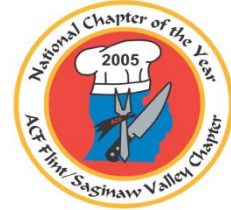
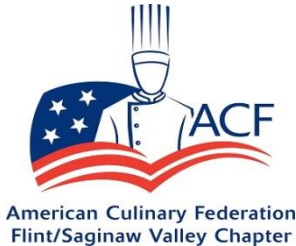


American Culinary Federation Flint/Saginaw Valley Chapter Chef Deborah Trudeau CCE Memorial Scholarship Application



The American Culinary Federation

The Authority on Cooking in America

The American Culinary Federation, Inc. (ACF), a professional, organization for chefs and cooks, was founded in 1929 in New York city by three chefs' organizations: the Societe Culinare Philanthropique, the Vatel Club and the Chefs de Cuisine Association of America. Since our inception, little has changed in our principal goals. We are an organization based on promoting the professional image of American chefs worldwide through education of culinarians at all levels.

In 1976, ACF forever changed the culinary industry by elevating the position of the executive chef from service status to the professional category in the U.S. Department of Labor's Dictionary of Official Titles.

Since this change, the culinary industry and our organization have grown tremendously. In fact, ACF is the largest professional chef's organization in North America. We are made up of more than 20,000 members that belong to more than 225 chapters in four regions across the U.S. Today, the ACF provides accredited educational programs, certifications, competitions and networking designed to enhance professional growth for all current and future chefs and pastry chefs, our mission.

We offer culinary competitions, certification, national apprenticeship program, regional and national events, magazines and much more to help foster the growth of professional chefs and the food service industry.

If you are not part of our elite group of chefs, we invite you to join us and gain access to the best culinary resources available.

Chef Certification

By meeting qualifications in the areas of professional experience, education and association activity, chefs may be certified as skilled and knowledgeable professionals. Levels of certification range from certified cook or certified baker to certified pastry chef, certified executive chef or certified culinary educator and certified master chef, the highest level of chef certification.

ACF Program Accreditation

ACF accrediting commission reviews and evaluates culinary arts and food service management programs that meet established criteria and standards of accreditation. Once a program receives ACF accreditation, it is given national publicity as an accredited program and is so noted in all school information provided by the ACF national office.

Review and Selection

The scholarship committee of the American Culinary Federation, Flint/Saginaw Valley Chapter, will review all completed applications. Incomplete application may be rejected. Please complete all of the following information:

Date _____

Name

_____ SS# _____
(Last) (First) (MI)

Home Address

_____ (Number) (Street) (City) (State) (Zip)

Phone (Day) _____ (Night) _____

Cell _____ Email _____

I am enrolled at _____ For _____
(Post Secondary Learning) (Term/Date/Year)

Course of Study

Educational Background

Most recent school or college you have attended _____

Dates of attendance (month/year to month/year) _____

Degree (level earned) _____ Major _____ G.P.A. _____

Work Experience

_____ to _____
(Employer) (City/State) (Dates of Hire) (Position)

_____ to _____
(Employer) (City/State) (Dates of Hire) (Position)

_____ to _____
(Employer) (City/State) (Dates of Hire) (Position)

Community Involvement

Applicant's Statement of Purpose

In the following space, using approximately 100-125 words, write a brief summary of your short term (two years) and your long term (five years) goals. This statement must be in the applicant's own handwriting or typewritten. You may attach a separate sheet for Applicant's Statement of Purpose. (Professionals use this space to state your goals and inform the committee how this scholarship award would be applied to your continuing education.)

**American Culinary Federation
Flint/Saginaw Valley Chapter
Chef Deborah Trudeau CCE
Memorial Scholarship Application**

Chef Deborah Trudeau CCE Memorial Scholarship

This scholarship was renamed in 2017 the Chef Deborah Trudeau CCE Memorial Scholarship in memory of a beloved chef, educator and friend. Chef Deb was a founding member of our chapter, retired from the Oakland School System and taught part-time at Mott Community College.

Chef Deborah Trudeau CCE 1951-2017

Scholarship

The selected recipient will be granted one of the following applicable scholarships. This scholarship will be presented to the chosen recipient and/or their representative at the chapter's Annual Awards Banquet held on the third Monday of February each year. Scholarship checks will be issued to the learning institution, care of the selected recipient upon the request of the recipient and verification of enrollment.

One student scholarship of \$1,000 (\$500 per semester)

Or

One professional scholarship of \$500

Requirements for Scholarship Applicants

- Students must be majoring in the hospitality industry, food and beverage management and/or culinary arts.
- Student must be admitted to a nationally accredited post secondary hospitality program.
- Student must be a Michigan resident.
- Student must have a 3.00 or above overall grade point average.
- Student must have a written recommendation of an instructor.
- Student must submit two (2) professional references.
- A professional must be a member in good standing of ACF Flint/Saginaw Valley Chapter.

Scholarship Application

- Print or type application.
- Deadline for application; Post marked no later than December 15, of the current application year.
- Send application to the ACF Chapter scholarship committee care of:



**American Culinary Federation
Flint/Saginaw Valley Chapter**

Mark Handy, CEC, AAC
10132 McKinley Road
Montrose, MI 48457-9187