ST. AUGUSTINE, Fla., August 9, 2010—The American Culinary Federation (ACF), a national organization of professional chefs, honored two chefs, a company and an ACF chapter with special president’s awards at the 2010 ACF National Convention held at the Anaheim Marriott, Anaheim, Calif., Aug. 2-5.

These awards were given at the discretion of ACF President Michael Ty, CEC, AAC. The recipients were recognized for their unique contributions to the culinary industry in the past year.

**ACF Leadership Award**

Sgt. Maj. (SGM) David Turcotte, CEC, AAC, executive chef, U.S. Army, Fort Lee, Va., a member of Old Dominion ACF Chapter, received the award for his leadership within ACF, service on the ACF Culinary Competition Committee as chair and work with ACF Culinary Team USA.

**ACF Industry Partnership Award**

Canada Cutlery, Inc., Pickering, Ontario, Canada, received this award for its exemplary support of ACF, its mission and programs, as well as overall advancement of the culinary arts and outstanding contributions to the U.S. foodservice industry.

**National Chapter of the Year**

**ACF Greater Kansas City Chefs Association** was one of four regional Chapter of the Year award winners. The chapter was recognized for its exemplary performance in the community and to the culinary industry over the past year. The chapter has maintained or increased a strong membership; held a culinary competition, certification practical test or other ACF-approved event in the last 12 months; nominated an outstanding and dedicated member for a 2010 award; contributed to the community by participating in a fundraising function; and positively represented the chapter and ACF in the community and culinary industry.

**ACF Immediate Past President’s Award**

Karl Guggenmos, AAC, university dean of culinary education, Johnson & Wales University, Providence, R.I., a member of ACF Rhode Island Chapter, received this award from John Kinsella, CMC, CCE, WGMAC, AAC, immediate past president of ACF, for his dedication to ACF, including his service as past chair of the ACF Certification Commission.

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.

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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.