chef12@comcast.net to attend one of this year's meetings.





Chocolate Valentine Dessert
<https://www.pinterest.fr/pin/569353577868653362/>



After -Dinner Liquors are Cordials

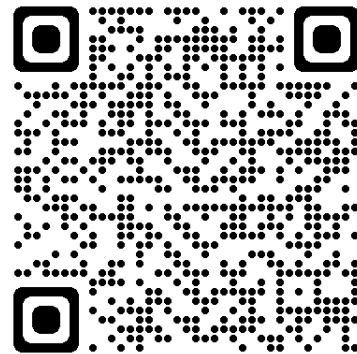
Below you will find our next meeting on February 20th that will be at Kettle Cuisine in Lynn Mass.

KETTLE  **CUISINE**™



Something new for 2023 is the Epicurean club of Boston QR-Code. Click on the code below and give it a try. We are looking for new ways to use this QR-Code. Please send any new ideas to chef12@comcast.net

Click on our new QR-Code below and see what happens.



Our Next meeting will be held at the Smokehouse in Somerville. BBQ Pitmaster Andy Husbands will be doing and educational demo on BBQ. You don't want to miss this meeting its going to be a great one.

Smithfield Culinary/ Snapchef, Costa Fruit and Produce and ACF Epicurean Club of Boston are presenting the Smithfield / Snapchef Northeast Culinary Competition to be held on April 10th, 2023, at Assabet Highschool. This is an ACF Sanctioned Culinary Competition. Anyone interested in competing should email. Chef12@comcast.net



Many of the most popular after-dinner liquors are cordials, which are created by using a base spirit and infusing it with fruits, spices or herbs. Popular cordials include Amaretto (almond-flavored), Kahlúa (coffee-flavored), Grappa (grape-flavored) and Chambord (raspberry-flavored).



Chef Earle Test Certification Corner February 13, 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.

We are ready and happy to help you prepare and answer any questions you may have about the certification process.

Recertification

Recertification enhances continued competence and reaffirms knowledge in food safety and sanitation, nutrition and supervisory management. Learning experiences that enhance the knowledge and skill development of culinary arts professionals are considered continued education hours (CEH).

Upgrading/Adding an Additional Certification

If you are interested in upgrading your current certification or adding an additional certification, please contact the ACF Certification Department prior to applying to verify documentation already on file. Upgrading may be more appropriate for some candidates than recertification, and most of your requirements will be on file.

Maintaining Certification

All levels require 80 CEHs every five (5) years. The requirement of 80 CEHs over a five-year period was determined so that, on average, a chef would complete 16 CEHs per year, keeping them current and up to date on culinary trends and practices.

If you have additional certification levels, your CEH recertification requirements will be as follows:

Two certification levels: 120

Three certification levels: 140

Four certification levels: 160

Earning CEHs

Plan ahead to make the best use of your time and money. You can begin earning CEHs as soon as

you have completed the last recertification cycle. Know what you need and begin earning CEHs early to keep up your certification. ACF Certified Members can monitor CEHs on ACF Member Profile Page.

Food Safety and Sanitation must be current (completed no more than five years ago) for every recertification. An 8-hour refresher, state issued sanitation card or ServSafe can be used to fulfill the requirement. Nutrition and Supervisory Management refreshers (8 hour minimum) are only submitted one time for recertification once original 30-hour courses are more than five years old. 25% of your CEH must come from volunteer, leadership, or competition activities effective January 1, 2020 for all levels.

ACF-Approved Learning Opportunities

Online Learning Center <https://tinyurl.com/yvmhdx4n>

The ACF provides online opportunities to enhance your skills, advance your career and maintain your ACF certification. Take online classes, quizzes and practice written certification exams all in one place. Watch recorded sessions from ACF events if you were unable to attend. ACF members, your continuing education hours will be automatically uploaded to your profile. Many of the classes are free so take a moment and check out all the offerings by following the link above.

Digital Badges

As the premier certifying body for cooks and chefs and America, ACF remains committed to providing you with the tools necessary to achieve your professional goals. We are pleased to announce the launch of a new way to communicate the ACF credentials you have earned in the ever-expanding online marketplace as well as on social media. At no cost to you!

The ACF has partnered with Credly's Acclaim platform to provide you with a digital version of your credentials. Digital badges can be used in email signatures or digital resumes, and on social media sites such as LinkedIn, Facebook, and Twitter. This link contains <https://www.credly.com/organizations/american-culinary-federation/badges> verified metadata that describes your qualifications and the process required to earn them.

If you have any questions regarding the certification process please contact Certification Chair, Earle Test, CEC, CCE, CCA at emtest@verizon.net

Thank You to our Supportive Associate and Allied Members





UNITED EAST



Epicurean Club of Boston
President
John R Di Sessa CEC,AAC
chef12@comcast.net

