



## AMERICAN CULINARY FEDERATION PRESS RELEASE

**FOR IMMEDIATE RELEASE:**  
June 24, 2009

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### **Las Vegas Chef Michael Ty, CEC, AAC, Elected as ACF's National President**

**ST. AUGUSTINE, Fla., June 24, 2009**—Michael Ty, certified executive chef (CEC), a member of the American Academy of Chefs (AAC), of Las Vegas, is the American Culinary Federation's (ACF) new national president. Ty received 38.9% of the votes for president during the national 2009 Board of Directors election. He ran against three other candidates and received 529 more votes than the runner up. Ty will serve a two-year term that begins at the board's installation during the President's Grand Ball at the ACF National Convention in Orlando, Fla., July 14.



Ty served as ACF's national president from 1993 to 1994. In Las Vegas, he owns and operates MT Cuisine, LLC, which offers event management, chef consulting, sales and marketing of foodservice products for Chefs Hat, Inc.; Hospitality Culinaire, Inc.—a family owned business that is a quick-service restaurant operation featuring two branded concepts at McCarran International Airport; and Red Lantern Treats, LLC—a quick-service restaurant operation featuring frozen treats.

Ty received his Associate of Science degree in culinary arts from the State University of New York (SUNY) at Cobleskill in 1973. He continued his education with coursework at the University of Nevada Las Vegas (UNLV) in Harrah Hotel College's Hotel Management and Food and Beverage Management departments.

In 1975, Ty moved to Las Vegas and took a job at Caesars Palace Hotel and Casino. He moved up through the ranks until he was promoted to executive chef in 1982 and food director in 1986. In 1989, he assumed the position of executive chef at the world-renowned Desert Inn, Las Vegas. From 1997 to 2000, Ty served as executive chef at Lawry's The Prime Rib, Las Vegas.

Ty was born to Chinese parents in Manila, Philippines, the third of six children. His family immigrated to the United States in 1966 and settled in Waterbury, Conn. In 1968, they moved to Waverly, N.Y., where he lived until his move to Las Vegas. Ty is the father of four children, ages 15 to 28.

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.acfcchefs.org](http://www.acfcchefs.org).

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**TO ARRANGE AN INTERVIEW, FOR A HIGH-RESOLUTION PHOTO OR FOR HIS BIO, CONTACT PATRICIA CARROLL OR LEAH CRAIG AT (800) 624-9458, OR EMAIL [PCARROLL@ACFCHEFS.NET](mailto:PCARROLL@ACFCHEFS.NET) OR [LCRAIG@ACFCHEFS.NET](mailto:LCRAIG@ACFCHEFS.NET).**