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Past ACF President Ferdinand Metz, CMC, WGMC, AAC, HOF,
Receives NRAEF’s Michael E. Hurst Lifetime Achievement in Education Award

ST. AUGUSTINE, Fla., June 14, 2010 — Ferdinand Metz, certified master chef (CMC), world global master chef (WGMC), American Academy of Chefs (AAC), hall of fame (HOF), of Escondido, Calif., received the National Restaurant Association Educational Foundation’s (NRAEF) 2010 Michael E. Hurst Lifetime Achievement in Education Award during NRAEF’s Salute to Excellence event at the Hilton Chicago, May 22.

“This award is for all educators more than it is for me,” said Metz, president emeritus of The Culinary Institute of America, Hyde Park, N.Y., managing partner of The Master Chefs’ Institute and co-owner of Ferdinand Metz Culinary Innovations, LLC. “By creating an award such as this — in the name of Michael Hurst, who was an educator and an operator — the industry has realized that education is our future. Teachers could make more money in other positions, but as educators, they have the satisfaction of touching many lives and careers. Teaching leaves a legacy.”

The Michael E. Hurst Lifetime of Achievement in Education Award was established in 2002 in honor of Michael E. Hurst, a respected and successful operator and firm advocate of industry education. The award is presented to an outstanding educator who has made an indelible contribution to restaurant and foodservice education, according to the association. Past recipients include Dave Thomas (posthumously), founder, Wendy’s International, Inc., 2002; Carol Kizer, CCE, RD, FMP, HAAC, hospitality management department chair emeritus, Columbus State Community College, Columbus, Ohio, 2007; and Donald Smith, Westin distinguished professor, Washington State University, Pullman, Wash., 2009.

By receiving the award, Metz is recognized as a modern day pioneer for education who exemplifies passion and enthusiasm for education and has demonstrated support for the educational initiatives of NRAEF, as well as strong, positive moral character and integrity throughout his career.

Metz grew up in Germany where his parents owned a hotel, butcher shop and restaurant. After coming to America to pursue a culinary career, he worked at the Preakness Hills Country Club, Wayne, N.Y., and at the famed Le Pavillon restaurant and the Plaza Hotel in New York. He went on to begin a 15-year career at the H.J. Heinz Company, where he led the research and development effort as senior manager. Metz was instrumental in establishing the chefs' apprenticeship, certification and master chefs' certification program in America in the mid 1970s, and he spearheaded a 20-year successful effort of leading the United States’ “culinary Olympic” team to three consecutive world championships. He also served for four years as president of the American Culinary Federation (ACF) and was the first certified master chef, who also had earned a master's degree in business administration.

As president of The Culinary Institute of America for 21 years, Metz saw more than 30,000 students graduate, many of whom would become leaders in the culinary field. He was recognized for his contributions by having

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received almost every major award, including the Lifetime Achievement Award and the induction into Who’s Who of Food and Beverage in America by the James Beard Foundation, The Medal of the French Republic and Maître D’Honneur by the Chaîne des Rôtisseurs. He also serviced as past president of the World Association of Cooks’ Societies, an organization of 8 million members in 72 countries, and as past chairman of the board of the NRAEF. He is a member of ACF’s Mid Hudson Culinary Association.

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 22,000 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, and to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit www.acfchefs.org.

About the National Restaurant Association Educational Foundation
As the philanthropic foundation of the National Restaurant Association, the National Restaurant Association Educational Foundation (NRAEF) enhances the restaurant industry’s service to the public through education, community engagement, and promotion of career opportunities. The restaurant and foodservice industry is comprised of 945,000 restaurant and foodservice outlets and a workforce of 13 million employees, making it one of the nation’s largest employers. The NRAEF is focused on working with the Association to lead America’s restaurant industry into a new era of prosperity, prominence and participation by providing the valuable tools and resources needed to educate our current and incoming employees. For more information on the NRAEF, visit www.nraef.org.

To arrange an interview, or for a high-res photo, contact Leah Craig at (904) 484-0213 or lcraig@acfchefs.net.

Photo caption: Ferdinand E. Metz, CMC, WGMC, AAC, HOF, president emeritus of The Culinary Institute of America, Hyde Park, N.Y., and managing partner of The Master Chefs’ Institute accepts the Michael E. Hurst Lifetime Achievement in Education Award from NRAEF trustee Jeff Berlind at the NRAEF Salute to Excellence gala, May 22.