AMERICAN CULINARY FEDERATION PRESS RELEASE

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The American Academy of Chefs Presents the 2008 Lifetime Achievement Award to Jon Greenwalt, CEC, AAC, HOF, During its Annual Dinner
Martin Yan, HAAC, HHOF, and Bert Cutino, CEC, AAC, HBOT, HOF, Among Guest Speakers

ST. AUGUSTINE, Fla., October 8, 2008—Jon Greenwalt, CEC, AAC, HOF, of Lincoln, Calif., was honored with the American Academy of Chefs’ Lifetime Achievement Award at a reception and dinner at Lake Merced Golf Club in Daly, City, Calif., Sept. 29.

Several leading figures in the culinary industry joined approximately 60 guests in attendance. Featured guest speakers included Martin Yan, HAAC, HHOF, owner, Yan Can Cook, Foster, City, Calif.; Bert Cutino, CEC, AAC, HBOT, HOF, co-founder, The Sardine Factory, Monterey, Calif.; Thomas Macrina, CEC, CCA, AAC, executive chef, The Desmond Hotel and Conference Center, Malvern, Pa., and AAC chair; Joe Aiello, CEC, AAC, chef/owner, Apropo Catering, Schiller Park, Ill., ACF national treasurer; Harry Brockwell, CEC, AAC, owner, Oceanside Caterers, Westlake Village, Calif., ACF Northeast Region Vice President; Salvatore Campagna, CEC, HAAC, retired, San Carlos, Calif.; Joe Eidem, CEC, AAC, CEO/president, Chef Eidem Enterprises, Inc., Reno, Nevada, and Klaus Friedenreich, CMC, AAC, chef/director, Professional Culinary Institute, Campbell, Calif.

Since its inception in 2004, the Academy’s Lifetime Achievement Award has been presented annually to a highly respected individual that has been a trendsetter in the culinary industry and is well-known for his or her significant impact on the profession. The recipient is an individual who has been recognized for his or her exemplary leadership, motivation and inspiration to colleagues and the youth of the culinary industry, as well as having devoted significant time to community service activities.

“Chef Greenwalt is a true master of culinary arts. He is a chef among chefs,” said Macrina. “He has accomplished the American dream through hard work and determination. As the founder of the AAC Culinary Hall of Fame, Chef Greenwalt helped bring the Academy to the next level and has enriched its history.”

It was while enlisted in the U.S. Marine Corps that Greenwalt, a member of ACF California Capital Chefs Association, volunteered as a cook and fell in love with the culinary profession. Since then and leading up to

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his retirement in 1988, hotels, restaurants, cafeterias, foodservice companies and the California State Fairgrounds have all benefited from his skills as a chef.

Greenwalt opened a restaurant in Concord, Calif., in 1960, and in 1976, he opened the Cal West Food Service Company. From 1975-1979, he served as ACF Vice President of the Western region and founded 11 chapters in the region. He also chaired four ACF Regional Conferences, as well as the 1986 ACF National Convention. Greenwalt also served as chairman of the Chefs Association Educational Committee for the State of California. He was one of America’s first celebrity chefs, hosting TV and radio shows for more than five years. Greenwalt has been committed to the American Culinary Federation since 1967. In 1971, he was inducted into the American Academy of Chefs (AAC), and he has served in multiple capacities and leadership roles through the years. In addition, he was elected AAC chair in 1984, where he wrote the guidelines for AAC membership. He is the founder of the AAC Culinary Hall of Fame and remains as chair emeritus.

His accomplishments are numerous, and include being named ACF California Capital Chefs Association’s Chef of the Year twice, U.S.A.’s Chef of the Year™ in 1986, receiving an ACF President’s Medallion from Jack Braun, CEC, AAC, HOF, and being an honorary member of five ACF chapters. He also received the prestigious Antonin Carême Medal, and is a distinguished member of the Golden Toque. Greenwalt is a dedicated family man, with a loving wife, nine children, 19 grandchildren and several great grandchildren. In addition, he and his wife, Doris, have taken in more than 100 foster children and have still managed to attend 36 consecutive ACF National Conventions.

**About the American Culinary Federation**

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](http://www.acfchefs.org).

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