



AMERICAN CULINARY FEDERATION PRESS RELEASE

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ACF Announces 2009 Achievement of Excellence Award Winners

St. Augustine, Fla., June 18, 2009—The American Culinary Federation (ACF) will honor 16 establishments nationwide with Achievement of Excellence Awards at the 2009 ACF National Convention held at the Orlando World Center Marriott in Orlando, Fla., July 11-14.

Achievement of Excellence Awards recognize foodservice establishments that exemplify a commitment to excellence in their area. Criteria for the award include being in operation for at least five consecutive years, nomination by an ACF chapter, member or individual in the foodservice profession, and being a recognized industry leader.

Casual Dining

Boca, Cincinnati

Café in the Square, Buffalo, N.Y.

Culinary Program Full-Service Restaurant Facility

Riverside City College Culinary Academy, Riverside, Calif.

Statler Erie Room Restaurant at Erie Community College, Buffalo, N.Y.

Fine Dining

All in Good Taste Productions, Pittsburgh

Charlie Trotter's, Chicago

Daveed's at 934, Cincinnati

Deco, St. Augustine, Fla.

The French Laundry, Yountville, Calif.

Hartstone Inn, Camden, Maine

The Inn at Little Washington, Washington, Va.

Le Coq Au Vin, Orlando, Fla.

The Yorktowne Hotel, York, Pa.

Pastry Shop/Bakery

Servatii Pastry Shop & Deli, Cincinnati

Private Clubs or Resorts

Kenwood Country Club, Cincinnati

Noncommercial Dining Establishment

The Seven Hills School, Cincinnati

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Chefs, cooks and foodservice professionals will attend the 2009 ACF National Convention for its educational seminars, culinary demos, networking and social functions, culinary competitions, meal events and more. For information, or to attend, visit www.acfchefs.org or call (800) 624-9458.

Sponsors of the 2009 ACF National Convention are: Ajinomoto Food Ingredients LLC; American Lamb Board; Barber Foods; Beef Products, Inc.; BelGioioso Cheese Inc.; Bon Chef, Inc.; Bunge Oils; Butterball Farms, Inc.; Canada Cutlery Inc.; Cargill Salt; Chartwells; The Cheesecake Factory Bakery Inc.; Cleveland Range, LLC; Contessa Premium Foods; Custom Culinary, Inc.; Demeyere Dow AgroSciences; Ecolab; Egglund's Best; GFF, Inc./Girard's Dressings; Gordon Food Service; Guittard Chocolate Co.; Hass Avocado Board; Hormel; i-cook Professional; Indian Harvest; The International Culinary Schools at The Art Institutes; The Investing Chef; J.R. Simplot Company; Johnson & Wales University; La Brea Bakery; Lavazza; Le Cordon Bleu Schools North America; Nestlé Professional; NewChef Fashion Inc.; Nueske's Applewood Smoked Meats; Pasta CHEF®; Pearson Education; R.L. Schreiber, Inc.; RC Fine Foods; Victorinox Commercial Cutlery; Riviana Foods Inc.; Saputo Cheese; Splenda®; S & D Coffee; Tyson Food Service; U.S. Foodservice; Unilever Foodsolutions; Vita-Mix Corp.; and 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, and to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit www.acfchefs.org.

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