American Culinary Federation Press Release

For Immediate Release:  March 24, 2016

Gerard Prevost, CEC, CCE, chef instructor at St. Johnsbury Academy, Named 2016 American Culinary Federation Northeast Region Chef Educator of the Year

March 24, 2016, St. Augustine, Florida—Gerard Prevost, CEC, CCE, chef instructor, St. Johnsbury Academy, St. Johnsbury, Vermont was named the best culinary educator in the Northeast, according to the American Culinary Federation (ACF). Prevost received the ACF Northeast region Chef Educator of the Year award at ChefConnect: Atlanta, held March 13-15 at Hyatt Regency Atlanta.

“This award makes me proud to be an educator, and, more importantly, a mentor, to the next generation of professional culinarians,” said Prevost. “It is so important to build those relationships that inspire passion, work ethic and a love for this industry. I am successful because of the people who inspired me, and I try to emulate those who helped me as I was finding my way in the culinary world. Each day, I try to model passion, positive energy and a love of food with my students.”

The ACF Chef Educator of the Year Award, established in 1998, pays tribute to an active culinary educator whose knowledge, skills and expertise has enhanced the image of the professional chef, and who, by example, has provided guidance to students seeking a career in the culinary profession. As the ACF Northeast region recipient, Prevost is a candidate to receive the national award at Cook. Craft. Create., Phoenix, July 15-19.

Prevost, of Walden, Vermont, has been with St. Johnsbury Academy for 25 years and coordinated and facilitated the self-study that led to the culinary arts program’s secondary certification by ACFEF. His experience includes executive chef, Ammonoosuc Inn and Restaurant, Lisbon, New Hampshire; and owner/manager, Archie’s Bakery, Coffee Shop and Restaurant, St. Johnsbury. Prevost has an associate degree in culinary arts from Johnson & Wales University, Providence, Rhode Island. He is a member of White Mountain Chapter of the ACF, was named chapter Chef Educator of the Year in 2013 and engages the chapter’s junior members in competitions and networking.

More than 450 chefs, students and foodservice professionals attended ChefConnect: Atlanta. The conference was part of ACF’s Signature Series, which provides educational and networking opportunities for culinary industry professionals and students. Learn more about the conference at www.acfchefs.org/EventSeries, on Twitter @ACFChefs, #ChefConnect or on Facebook at www.Facebook.com/ACFChefs.

Sponsors of ChefConnect: Atlanta were: Custom Culinary®; Minor’s®; Unilever Food Solutions; NEWCHEF Fashion Inc; Pligrâ® European-Style Butter; Vitamix; Ecolab; Allen Brothers; Wisconsin Milk Marketing Board; Atlantic Veal & Lamb; American Technical Publishers; Par-Way Tryson Company; The Beef Checkoff; Irinox USA; Jones Dairy Farm; Sysco Atlanta; National Turkey Federation; US Foods; Alouette Cheese USA; Performance Foodservice; S&D Coffee & Tea; Friedr. Dick Corp. and Valrhona.

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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 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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