Friedrich Gitschner, CMC, AAC, Receives Prestigious Chef Good Taste Award 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 Friedrich Gitschner, certified master chef (CMC), American Academy of Chef (AAC), of Houston, with the 2010 Chef Good Taste Award during a formal ceremony and dinner at the 2010 ACF National Convention held at the Anaheim Marriott, Anaheim, Calif., Aug. 3.

The AAC awards the Chef Good Taste Award annually to one Academy Fellow who has been actively involved in furthering the culinary industry and upholding the traditions of classical cuisine.

Gitschner is chef/owner of Gitschner’s Productions LLC, Houston, a manufacturing business he created with his wife in 2007 to create unique caramelized pecans. Since his 1974 graduation from the Austrian apprenticeship program in Vienna, Austria, he has held executive chef positions at several five-star hotels around the world. Through his vast experiences, Gitschner has acquired a diverse gastronomic background, including classical French, Middle Eastern and Regional American cuisines. He is co-founder and former president of ACF Professional Chefs Association of Houston, and is an ACF-certified judge. He is a member of Amici della Vite and Chaîne des Rôtisseurs, and is president of the Escoffier Society of Houston. In 1991, Gitschner was recognized by the American Culinary Federation as a certified master chef.

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.

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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, or Patricia Carroll at (904) 484-0247 or pcarroll@acfchefs.net.