MEMBERSHIP APPLICATION



AMERICAN CULINARY FEDERATION, INC.

180 Center Place Way, St. Augustine, FL 32095 (800) 624-9458 • (904) 824-4468 • FAX: (904) 825-4758 E-mail: membership@acfchefs.net • Web: www.acfchefs.org

Membership in a local ACF chapter is an excellent way to network with professionals in your area, meet local vendors and gain access to educational programs and materials. To find the local chapter nearest you and the appropriate membership fees, visit the ACF Web site, www.acfchefs.org/chapters, or call Member Development Office at our toll-free number, (800) 624-9458.

ACF established a National Chapter, without geographic bounds, as an option for those members who travel or cannot attend meetings. The ACF National Chapter membership fee structure may also be found on the ACF Web site or by calling the Member Development Office.

For your convenience, you may complete the entire membership application online at www.acfchefs.org by clicking on Membership.

	LLOWING INFORMATION	
	MI:Last Name:	
	Company/Employer:	
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•	State:Zip:Country:	
	Mobile:Fax:	
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lame of Chapter and/or Cha	apter ID:	
•	d membership fees, please visit the ACF webite at www.acfchefs.org/chapters)	
	neard about the American Culinary Federation:	
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Membership Category	(Choose One)	Fees
☐ Professional Culinarian	Culinarian with least three (3) years full-time employment in culinary profession	\$
☐ Culinarian	Culinarian not involved in the management or supervision of staff, minimum	
	six (6) months full-time employment	\$
☐ Student Culinarian	Student or apprentice currently in culinary field and less than two (2) years	
	work experience	\$
☐ Junior Culinarian	High School student between 16-18 years of age	\$
☐ Associate	A representative of a group, company or corporation providing products and	
	services to the culinary profession	\$
☐ Allied	A individual employed in a field related to the culinary profession (Dietitian,	
	Nutritionist, Restaurant Manager/Owner, etc.)	\$
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Method of Payment	(Membership is processed when dues are paid in full)	
☐ Check/M.O. ☐ Visa	☐ Discover ☐ MC ☐ American Express	
	Expiration Date:	
	m above:	
Cardholder name:	Signature: Date:_	

ACF Member Demographic Survey

Highest Education Completed

☐ Culinary Certificate Program

☐ High School / GED

☐ Associate's Degree

We would like to learn more about you to better meet your needs. By providing us with the information below, we can make informed decisions about educational

programming and benefits that may appeal to you. Won't you please take a moment to help us get to know you?

☐ Bachelor's Degree ☐ Master's Degree Mark only one selection from each group. ■ Doctorate ■ None Date of Birth _ ☐ Other *required for ACF life insurance **Your Culinary Training** American Culinary Tederation ☐ Apprenticeship Program Gender ☐ Certificate Program ■ Male ☐ High School Culinary Program ☐ Female Type of Restaurant ■ Military ☐ Fine Dining On-the-job ☐ Casual Dining Type of Establishment ☐ Other College or University ☐ Air / Cruise / Rail ☐ Private Culinary College ■ Bakerv **Current Position** ☐ Bed & Breakfast ■ Apprentice ☐ Public Culinary College Catering ■ Baker ■ None ☐ Banquet Manager Other ☐ Conference Center ☐ Bar Manager Consulting ☐ Broker / Sales Representative ☐ Correctional Institution **Your Purchasing Role** ☐ Catering Director ☐ Directly Responsible ☐ Country Club ☐ Influence Decisions ☐ Distributor ☐ Consultant ■ None ■ Executive Dining ☐ Cook ☐ Fast Food / Supermarket ■ Dietitian ☐ Govt. Facility / Armed Forces ☐ Educator I Perform This Role For The ■ Executive Chef ☐ Hospital / Healthcare **Following Products** (Check all that apply) ☐ Hotel / Inn ☐ Food / Beverage Manager ■ Manufacturer Corporate HQ ■ Beverage General Manager ■ Equipment ■ Multi-unit Corporate HQ ☐ Inspector ☐ Kitchen Manager ☐ Food ☐ Personal Chef / Private Chef Owner ■ Tabletop ☐ Residential Community ☐ Pastry Chef ☐ Resort ■ Apparel Restaurant, Independent ■ None ☐ Personal Chef Restaurant, Multi-unit ☐ Private Chef ■ Sales / Marketing ☐ Research Chef **Annual Revenue / Sales Volume** ☐ Under \$200K ☐ School-Other ☐ Restaurant Manager ■ \$200K - \$299K ☐ School-Postsecondary / Private □ Retired ☐ School-Postsecondary / Public ■ Sous Chef ■ \$300K - \$499K ☐ School-Secondary / Private ☐ Student ■ \$500K - \$1M **□** \$1M - \$5M ☐ School-Secondary / Public ■ Unemployed ☐ Theme / Sports Park ☐ Wine Steward / Sommelier Over \$5M ☐ Don't Know ☐ Other Other Member Information **Annual Food Purchase Volume** _____ Member ID: _____ ☐ Under \$50.000 ■ \$50K - \$150K ■ \$150K - \$300K ■ \$300K - \$1.5M Over \$1.5M ☐ Don't Know City: _____ State: ____ Zip: ____ Please fax this form to: Home phone: ______ Cell phone: _____ Fax: (904) 825-4758 Home email: or mail to: Employer: ______ Position/Title: _____ American Culinary Federation Address: 180 Center Place Way St. Augustine, FL 32095 City: _____ State: ____ Zip: _____ If you need assistance, please let us know. Work phone: _____ Work email: _____ Our toll-free number is (800) 624-9458 or Work Web site: visit our Web site at: www.acfchefs.org