



**American Culinary Federation**  
The Standard of Excellence for Chefs

**FOR IMMEDIATE RELEASE**

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**American Culinary Federation Appoints Christopher Tanner, CEC, CCE, AAC,  
as Executive Director**

*Experienced R&D Chef Tanner will spearhead ACF's future growth*

JACKSONVILLE, FLA. – Sept. 7, 2023 — The American Culinary Federation (ACF), the leading culinary association for professional and student chefs, announced the appointment of Christopher Tanner, CEC, CCE, AAC, as its new Executive Director. In his new role, Chef Tanner will oversee all departments at the ACF national office, including certification and accreditation, continuing education, competitions, events, strategic partnerships and marketing and communications as well as work with the ACF's elected National President and Board of Directors to continue to grow and strengthen the federation.

"As a highly respected ACF Chef and Culinary Educator, Chef Chris Tanner brings a wealth of knowledge and unique perspectives to enhance our members experience with the ACF as well as growing membership," said ACF National President Rene J. Marquis, CEC, CCE, CCA, AAC. "Having served as a research chef and as an educator for two decades, Chef Chris has a direct line of sight into the issues and challenges chefs are facing today and communicates effectively with all chefs and is uniquely qualified to help address those who are members and those who could be. His great history will help our industry grow the ACF to maintain the standard of professional excellence like we have for the last 94 years."

Most recently, Chef Tanner served as the Director of Culinary Development at Rubix Foods, where he was responsible for leading the company's culinary research and development program. Prior to that, he held executive chef positions at various restaurants across the U.S. and has served in leadership roles with Campbell Soup Company and Griffith Foods.

I am overwhelmed with emotion and deeply excited to begin this new chapter in my career," Chef Tanner said. "We have an amazing team at the national office and I plan to

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focus on enabling them to do their jobs to the best of their ability to serve our membership. I also look forward to working with our board of directors on our strategic vision for the future growth and finding ways to add value to members, value to sponsors, and excitement to new members of all segments and walks of life in our industry.”

An accomplished culinary educator, Chef Tanner has served as Director of the now-closed Columbus Culinary Institute at Bradford School as well as Director of the Culinary Arts Institute of Montgomery County Community College in Pennsylvania, where he designed and facilitated the development of the building and operations. Prior to that, he was a chef-instructor at Schenectady County Community College in New York, where he earned his associate degree in occupational studies and culinary arts. He also holds a master’s degree in Gastronomy & Food Studies from Boston University, and a bachelor’s degree in business and culinary administration from SUNY Delhi.

An ACF member since 1997, Chef Tanner has participated in numerous ACF competitions, awarded more than 50 medals and spoken at numerous ACF and industry conferences. Chef Tanner’s long list of accolades includes earning the ACF Cutting Edge Award in 2021 and the ACF Presidential Medallion in 2017. His ACF certifications include Certified Executive Chef, Certified Culinary Educator, Certified Culinary Competition Judge, and Certification Mentor. He is also a Fellow of the American Academy of Chefs, the ACF’s honor society. Chef Tanner lives in Jacksonville, Florida, with his wife and two children.

To learn more about the ACF and its strategic plan, visit [acfchefs.org/about](http://acfchefs.org/about).

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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 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

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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 [acfchefs.org](http://acfchefs.org). Find ACF on [Facebook](#), [Instagram](#), [Tik Tok](#), [X](#) and digital content hub [WeAreChefs.com](http://WeAreChefs.com).