CHEFS, CULINARY INDUSTRY PROFESSIONALS AND FOODSERVICE ESTABLISHMENTS HONOURED AT 2007 ANNUAL AMERICAN CULINARY FEDERATION NATIONAL CONVENTION

ST. AUGUSTINE, Fla., August 10, 2007 – The American Culinary Federation, Inc. (ACF) honored 79 chefs, culinary industry professionals and foodservice establishments at the 2007 ACF National Convention, the largest gathering of culinarians in the United States, July 21-24 in Orlando, Fla.

More than 2,100 chefs, culinarians and foodservice representatives attended the ACF national convention, which featured a trade show with 125 plus exhibitor booths, professional development seminars, unique culinary demonstrations, the sold-out second annual Certified Master Chefs dinner, national-award presentations and culinary competitions. Awards were presented by ACF, the Chef & Child Foundation, and the American Academy of Chefs, honor society of the ACF. Honorees were as follows:

U.S.A.’s Chef of the Year™, sponsored by Unilever Foodsolutions
J. Kevin Walker, CMC; executive chef, Cherokee Town & Country Club, Atlanta; ACF Greater Atlanta Chapter, Inc.

ACF National Pastry Chef of the Year, sponsored by Splenda®
Patricia Nash; pastry chef, Westchester Country Club, Rye, N.Y.; Chefs Association of Westchester and Lower Connecticut

ACF National Chef Educator of the Year
Norman Hart, CEC, CCE, AAC; culinary instructor, The Art Institute of Pittsburgh, Pittsburgh; ACF Pittsburgh Chapter

ACF National Student Culinarian of the Year, sponsored by Custom Culinary, Inc.
Carol Chandler, CC; University of Montana College of Technology, Missoula, Mont.; ACF Montana Chefs Association

ACF National Student Team Championship, sponsored by R.L. Schreiber, Inc.
ACF Western North Carolina Culinary Association; Asheville-Buncombe Technical Community College, Asheville, N.C.; Michelle Bailey; Daniel Gorman; Matthew Gruber; Jason Huang, captain; and Chambli Stuber. Team coach, Bronwen McCormick.

Chef Professionalism Award, sponsored by Nestlé FoodServices
Michael Beriau, CEC, AAC; executive chef, White Cliffs Country Club, Plymouth, Mass.; ACF ACF Cape Cod & the Islands Chefs Association

Hermann G. Rusch Chef’s Achievement Award
Louis Perrotte, CEC, AAC; chef/owner, Le Coq Au Vin, Orlando, Fla.; ACF Central Florida Chapter

Baron H. Galand Culinary Knowledge Bowl
New England Culinary Institute, Montpelier, Vt.: Jakub Cogswell, Angel Custodio, Rosalynn Kooker, Joseph Mitchell and Jeff Surdel. Team coach, Dina Altieri, CEC, CCE.

President’s Award
Jill Bosich, CEC, CCE, AAC, executive chef/energy-programs advisor, Southern California Gas Company, Downey, Calif.; ACF Orange Empire Chefs & Professional Cooks Association

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ACF Leadership Award
Michael Bologna, CEC, CCE, AAC; educator, Chattahoochee Technical College, Marietta, Ga.; ACF Greater Atlanta Chapter, Inc.

ACF Industry Partnership Award
Nestlé FoodServices North America

Excellence in Education Award
Johnson & Wales University

ACF Humanitarian Award
Jean-Robert de Cavel, co-owner, Jean-Robert at Pigall's, JeanRo Bistro and PhoParis, Cincinnati

