Award Winners Announced at 2008 ACF Northeast Regional Conference

More than 500 Chefs and Cooks Attended ACF’s Conference in Cincinnati

ST. AUGUSTINE, Fla., April 9, 2008 – The American Culinary Federation (ACF), Inc., the largest association of professional culinarians in North America, honored its members and chapters at the 2008 ACF Northeast Regional Conference held at the Hilton Cincinnati Netherland Plaza, Cincinnati, April 5-7.

The 2008 ACF Northeast Regional Conference award recipients listed below will compete for the national title against their winning regional counterparts at the 2008 ACF National Convention in Las Vegas, July 14-17.

U.S.A.’s Chef of the Year™, sponsored by Unilever Foodsolutions
Jonathan Moosmiller, CCC; executive sous chef, Westchester Country Club, Rye, N.Y.; ACF National Chapter

ACF Pastry Chef of the Year, sponsored by Splenda®
Kathleen Kessler; pastry chef, Hilton Cincinnati Netherland Plaza, Cincinnati; ACF Greater Cincinnati Chapter

ACF Chef Educator of the Year
Wilfred Beriau, CEC, CCE, AAC; department chair and professor of culinary arts, Southern Maine Community College, South Portland, Maine; ACF Casco Bay Culinary Association of Portland ME

ACF Hermann G. Rusch Chef’s Achievement Award
Noble Masi, CEPC, AAC, HOF; ambassador, The Culinary Institute of America, Hyde Park, N.Y.; Mid Hudson Culinary Association

ACF Chef Professionalism Award, sponsored by Nestlé ProfessionalTM
Rudolph Speckamp, CMC; senior culinary consultant, The Culinary Institute of America’s Industry Solutions Group, Hyde Park, N.Y.; Central Maryland Chefs & Cooks Association

ACF Student Culinarian of the Year, sponsored by Custom Culinary, Inc.
Nicholas Hernandez; student, State University of New York at Delhi, Delhi, N.Y.; ACF Chefs and Cooks of the Catskill Mountains

Baron H. Galand Culinary Knowledge Bowl, sponsored by Pearson Prentice Hall
ACF New England Culinary Institute; New England Culinary Institute, Montpelier, Vt.: Bryan C. Andregg; Wee-Jin Chua; Dawn S. Francis; Rosalynn A. Kooker; Dominique T. Nelson; David Coolidge, coach

ACF Student Team Regional Championship, sponsored by R.L. Schreiber, Inc.
ACF Chefs and Cooks of the Catskill Mountains: State University of New York at Delhi, Delhi, N.Y.; Tami Eicholz; Jillian Naveh; Tammy Peters; Brianne Slocum; Sarah Thurgood; Thomas Recinella, CEC, AAC, coach

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The 2008 ACF Northeast Regional Conference award recipients listed below were recognized for their outstanding contributions and goodwill.

**ACF Chapter of the Year**
ACF Akron-Canton Area Cooks and Chefs Association; Akron, Ohio

**ACF Chapter Achievement Award**
ACF Columbus Chapter; Columbus, Ohio
ACF Pittsburgh Chapter; Pittsburgh
ACF Great Bay New Hampshire Chapter; Durham, N.H.
ACF Akron-Canton Area Cooks and Chefs Association; Akron, Ohio
ACF Epicurean Club of Boston; Boston
ACF Nations Capital Chefs Association; Washington, D.C.
ACF First State Chefs Association; Wilmington, Del.
ACF Maine Chapter Inc.; Auburn, Maine
ACF Casco Bay Culinary Association of Portland ME; Buxton, Maine
ACF Professional Chefs Association of South Jersey; Atlantic City, N.J.
ACF Northern New Jersey Chapter; Hamburg, N.J.
ACF Professional Chefs/Cooks Association of Rochester; Rochester, N.Y.
ACF of Greater Buffalo New York; Buffalo, N.Y.
ACF Chefs and Cooks of the Catskill Mountains; Delhi, N.Y.
ACF Long Island Chapter; Long Island, N.Y.
ACF Greater Cincinnati Chapter; Cincinnati
Maumee Valley Chefs Chapter ACF; Toledo, Ohio
ACF Philadelphia; Philadelphia
ACF Professional Chefs of Northeast Pennsylvania; Scranton, Pa.
ACF Rhode Island Chapter; Providence, R.I.
ACF New England Culinary Institute; Essex Junction, Vt.

