Charles Carroll, CEC, AAC, Receives Prestigious Sharing Culinary Traditions 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 Charles Carroll, certified executive chef, American academy of chefs (AAC), of Houston, with the Sharing Culinary Traditions Award during a formal ceremony and dinner at the 2008 ACF National Convention in Las Vegas.

The AAC gives the Sharing Culinary Traditions Award to one Academy fellow who has demonstrated unwavering dedication to the education of future culinarians, and whose involvement in the AAC has been recognized by that region’s director.

Carroll is executive chef at River Oaks Country Club, Houston, rated the fourth best country club in the U.S., with 1,700 members and 55 cooks. Prior to joining the staff at River Oaks Country Club, he worked as executive chef at Oak Hill Country Club, rated seventeenth best country club in the U.S. Carroll was executive chef, and employed at The Balsams Grand Resort Hotel, Dixville Notch, N.H., for thirteen years. The Balsams is a four-star, four-diamond resort. Carroll received his culinary training from The Culinary Institute of America, Hyde Park, N.Y. He is a member of ACF Professional Chefs Association of Houston.

Throughout his culinary career, Carroll has received more than 60 national and international awards, including an ACF President’s Medallion in 1999 and 1990, and his chapter’s Chef of the Year Award in 1988. He was inducted into the Confrérie de la Chaîne des Rôtisseur in 2002 and the American Academy of Chefs in 2001. Carroll has also dedicated many years to support ACF Culinary Team USA in cooking competitions around the world. He served as coach for the 2004 “culinary Olympic” team, the sixth team he has been involved with.

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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