American Culinary Federation Announces 2015 National Award Winners


More than 1,000 chefs, cooks, students and foodservice professionals attended Cook. Craft. Create. ACF National Convention & Show, hosted by the ACF Central Florida Chapter. The event provided attendees with opportunities to advance their professional development and enhance their culinary skills through workshops and seminars, cutting-edge demonstrations, a trade show featuring nearly 100 exhibitors, national competitions and ACF’s annual national awards.

Presenters included 15-year-old culinary sensation/author Jack Witherspoon, who demonstrated recipes from his cookbook, Twist It Up: More Than 60 Delicious Recipes from an Inspiring Young Chef; Norman Van Aken, chef/founder, Norman’s at The Ritz-Carlton Orlando, Grande Lakes, Florida, who demonstrated his expertise of New World Cuisine recipes; and Hari Pulapaka, CEC, Ph.D., co-owner/executive chef, Cress, DeLand, Florida, who discussed how to locally source ingredients to create globally inspired dishes. Other topics included hands-on charcuterie classes, cider and food pairings and wood-fire cooking techniques.

Chefs Outreach to the Community Day kicked off the national convention on July 30. Thirty volunteer chefs from around the nation worked with over 100 children from low-income families in the Orlando community to share culinary knowledge and nutrition information through hands-on demonstrations.

Keynote speaker Dawn Sweeney, HAAC, president/CEO, National Restaurant Association (NRA), opened the educational sessions at Cook. Craft. Create. Sweeney spoke on the current state of the foodservice industry and the growth expected over the next 10 years, and how chefs are rising to the challenge to continue the growth of the culinary industry through mentorship, community involvement and demanding their consumer values be recognized throughout the food supply chain.

During the five-day event, chefs and culinary students faced off in ACF’s national competitions, demonstrating their culinary skills and leadership. ACF national competition award winners are:

**U.S.A.’s Chef of the Year, sponsored by Unilever Food Solutions**
Senior Chief Derrick Davenport, CEC, CEPC, MBA, executive chef/senior enlisted aide, U.S. Navy, Office of the Chairman Joint Chiefs of Staff, Washington, D.C.; ACF Nation’s Capital Chefs Association

**ACF Pastry Chef of the Year, sponsored by Plugrâ® European-Style Butter**
Laura Johnson-Lachowecki, CC, baker, University of Notre Dame Food Services, Notre Dame, Indiana; ACF South Bend Chefs and Cooks Association
ACF Student Chef of the Year, sponsored by Custom Culinary, Inc.
Kathryn Eurich, student, SUNY Delhi, Delhi, New York; line cook, Landmark Inn, Warwick, New York; ACF Chefs and Cooks of the Catskill Mountains

ACF Student Team National Championship, sponsored by Vitamix® Corporation
ACF Professional Chefs and Culinarians of the Heartland; Metropolitan Community College, Omaha, Nebraska; Sarah Farmer, Daisy Fuentes, Miseon Lee, Patrick Ratigan and Kyle Ray; Brian O’Malley and Oystein Solberg, coaches

Baron H. Galand Culinary Knowledge Bowl, sponsored by American Technical Publishers and US Foods
Kendall College, Chicago; Michael Lanzorotte, Alex Gabrielson, Alex Szabo, Mike Kubiesa, Nelia Salvi, Emily Mankus; Dina Altieri, CEC, CCE, M.S., coach

In addition, awards were presented to chefs, foodservice professionals, ACF chapters, establishments and industry partners for advancing the culinary industry and profession.

ACF Chef Educator of the Year
Ray McCue, CEC, assistant professor, Johnson & Wales University, Providence, Rhode Island; ACF Rhode Island Chapter

Dr. L.J. Minor Chef Professionalism Award, sponsored by MINOR’S®
Timothy Prefontaine, CEC, executive chef, The Fort Worth Club, Fort Worth, Texas; Texas Chefs Association

Hermann G. Rusch Chef’s Achievement Award
Hans Schadler, CEC, AAC, owner/executive chef, Waypoint Seafood & Grill, Williamsburg, Virginia; ACF Virginia Chefs Association

