Frances Jean Jedneak, CEC, Executive Chef at Sodexo—Excelsior Crossing, Receives Central Region Hermann G. Rusch Award

St. Augustine, Fla., March 24, 2014—Frances Jean Jedneak, CEC®, of Zimmerman, Minn., received the Hermann G. Rusch Chef’s Achievement Award from the American Culinary Federation (ACF). Jedneak, executive chef, Sodexo—Excelsior Crossing, Hopkins, Minn., received the award during the 2014 ACF Central Region Conference, March 16-19, in St. Louis.

The Hermann G. Rusch Chef’s Achievement Award recognizes a chef who has generously shared his knowledge with others throughout the years and continues to be a source of information and guidance for other culinarians. As the regional winner, Jedneak is a candidate for the national award presented during the 2014 ACF National Convention in Kansas City, Mo., July 21-25.

“I am truly honored and humbled to be chosen as the recipient of the American Culinary Federation Central Region Hermann G. Rusch Chef’s Achievement Award,” said Jedneak. “Giving back to the community by mentoring and sharing professional knowledge with others is my definition of a chef and to be nominated by my chapter and selected by my peers for this is the highest form of recognition.”

Jedneak is an ACF-Certified Executive Chef (CEC) and received an associate degree in culinary arts and hospitality management from Hennepin Technical College (HTC), Brooklyn Park, Minn., and Normandale Community College, Bloomington, Minn., respectively. Before her position at Sodexo—Excelsior Crossing, Jedneak was a culinary arts instructor at HTC, teaching menu design, nutrition, management and cake decorating. A member of ACF Minneapolis Chef’s Chapter, Jedneak served as chapter president in 2004. Jedneak enjoys volunteering in her community and helping less fortunate children receive the skills to make a meal.

ACF’s Central Regional Conference, hosted by the Chefs de Cuisine Association of St. Louis Inc., theme was “Embracing a Sustainable Future.” During the conference, foodservice professionals were able to advance their professional development through business seminars, cooking demonstrations focused on how to incorporate green and sustainable cooking concepts into restaurant kitchens, culinary competitions and awards. Learn more about the conference at www.acfchefs.org/Central, or at Facebook.com/ACFChefs or on Twitter @ACFChefs.

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About the American Culinary Federation
The American Culinary Federation, Inc. (ACF), established in 1929, is the standard of excellence for chefs in North America. With nearly 20,000 members spanning 200 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, with the Certified Executive Chef®, Certified Sous Chef® and Certified Executive Pastry Chef® designations the only culinary credentials accredited by the National Commission for Certifying Agencies. 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. Find ACF on Facebook at www.facebook.com/ACFChefs and on Twitter @ACFChefs.

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Editor’s note: To arrange interviews or request high-resolution photos, contact Jessica Ward at jward@acfchefs.net or 904-484-0213, or Patricia Carroll at 904-484-0247 or pcarroll@acfchefs.net.