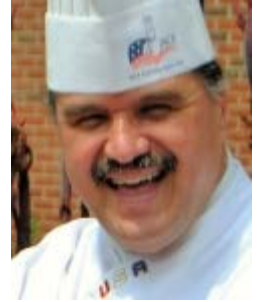


# Stafford T. DeCambra, CEC, CCE, CCA, AAC

National Member

## Biography

After graduating with from The Culinary Institute of America, Hyde Park, N.Y., in 1978, DeCambra, CEC®, CCE®, CCA®, WCMC, AAC® worked in several foodservice capacities in Hawaii, his home state, from the Cruise Line Industry to the continental United States and recently retired serving as a Global Culinary Consultant. In 2005 DeCambra was inducted into the Epicurean World Master Chefs Society and in 2013 he received his Master Chef Certification from the World Association of Chef's & Cook's Society, an honor he says is a dream come true. He is the past National Chairman of the American Academy of Chefs® and currently serves the Ambassador, the honor society of the American Culinary Federation. Chef DeCambra also serves on Culinary Team USA as the 2016 ACF National Youth Team Manager. His most recent position he served as the Corporate Executive Chef for Poach Creek Indians where Chef DeCambra oversaw all Culinary Operations for 3 different properties to include Creek Casino-Tallapoosa, Wind Creek Casino & Hotel-Atmore and the newly built Wind Creek Casino Creek-Wetumpka.



## Professional Gastronomique Associations & Organizations:

Member American Academy of Chefs Honor Society  
Member American Culinary Federation  
Member Canadian Federation Chefs Honour Society  
Member Canadian Culinary Federation  
Member Ecuadorian Chefs Federation Honour Society  
Member Les Ordre des Canardiens  
Member Les Amis Escoffier Society  
Member Les Disciples de Les Amis d'Escoffier Society  
Member Epicurean World Master Chefs Society  
Member La Chaine Des Rotisseurs  
Member Societe Mondaile du Vin USA  
Member Les Toques Blanches International  
Member National Restaurant Association  
Member International Food Service Executives  
Member Culinary Institute of America Alumni

## Honors & Distinctions:

2015 Food Service Industry Leadership Award  
2015 American Classic Gold Medalist  
2015 Les Disciples de Les Amis d'Escoffier Society Chairman's Medal  
2015 ACF President's Medallion  
2012 International Culinary Olympics Gold Medalist  
2011 AAC Chair's Medal  
2010 International Culinary World Cup Gold Medalist  
2008 International Culinary Olympics Gold Medalist  
2006 ACF National Humanitarian Award  
2006 ACF National Chef of the Year Finalist  
2006 ACF Southeast Regional Chef of Year  
2005 ACF President's Medallion  
2004 ACF National Chef Professionalism Award  
1995 ACF Western Regional Chef of the Year

## 1993 ACF Western Regional Chef Professionalism Award

Awarded over 80 ACF Gold Medals, Plaques & Food Awards in various Hot & Cold Culinary Salon Competitions, both Nationally & Internationally.

### **Professional Experience:**

Corporate Executive Chef  
PCI Gaming – Wind Creek & Creek Casinos

Corporate Executive Chef  
Pearl River Resort – Silver Star & Golden Moon Casinos

Corporate Executive Chef  
American Classic Voyages

Executive Chef  
Island Gourmet Company

Executive Chef  
Kona Surf Resort and Country Club

Chef De Cuisine  
Hyatt Regency, Waikoloa

Chef De Cuisine  
Mauna Kea Beach Hotel

Culinary  
Certification: Certified Culinary Administrator

American Culinary Federation  
Certified Executive Chef

American Culinary Federation  
Certified Culinary Educator

American Culinary Federation  
Certified Master Chef

World Association of Chefs Society  
Certified Food Executive

International Food Service Executives Association  
Approved Lead Practical Certification Examiner

American Culinary Federation  
Approved Judge

American Culinary Federation  
Approved Judge

World Association of Chef's & Cook's Society  
Approved Judge

Foro Panamericano de Asociaciones Gastronomicas Profesionales