AMERICAN CULINARY FEDERATION PRESS RELEASE

For Immediate Release:  Media Contacts:
August 11, 2016  Stacy Gammill: (904) 484-0213, sgammill@acfchefs.net

American Culinary Federation Announces 2016 National Award Winners


More than 850 chefs, cooks, students and foodservice professionals attended Cook. Craft. Create. Convention & Show, hosted by the ACF Chef’s Association of Arizona, Inc. The event provided attendees with numerous opportunities to advance their professional development and enhance their culinary skills through informative workshops and seminars, cutting-edge demonstrations, a trade show featuring nearly 100 exhibitors, a career fair, national competitions and ACF’s annual national awards.

Presentations included The Future of Food Panel Discussion, which examined how food production, manufacturing and innovation are adjusting to changing demographics and included panelists James Corwell, CMC, founder Tomato Sushi, San Francisco; Bruce Friedrich, executive director, The Good Food Institute, Washington, D.C.; Bill Franklin, CMC, AAC, corporate executive chef, Nestlé Professional, Denver; and Helmut Holzer, CMC, vice president/corporate executive chef R&D, Gourmet Foods International, Atlanta; as well as How Diversity in the Workplace Can Lead to Success, presented by Costa Magoulas, CEC, CCE, CCA, AAC, dean, Mori Hosseini College of Hospitality and Culinary Management, Daytona State College, Daytona Beach, Florida, who discussed how to develop programs to help people from different backgrounds work together and communicate more efficiently.

Chefs Outreach to the Community Day kicked off the national convention July 15. Volunteer chefs from around the nation worked with over 100 low-income individuals in the Phoenix community to prepare and serve 350 lunches, followed by a cooking demonstration.

Keynote speakers Graham Elliot, chef/restaurateur, Graham Elliot Bistro, Chicago, and Walter Staib, president/owner-proprietor, City Tavern Restaurant Concepts, Philadelphia, spoke on the current state of the foodservice industry and the power and responsibility of chefs at the first General Session July 16.

-MORE-
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**
Patrick Mitchell, CEC, AAC, executive chef/culinary adviser, Ben E. Keith Foods, Fort Worth, Texas; Texas Chefs Association

**ACF Pastry Chef of the Year, sponsored by Plugrá® European-Style Butter**
Cher Harris, CEPC, executive pastry chef, The Hotel Hershey, Hershey, Pennsylvania; ACF Harrisburg Chapter

**ACF Student Chef of the Year, sponsored by Custom Culinary®**
Michelle Stephenson, graduate, Utah Valley University, Orem, Utah; kitchen manager, Station 22 Cafe, Provo, Utah; ACF Beehive Chefs Chapter Inc.

**ACF Student Team National Championship, sponsored by Vitamix**
ACF Bay Area Chefs Association of Oregon; Oregon Coast Culinary Institute, Coos Bay, Oregon: Tesia Campbell (captain), Alana Askew, Kirsten Burt, Jasmine Howard, Annie Sargent, Nathan Haritash (support), Wyatt Kosalka (support) and Del Clark (support); Randy Torres, CEC, AAC, coach

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

**National Chef Educator of the Year**
Christopher Misiak, CEC, CCE, program coordinator/instructor, Schoolcraft College, Livonia, Michigan; ACF Michigan Chefs de Cuisine Association

**Dr. L.J. Minor Chef Professionalism Award, sponsored by Minor’s®**
Dominick Laudia, CEC, AAC, executive chef, Boca Grove Golf and Tennis Club, Boca Raton, Florida; ACF Palm Beach County Chefs Association

**Hermann G. Rusch Chef’s Achievement Award**
James Taylor, CEC, AAC, MBA, professor and academic chair of hospitality programs, Columbus State Community College, Columbus, Ohio; ACF Columbus Chapter

**ACF President’s Medallion Recipients**
Earl Arrowood, Jr., CCC, CCE, AAC, chef/culinary educator, Bucks County Community College, Newton, Pennsylvania; ACF Philadelphia Chapter
Mark Brown, CEC, CCA, AAC, executive chef, Oklahoma City Golf & Country Club, Oklahoma City
Bert Cutino, CEC, CCE, HBOT, HOF, co-founder, The Sardine Factory/Cannery Row Company, Monterey, California; ACF Monterey Bay Chapter
Mark Eggerding, HAAC, vice president of product sales support, US Foods, Rosemont, Illinois
Frederick Ferrara, CEC, CCE, chef professor, Joliet Junior College, Joliet, Illinois.; ACF Louis Joliet Chapter
Nicholas Follacchio, CEC, AAC, retired executive chef, Middletown, Connecticut; Connecticut Chefs Association
Todd Gold, CEC, CCA, AAC, dean, Pulaski Technical College Culinary Arts and Hospitality Management Institute, Little Rock, Arkansas; ACF Central Arkansas Chapter

