FOR IMMEDIATE RELEASE:
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Charles Carroll, CEC, AAC, Receives Chef Professionalism Award at 2008 ACF National Convention in Las Vegas

St. Augustine, Fla., July 16, 2008—Charles Carroll, certified executive chef (CEC), American Academy of Chefs (AAC), of Houston, received the American Culinary Federation, Inc., (ACF) National Chef Professionalism Award at the 58th annual ACF National Convention in Las Vegas, July 14-17.

Sponsored by Nestlé FoodServices, the ACF National Chef Professionalism Award is presented annually to the culinarian who exemplifies the highest standards of professionalism through certification, continuing education and training, culinary competitions and community involvement. Carroll was one of four regional finalists.

Carroll, a member of ACF Professional Chefs Association of Houston, is executive chef at River Oaks Country Club in Houston. He was executive chef at Oak Hill Country Club, Rochester, N.Y., from 1996 to 2000, and was employed at The Balsams Grand Resort Hotel, Dixville Notch, N.H., for 13 years. He is a coach on ACF Culinary Team USA, and was manager of ACF Culinary Regional Team USA in 2004. He has been involved with ACF Culinary Team USA as a competitor or coach since 1992. Carroll, author of Leadership Lessons from A Chef: Finding Time To Be Great (Wiley & Sons, 2007), is a 1985 graduate of The Culinary Institute of America, Hyde Park, N.Y.

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 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,
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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