Karl Guggenmos Named ACF Certification Commission Chair

St. Augustine, Fla., Jan. 9, 2008 — As part of its continuing efforts to maintain the highest professional standards, the American Culinary Federation, Inc. (ACF) has named Karl Guggenmos AAC, the first chair of the American Culinary Federation Certification Commission. Guggenmos will lead a board of 15 members, representing all ACF certification categories, that will develop and oversee certification standards.

"Much like other professions, such as law or accounting, certification provides the cornerstone for a professional," Guggenmos said. "Starting with the certified culinarian certification, the road map to achieving the certified master chef designation should be crystal clear. My goal is to make the ACF certification program the standard for certification across the culinary world not only in the U.S., but globally."

The ACF Certification Commission is an autonomous body that begins its work in 2008. It was formed to meet the National Commission for Certifying Agencies accreditation standards. The commission’s charge is to create, implement and oversee ACF certification standards. Once ACF receives NCCA accreditation, it will be another statement that ACF certification is the recognized authority in culinary professional achievement.

“Under the leadership of Chef Guggenmos, I expect this new commission to establish ACF standards that will make it an example for many other certifying and accrediting groups," said ACF President John Kinsella, CMC, CCE, AAC.

Guggenmos is the University Dean of Culinary Education at Johnson & Wales University in Providence, R. I., and a certified German master chef. Twice honored as the university’s chef instructor of the year, he was featured on the PBS series Master Class at Johnson & Wales. He is also a two-time recipient of the ACF Presidential Medallion.

A native of Germany, he earned a degree from the Master Chef Program in 1981. Before pursuing a career in culinary education, he worked as a chef at the corporate level in hotels, restaurants, and country clubs both in Germany and the United States. He has judged international culinary competitions and is a sought-after lecturer.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With 20,000 members spanning more than 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and also holds the presidium for the World Association of Chefs Societies, the largest international network of chef associations with more than eight million members globally. For more information, please visit www.acfchefs.org.

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