Embargoed
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Manfred Bast, CMPC, CEC, AAC, Inducted into American Academy of Chefs Culinary Hall of Fame

ST. AUGUSTINE, FLA., July 14, 2008—The American Academy of Chefs (AAC), the honor society of the American Culinary Federation (ACF), inducted Manfred Bast, certified master pastry chef (CMPC), certified executive chef (CEC), American academy of chefs (AAC), of Jenkintown, Pa., into the AAC Culinary Hall of Fame. Bast was inducted during a formal ceremony at the 2008 ACF National Convention in Las Vegas.

Established in 1988, the AAC Culinary Hall of Fame recognizes these AAC Fellows for their accomplishments and extraordinary contributions to the ACF, AAC and the culinary profession over a lifetime.

Bast is one of only 13 CMPC in the United States. Originally from Germany, he received his education as baker, confectionaire and cook in the tradition of the old guild system. Bast completed his education with a master examination in confectionery and pastry. He has since worked in the position of executive pastry chef and executive chef in establishments in Germany, and, for the last 25 years, in the United States.

The recipient of numerous culinary awards in Germany and the United States, Bast was named Culinarian of the Year in 1984 by the Delaware Valley Chef’s Association (currently called ACF Philadelphia Chapter), and Chef of the Year in 1980. He competed and won a bronze medal in the “culinary Olympics” in Frankfurt in 1980. Bast serves as treasurer of ACF Philadelphia Chapter. He is a member of Lambrecht Ring, Wolfenbuttel Master School, Germany, and is an ACF-approved Culinary Arts Salon judge.

“Induction into the American Academy of Chefs Culinary Hall of Fame is the highest honor an AAC Fellow can receive,” said AAC National Chair Thomas Macrina, CEC, CCE, AAC. “These chefs should feel extremely proud of themselves, and proud of all they have done to help advance the culinary industry.”

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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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AMERICAN CULINARY FEDERATION
PRESS RELEASE

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Charlie Trotter Recognized as Culinary Hall of Fame
Celebrated Chef by the American Academy of Chefs

ST. AUGUSTINE, FLA., July 14, 2008—The American Academy of Chefs (AAC), the honor society of the American Culinary Federation (ACF), inducted Charlie Trotter, chef/proprietor, Charlie Trotter’s, Chicago, into the acclaimed Honorary AAC Culinary Hall of Fame as a Celebrated Chef. Trotter accepted the award during a formal ceremony at the 2008 ACF National Convention in Las Vegas. Trotter is a member of ACF National Chapter.

The American Academy of Chefs Culinary Hall of Fame Committee recognizes individuals for their outstanding achievements in the culinary industry by choosing them for induction into the Culinary Hall of Fame as Celebrated Chefs.

Recipients of this honor are trendsetters in the industry and have distinguished themselves in the culinary world. These Individuals are nationally and/or internationally recognized through print and/or live media for their contributions to the profession. They are culinary icons and continue to serve as role models by mentoring and providing support to future culinarians.

Restaurant founder, author, TV host, and philanthropist, Trotter has devoted his life to all things culinary. For over 20 years, Charlie Trotter’s has been regarded as one of the finest restaurants in the world and has dedicated itself to excellence in the culinary arts. He is the author of 14 cookbooks, including his two newest books Workin’ More Kitchen Sessions with Charlie Trotter and RAW. He is also the host of the nationally aired, award winning PBS cooking series, The Kitchen Sessions with Charlie Trotter.

Beyond his numerous culinary accolades, Trotter has many philanthropic ties to a vast number of national and international charities. Most close to his heart is the Charlie Trotter Culinary Education Foundation. To date the foundation has raised over $1 million to award to individuals seeking careers in the culinary arts. In 2005, Chef Trotter was awarded the Humanitarian of the Year award by the International Association of Culinary Professionals for his overall service to the community.

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