Seven American Culinary Federation Educators Honored with 2008 ProStart Educator Excellence Awards

St. Augustine, Fla., June 9, 2008—Seven American Culinary Federation (ACF) culinary educators were honored with 2008 ProStart Educator Excellence Awards at a luncheon held at the Chicago City Centre in Chicago, May 17, during the annual National Restaurant Association Restaurant, Hotel-Motel Show.

The awards recognize outstanding educators who use the ProStart program in their classroom. The two-year program, developed by the National Restaurant Association Educational Foundation, teaches students the management skills needed for a career in the restaurant and foodservice industry. Approximately 60,000 students and 1,600 educators in 47 states utilize the ProStart program. Award winners were nominated by the ProStart coordinator of their state as the state’s leading educator.

“ProStart’s success wouldn’t be possible without the dedication and passion displayed every day in the classroom by the 2008 ProStart Educator Excellence Awards recipients—these outstanding educators truly are the backbone of the program,” said Bill Nolan, director of ProStart, National Restaurant Association Solutions. “It’s exciting to see this network of educators from varied backgrounds—from education degrees to professionally trained chefs—come together to help shape the future of our industry.”

2008 ProStart Educator Excellence Award Winners
June Bigham, culinary educator, Seabreeze High School, Ormond Beach, Fla.; ACF Daytona Beach Chefs Association
Julian Buckner, CCE; culinary-instructor, Wando High School, Mount Pleasant, S.C.; ACF Greater Charleston South Carolina Chapter
Elaine Heilman, CCE; culinary instructor, Howard County Public Schools, Ellicott City, Md.; Central Maryland Chefs and Cooks Association
Carol Kelly, culinary arts instructor, Smith Vocational & Agricultural High School, Northampton, Mass.; Pioneer Valley Culinary Association
William Mackin, teacher, Newport Area Careers & Technical Center, Newport, R.I.; ACF Rhode Island Chapter
Pamela S. Mock, culinary instructor, Madison Comprehensive High School, Mansfield, Ohio; ACF Akron-Canton Area Cooks and Chefs Association
Fred Wright, CEC; chef-instructor, Regional Technical Institute, Reno, Nev.; ACF High Sierra Chefs Association
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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