American Culinary Federation Press Release

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Thomas Elkin, CEC, AAC, Receives Central Region Hermann G. Rusch Chef’s Achievement Award from American Culinary Federation

April 18, 2016, St. Augustine, Florida—Thomas Elkin, CEC, AAC, culinary instructor, St. Louis Community College, St. Louis, received the Central region Hermann G. Rusch Chef’s Achievement Award from the American Culinary Federation (ACF) during ChefConnect: Hawaii, April 3-5, Waikoloa Beach Marriott Resort & Spa, Waikoloa Beach, Hawaii.

The ACF 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, Elkin is a candidate for the national award presented during Cook. Craft. Create., Phoenix, July 15-19.

“When you are acknowledged for your body of work by your peers, it is a great honor,” said Elkin. “To receive an award named for Hermann G. Rusch makes it even more special. I am humbled by the whole experience.”

Elkin’s experience includes executive chef, Bogey Club, St. Louis, where he spent 33 years and led all foodservice operations. In 2000, he was inducted as a fellow of the Honorable Order of the Golden Toque, and in 2001, he received an ACF President’s Medallion. Since 1994, Elkin has served as a culinary consultant for school districts in the St. Louis area, helping their foodservice employees use supplies more efficiently while staying within USDA nutritional guidelines. He currently sits on the advisory boards for the culinary arts programs at North Technical High School, Florissant, Missouri; and South Technical High School, St. Louis; as well as the culinary arts and hospitality and tourism programs at Clyde C. Miller Career Academy, St. Louis. Elkin is a member of Chefs de Cuisine Association of St. Louis Inc; served two terms each as treasurer and president; and was named chapter Chef of the Year in 1991.

More than 350 chefs, students and foodservice professionals attended ChefConnect: Hawaii. 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: Hawaii were: Minor’s®, Custom Culinary®, Unilever Food Solutions; NEWCHEF Fashion Inc; Plugrá® European-Style Butter; Vitamix; Ecolab; Allen Brothers; Wisconsin Milk Marketing Board; American Technical Publishers; Don Miller & Associates, Inc. (DM&A); Par-Way Tryson Company; The Beef Checkoff; Jones Dairy Farm; and Valrhona.
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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