



ACF

CHERRY HILLS COUNTRY CLUB

FIRST ANNUAL

A Dinner with the Master's

IN ASSOCIATION WITH A.C.F. COLORADO

CHEFS' ASSOCIATION

The Making of a Master Chef

The title "Certified Master Chef" represents the most rigorous testing a professional chef can achieve. Each candidate for CMC is a certified executive chef with many years of experience in the world of food.

To qualify, a chef must enroll in the American Culinary Federation's intensive certification program held at the Culinary Institute of America, complete the required course load, and then pass theoretical and practical examinations.

After a lifetime of preparation and months of intensive study, the chefs undergo the examinations. For 10 days, beginning at 7:00 a.m. and ending at 9:00 p.m., candidates perform under the constant, watchful eye of judges and students. The pressure to prepare foods at the exact time specified makes burnout inevitable for some candidates who depart before the program's completion.

What is it that makes successful well-reputed professionals subject themselves to this kind of rigorous testing? Chefs say that the advancement of the profession is important and also the challenge of the program appeals to them. They want to know that they are among the very best. Another reason chefs have completed the program is to motivate and set an example for students and peers.

Aside from the great honor attached to being classified as the best, the CMC also has privileges, rewards, and responsibilities.

The privileges include being recognized as a top professional in the culinary field, assuming a professional leadership role and upgrading culinary standards. Many chefs also say that the Master Chef certification brings status to their establishments and provides inspiration to others.

The title also has responsibilities. Once granted Master Chef certification, chefs administer future exams to guarantee quality control. Other responsibilities include: maintaining and upgrading the high standards of the culinary arts; representing the profession outside the industry; and supporting the American Culinary Federation by lecturing, teaching ACF apprentices in addition to serving as a judge for national and international food competitions.

All of the Certified Master Chefs agree that the program helps raise the image of the chef and that it is a deserving goal for aspiring young people. Some chefs are confident that the day will come when all chefs who have apprentices working under them must be Master Chefs.

Tonight, Cherry Hills Country Club is proud to present to you "The Best of the Best." We hope you enjoy your dinner with the Masters!

IN ASSOCIATION WITH A.C.F. COLORADO CHEFS' ASSOCIATION

Grilled Colorado Potato Bread & Foie Gras

Micro Mustard Greens, Dried Blueberry Vinaigrette
Apple Fennel Slaw

Chef William C. Franklin, CMC

Oxtail Clear Soup Consomme Style

with Vegetables Pearls & Drysack Sherry

Chef Dieter Kiessling, CMC

Alaskan Halibut and King Crab "Fish and Chips"

Chef Ed Janos, CMC

Basil Sorbet

Chef Daniel J. Scannell, CMC

Colorado Lamb Two Styles

Sous vide Shoulder of Lamb on Roasted Pumpkin Royale &
Herb Crusted Baby Rack Chop on a Barley and Sun-choke Risotto
Natural Lamb Jus

Chef Derrin Moore, CMC

Pistachio Crusted Goat Cheese & Carrot Salad

Rye Toast, Upland Cress & Port Reduction

Daniel J. Scannell, CMC

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