Eight Chefs Receive Cutting Edge Awards at 2010 American Culinary Federation National Convention in Anaheim

ST. AUGUSTINE, Fla., August 9, 2010—Eight chefs from across the country received Cutting Edge Awards from the American Culinary Federation, a national organization of chefs with more than 20,000 members, at the 2010 ACF National Convention held at the Anaheim Marriott, Anaheim, Calif., Aug. 2-5.

The Cutting Edge Award was presented to the following professionals by ACF national president Michael Ty, CEC, AAC, in recognition of their leadership and service to the culinary profession:

- **Richard Dingle**, of Harrisburg, Pa., executive chef, Hershey Lodge, Hershey, Pa.; ACF Harrisburg Chapter
- **Michael Finch, CEC**, of Harrisburg, Pa., executive chef/director, Harrisburg Area Community College, Harrisburg; ACF Harrisburg Chapter
- **Chief Warrant Officer 4 David Longstaff, CEC, AAC**, of Atlanta, food advisor, U.S. Army, Oviedo, Fla.; Old Dominion ACF Chapter
- **David Prows, CEC, AAC**, of Bountiful, Utah, executive chef, Costa Vida, Sandy, Utah; ACF Beehive Chefs Chapter Inc.
- **William Ramsey, CEC, CCA**, of Murrieta, Calif., executive chef, Casino Pauma, Pauma Valley, Calif.; ACF Chefs & Culinarians of San Diego
- **Hubert Schmieder**, retired, Lafayette, Ind.; ACF Greater Indianapolis Chapter
- **Michael Smith, CEC**, of Livingston, N.J., corporate executive chef, Custom Culinary, Inc., Lombard, Ill.; ACF Northern New Jersey Chapter

Anaheim was the location of the 2010 ACF National Convention, bringing approximately 2,000 chefs, cooks, students and foodservice professionals to the Golden State. The national convention provided attendees with numerous opportunities to advance their professional development and enhance their culinary skills through informative workshops and seminars, cutting-edge demonstrations, a trade show featuring more than 95 exhibitors, national competitions and ACF's annual national awards.

Sponsors of the 2010 ACF National Convention are: Allen Brothers; American Technical Publishers; Barilla America, Inc.; Barry Callebaut; Beef Information Center; BelGioioso Cheese Inc.; Buckhead Beef; Butterball Farms, Inc.; California Olive Ranch; Canada Cutlery Inc.; Canola Council of Canada; The Catfish Institute; The Cheesecake Factory Bakery Inc.; Chef’s Hat Inc.; Christopher Ranch; Cleveland Range, LLC; Contessa Premium Foods; Custom Culinary, Inc.; Diamond Crystal Salt; Dietz & Watson, Inc.; Ecolab; Eneron, Inc.; Fisher-Nickel Inc.; Five Star Gourmet Foods, Inc.; French's Foodservice; GFF, Inc./Girard's Dressings; Guittard Chocolate Co.; Hudson Valley Foie Gras; The International Culinary Schools at The Art Institutes; J.R. Simplot Company; Johnson & Wales University; Kingsburg Orchids; King & Prince Seafood; Koch Foods, Inc.; Lactalis; Le Cordon Bleu Schools North America; MARS Food -more-
About the American Culinary Federation

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members in 225 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic 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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Editor’s Note: To arrange an interview or for a high-res photo from the event, contact Leah Craig at (904) 484-0213 or lcraig@acfchefs.net, or Patricia Carroll at (904) 484-0247 or pcarroll@acfchefs.net.