Daryl Shular, CEC, Prepares for the Ultimate Test: The American Culinary Federation’s Certified Master Chef® Exam

St. Augustine, Fla., September 30, 2014—Daryl Shular, CEC®, director of education/executive chef at Le Cordon Bleu College of Culinary Arts in Atlanta, Tucker Georgia, is preparing for the ultimate culinary test—the American Culinary Federation's (ACF) Certified Master Chef® (CMC) exam. The eight-day exam will be held Oct. 26-Nov. 2, at Le Cordon Bleu College of Culinary Arts in Los Angeles, Pasadena, California.

Eleven candidates from across the nation will participate in the eight-day CMC exam that was established in 1981 and is considered the highest and most demanding achievement level of ACF certification. Master chef certification candidates must possess proficiency in a broad range of styles and techniques, and have the ability to perform for eight days under extreme pressure. Successful candidates of this exam will join an elite group of only 67 chefs in the United States.

“This journey toward becoming a Certified Master Chef has been one of the most fulfilling yet humbling experiences of my culinary career,” said Shular. “The amount of dedication and commitment that it takes to even attempt this rigorous exam is not to be taken lightly. While becoming a Certified Master Chef is my lifelong goal, being able to help change and influence a new generation of foodservice professionals will be the ultimate reward.”

Shular, of Johns Creek, Georgia, is an ACF-certified Executive Chef (CEC). He holds an associate degree from The Art Institute of Atlanta, Atlanta. Shular’s experience includes executive sous chef, Dunwoody Country Club, Atlanta; senior lead chef instructor, The Art institute of Atlanta; and corporate executive chef, Performance Foodservice Milton’s, Oakwood, Georgia. He competed at the 2008 Internationale Kochkunst Ausstellung (IKA), commonly referred to as the “culinary Olympics,” in Erfurt, Germany, where he won a gold medal as a member of American Academy of Chefs Culinary Regional Team USA. He is a member of ACF Atlanta Chefs Association, Inc.

To apply for the CMC exam, candidates must be a Certified Executive Chef® or Certified Culinary Educator®, provide two letters of recommendation from current CMCs or Certified Master Pastry Chefs, and have completed education courses on sanitation and food safety, cost management, management and wine. During the eight-day exam, candidates must maintain an average score of 75 out of 100 points to be eligible to continue. Scores are tallied based on kitchen skills, plate presentation and taste. Candidates are tested on healthy cooking, buffet catering, classical cuisine, freestyle cooking, global cuisine, baking and pastry, Continental and Northern Europe cuisines, and market basket.

“This eight-day exam will test the very limits of each candidate’s skill and endurance,” said Ken Arnone, CMC, WGMC, chair, ACF CMC/CMPC subcommittee, and owner, KA-CMC LLC, Poughkeepsie, New York. “These 11 chefs have committed to a challenge that requires a combination of determination and expertise for a chance to attain the highest professional distinction available. We wish them the best of luck in accomplishing their goal of becoming a Certified Master Chef.”
The 10 other CMC candidates are:

- Timothy Bucci, CEC, CCE, CHE, culinary arts instructor, Joliet Junior College, Joliet, Illinois
- David Daniot, CEC, executive chef, Grosse Pointe Yacht Club, Grosse Pointe Shores, Michigan
- Kevin Doherty, CEC, CCA, regional executive chef, Delaware North Companies Sportservice at TD Garden, Boston
- Joseph Leonardi, CEC, executive chef, Somerset Club, Boston
- Jonathan Moosmiller, CEC, executive chef, Southern Hills Country Club, Tulsa, Oklahoma
- Kevin Quinn, CEC, lead chef instructor, Le Cordon Bleu College of Culinary Arts in Austin, Austin, Texas
- Timothy Recher, CEC, executive chef/assistant general manager, The Army Navy Country Club, Arlington, Virginia
- Kevin Storm, CEC, CCA, AAC, executive chef, Bellerive Country Club, St. Louis
- Randy Torres, CEC, AAC, chef instructor, Oregon Coast Culinary Institute, Coos Bay, Oregon
- Percy Whatley, CEC, regional executive chef, Delaware North Companies Parks and Resorts at The Ahwahnee® Hotel, Yosemite National Park, California

For more information about the candidates or the exam, visit [www.acfchefs.org/CMC](http://www.acfchefs.org/CMC). ACF will announce which chefs earned the distinction of Certified Master Chef on its website and in a press release Nov. 3. To access ACF press releases, visit [www.acfchefs.org/media](http://www.acfchefs.org/media).

**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®, Certified Executive Pastry Chef® and Certified Culinary Educator® designations 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](http://www.acfchefs.org). Find ACF on Facebook at [www.facebook.com/ACFChefs](http://www.facebook.com/ACFChefs) and on Twitter @ACFChefs.

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