Jeffrey Brown, Ed.D., CEC, CCE, Named National Chef Educator of the Year
at 2010 American Culinary Federation National Convention in Anaheim

St. Augustine, Fla., August 9, 2010—Jeffrey Brown, Ed.D., CEC, CCE, of Upland, Calif., associate professor at The Collins College of Hospitality Management at California State Polytechnic University in Pomona, Calif., received the American Culinary Federation, Inc., (ACF) 2010 Chef Educator of the Year Award, sponsored by Le Cordon Bleu Schools North America, and $5,000 at the 2010 ACF National Convention held at the Anaheim Marriott, Anaheim, Calif., Aug. 2-5.

The ACF Chef Educator of the Year award, established in 1998, pays tribute to an active culinary educator whose knowledge, skills and expertise have enhanced the image of the professional chef, and who, by example, has given leadership, guidance and direction to students seeking a career in the culinary profession. This person demonstrates the ability to help students define and develop their careers by using their skills and abilities to provide a strong foundation for their future success.

First, colleagues nominated chefs for the award. Then, they won their respective region’s award. At the national convention, the four finalists had 50 minutes to present a lecture and demonstration for a panel of distinguished judges on either a plated entrée or dessert, which included preparation of two portions of the item. In his presentation, Brown discussed the principles of fish and seafood cookery and prepared Cajun barbecue shrimp.

Brown has more than 35 years of experience in the foodservice industry. Career highlights include working as personal chef to King Hussein of Jordan and the royal family, as general and district manager of Velvet Turtle restaurants, Menlo Park, Calif., and at culinary schools throughout the country. He is a member of ACF Southern California Inland Empire Chefs & Cooks Association, Chaîne des Rôtisseurs, International Council on Hotel, Restaurant, and Institution Education, and the National Restaurant Association. Brown is a graduate of The Culinary Institute of America, Hyde Park, N.Y. In addition, he holds a bachelor’s degree in hotel restaurant management from Webber College, Babson Park, Fla., a Master of Arts in higher education administration from West Virginia University, Morgantown, W.Va., and a doctorate in education in curriculum theory from Georgia Southern University, Statesboro, Ga.

For a list of past recipients, visit www.acfchefs.org/Content/NavigationalMenu2/Events/Awards/CEOY/Winners/default.htm.

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 Services; McCormick For Chefs; MenuMax; Michael Foods, Inc.; MINOR’S®; Monterey Bay Aquarium Seafood Watch; NEWCHEF Fashion Inc.; PluGrá European-Style Butter; PreGel AMERICA; Rastelli; Riviana Foods Inc.; R.L. Schreiber, Inc.; Saputo Cheese; Sara Lee Foodservice; The Schwan Food Company; Smeraldina; Splenda®; The Sterno Group; S&D Coffee; Tanimura & Antle Fresh Foods, Inc.; Tyson Food Service; Unilever Foodsolutions; U.S. Foodservice; Victorinox Swiss Army, Inc; Villeroy & Boch; VitaMix Corp.; Washington State Potato Commission; and Wisconsin Milk Marketing Board.

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.

To download his high-res headshot, visit www.acfchefs.org/Content/NavigationMenu2/About/Media/Photos/default.htm.