ACF President’s Medallion Recipients
James Taylor, CEC, AAC, MBA, professor, Columbus State Community College, Columbus, Ohio; ACF Columbus Chapter
David Goodwin, CEC, CCA, AAC, executive chef/director of culinary operations, Culinary Solutions A La Carte, Minden, Nevada; ACF High Sierra Chefs Association
Lutz Lewerenz, CEC, AAC, retired executive chef, Valley Stream, New York; ACF Big Apple Chapter
James Lauser, CEC, AAC, executive chef/ice sculptor, Sheraton Wilmington South Hotel, New Castle, Delaware; ACF First State Chefs Association
Matthew Smith, executive chef, Sheraton Columbus on Capitol Square, Columbus, Ohio; ACF Columbus Chapter
John Minniti, CCE, AAC, HBOT, HOF, retired, Treasure Island, Florida; ACF Professional Chefs Association of South Jersey
Stafford DeCambra, CEC, CCE, CCA, AAC, Atmore, Alabama; ACF National Member
Ho-Chin Chang, president, Taiwan Chef Federation, Taipei, Taiwan
JJ Meland, culinary arts instructor, Bates Technical College, Tacoma, Washington; ACF Washington State Chefs Association
Reimund Pitz, CEC, CCE, AAC, executive chef, Le Coq au Vin Restaurant, Orlando, Florida; ACF Central Florida Chapter
Rene Marquis, CEC, CCE, CCA, AAC, district chef, School District of Hillsborough County, Tampa, Florida; ACF Tampa Bay Culinary Association, Inc.
Denny Trantham, CEC, CCA, MBA, division chef/culinary consultant, US Foods, Fort Mill, South Carolina; ACF North Carolina Chapter
Andre Setiono, CC, finalist, “Top Chef Indonesia,” Indonesia
Chas Tatigian, CEC, executive chef, TwinEagles Golf & Country Club, Naples, Florida; ACF Caxambas Chapter of Naples & Marco Island
Jeffrey Mitchell, CEC, CCA, AAC, chef/owner, Micieli’s Comfort Dining, Canastota, New York; ACF Syracuse New York Chapter

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Winslow Goodier, CEC, AAC, chef instructor/executive chef, Hermitage Technical Center, Richmond, Virginia; ACF Virginia Chefs Association
Dianna Fricke, CWPC, corporate executive chef, J.R. Simplot Company, Boise, Idaho; ACF Idaho Chefs de Cuisine
Robert Phillips, CEC, CCA, director of culinary and nutrition services, Mission Community Hospital, Panorama City, California; ACF Chefs de Cuisine Association of California
Daniel Pliska, CEC, AAC, executive chef/assistant general manager, University Club of MU, Columbia, Missouri; ACF Central Missouri Chapter
Michael Rand, HAAC, HHOOF, Marietta, Georgia; ACF Atlanta Chapter
Lyn Wells, line chef, Canyon Park Cafe, Utah Valley University, Orem, Utah; ACF Beehive Chefs Chapter Inc.

Cutting Edge Award Recipients
Kellie Puff, CWPC, chef, Anchorage School District, Anchorage, Alaska; ACF Alaska Culinary Association
Darrin Aoyama, CEPC, AAC, executive pastry chef, River Oaks Country Club, Houston; ACF Professional Chefs Association of Houston
Michael Garbin, CEC, AAC, executive chef, Union League Club of Chicago, Chicago; ACF Windy City Professional Culinarians Inc.
Brian Beland, CMC, executive chef/director of food and beverage, Country Club of Detroit, Grosse Pointe Farms, Michigan; ACF Michigan Chefs de Cuisine Association
Ira Kaplan, president, Irinox USA, North Easton, Massachusetts; ACF Epicurean Club of Boston

ACF Industry Partnership Award
Vitamix® Corporation

ACF Chapter of the Year
ACF Caxambas Chapter of Naples & Marco Island

ACF Region of the Year
Central Region

Achievement of Excellence Awards
Johnnie’s Hideaway, Orlando, Florida
Mario’s, Staten Island, New York
B & B Ristorante, Las Vegas
Nora’s Italian Cuisine, Las Vegas
Linda Bean’s Maine Kitchen and Topside Tavern, Freeport, Maine
Marriott Café—Manila Marriott Hotel, Manila, Philippines

World of Thanks Award
ACF Central Florida Chapter

American Academy of Chefs® Awards
In addition, the 44th annual American Academy of Chefs (AAC) dinner was held during Cook. Craft. Create. at the Waldorf Astoria Orlando, Florida. Twenty-three chefs were inducted into this honor society for chefs and several foodservice professionals received awards.

