Randy Torres, CEC, AAC, Prepares for the Ultimate Test: The American Culinary Federation’s Certified Master Chef® Exam

St. Augustine, Fla., September 30, 2014—Randy Torres, CEC®, AAC®, a chef instructor at Oregon Coast Culinary Institute, Coos Bay, Oregon, is preparing for the ultimate culinary test—the American Culinary Federation’s (ACF) Certified Master Chef® (CMC) exam. The eight-day exam will be held Oct. 26-Nov. 2, at Le Cordon Bleu College of Culinary Arts in Los Angeles, Pasadena, California.

Eleven candidates from across the nation will participate in the eight-day CMC exam that was established in 1981 and is considered the highest and most demanding achievement level of ACF certification. Master chef certification candidates must possess proficiency in a broad range of styles and techniques, and have the ability to perform for eight days under extreme pressure. Successful candidates of this exam will join an elite group of only 67 chefs in the United States.

“I am honored and proud to be a candidate in this test of culinary skill,” said Torres. “To earn this certification would be a true tribute to all the mentors who have given me so much, and I hope to inspire others to go after the highest culinary certification that ACF offers. In preparation for the exam, I have set up a support system to help in my training, and walking in the footsteps of some of the best ACF chefs has been one of the greatest moments in my career.”

Torres, of Coos Bay, is an ACF-certified Executive Chef (CEC), and is also a member of the American Academy of Chefs (AAC), ACF’s honor society for chefs. He holds an associate degree in culinary arts from Southwestern Oregon Community College, Coos Bay, Oregon, and has more than 18 years of experience in the culinary industry. Torres’ experience includes lead chef instructor, Le Cordon Bleu College of Culinary Arts in Los Angeles, Pasadena, California; executive chef, Bear Creek Golf Club, Murrieta, California; and chef instructor, Oregon Coast Culinary Institute, Coos Bay. He has competed in numerous ACF-sanctioned competitions, receiving more than 35 medals and awards, and has coached student teams in more than 25 competitions. Torres competed in the Internationale Kochkunst Ausstellung, commonly referred to as the “culinary Olympics,” in Erfurt, Germany, as a member of 2008 AAC Culinary Regional Team USA, and coached 2008 ACF Culinary Youth Team USA. Torres is an ACF member through LCB College of Culinary Arts—Los Angeles.

To apply for the CMC exam, candidates must be a Certified Executive Chef® or Certified Culinary Educator®, provide two letters of recommendation from current CMCs or Certified Master Pastry Chefs, and have completed education courses on sanitation and food safety, cost management, management and wine. During the eight-day exam candidates, must maintain an average score of 75 out of 100 points to be eligible to continue. Scores are tallied based on kitchen skills, plate presentation and taste. Candidates are tested on healthy cooking, buffet catering, classical cuisine, freestyle cooking, global cuisine, baking and pastry, Continental and Northern Europe cuisines, and market basket.

“This eight-day exam will test the very limits of each candidate’s skill and endurance,” said Ken Arnone, CMC, WGMC, chair, ACF CMC/CMPC subcommittee, and owner, KA-CMC LLC, Poughkeepsie, New York. “These 11 chefs have committed to a challenge that requires a combination of determination and expertise for a chance to attain the highest professional distinction available. We wish them the best of luck in accomplishing their goal of becoming a Certified Master Chef.”

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The 10 other CMC candidates are:

- Timothy Bucci, CEC, CCE, CHE, culinary arts instructor, Joliet Junior College, Joliet, Illinois
- David Daniot, CEC, executive chef, Grosse Pointe Yacht Club, Grosse Pointe Shores, Michigan
- Kevin Doherty, CEC, CCA, regional executive chef, Delaware North Companies Sportservice at TD Garden, Boston
- Joseph Leonardi, CEC, executive chef, Somerset Club, Boston
- Jonathan Moosmiller, CEC, executive chef, Southern Hills Country Club, Tulsa, Oklahoma
- Kevin Quinn, CEC, lead chef instructor, Le Cordon Bleu College of Culinary Arts in Austin, Austin, Texas
- Timothy Recher, CEC, executive chef/assistant general manager, The Army Navy Country Club, Arlington, Virginia
- Daryl Shular, CEC, director of education/executive chef, Le Cordon Bleu College of Culinary Arts in Atlanta, Tucker, Georgia
- Kevin Storm, CEC, CCA, AAC, executive chef, Bellerive Country Club, St. Louis
- Percy Whatley, CEC, regional executive chef, Delaware North Companies Parks and Resorts at The Ahwahnee® Hotel, Yosemite National Park, California

For more information about the candidates or the exam, visit www.acfchefs.org/CMC. ACF will announce which chefs earned the distinction of Certified Master Chef on its website and in a press release Nov. 3. To access ACF press releases, visit www.acfchefs.org/media.

About the American Culinary Federation
The American Culinary Federation, Inc. (ACF), established in 1929, is the standard of excellence for chefs in North America. With nearly 20,000 members spanning 200 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, with the Certified Executive Chef®, Certified Sous Chef®, Certified Executive Pastry Chef® and Certified Culinary Educator® designations accredited by the National Commission for Certifying Agencies. 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. Find ACF on Facebook at www.facebook.com/ACFChefs and on Twitter @ACFChefs.

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