



AMERICAN CULINARY FEDERATION PRESS RELEASE

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Schaumburg's Jack Delby Named ACF Chef of the Year for the Central Region

ST. AUGUSTINE, Fla., February 24, 2009—Jack Delby, of Fox Lake, Ill., received the American Culinary Federation, Inc., (ACF) Central Region Chef of the Year Award at the 2009 ACF Central Regional Conference held at the Renaissance Schaumburg Hotel & Convention Center, Schaumburg, Ill., February 21-23. Delby accepted the award at Monday's Vice President's Gala.

Sponsored by Unilever Foodsolutions, the ACF Central Region Chef of the Year Award recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person demonstrates the highest standard of culinary skills, advances the cuisine of America and gives back to the profession through the development of students and apprentices. Delby competed against three other candidates before being declared the winner. As this year's Central Region recipient, he will compete for the national title against the winners from the three other ACF regions at the 2009 ACF National Convention in Orlando, Fla., July 11-14.

Delby is executive chef at the Renaissance Schaumburg Hotel & Convention Center in Schaumburg Ill., where he is responsible for all food and beverage outlets, from Sam and Harry's Steakhouse to Gather Lounge. He oversees 65 employees and the company's \$17 million in food sales and \$23 million in food-and-beverage sales. Before joining the staff at the Renaissance, he was executive chef at the Detroit Marriott Troy, Troy, Mich., 2000-2006; adjunct culinary-arts instructor at College of DuPage, Glen Ellyn, Ill., 1998-2000; and executive chef at Hickory Ridge Marriott Conference Hotel, Lisle, Ill., 1994-2000.

Delby, a member of ACF Chicago Chefs of Cuisine Inc., received his education at Loyola University, Chicago, where he was enrolled in a basic management program and at Washburne Trade School in Chicago, where he was enrolled in a chef-training program. He has been an active member of ACF for 15 years and has received numerous culinary awards, including Renaissance Hotel's Chef of the Year, 2006; ACF Chicago Chefs of Cuisine Inc.'s Chef of the Year, 2000; and Marriott Hotel's Chef of the Year, 1999.

Just 30 miles from Chicago's big-city attractions and world-class dining options, Schaumburg, Ill., was the location of the 2009 ACF Central Regional Conference hosted by ACF Chicago Chefs of Cuisine, Inc. Bringing more than 400 chefs, cooks and foodservice professionals to the city, the conference provided attendees with numerous opportunities to advance their professional development and enhance their culinary skills through

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informative business seminars, forums and cooking demonstrations featuring the latest trends and techniques. In addition, the conference offered participants the opportunity to compete in several cooking competitions.

Sponsors of the 2009 ACF Central Regional Conference and ACF national award sponsors are: American Lamb Board; Barber Foods; Barry Callebaut; Beef Information Center; Bon Chef, Inc.; Bunge Oils; Butterball Farms, Inc.; Canada Cutlery Inc.; Carbon's Golden Malted; Cargill Salt; Central Region State Beef Councils; The Cheesecake Factory Bakery Inc.; Clabber Girl Corporation; Consumer Packing Company; Custom Culinary, Inc.; Enviro-Solutions; Federation of Quebec Maple Syrup Producers; GFF, Inc./Girard's Dressings; Gordon Food Service; Illinois Crown Beef; Kendall College School of Culinary Arts; Labriola; Le Cordon Bleu Schools North America; Mexican Hass Avocado Importers Association; Michigan Sea Grant/Great Lakes Whitefish; Mind's Eye Resource Management, LLC; National Honey Board; The National Pork Board and America's Pork Producers; Nestlé Professional; NewChef Fashion Inc.; Nueske's Applewood Smoked Meats; Pearson Education; QUALISOY in partnership with the Soyfoods Council; R.L. Schreiber, Inc.; Reinhart FoodService; Ronnoco Coffee Company; Rubbermaid Commercial Products; Splenda[®]; Sysco-Chicago; Tyson Food Service; Unilever Foodsolutions; US Foodservice; Vita-Mix; and the Wisconsin Milk Marketing Board.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 22,000 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions. For more information, visit www.acfchefs.org.

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