AAC Chair’s Medal
Rene Marquis, CEC, CCE, CCA, AAC, district chef, School District of Hillsborough County, Tampa, Florida; ACF Tampa Bay Culinary Association, Inc.

Lawrence A. Conti, CEC, AAC, HOF, Chair’s Achievement Award
Bobby Moghaddam, CEC, CCE, AAC, director, Hospitality/Culinary Arts, Riverside City College Culinary Academy, Riverside, California; ACF Southern CA Inland Empire Chefs & Cooks Association

Joseph Amendola Award
Darrin Aoyama, CEPC, AAC, executive pastry chef, River Oaks Country Club, Houston; ACF Professional Chefs Association of Houston
Chef Good Taste Award
Jacques Brevery, CEC, AAC, Ph.D., president/CEO/corporate chef, Old Belgium Gastronomie Consulting, Hollywood, Florida; ACF Palm Beach County Chefs Association

Lt. General John D. McLaughlin Award
Charles Talley, CEC, MBA, chief warrant officer 3, U.S. Army; Old Dominion ACF Chapter

Sharing Culinary Traditions Award
Louis Chatham, CEC, AAC, executive chef, Pearl River Resort, Philadelphia, Mississippi; ACF national member

AAC Culinary Hall of Fame™
Enzo “Frank” Gronda, CEC, AAC (posthumous); Connecticut Chefs Association
Willie Lewis, AAC, consultant executive chef, Brigantine, New Jersey; ACF Professional Chefs Association of South Jersey
Jesse Mercado, CEC, AAC, retired, Harwood Heights, Illinois; ACF Chicago Chefs of Cuisine Inc.
Bill Sy, CEC, AAC, academic director, culinary arts/management, The International Culinary School at The Art Institute of Tucson, Tucson, Arizona; ACF Chefs Association of Southern Arizona Tucson

AAC Honorary Culinary Hall of Fame™
Sal Campagna, CEC, HAAC, retired, San Carlos, California; ACF San Francisco Chapter

AAC Fellows
Peter Gebauer, executive chef, Sendiks Food Markets, Whitefish Bay, Wisconsin; ACF Chefs of Milwaukee Inc.
Harold Grose, CEC, CEPC, CCE, instructor, Ivy Tech Community College, Indianapolis; ACF Greater Indianapolis Chapter
Mark Handy, CEC, adjunct culinary arts instructor, Mott Community College, Flint, Michigan; ACF Flint/Saginaw Valley Chapter
James Kokenyesdi, CEC, CCA, foodservice supervisor, St. Clair County Community Mental Health Authority, Port Huron, Michigan; ACF Michigan Chefs de Cuisine Association
James Kremer, CEC, executive chef, Country Club of Peoria, Peoria Heights, Illinois; ACF Heart of Illinois Professional Chefs Association
Jackson York, CEC, executive chef, Lakeview Methodist Conference Center, Palestine, Texas; Texas Chefs Association
Elena Clement, CEPC, owner, The Guiding Knife, Bowie, Maryland; ACF Nation’s Capital Chefs Association
James DiMarzio, CEC, executive chef, Brigham & Women’s Hospital, Boston; ACF Epicurean Club of Boston
Otto Kurcsics, CEC, CCE, instructor, Orleans/Niagara BOCES, Sanborn, New York; ACF of Greater Buffalo New York
George Sideras, CEC, corporate executive chef, Nestlé Professional, Solon, Ohio; ACF Greater Dayton Chapter
Joseph Alfano, CEC, chef, Universal Orlando Islands of Adventure, Orlando, Florida; ACF Central Florida Chapter
Leslie Eckert, CEPC, CCE, MBA, academic director, culinary/pastry arts, The International Culinary School at The Art Institute of Raleigh-Durham, Durham, North Carolina; ACF Tampa Bay Culinary Association, Inc.
Noralyn “Nora” Galdiano, CEC, chef, Sysco Central Florida, Inc., Ocoee, Florida; ACF Central Florida Chapter
Gerard Marquetty, CEC, CCA, channel sales manager, Nestlé, St. Petersburg, Florida; ACF Tampa Bay Culinary Association, Inc.
Dennie Streeter, CEC, CCE, chef instructor, Second Harvest Food Bank of Northwest NC, Winston-Salem, North Carolina; ACF North Carolina Chapter
Michael Baldwin, CCE, instructor, Bellingham Technical College, Bellingham, Washington; ACF Washington State Chefs Association
Carlton Brooks, CEPC, CCE, educator, East Valley Institute of Technology, Mesa, Arizona; ACF Chefs Association of Arizona, Inc.