**ACF President’s Medallions**
- Earl Arrowood, CCC, CCE, AAC; professor and chef apprenticeship program coordinator, Bucks County Community College, Newtown, Pa.; ACF Philadelphia Chapter
- Joseph DiGironimo, director, JNA Institute of Culinary Arts, Philadelphia; ACF Penn Jersey Metro Chefs Association
- Kevin Fallen, CEC; chef/owner, Personal Touch Catering, Buxton, Maine; ACF Casco Bay Culinary Association of Portland ME
- Todd Kelly, executive chef, Hilton Cincinnati Netherland Plaza, Cincinnati; ACF Greater Cincinnati Chapter
- Willie Lewis; corporate executive chef, Romanelli’s By the Sea, Galloway, N.J.; ACF Professional Chefs Association of South Jersey
- Paul O’Toole, CEC, AAC; executive chef, Deerfield Golf and Tennis Club, Newark, Del.; ACF Philadelphia Chapter
- Michael Redmond, CEC, AAC; food and beverage manager, Metropolitan Club of Washington D.C., Washington, D.C.; ACF Professional Chefs/Cooks Association of Rochester
- Michel Sheer, general manager, Hilton Cincinnati Netherland Plaza, Cincinnati
- Nathan Singer, English and communications adjunct professor, Raymond Walters College, University of Cincinnati, Cincinnati
- C. David Wolf, CEC; executive chef, Hyatt on Capitol Square, Columbus, Ohio; ACF Columbus Chapter

**ACF Toque to Toque Champion**
Norman Hart, CEC, CCE, AAC; culinary instructor, The International Culinary School at the Art Institute of Pittsburgh, Pittsburgh; ACF Pittsburgh Chapter
American Academy of Chefs Chair’s Scholarship
Jessica D. Pope, Aurora, Ind.; student, Midwest Culinary Institute at Cincinnati State Technical and Community College, Cincinnati; ACF National Chapter

Chosen for its big city vibrancy and small-town charm, Cincinnati was the location of the 2008 ACF Northeast Regional Conference hosted by ACF Greater Cincinnati Chapter. Bringing more than 500 chefs, cooks and foodservice professionals to the city, the conference provided attendees with numerous opportunities to advance their professional development and enhance their culinary skills through informative business seminars, forums, clinics and cutting-edge demonstrations. In addition, the conference offered participants the opportunity to learn about the latest cooking trends and techniques.

Sponsors of the 2008 ACF Northeast Regional Conference and national award sponsors include: American Lamb Board; Barber Foods; Badia Spices; Beef Information Center; Buckhead Beef Company; Butterball Farms, Inc.; Canada Cutlery Inc.; The Cheesecake Factory Bakery, Inc.; Contessa Premium Foods; Custom Culinary, Inc.; GFF, Inc./Girard’s Dressings; John Morrell & Co.; La Brea Bakery; Lactalis Foodservice, Inc; Lobster Select; Maker’s Mark Distillery, Inc.; Mann’s Fresh Vegetables; MARS Foodservices; Mind’s Eye Resource Management, LLC; Nestlé Professional™; NEWCHEF Fashions; Nueske’s Applewood Smoked Meats; Pearson Prentice Hall; Queensgate Foodservice; RC Fine Foods; Reinhart Foodservice; R.L. Schreiber, Inc., Rubbermaid Commercial Products; Snake River Farms; Splenda®; SYSCO Food Services of Cincinnati; Tyson Food Service; Unilever Foodsolutions; and Wisconsin Milk Marketing Board.

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 8 million members globally. For more information, visit www.acfchefs.org.

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