

### Is Spanish Your First Language?

#### Sign up for Sanitation/Safety and Nutrition Courses offered in Spanish

ACF will offer a Sanitation/Safety course and a Nutrition course in Spanish at the 2002 ACF National Convention in Las Vegas. Each course fills the requirement for eight hours of coursework toward ACF certification.

The Spanish Sanitation course will be held 8 a.m.–5 p.m. Tuesday, July 23, and the Spanish Nutrition course will be held 8 a.m.–5 p.m. Thursday, July 25. Sign up for these courses on the ACF National Convention Registration Form in this issue of *The National Culinary Review* or on the Web at [www.acfchefs.org](http://www.acfchefs.org).

The Spanish courses are part of ACF's ongoing effort to reach Hispanic members. Spanish-speaking members can call the national office and speak with Patty Godoy, who leads ACF's effort in this area. Information on membership, certification, or other ACF benefits is available by calling (800) 624-9458.

ACF members who take courses in sanitation, nutrition, and management are eligible for McCormick & Company's continuing education scholarships. ▶

### Cursillos en español ofrecidos en la Convención Nacional de ACF 2002

ACF ofrecerá cursos en español de Sanidad y Nutrición en la Convención Nacional de ACF 2002 en Las Vegas. Los cursos de Sanidad y Nutrición satisfacen los requisitos de ocho horas de crédito requeridos para la certificación de ACF.

El curso de sanidad en español se llevará a cabo de 8 a.m. a 5 p.m. jueves, 23 de julio y el curso de nutrición en español se llevará a cabo de 8 a.m. a 5 p.m. jueves, 25 de julio. Inscribise para los cursillos educativos con el Formulario de Registro para la Convención Nacional de ACF que encontrará en nuestra revista "The National Culinary Review."

Los cursos son parte del esfuerzo de ACF para alcanzar miembros hispanicos. Miembros de habla hispana pueden llamar a nuestra oficina nacional y hablar con Patty Godoy, quien es líder del esfuerzo de ACF en esta área. Información sobre afiliación, certificación u otros beneficios disponibles en ACF, llame al (800)624-9458 ó (904)824-4468.

Miembros de ACF que toman estos cursos en sanidad, nutrición o gerencia son elegibles para las becas de educación avanzada de McCormick & Compañía. ▶

## Tips to Make the Most of the 2002 ACF National Convention

by Erin Wiedemer, *Communications intern*

Attending a convention can be a profitable and educational experience. Being organized will ensure a fun, stress-free, and productive time at the 2002 ACF National Convention July 21-25 in Las Vegas. From departure to destination, planning is the key, so here are some tips that will help make this national convention the most successful yet.

#### Before Departure

- Seasoned business travelers suggest making two packing lists—one to help pack initially and one to take along so that nothing is left behind in the hotel.
- Arrive at the airport in good time. Since September 11, new airport security has been lengthening lines and causing delays. Early arrival at the airport can save travelers from the hassle and expense of missing a flight.

#### First Impressions Are Lasting Impressions

- Dress smartly in business-chef attire, and when gambling or visiting the

lounges, wear business-casual attire out of respect for fellow chefs. For the President's Grand Ball and Chef Professionalism dinners, black tie is appropriate, and for the ACF Chef and Child Viva Las Vegas party, casual wear is suitable.

- Also, wear comfortable shoes; the MGM Grand is huge, and there is lots of ground to cover.

#### Tailor the Convention for Specific Needs

- During seminars and demonstrations, ask questions and take notes. If a session doesn't offer what was expected, quietly leave and attend a second choice.
- Pick up the printed materials. Usually, presenters print their most important points on a handout

#### Networking

- A major benefit of attending the convention is the opportunity to network. Be generous with business cards and work to meet new contacts.
- To make contacts with people other

than those presenting seminars and demonstrations, mix with fellow attendees. Contacts can also be made by attending events outside a person's given field.

- Talking with colleagues and meal companions can also help to make new contacts.
- Exchange business cards and suggest staying in touch.

#### The Trade Show

- Trade shows are invaluable for gathering information about new products and services. Browse the show and take note of innovations.
- Taste product samples discriminately and don't get overloaded with samples and literature. If there is a product that needs further testing in the kitchen, ask the vendor to send samples.
- Sales reps are knowledgeable and are eager to answer questions about their products and services. This kind of research helps to explain what is available and widens the contact network without spending a penny. ▶