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Dan Lewark, CCA, CEC, executive chef, Sand Point Country Club, Seattle; ACF Washington State Chefs Association
Melody Money, CEC, executive chef, Quaker Ridge Camp & Conference Center, Woodland Park, Colorado; ACF Pikes Peak Chapter, Inc.
Tony Parker, CEC, district catering manager, QA National Accounts Boeing, Eurest Dining Services, Renton, Washington; ACF Washington State Chefs Association
Brandon Parry, CEC, executive chef, U.S. Navy, Honolulu; ACF Chefs Las Vegas
Robert Phillips, CEC, CCA, director, culinary and nutrition services, Mission Community Hospital, Panorama City, California; ACF Chefs de Cuisine Association of California
Robert Reid III, CEC, CCA, adjunct professor, San Diego Mesa College, San Diego; Chefs de Cuisine Association of San Diego

AAC Honorary Fellows
Mauricio Armendaris, national president, Ecuadorian Chefs Association, Quito, Ecuador
James Bodkin, sales manager, Southeast Region, Zonin Wines, Tampa/St. Petersburg, Florida
George Brown Jr., past bailli délégue, National Confrérie de la Chaîne des Rôtisseurs of the United States, Madison, New Jersey
Bruno Campisano, retired; ACF Professional Chefs of Northeast Pennsylvania
Jean Pierre Corlay, president, Ordre des Canardiers, Grand Couronne, France
Gérard Coudray, vice president, Ordre des Canardiers, Grand Couronne, France
Donnah DeCambra, hospitality administrative executive, ACF national member
Giovanni Delrosario, CEC, M. Ed., director, culinary arts/associate professor, Los Angeles Harbor College, Wilmington, California; ACF Chefs de Cuisine Association of California
Heinz Hofmann, chancelier, Confrérie de la Chaîne des Rôtisseurs of the United States, La Quinta, California
Howard Hsia, CEO/director, culinary arts, Kai Ping Culinary School, Taipei, Taiwan; ACF Taiwan Chapter
Jon Lodi, chef instructor, Rescue Mission Alliance, Oxnard, California; Ventura Chefs Association
Jerold Marcellus, CCC, CCE, professor, Hospitality Management, Johnson County Community College, Overland Park, Kansas; ACF Greater Kansas City Chefs Association

Sponsors of Cook. Craft. Create. ACF National Conference & Show are: Allen Brothers; American Technical Publishers; BelGioioso Cheese, Inc.; Canadian Lentils; CaterSource® Magazine, Conference & Tradeshow; Custom Culinary, Inc.; Ecolab®; Gunter Wilhelm; J.R. Simplot; Johnson & Wales; Lactalis Foodservice; MINOR'S®; National Watermelon Promotion Board; NEWCHEF Fashion Inc.; Par-Way Tryson, makers of Vegalene; Plugrá® European-Style Butter; PolyScience®; RATIONAL USA; Roland Foods; Taylor Shellfish Farms; Unilever Food Solutions; US Foods; Valrhona; Victorinox Swiss Army; Villeroy & Boch; Vitamix® Corporation; Western Region State Beef Councils; and Wisconsin Milk Marketing Board.

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 more than 17,500 members spanning nearly 200 chapters nationwide, ACF is the leading culinary association 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. Find ACF on Facebook at www.facebook.com/ACFChefs and on Twitter @ACFChefs.

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