ACF President's Medallion Recipients
Peter Bartz, HAAC; chef, Busch Gardens, Tampa Bay, Fla.; ACF Tampa Bay Culinary Association Inc.
Wilfred Beriau, CEC, CCE, AAC; department chair, culinary arts, Southern Maine Community College, South Portland, Maine; ACF Casco Bay Culinary Association of Portland
Salvatore Campagna, CEC, AAC; retired, San Carlos, Calif.; ACF San Francisco Chapter
Jesse Cobb; corporate chef, Nestlé FoodServices North America, Solon, Ohio; ACF Chicago Chefs of Cuisine Inc.
Kelly Cook, CEC, AAC; chef-instructor, El Centro College, Dallas; Texas Chefs Association
Ann Cooper, CEC; director of nutrition services, Berkeley Unified School District, Berkeley, Calif.; National Chapter
Jack Delby; executive chef, Renaissance Schaumburg Hotel and Convention Center, Schaumburg, Ill; ACF Chicago Chefs of Cuisine Inc.
Ray Delfino, CEC; executive chef, Spokane Athletic Club, Spokane, Wash.; ACF Chefs de Cuisine of the Inland Northwest
Chris Dwyer, CEC, AAC; executive chefs, Doubletree Minneapolis Park Place, Minneapolis; ACF Minneapolis Chefs Chapter
John Espelage; executive chef, Orlando World Center Marriott, Orlando, Fla.; ACF Central Florida Chapter
Jimmy Gherardib; instructor, Midwest Culinary Institute, Cincinnati; National Chapter
John Gilbertson, CEC; executive chef, Sanford USD Medical Center, Sioux Falls, S.D.; ACF Black Hills Chapter of Professional Chefs
Karl Guggenmos, AAC; university dean of culinary education, Johnson & Wales University, Providence, R.I.; ACF Rhode Island Chapter
David Ivey-Soto, CEC; managing partner, Chef David Industries, Washington, D.C.; ACF Nations Capital Chefs Association
John Kartje, AAC; executive chef, Eurest Dining Services, Vernon Hills, Ill.; ACF Chicago Chefs of Cuisine Inc.
John Kaufmann, CEC, AAC; retired, Antioch, Ill.; ACF Chicago Chefs of Cuisine Inc.
Thomas Keller, owner/executive chef, The French Laundry, Yountville, Calif.; National Chapter
Michael McGreal, CEC, CCE; department chair, Joliet Junior College, Joliet, Ill.; ACF Louis Joliet Chapter
Dale Miller, CMC, AAC; owner; Jack's Oyster House, Albany, N.Y.; ACF Capital District-Central New York
John Minniti, CCE, AAC; past chair, American Academy of Chefs, Treasure Island, Fla.; ACF Professional Chefs Association of South Jersey
Paul O'Toole, CEC, AAC; executive culinary officer, Forewinds Hospitality, Newark, Del.; ACF Philadelphia Chapter
Pierre Rausch, CEC, AAC; executive chef, Ambassador Fine Foods, Pottstown, Pa.; ACF Philadelphia Chapter
Rona "Melika" Robins, CEC; executive chef, Project Openhand, Atlanta; ACF Greater Atlanta Chapter Inc.
Norman Van Aken; chef/owner, Norman's, Orlando, Fla.; National Chapter
Donal Weaving, CEC, AAC; retired, Indianapolis; ACF Greater Indianapolis Chapter

2007 National Chapter of the Year
ACF Colorado Chefs Association

ACF Achievement of Excellence Awards
Casual Dining
Stringtown Bar & Grill, Florence, Ky.
The Palmetto Café, Columbia, S.C.

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Chain Operator
The Capital Grille, RARE Hospitality International, Inc., Atlanta

Culinary Program Full-Service Restaurant Facility
Winston’s Restaurant, Louisville, Ky.

Fine Dining
DiSalvo’s Station Restaurant, Latrobe, Pa.
Harry’s Savoy Grill, Wilmington, Del.
Hutch’s, Buffalo, N.Y.
Jack’s Oyster House, Albany, N.Y.

Hotel/Hotel Restaurant
El Dorado Hotel & Casino, Reno, Nev.
Orchids at Palm Court, Cincinnati

Noncommercial Dining Establishment
The Seven Hills School, Cincinnati

Pastry Shop/Bakery
Bakery Hill, Midwest Culinary Institute, Cincinnati

Private Clubs or Resorts
Deerfield Golf & Tennis Club, Newark, Del.
The Club at Black Rock, Coeur d’Alene, Idaho

Chef & Child Foundation Awards
Michael Ty Endowment Fund
D’Aun Carrell; owner, D’Aun Cooks Just for Kids, St. Louis; ACF Chefs de Cuisine Association of St. Louis Inc.