-MORE-
Dorothy Johnston, CEC, CCE, AAC, chef instructor, Erie Community College, Buffalo, New York; ACF of Greater Buffalo New York
John Kaufmann, CEC, AAC, HOF, retired chef/owner, Antoich, Illinois; ACF Chicago Chefs of Cuisine Inc.
Patrick Michael O’Brien, owner, Fruit Carving Ninja, Fayetteville, North Carolina
Garrett Sanborn, CEC, CCE, AAC, Ed.D, chef instructor, Oldham County Board of Education, Buckner, Kentucky; ACF National Chapter
Fritz Sonnenschmidt, CMC, AAC, HOF, culinary dean emeritus, Culinary Institute of America, Hyde Park, New York; Mid-Hudson Culinary Association
Peter Sproul, CEC, chef instructor/associate professor, Utah Valley University, Orem, Utah; ACF Beehive Chefs Chapter Inc.
Michel Villon, CEC, CCE, AAC, retired, Anchorage, Alaska; ACF Alaska Culinary Association

Cutting Edge Award Recipients
Bruce Davis, culinary arts instructor, Center of Applied Technology North, Severn, Maryland; northeast representative for American Culinary Federation Education Foundation secondary commission
Sarah Deckert, CEC, enlisted aide/personal chef, U.S. Army, Honolulu; ACF Nation’s Capital Chefs Association
Hilmar Jonsson, AAC, retired, Iceland; ACF national member
Robert Phillips, CEC, CCA, AAC, director of culinary and nutrition services, Mission Community Hospital, Los Angeles; ACF Chefs de Cuisine Association of California
Jeffrey Schlüssel, division chef, Food Fanatic, US Foods, Boca Raton, Florida
Melissa Trimmer, CEPC, division chef, Food Fanatic, US Foods, Bensenville, Illinois
Scott Turley, CEC, AAC, executive chef/CCO, Grinnell College, Grinnell, Iowa; ACF of Southeast Iowa
Fred Wright, CEC, AAC, chef instructor, Washoe County School District, Reno, Nevada; ACF High Sierra Chefs Association
Jason Ziobrowski, CEC, corporate chef, InHarvest, Inc., Bemidji, Minnesota; ACF North Chapter

ACF Industry Partnership Award
Friedr. Dick Corporation

ACF Chapter of the Year
ACF Michigan Chefs de Cuisine Association; Detroit

ACF Region of the Year
Central Region

Humanitarian Award
ACF Professional Chefs Association of South Jersey

Achievement of Excellence Awards
Apropo Catering, Schiller Park, Illinois
Arugula Ristorante, Plymouth Meeting, Pennsylvania
Chubby’s of Dallas, Dallas
David’s Restaurant, Portland, Maine
Delmonico’s Steakhouse, Philadelphia
Island Sushi & Grill, Las Vegas
Lai Lai Garden, Blue Bell, Pennsylvania
Lawry’s The Prime Rib, Chicago
Lawry’s The Prime Rib, Las Vegas
Milky Way Café, Makati City, Philippines
Monastero’s Ristorante & Banquets, Chicago
Monterey’s Fish House, Monterey, California
RockSugar Pan Asian Kitchen, Los Angeles
Wacky Zaki’s, Philadelphia

-MORE-
World of Thanks Award
ACF Chef’s Association of Arizona, Inc., Phoenix

American Academy of Chefs Awards
In addition, the 45th annual American Academy of Chefs (AAC) dinner was held during Cook. Craft. Create. at the JW Marriott Phoenix Desert Ridge Resort & Spa, Phoenix. Fourteen chefs were inducted into this honor society for chefs and several foodservice professionals received awards.

AAC Chair’s Medal
David Banks, CEC, AAC, executive chef/partner, Harry’s Hospitality Group, Wilmington, Delaware; Regional Director (Northeast), American Academy of Chefs; ACF First State Chefs Association

Lawrence A. Conti, CEC, AAC, HOF, Chair’s Achievement Award
John Zehnder, CEC, AAC, executive chef, Zehnder’s Restaurant, Frankenmuth, Michigan; Chapter Certification Chair, ACF Flint/Saginaw Valley Chapter

Joseph Amendola Award
Jan Bandula, CMPC, CEC, AAC, faculty emeritus, Stratford University, Baltimore; Chapter Membership Chair, ACF Greater Baltimore Chapter, Inc.

Chef Good Taste Award
Peter Hodgson, CEC, AAC, campus executive chef, University of Utah Dining Services - Chartwells Dining Services, Salt Lake City; Chapter Membership Chair, ACF Beehive Chefs Chapter Inc.

