



### **Rich Hoffman**

A professional journey and culinary career spanning 34 years forged in hospitality. As a graduate from the Southeast Institute of Culinary Arts and the Greenbrier Apprenticeship program, these foundational experiences have opened employment opportunities at various 5/4 star/diamond hotels and resorts, top restaurants and clubs along with shaping the future of industry in culinary education as a Chef Instructor.

Trained directly under two respected American Certified Master Chefs; Peter Timmins, CMC and Rudy Speckamp, CMC. Active in the American Culinary Federation and committed to learning, training and competition including competing and earning over 15 medals and winning Maryland's Seafood Cook-Off twice.

Achieved professional levels of Certification including World Certified Master Chef (WCMC), Certified Executive Chef (CEC), Certified Culinary Administrator (CCA), Certified Dietary Manager (CDM), Certified Food Protection Professional (CFPP) and Approved Culinary Evaluator (ACE). In 2018, inducted into the American Academy of Chefs. Have served on the Board of the Baltimore Bailliage of the Chaine des Rotisseurs and held the positions of Vice Conseiller Culinaire, Bailli and Bailli Honoraire, Baltimore Bailliage.

Currently serve as the Chair of the AAC Scholarship Committee, The Chair for the Newly formed ACF Strategic Relationship Task Force, a member of the ACF Bylaws committee, previously the Chairman of the Board of the Greater Baltimore Chapter of the ACF, and previously held board positions of President, Vice President, Certification Chair along with Regional Level responsibilities as the State Representative for Maryland and Delaware.

Honored being initially selected as the ACF Northeast Regional Recipient of the Dr. L.J. Minor's "Chef Professionalism Award" and most recently, August 2019, awarded the ACF National Dr. L.J. Minor's "Chef Professionalism Award" 2019 and the President's Medallion in Las Vegas.