



RFEC Apprenticeship and Scholarship Information

Apprenticeship Scholarship and Stage Stage Held at the Annual Hosting Property

2016 Host Property
Williamsburg Inn
September 11th-14th, 2016

In support of its original founding intent the Resort Food Executive Committee has established a Scholarship Fund for culinary and pastry apprentices of member properties. Our goal is to challenge our best young culinarians to grow and showcase what they have learned. This competition will award TWO apprentices as finalists; each finalist will receive an invitation to stage in the kitchens of the host resort property for that year during the RFEC annual conference. Transportation, room and board will be funded by the RFEC and the host property making this into an amazing opportunity for every aspiring culinary apprentice.

Culinary Application Requirements:

- The apprentice must be nominated by the Executive Chef of the RFEC training property via a letter of recommendation.
- Current Resume
- Proof of current ACF Membership
- The culinary apprentice must write a 5-course tasting menu (soup, fish, entrée, salad, dessert). The menu should represent the regional influence of the property where the student is being trained. Each course must utilize one local ingredient (ingredient must be identified).
- Recipes must be submitted for all items.
- Plate cost for each course
- Menu must be written on a word document.
- Photos taken of each dish must be submitted in jpeg format.
- The above requirements will be submitted electronically to Chef's sshipley@gasparillainn.com and bryan_skelding@greenbrier.com
- All apprentice submissions will be due July 1st, 2016. Applications received after July 1st will not be eligible.

Pastry Application Requirements:

- The apprentice must be nominated by the Executive Chef of the RFEC training property via a letter of recommendation.
- Current Resume
- Proof of current ACF Membership
- The pastry apprentice must perform the following tasks
 - Petite Gateau (Individual Pastry)
 - 1 flavor of Chocolate molded Bonbon
 - Chocolate or Sugar Showpiece (Apprentice's Choice)
 - One entremets picture whole and sliced
 - 1 plated dessert
- Menu must be written on a word document.
- Recipes for all items must be submitted.
- Plate cost for each item
- Photos taken of each item must be submitted in jpeg format.

- The above requirements will be submitted electronically to Chef's sshipley@gasparillainn.com and bryan_skelding@greenbrier.com
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