Lt. General John D. McLaughlin Award
Robert Sparks, Chief Warrant Officer 4, U.S. Army (Retired), A.K. Food Consultants, LLC, Petersburg, Virginia; ACF Old Dominion Chapter

Sharing Culinary Traditions Award
Christopher Desens, CEC, CCA, AAC, program director, Culinary Institute of St. Louis at Hickey College, St. Louis; Chapter Education and Program Chair, ACF Chefs de Cuisine Association of St. Louis, Inc.

AAC Celebrated Chef
Walter Staib, Philadelphia

AAC Culinary Hall of Fame
Robert Forquer, CEC, AAC, HOF (posthumous), Johnstown, Pennsylvania; ACF Conemaugh Valley Chefs Association
Wolfgang Geckeler, CEC, AAC, HOF, chef consultant, Chef Wolf’s F&B Consulting, Galloway, New Jersey; ACF Professional Chefs Association of South Jersey
Walter Leible, CMC, AAC, HOF, instructor, The Art Institute of Phoenix, Phoenix; ACF Chef’s Association of Arizona, Inc.
Louis Venezia, CEC, AAC, HOF, retired, Ellicottville, New York; ACF of Greater Buffalo New York

AAC Fellows
Jacqueline Bamrick, CEC, AAC, culinary instructor, Erie Community College, Buffalo, New York; ACF of Greater Buffalo New York
John DiSessa, CEC, AAC, national client executive, Oracle, Leominster, Massachusetts; ACF Epicurean Club of Boston
Brian Floyd, CEC, CCE, AAC, executive director, Pierpont Community and Technical College, Fairmont, West Virginia, ACF West Virginia Chapter
Otto Kurcsics, CEC, CCE, AAC (from 2015), instructor, Orleans/Niagara BOCES, Lake Havasu City, Arizona; ACF of Greater Buffalo New York
Juan Martinez, CEC, CCE, AAC, adjunct chef instructor, The International Culinary School at the Art Institute of Phoenix; ACF Chef’s Association of Arizona, Inc.
Jay Mahoney, CEC, AAC, culinary coordinator, Pierpont Community & Technical College, Fairmont, West Virginia; ACF West Virginia Chapter
Greg Mueller, CEC, CCA, AAC, senior manager, Sodexo Healthcare Systems, Augusta, Georgia; ACF Midlands Chapter
Renny Parziale, CEC, CCA, AAC, executive chef, Guest Services Inc., Williamsburg, Virginia; ACF Virginia Chefs Association
René Rawraway, CEC, CCE, AAC, chef/professor, Ashland University, Ashland, Ohio; ACF Akron-Canton Area Cooks and Chefs Association
Joshua Spiess, CEC, AAC, chef, Pensacola Country Club, Pensacola, Florida; Gulf Coast Culinary Association
Kenneth Trout, CEC, AAC, corporate executive chef, Icon Hospitality, Galloway, New Jersey; ACF Professional Chefs Association of South Jersey
Scott Turley, CEC, AAC, executive chef/CCO, Grinnell College, Grinnell, Iowa; ACF of Southeast Iowa
Jean Yves Vendeville, CEPC, AAC, department chair, Savannah Technical College, Savannah, Georgia; ACF Chefs of the Low Country
Joshua Wickham, CEC, CEPC, AAC, executive chef, Rocky Fork Hunt & Country Club, Gahanna, Ohio; ACF Columbus Chapter

AAC Honorary Fellows
Richard Alford, CEC, CCE, HAAC; associate professor emeritus (Retired), University of Akron, Akron, Ohio
John Beaudrie, HAAC; regional account executive - southern division, S&D Coffee & Tea, Inc., Concord, North Carolina
Graham Elliot, HAAC; chef and restaurateur, Graham Elliot Bistro, Chicago
Nicholas Schiarizzi, HAAC; executive chef/culinary arts instructor, Boston University School of Hospitality Administration, Boston
Jeff Simms, HAAC; executive chef, The Breakers, Palm Beach, Florida
Harold Small, HAAC, JD, HBOT; baili délégué/U.S. national president, Confrérie de la Chaîne des Rôtisseurs of the United States, Rancho Santa Fe, California

Sponsors of Cook. Craft. Create. ACF National Convention & Show are: Aloutte Cheese USA; Allen Brothers; American Technical Publishers; BelGioioso Cheese, Inc.; Canadian Lentils; Custom Culinary®; Friedr. Dick Corporation; Ecolab®; The Glutamate Association; Jones Dairy Farm; J.R. Simplot Company; Lactalis Foodservice, Inc.; Libbey Foodservice; Minor’s®; National Fisheries Institute; NEWCHEF Fashion Inc.; OptiFog Lenses by Essilor; Par-Way Tryson Company, makers of Vegalene; Perdue Foods, LLC; Plagra® European-Style Butter; PolyScience Culinary; RATIONAL USA; Restaurantware LLC; Taylor Shellfish Farms; Unilever Food Solutions; US Foods; Valrhona; Victorinox Swiss Army; Vitamix; 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 more than 150 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 and on Twitter.

# # #