



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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### **John Kaufmann, CEC, AAC, Receives Prestigious Chair's Medal from the American Academy of Chefs**

**ST. AUGUSTINE, FLA., August 10, 2010**—The American Academy of Chefs (AAC), the honor society of the American Culinary Federation (ACF), honored John Kaufmann, certified executive chef (CEC), American Academy of Chefs (AAC) of Chicago, with the Chair's Medal. Kaufmann received the award during a formal ceremony and dinner at the 2010 ACF National Convention held at the Anaheim Marriott, Anaheim, Calif., Aug. 3.

The Chair's Medal is presented annually to an AAC Fellow who has demonstrated exemplary dedication and made outstanding contributions to the culinary profession. This individual has also maintained the highest standards and ideals of the AAC and has significantly and positively worked to ensure excellence among future culinarians.

Kaufmann is a retired chef/owner, and is an active volunteer. He is co-founder and president of the Chicago Culinary Museum and Chefs Hall of Fame, chair of the Les Amis d'Escoffier Society of Chicago and chair of the professional liaisons committee for the American Academy of Chefs. He established the Charlie Trotter scholarship fund, as well as the Lewis Szathmary scholarship fund, and has founded and chaired numerous charitable events. Kaufmann has chaired more than 100 committees and has been president and a life member of several organizations, including ACF Chicago Chefs of Cuisine Inc. and Northern Illinois Food Service Executives Association. He has received numerous awards throughout his career, including several ACF President's Medallions, the 2002 ACF Chef Professionalism Award and the 2008 ACF President's Award. He has been a member of the Academy since 1977.

The AAC, which recognizes those individuals who have made significant contributions to both the culinary profession and ACF, was established in 1955 at the ACF National Convention in Pittsburgh. Those credited with its founding include the legendary Pierre Berard, Peter Berrini and Paul Laesecke, AAC, HOF.

Out of more than 22,000 ACF members, approximately 850 belong to the AAC. Demanding criteria must be met to be elected to the AAC, including: certification at a level of executive chef/pastry chef or higher; no less than 15 years culinary experience; an ACF member in good standing for a minimum of 10 consecutive years or more; and sponsorship by two AAC members. Honorary fellows are first nominated by AAC members, and then selected by a committee.

Sponsors of AAC events at the 2010 ACF National Convention are: Allen Brothers; BelGioioso Cheese, Inc.; Buckhead Beef; California Olive Ranch; Chef's Hat; Contessa; Crystal Cave; Crystal Creations; Desmond Great Valley Hotel and Conference Center; Desserts International; Ecolab; Foster's Wine Estates Americas; Hudson Valley Foie Gras; Kingsburg Orchards; Koch Foods, Inc.; Lactalis Foodservice; L.A. Specialty; MARS Foodservices; NEWCHEF Fashion; PinSource; Rastelli; Schwan Food Company; Smeraldina; Splenda®; Sysco Philadelphia; S&D Coffee, Inc.; Tito's Handmade; Vodka; Uncle Ben's; Villeroy & Boch; and Wind Creek Casino & Hotel.

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### **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 20,000 members spanning 225 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic 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](http://www.acfchefs.org).

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**Editor's Note:** To arrange an interview or request a high-res photo, contact Leah Craig at (904) 484-0213 or [lcraig@acfchefs.net](mailto:lcraig@acfchefs.net), or Patricia Carroll at (904) 484-0247 or [pcarroll@acfchefs.net](mailto:pcarroll@acfchefs.net).