Russell Scott III, CMC, Named U.S.A.’s Chef of the Year™ at 2008 ACF National Convention in Las Vegas

St. Augustine, Fla., July 17, 2008—Russell Scott III, certified master chef (CMC), of Orlando, Fla., received the American Culinary Federation, Inc. (ACF) U.S.A.’s Chef of the Year™ Award, sponsored by Unilever Foodsolutions, at ACF’s 58th annual National Convention in Las Vegas, July 14-17.

The U.S.A.’s Chef of the Year Award recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person demonstrates the highest standard of culinary skills, advances the cuisine of America and gives back to the profession through the development of students and apprentices. Scott competed in a cook-off against three other chefs to earn the title of Chef of the Year.

Scott is a certified master chef, a distinction shared by only 61 others in the nation. He is currently executive chef at Isleworth Country Club in Windermere, Fla., and a proprietor of Vino!, a boutique wine store, Winter Park, Fla., through Gorescott Partnership. Before that, he was an associate professor at The Culinary Institute of America, Hyde Park, N.Y., and executive chef at upscale establishments that include Hotel Nikko in Los Angeles and Virginia Country Club in Long Beach, Calif.

His formal training includes a degree in baking and pastry from Johnson & Wales University, Providence, R.I., and apprenticeships at The Greenbrier, White Sulphur Springs, W.Va., and Grand Mariner Restaurant, Pittsburgh. He is currently seeking a degree in business administration and sommelier certification. He is a member of ACF Central Florida Chapter.

Scott is a former member of ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, in 2000 and 2004. The team won the 2004 hot-food competition at the Internationale Kochkunst Ausstellung (IKA) International Culinary Art Competition, also known as the “culinary Olympics,” held every four years in Erfurt, Germany. Scott was also a two-time gold-medal winner at the 1988 Culinary World Cup held in Luxembourg.

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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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