

Chef Kyle Richardson

Kyle Richardson is presently a professor of Culinary Arts at Joliet Junior College. He has been in the Hospitality business for over 40 years starting as a prep cook busboy in a 4 star French restaurant Masons.

Born and raised in New Orleans and was Chef there for years in such places as Upper Line, Dante by the River, Tom Norris and Renaissance Hotel. Was brought to Chicago in the 80's by the Roth Corporation to be the Executive Chef of the Black Hawk restaurant and soon to become their Corporate Chef & Executive Chef of the River Plaza location on the Chicago River. Richardson was chef in many Chicago restaurants and clubs such as Nick Fish market, Saddle and Cycle club, Barrington Hills Country Club, Ruth Lake Country Club and the Du Page Club. He was corporate mentor for Sunrise Corporation in restaurant and dining development. Richardson also owned his own restaurant and bakery called Crescent City in Carol Stream IL up until 2000.

Chef Richardson has had many professional and community awards and recognitions through out his years in the hospitality industry. Also authoring his own book on Club chefs in America and Nutritional awareness

- **Coach of National Champion ACF Student Culinary Team 2011**
- **ACF Vice President Central Region 2011 until 2015 after term expires**
- **ACF National Secretary four years 2015-2019**
- **National Nominations and Elections Chair 2019-2020**
- **Treasury and Student Lesion for Chicago Culinary Museum and Chefs Hall of Fame**
- **President Chicago Culinary Museum and Chefs Hall of Fame**
- **National Chair Apprenticeship committee ACF 2009-20011**
- **Inducted into American Academy of Chef honor society 2009**
- **President of the Illinois Louis Joliet Chapter of the American culinary Federation 2005, 2006, 2007,2008, 2010**
- **Treasury Louis Joliet Chapter**
- **Chefs move to school member ACF national and Michelle Obama**
- **Spokes person for the American Heart association for Nutrition dealing with Stroke, Child obesity and women's heart disease.**
- **Presidential Medallion winner American Culinary Federation 2007**
- **State Winner & Regional Finalist Educator of the Year ACF**
- **State Winner & Regional Finalist Professionalism award ACF**
- **Culinary Sliver Medal winner 2005**
- **Culinary Bronze Medal winner 2004**
- **Culinary Coach for Junior Hot foods Team, 8 state championships in 11 years Central region Champions 2010 and 2nd place National Finals 2010**
- **Awarded Outstanding Illinois Educator 2001**
- **Awarded Chapter Chef of the Year from the American Culinary Federation 2002**
- **Awarded Chapter Board member of the year from the ACF 2003 &2004**
- **Awarded Chapter Member of the year from the ACF 2005**
- **Awarded Honorary Faculty member Elgin community College**
- **Hold's professional certifications as Certified Executive Chef, Certified Culinary Educator, Certified Hospitality Educator and Approved Certification evaluator**
- **People's choice award Taste of elegance 2006 & 2008**
- **Culinary Mentor for Sunrise corporation 1998 thru 2000**