American Culinary Federation Press Release

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Media Contacts:  
Jessica Ward: (904) 484-0213, jward@acfchefs.net  
Jennifer Manley: (904) 484-0247, jmanley@acfchefs.net

Timothy Prefontaine, CEC, Receives National Dr. L.J. Minor Chef Professionalism Award at the 2015 American Culinary Federation National Convention

St. Augustine, Fla., August 19, 2015—Timothy Prefontaine, CEC, executive chef at The Fort Worth Club, Fort Worth, Texas, was honored by the American Culinary Federation (ACF) with the national Dr. L.J. Minor Chef Professionalism Award. Prefontaine received the award during the Chef Professionalism Dinner at Cook. Craft. Create. ACF National Convention & Show held in Orlando, Florida, July 30-Aug. 3.

“Being recognized by fellow ACF chefs as a professional at this level is immeasurable and extremely humbling,” said Prefontaine. “This achievement would not have been possible without the support of The Fort Worth Club cooks and management team, my family and, of course, my mentors for pointing out the importance of finding ‘balance.’ Congratulations to all past Chef Professionalism award winners. For years, these chefs have contributed to making our industry and communities better.”

The Dr. L.J. Minor Chef Professionalism Award, sponsored by Minor’s, honors culinarians who help elevate the status of chefs and cooks in the U.S. The award is presented to a chef who exemplifies the highest standard of professionalism through certification, continuing education and training, culinary competitions and community involvement.

“Congratulations to all the regional winners,” said Matthew Schimpf, division vice president, Minor’s. “We are proud of these award winners who are continuing the legacy of Dr. Minor in support of the chef profession. We feel Timothy Prefontaine is an outstanding chef and a great ambassador of culinary excellence.”

Prefontaine, of Fort Worth, is an ACF-certified Executive Chef (CEC). He has an associate degree in culinary arts from New Hampshire Community Technical College, Berlin, New Hampshire. His experience includes sous chef at The Balsams Grand Resort Hotel, Dixville Notch, New Hampshire, and executive sous chef at River Oaks Country Club, Houston. Prefontaine has competed in more than 20 state, national and international culinary competitions. He was a member of 2008 ACF Culinary Regional Team USA, which received first place out of 62 teams at the Internationale Kochkunst Ausstellung, commonly referred to as the “culinary Olympics,” in Erfurt, Germany. He was a member of 2012 ACF Culinary National Team USA that placed third overall at the 2010 Culinary World Cup in Luxembourg. In 2014, he received U.S.A.’s Chef of the Year. He also serves as a coach for 2016 ACF Culinary Team USA. Prefontaine is an ACF national member.

More than 1,000 chefs, cooks, students and foodservice professionals attended Cook. Craft. Create.

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ACF National Convention & Show, hosted by the ACF Central Florida Chapter. The event provided culinary skills through informative workshops and seminars, cutting-edge demonstrations, a trade show featuring nearly 100 exhibitors, national competitions and ACF’s annual national awards.

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; Plurgrá® 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.

About Minor’s
Minor’s has a heritage of providing exceptional flavors in products perfectly made to serve any operation. Created by chefs for chefs, each of our products—from bases to sauces to concentrates—uses high-quality ingredients that are selected, sourced and handled with care to the highest standards in quality and food safety. The results are flavors preferred by chefs and products with exceptional yield. Designed to outperform all others, the flavors from Minor’s always capture authentic tastes and always work exactly as needed in your favorite dishes. Because flavor means business.
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