True Spirit
Donald McMillan, CEC, AAC; chef-instructor, Guilford Technical Community College, Jamestown, N.C.; ACF Triad Chapter NC

Little Oscar
ACF Tampa Bay Culinary Association

The American Academy of Chefs held its annual members meeting, induction ceremonies and black-tie dinner on the first day of the ACF 2007 National Convention. Many awards were presented, and 13 fellows and six honorary fellows were inducted into the AAC.

Chair’s Medal
Thomas J. Macrina, CEC, CCA, AAC; executive chef, Desmond Great Valley Hotel and Conference Center, Malvern, Pa.; ACF Philadelphia Chapter

Regional Chairs Awards
Central Region: Rajeev Patgaonkar, CEC, AAC; executive sous chef, Kellogg Hotel & Conference Center, East Lansing, Mich.; ACF Professional Chefs & Cooks Association of Greater Lansing
Northeast Region: Karl Guggenmos, AAC; university dean of culinary education, Johnson & Wales University, Providence, R.I.; ACF Rhode Island Chapter
Southeast Region: Steven Jayson, CEC, AAC; vice president/executive chef, Universal Studios, Orlando, Fla.; ACF Central Florida Chapter
Western Region: Beat Giger, AAC; consulting chef, Pebble Beach Resorts, Pebble Beach, Calif.; ACF Monterey Bay Chapter.

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Chef Good Taste Award
Central Region: Alex Darvishi, CEC, AAC; executive chef, Coronado Club, Houston; ACF Professional Chefs Association of Houston
Northeast Region: John Schlaner, CEC, AAC; executive chef, Hollywood Casino at Penn National, Grantville, Pa.; ACF Professional Chefs Association of South Jersey
Southeast Region: Bernd Mueller, CEC, AAC; executive chef, Omni Orlando Resort, Orlando, Fla.; ACF Central Florida Chapter
Western Region: Gustav Mauler, AAC; owner, Spiedini Ristorante, Las Vegas; ACF Chefs of Las Vegas

Sharing Culinary Traditions Award
Gerald Scanlan, CEC, CCE, AAC; chef-instructor, The Restaurant School, Philadelphia; ACF Philadelphia Chapter

Lt. General John D. McLaughlin Award
Rene Marquis, CEC, CCE, PCEC, AAC; executive chef, U.S. Army; Old Dominion ACF Chapter.

American Academy of Chefs Culinary Hall of Fame
James M. Berrini, CEC, AAC, HOF; Milford, Mass.; ACF Epicurean Club of Boston

American Academy of Chefs Culinary Hall of Fame Celebrated Chef
James Beard, inducted posthumously, accepted by Norman Van Aken, chef/proprietor of Norman's, Orlando, Fla., on behalf the James Beard Foundation

