FOR IMMEDIATE RELEASE:
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Chefs from ACF’s Four Regions Compete for the ACF Chef Educator of the Year National Title at the 2008 ACF National Convention

ST. AUGUSTINE, Fla., June 18, 2008—The American Culinary Federation (ACF), Inc., hosts its annual ACF Chef Educator of the Year national competition at the 2008 ACF National Convention, “Achieving Culinary Excellence; Cultivate, Innovate, Educate,” held at the MGM Grand Hotel and Casino in Las Vegas, July 14-17.

The ACF Chef Educator of the Year award pays tribute to an active culinary educator whose knowledge, skills and expertise, have enhanced the image of the professional chef, and who, by example, has given leadership, guidance and direction to students seeking a career in the culinary profession. This person demonstrates the ability to help students define and develop their careers by using their skills and abilities to provide a strong foundation for their future success.

This year, chefs from Colorado, Florida, Iowa and Maine will go head-to-head for the title. Chefs were first nominated by colleagues, then chefs in each of the four ACF regions competed at the regional level. Now, one winner from each region will compete for the national title during the annual trade show, held at MGM’s Grand Garden Arena, July 15-16. There, chefs will participate in a lecture and demonstration for a panel of distinguished judges who will decide the winner.

ACF Chef Educator of the Year candidates:
ACF Central Region Chef Educator of the Year—
Robert Anderson, CEC, CCE, of Des Moines, Iowa, is program chair of the Culinary Arts and Hospitality Careers program at Des Moines Area Community College, Ankeny, Iowa, and a member of ACF of Iowa. He was selected as the college’s Distinguished Teacher of the Year in 2000, received the ACF Greater Des Moines Culinary Association Chef of Year Award twice,
was inducted into the Honorable Order the Golden Toque in 2004 and the Chaîne des Rôtisseurs in 2002.

ACF Northeast Region Chef Educator of the Year—
Wilfred Beriau, CEC, CCE, AAC, of Gray, Maine, is department chair and professor of culinary arts at Southern Maine Community College in South Portland, Maine, and a member of ACF Casco Bay Culinary Association of Portland, ME. He is a graduate of The Culinary Institute of America, Hyde Park, N.Y., and holds a master’s degree from the University of Southern Maine, Portland, Maine. He has more than 35 years of experience in the culinary industry as a chef and culinary educator.

ACF Southeast Region Chef Educator of the Year—
David Pantone, CEC, CEPC, CCE, AAC, of Royal Palm Beach, Fla., is dean of culinary education at Florida Culinary Institute in West Palm Beach, Fla., and a member of ACF Palm Beach County Chefs Association. Pantone has more than 30 years of experience in the culinary industry as a culinary educator, award winning chef and author. He was instrumental in Florida Culinary Institute’s transition to an accredited associate- and bachelor-degree-granting institute from a vocational-technical school.

ACF Western Region Chef Educator of the Year—
Robert Hudson, CEC, CCE, of Colorado Springs, Colo., is department chair for culinary programs at Pikes Peak Community College, Colorado Springs, Colo., and a member of ACF Pikes Peak Chapter Inc. While in his current position, he has grown Pikes Peak Community College’s foodservice program from 12 students to nearly 300. He has received numerous culinary awards, including Pikes Peak Community College Faculty Advisor of the Year in 2006, ACF Pikes Peak Chapter Chef of the Year in 2004 and ACF Pikes Peak Chapter, Inc. Apprentice of the Year in 1990.

At the 2008 ACF National Convention, 2,000 chefs, cooks and foodservice professionals will attend this four-day event. There will be more than 100 educational seminars, culinary demos, networking and social functions, culinary competitions, meal events and more. For information, or to attend, visit www.acfchefs.org or call (800) 624-9458.

Sponsors of the 2008 ACF National Convention are: American Lamb Board; Barber Foods; Buckhead Beef Company; Butterball Farms, Inc.; Canada Cutlery Inc.; Cargill Salt; The Cheesecake Factory Bakery, Inc.; Cleveland Range, LLC; Contessa Premium Foods; Custom Culinary, Inc.; Dow AgroSciences; Ecolab; Federation of Quebec Maple Syrup Producers; Fortessa, Inc.; General Mills; GFF, Inc./Girard's Dressings; Guittard Chocolate Co.; The International Culinary Schools at The Art Institutes; Johnson & Wales University; Lantmannen Unibake USA; Lavazza, Italy's Favourite Coffee; Le Cordon Bleu Schools North America; Mann's Fresh Vegetables; McCain Foods USA; Meat & Livestock Australia; Mind's Eye Resource Management, LLC; Nestlé Professional; NEWCHEF Fashions; Nueske's Applewood Smoked Meats; Pearson Prentice Hall; Perfect Purée of Napa Valley; RC Fine Foods; RH Forschner by Victorinox Swiss Army, Inc.; R.L. Schreiber, Inc.; Rubbermaid Commercial Products; Saputo; Snake River Farms; Splenda®; Tyson Food Service; Unilever Foodsolutions; U.S. Foodservice; Ventura Foods, LLC; and Wisconsin Milk Marketing Board.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 21,500 members spanning 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. For more information, visit www.acfchefs.org.

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MEDIA IS INVITED TO ATTEND. CALL PATRICIA CARROLL AT (800) 624-9458 EXTENSION 147 TO REGISTER FOR PRESS CREDENTIALS.

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