FOR IMMEDIATE RELEASE:
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Roland Schaeffer, CEC, AAC, HOF, Receives Hermann G. Rusch Chef’s Achievement Award at 2008 ACF National Convention

St. Augustine, Fla., July 15, 2008—Roland Schaeffer, certified executive chef (CEC), American Academy of Chefs (AAC), American Academy of Chefs Hall of Fame (HOF), of St. Augustine, Fla., received the American Culinary Federation, Inc. (ACF) National Hermann G. Rusch Chef’s Achievement Award at the 2008 ACF National Convention held in Las Vegas, July 14-17.

The ACF Hermann G. Rusch Chef’s Achievement Award recognizes the chef who has generously shared his or her knowledge with others throughout the years, and continues to be a source of information and guidance for other culinarians. Schaeffer was one of four regional finalists.

A member of ACF National Chapter, Schaeffer has more than 50 years of experience in the culinary arts. He retired as the senior experimental chef for Heinz U.S.A., a division of the A.J. Heinz Company, after 21 years of service. Before that he was the executive chef at the Lakeview Inn and Country Club Resort, Morgantown, W.Va.; and chef at the Bel Air Country Club, Bel Air, Calif.; Chaparral Club, Dallas; and the Sheraton Blackstone Hotel, Chicago. In 1994 he received an honorary doctorate of culinary arts from Johnson and Wales University. He has the distinction of having received ACF’s national Chef Professional Award and U.S.A.’s Chef of the Year™ award in 1991.

He was active in ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, serving as a member, advisor, judge and apprentice coach from 1980 to 2000. Schaeffer won three gold medals and an honorary diploma while competing as a team member at the Internationale Kochkunst Ausstellung International Culinary Art Competition, also known as the “culinary Olympics.”

Chosen for its fine cuisine and world-famous entertainment, Las Vegas was the location of the 2008 ACF National Convention. Bringing more than 2,000 chefs, cooks, foodservice professionals to the city, the convention provided attendees with numerous opportunities to

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advance their professional development and enhance their culinary skills through informative workshops and seminars, cutting-edge demonstrations, a trade show featuring approximately 150 exhibitors, national competitions and national-award presentations. The sold-out third annual Certified Master Chefs dinner featured ACF Culinary Team USA.

Sponsors of the 2008 ACF National Convention are: American Lamb Board; Bakewell Culinary Powders; Barber Foods; Belgioioso Cheese Inc.; Berkshire Meat Products, LLC; Buckhead Beef Company; Butterball Farms, Inc.; Canada Cutlery Inc.; The Cheesecake Factory Bakery, Inc.; Cleveland Range, LLC; Contessa Premium Foods; Custom Culinary, Inc.; Diamond Crystal; 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; The King Arthur Flour Company; La Brea Bakery; 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; New Mexico Department of Agriculture; 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 Foods; Snake River Farms; Splenda®; Sweet Street Desserts; 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 America. With more than 19,000 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the only comprehensive certification program for chefs in the U.S. 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.

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