FOR IMMEDIATE RELEASE:
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Wilfred Beriau, CEC, CCE, AAC, Named National Chef Educator of the Year at 2008 ACF National Convention in Las Vegas

St. Augustine, Fla., July 17, 2008—Wilfred Beriau, certified executive chef (CEC), certified culinary educator (CCE), American Academy of Chefs (AAC), of Gray, Maine, received the American Culinary Federation, Inc. (ACF) Chef Educator of the Year Award at ACF’s 58th annual National Convention in Las Vegas, July 14-17.

The Chef Educator of the Year Award pays tribute to an active culinary educator whose knowledge, skills and expertise have given culinary students the leadership and guidance for the future. Beriau was one of four finalists.

Beriau has more than 35 years of experience in the culinary industry as a chef, culinary educator and active member of ACF Casco Bay Culinary Association of Portland ME. He began working as chef/manager at Bill’s Restaurant, Eastham, Mass., in 1970, and has since held various positions in restaurants in the northeast. He worked as sous chef to chef de cuisine at The Balsams Grand Resort Hotel, Dixville Notch, N.H., and was executive chef at the Oar House Restaurant, Portsmouth, N.H. Beriau is a graduate of The Culinary Institute of America, Hyde Park, N.Y., and holds a master’s degree from the University of Southern Maine, Portland, Maine. Beriau uses his industry experience to challenge and connect with students at Southern Maine Community College, South Portland, Maine, where he is department chair and professor of culinary arts.

Throughout his career, Beriau has won numerous culinary awards, such as Chef of the Year from the Maine Restaurant Association in 2005, and Faculty Member of the Year at Southern Maine Community College in 2000. He also received an ACF President’s Medallion in 1999 and 2007. Beriau served as spokesperson for the Maine Lobster Promotion Council, was a culinary consultant, and hosted twenty, one-hour TV cooking shows. His ACF involvement spans his membership of more than 30 years.

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, 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 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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