ST. AUGUSTINE, Fla., July 17, 2008—The American Culinary Federation (ACF) honored four culinarians, two companies and one chapter with special presidential awards at the 2008 ACF National Convention in Las Vegas, July 14-17.

These awards were given at the discretion of ACF President John Kinsella, certified master chef (CMC), certified culinary educator (CCE), world global master chef (WGMC), American Academy of Chefs (AAC). The recipients were recognized for their unique contributions to the culinary industry within the past year.

President’s Award
John Kaufmann, CEC, AAC; retired, Antioch, Ill.; ACF Chicago Chefs of Cuisine Inc.

ACF Leadership Award
Ferdinand Metz, CMC, AAC, HOF; president emeritus, The Culinary Institute of America, Hyde Park, N.Y.; Mid Hudson Culinary Association

ACF Industry Partnership Award
Custom Culinary, Inc., Oak Brook, Ill., for their exemplary support of ACF, its mission and programs as well as overall advancement of the culinary arts and outstanding contributions to the U.S. foodservice industry.

Excellence in Education Award
Professional Culinary Institute, Campbell, Calif., for its support of ACF certification and -more-
membership for culinary students and the impact on their future in the industry.

**ACF Humanitarian Award**

Elizabeth Mikesell, CEC, AAC; chef-instructor, Pima Community College, Tucson, Ariz.; ACF Chefs Association of Southern Arizona Tucson

**National Chapter of the Year**

ACF Greater Atlanta Chapter Inc.

**Special Recognition**

Mary Zappone, CCE, AAC; chef-instructor, Westmoreland Community College, Youngwood, Pa.; ACF Laurel Highlands Chapter

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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