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Hans Schadler, CEC, AAC, Receives Prestigious
Chef Good Taste Award from 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), honored Hans Schadler, certified executive chef (CEC), American Academy of Chefs (AAC), of Williamsburg, Va., with the 2008 Chef Good Taste Award during a formal ceremony and dinner at the 2008 ACF National Convention in Las Vegas.

The AAC awards the Chef Good Taste Award annually to one Academy Fellow who has been actively involved in furthering the culinary industry and upholding the traditions of classical cuisine.

Schadler is executive chef/culinary director at Colonial Williamsburg Foundation, Williamsburg, Va. With more than 35 years of experience in the culinary industry, Schadler has worked at such fine resorts as the Williamsburg Inn, Williamsburg, Va.; Caneel Bay, St. Johns, U.S. Virgin Islands; and Woodstock Inn & Resort, Woodstock, Vt. He received his culinary training in Frankfurt, Germany, and received an honorary doctorate in culinary science from Johnson & Wales University.

Schadler was inducted into the Order of the Golden Toque in 1989 and the Les Amis d’Escoffier Society in 1982, where he remains a member. He is a member of the ACF Virginia Chefs’ Association, the American Academy of Chefs and the German Chefs’ Association. He serves as chair of the Resort Food Executive Committee for the American Hotel & Lodging Association. Schadler was also the recipient of the Southeast Region Chef Professionalism Award in 1992.

The AAC, which recognizes those individuals who have made significant contributions to both the culinary profession and ACF, was established in 1955 at the ACF national convention in Pittsburgh. Those credited with its founding include the legendary Pierre Berard, Peter Berrini and Paul Laesecke, HOF, AAC.

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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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