

Chef of the Year

Award Objective: To recognize an outstanding Culinarian who works and cooks in a full-service dining facility. This person has demonstrated the highest standard of culinary skills, advanced the cuisine of America, and given back to the profession through the development of students and apprentices. Revised February 2017

TCA Chapter Chef of the Year

1. Must be an ACF/TCA Professional Culinarian member in good standing.
2. Must conduct themselves in a professional manner as outlined in the ACF Culinarians Code.
3. Be a United States citizen or have a permanent resident green card.
4. Hold the equivalent of a Sous Chef or higher in a full-service dining operation, health care facility or in the lead role directing culinary operations. (i.e., restaurant, Club, Hotel, Cruise-line restaurant, Broker or Distributor or a culinary school).
5. Have a minimum of five (5) years full-time employment in the culinary industry as a Sous Chef or higher.
6. Elected by chapter with a voting (TCA/ACF Professional, Culinarian & Ret) quorum present.
7. Only (1) candidate per chapter, per year.
8. Once a nominee wins the chapter award, three (3) years must lapse (within a chapter) before being eligible to be nominated as Chapter Chef of the Year again.
9. The chapter winner will receive a plaque from the State and if certified (CEC or higher) will receive an ACF medal. Candidate will then be eligible for TCA State Chef of the Year, providing they meet the criteria for the State award.

TCA State Chef of the Year

1. Candidate must have won their local chapter Chef of the Year within the last 5 years.
2. Must be an ACF/TCA Professional Culinarian member in good standing for a minimum of 3 years. They must conduct themselves in a professional manner as outlined in the ACF Culinarians Code.
3. Consideration should be given to candidates who have contributed at the state level as well as their local chapter.
4. Be a United States citizen or have a permanent resident green card.
5. Candidate must hold the position of Executive Chef, Chef or Lead Chef at a full service dining operation, health care facility or in the lead role directing culinary operations. (i.e., restaurant, Club, Hotel, Cruise-line restaurant, Broker or Distributor or a culinary school).

*Sous Chef candidates may win their chapter award but will not be considered for the state award.
6. Candidate must complete the application for State Chef of the Year and submit it to the state office no later than June 15. The applications will be voted on in the summer board meeting during the State Convention.
7. Candidate must be committed to attend the State Convention where the State trophy is awarded.
8. State Chef of the Year election will be done by the chapter Directors (secret ballot) during the Summer Board Meeting at the State Convention. Results will be tabulated by a panel, selected by the TCA President. They will give the results in a sealed envelope, (during the President's Ball), to the TCA President for announcement of the newly elected State Chef of the Year. The new State Chef of the Year will then take possession of the traveling Chef of the Year trophy for 12 months and will return it in good condition to the following convention. TCA will retain permanent ownership of the trophy. In the event of a tie, the President will cast the deciding vote.
9. The winner of State Chef of the Year will be the TCA candidate for ACF Central Region Chef of Year for that year and may move forward with the regional application process.
10. If the current winner is not interested in pursuing the ACF Regional Award, the state board will vote on an alternate candidate. Priority should be given to a past state winner who meets the ACF criteria.
11. Past winners of the State Chef of the Year are no longer eligible to win the state award.

ACF Regional/National Chef of the Year – Refer to the ACF web site for current guidelines