



American Culinary Federation
The Standard of Excellence for Chefs

FOR IMMEDIATE RELEASE

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American Culinary Federation Announces New National President and Board

The President-Elect and Board of Directors to be installed at the upcoming convention in July

JACKSONVILLE, FLA. – May 11, 2023 — The American Culinary Federation (ACF) announced the results of its 2023 election, naming **Rene J. Marquis, CEC, CCE, CCA, AAC**, as the National President-Elect. The new slate will serve a two-year term after being installed during the President's Gala on July 19 at the 2023 ACF National Convention in New Orleans.

"I am honored to have been elected by ACF membership to serve in this important role," Chef Marquis said. "My main goal and mission is to use transparency to continue to strengthen the future of the organization and its reputation as the standard of excellence for the culinary industry for more than 95 years."

Chef Marquis is a native of Maine and graduated from the Culinary Institute of America (CIA) in Hyde Park, New York, in 1992. He worked at the Broadmoor Hotel before joining the U.S. Army in 1993. Throughout his 21-year military career, Chef Marquis was a team member and captain of the U.S. Army Culinary Arts Team (USACAT) and competed in the IKA Culinary Olympics in Germany as well as in several World Cups. He also served as business manager for ACF's Culinary Team USA when they competed at the World Cup in 2018 and the IKA Culinary Olympics in February 2020, and he served as a judge for the World Cup in November 2022. Chef Marquis, who has appeared on "Dinner Boot Camp" and Alton Brown's "Cutthroat Kitchen," is also an approved ACF competition judge and certification evaluator, and he has been the recipient of Presidential Medallions and numerous ACF awards. Chef Marquis currently serves as Chairman of the Board for the ACF Tampa Bay Chapter and is a corporate executive chef for Land O'Lakes.

Introducing the 2023 Board of Directors:

National Secretary

Jeff Bacon, CEC, CCA, AAC, has worked in the foodservice industry for nearly 40 years and currently serves as Executive Chef/Director of Second Harvest Food Bank in North Carolina, overseeing the Providence family of programs he founded in 2006. Anchored by the Providence

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Culinary Training, an ACF Quality Program, students work in the Providence Community Meals department to provide meals to hungry children, seniors and other individuals who struggle to provide nourishment for themselves and their families. Chef Bacon is a two-time recipient of the ACF's Presidents Medallion and has won other awards during his career. This is his second term as National Secretary.

National Treasurer

Kyle Richardson, CEC, CCE, AAC, is a Professor Emeritus from Joliet Junior College where he taught for 25 years. Born and raised in New Orleans, Chef Richardson established himself early as a prep cook and busboy branching out into a wide variety of kitchens, including those in hotels, country clubs, and bakeries. Today, he owns and operates Crescent City Gourmet, a Chicago area concession, consulting, and catering business with a New Orleans twist. Chef Richardson most recently served as ACF National Secretary from 2015-2019 and ACF Vice President Central Region prior to that, among other positions. He is the recipient of an ACF Presidential Medallion and many other ACF awards.

Central Region Vice President

Rajeev Patgaonkar, CEC, AAC, has worked for Michigan State University since 1994, currently serving in the Culinary Services, Student Life & Engagement department. His career experiences also include working for Hilton Hotel in Saudi Arabia, Oman, as well as for the Carnival Cruise Lines and the prestigious five-star Oberoi Hotel in Mumbai. Chef Patgaonkar has served many positions at the local and national level for ACF, including ACF Internal Audit Chair, ACF Chef & Child Foundation's Central Regional Chair and AAC Scholarship Chair. This is his second term as Central Region Vice President.

Northeast Region Vice President

Ray McCue, CEC, AAC is an Associate Professor at Johnson & Wales University in Providence, Rhode Island. Prior to joining JWU, Chef McCue worked at the Ritz-Carlton in New York City. He won ACF Chef Educator of the Year in 2015 and is the recipient of two ACF Presidential Medallions as well as the Cutting Edge Award. He currently serves as chairman of the ACF Rhode Island Chapter and is actively involved with the World Chefs Without Borders.

Southeast Region Vice President

Bryan Frick, CEC, AAC, has served as Corporate Executive Chef for the Nestle Corporation since 1997, and prior to that, spent many years at Disney. An ACF member for more than 40 years, he has served in chapter leadership roles for Columbus, Ohio and Orlando, Florida. This is his second term as Southeast Regional Vice President.

Western Region Vice President



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Greg Matchett, CEC, AAC, is a chef-consultant with Shamrock Foods. A CIA graduate, Chef Matchett has worked as an executive chef for luxury country clubs, fine-dining restaurants, five-star hotels, gourmet off-site catering and other businesses in the senior living, sports and entertainment, convention center and food manufacturing sectors. He has also served as a chef/instructor and has coached multiple ACF student competition teams. This is his second term as Western Region Vice President.

Immediate Past President

ACF President Kimberly Brock Brown, CEPC, CCA, AAC, who is currently serving a two-year term as ACF National President, will remain on the board as Immediate Past President. Chef Brock Brown has more than 30 years of the culinary industry experience as an executive pastry chef, culinary educator, culinary competitor, entrepreneur, author, and TV personality. Prior to serving as president, Chef Brock Brown served two two-year terms on the ACF Board as Vice President, Southeastern Region. She is the first African American Woman elected to the ACF Board in 2017, and the first woman, first African American and first Pastry Chef to have been elected ACF President in its 95-plus-year history.

Christopher F. Donato, CCE, AAC, Chairperson of the Nominations and Elections Committee, announced the results of the election during the ACF's Annual Meeting on May 10. The aforementioned candidates secured the majority votes, which were tallied by Survey & Ballot Systems.

Chef Donato also announced the new **American Academy of Chefs Chair, Joe G. Aiello, CEC, AAC, HOF**. An ACF member since 1977 and an Academy Fellow since 1987, Chef Aiello is a graduate of the CIA and has held numerous ACF board and committee positions, including ACF national treasurer and ACF bylaws committee chair. Chef Aiello is currently serving his second term as AAC Vice Chair. For the past 30 years, Chef Aiello has held various positions in the hospitality industry as chef in hotels, country clubs and food management. He has owned and operated Apropro Catering, a multi-faceted foodservice management and special events company for more than 20 years.

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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 more than 12,000 members spanning more than 170 chapters nationwide, ACF is the leading culinary association 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

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Chef®, Certified Sous Chef®, Certified Executive Pastry Chef® and Certified Culinary Educator® designations accredited by the National Commission for Certifying Agencies. The American Culinary Federation Education Foundation is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to Chef & Child, 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, Instagram, Twitter and digital publications hub WeAreChefs.com.

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