Thomas Keller, HHOF, chef/owner of The French Laundry, Per Se and Bouchon

2007 American Academy of Chefs Fellows
Elizabeth Baase, CEC, AAC; executive chef, Ramada Plaza Hotel, Macon, Ga.; ACF Middle Georgia Chefs Association
Curtis Eargle, CEC, AAC; executive chef, Maryland Club, Baltimore; Central Maryland Chefs & Cooks Association
Timothy England, CEC, AAC; executive chef, Calvin College Food Service, Grand Rapids, Mich.; ACF Greater Grand Rapids Chefs Association
Allan Gazaway, CEC, AAC; corporate executive chef, Nestlé FoodServices, Land O’ Lakes, Fla.; ACF Tampa Bay Culinary Association Inc.
Edward Gozdowski, CEC, AAC; executive chef, Dana Technology Center, Monclova, Ohio; Maumee Valley Chefs Chapter ACF
Jean Hull, CCE, AAC; owner, Jean's-Hospitality Consultant, Kailua-Kona, Hawaii; ACF Kona-Kohala Chefs de Cuisine, Inc.
Paul Jensen, CEC, AAC; executive chef/owner, Jensens Caterers, Holtsville, N.Y.; ACF Eastern Long Island Chefs Chapter
Todd Kazenske, CEPC, AAC; executive chef, Le Cordon Bleu College of Culinary Arts-Atlanta, Tucker, Ga.; ACF Greater Atlanta Chapter, Inc.
Mark Linden, CEC, AAC; co-owner, AM Chef-Will Travel, Anchorage, Alaska; ACF Alaska Culinary Association
David Longstaff, CEC, AAC; senior mission command food advisor, U.S. Army; Old Dominion ACF Chapter
Jay Marshall, CEC, AAC; executive chef, Spartan Shops, Inc., San Jose, Calif.; Santa Clara Valley Chapter
Fredrick Parmenter, CEC, CCE, AAC; director of curriculum, Anne Arundel Community College, Glen Burnie, Md.; ACF Professional Chefs Association of South Jersey
Robert Stricklin, CEC, AAC; executive chef/director of food and beverage, Big Cedar Lodge, Ridgedale, Mo.; ACF Springfield/Branson Chefs Association

2007 American Academy of Chefs Honorary Fellows
John Burris, HAAC, HBOT; chairman, Foundation of the Chaîne des Rôtisseurs, Madison, N.J.
Joe Caruso, HAAC; Bailli Délégué of the Chaîne des Rôtisseurs of the United States
Tracy Griffith, HAAC; author/chef, Red Yeti Productions, Napa, Calif.; National Chapter
Heinz Lehmann, HAAC; executive chef, Unilever Foodsolutions, Toronto, Ontario, Canada; National Chapter
Andy Malusa, CEC, HAAC; corporate chef, Sea Rich Menu Marketing, Tampa, Fla.; ACF Tampa Bay Culinary Association Inc. (inducted posthumously)
Judson Simpson, HAAC; president, Canadian Federation of Chefs/Cooks, executive chef, Food Services at the House of Commons, Ottawa, Ontario, Canada; National Chapter

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The convention also served as the location for the finals of the ACF Culinary Youth Team USA culinary competition to determine the new youth team. The ACF Chefs de Cuisine Association of St. Louis, Inc. team, comprised of Michael Bush, John Gelineau, Mike Palazzola, Wayne Sieve and Kevin Taylor, was named the new youth team. They will compete alongside the ACF Culinary Team USA national and regional teams at the *Internationale Kochkunst Ausstellung* International Culinary Art Competition, known as the “Culinary Olympics”, in Erfurt, Germany, Oct. 19-22, 2008.

Sponsors of the 2007 ACF National Convention were: Custom Culinary™; Le Cordon Bleu Schools North America; Nestlé FoodServices North America; R.L. Schreiber, Inc.; Splenda®, Tyson Foods, Inc.; Unilever Foodsolutions; The Art Institutes; Buckhead Beef Company; Cleveland Range, LLC; Santé -The Magazine for Restaurant Professionals; Contessa Premium Foods; Ecolab; Federation of Québec Maple Syrup Producers; Johnson & Wales University; U.S. Foodservice; American Lamb Board; Boggiatto Produce, Inc.; Butterball Farms, Inc.; The Cheesecake Factory Bakery Inc.; GFF,Inc./Girard's Dressings; Hass Avocado Board; Maine Lobster Promotion Council; Wisconsin Milk Marketing Board; Ajinomoto Food Ingredients, LLC; Canada Cutlery Inc.; Mind's Eye Resource Management, LLC; RC Fine Foods; Schulstad Royal Danish Pastry; The Soyfoods Council; J. R. Simplot Company; Sweet Street Desserts; and Chef Designs.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in America. With more than 19,000 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the only comprehensive certification program for chefs in the U.S. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and also holds the presidium for the World Association of Chefs Societies, the largest international network of chef associations, with more than 8 million members globally.

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