



American Culinary Federation  
The Standard of Excellence for Chefs

## AMERICAN CULINARY FEDERATION PRESS RELEASE

For Immediate Release

**Media Contacts:**

Stacy Gammill: (904) 484-0213, [sgammill@acfchefs.net](mailto:sgammill@acfchefs.net)

Karen Mathis: (904) 484-0247, [kmathis@acfchefs.net](mailto:kmathis@acfchefs.net)

### Angus McIntosh, Jr., CEC, Named 2017 American Culinary Federation Western Region Chef of the Year

**St. Augustine, Fla., March 3, 2017**—Angus McIntosh, Jr., CEC, chef de partie, The French Laundry, Yountville, California, was named 2017 American Culinary Federation (ACF) Western Region Chef of the Year at the ACF Central and Western Region Culinary Salon held at Joliet Junior College, Joliet, Illinois.



McIntosh received a silver medal for his dish: herb-roasted Elysian Fields Farm lamb; lamb liver mousse with black truffles and toasted walnuts; creamed garden scallion and Nantes carrots; toasted walnut purée; and natural jus. He prepared the dish in 1 hour, 40 minutes for a panel of judges. McIntosh will compete for the national title against his regional counterparts during [Cook. Craft. Create. ACF National Convention & Show](#), Orlando, July 9-13. The national winner receives a \$5,000 cash prize and the title of 2017 U.S.A.'s Chef of the Year.

The ACF Chef of the Year award, established in 1963, recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person demonstrates the highest standard of culinary skills, advances the cuisine of America and gives back to the profession through the development of students and apprentices.

“Winning this honor and having the opportunity to compete for the national title is the culmination of years of training and aspirations and is a way to honor my alma mater, The Culinary Institute of America, and the Culinary Apprenticeship Program at The Greenbrier,” said McIntosh. “I am blessed to have been able to amass a great deal of experience that most chefs dream about and I look forward to being able to excel as part of The French Laundry family. But if my experiences have taught me anything, it’s that no day should pass without learning something new, or applying some principle in order to continue to push the boundaries of innovation and excellence.”

McIntosh is chef de partie at The French Laundry, Yountville, California. His prior experience includes sous chef at the Broadmoor Hotel and Resort, Colorado Springs, Colorado; chef tournant at The Greenbrier Hotel and Resort, White Sulphur Springs, West Virginia, where he also graduated from the Culinary Apprenticeship Program; and executive sous chef at Iris Restaurant, Canton, Ohio. An avid competitor, McIntosh has won numerous medals in ACF-sanctioned competitions and received a bronze medal at the Bocuse d’Or Competition in Las Vegas in 2015. McIntosh earned his Certified Executive Chef certification from the American Culinary Federation in 2014 and received an associate in occupational studies in culinary arts degree from Culinary Institute of America, Hyde Park. He is a member of the ACF Akron-Canton Area Chefs Association.

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ACF Regional Culinary Salon Competitions are a part of ACF's Signature Series, which provides educational and networking opportunities through ChefConnect events and competitions for culinary industry professionals and students. ACF believes that culinary competitions play a vital role in the development of the culinary craft by testing chefs' and students' knowledge and skills in a competitive format. [Visit ACF's Flickr page to view competition photos](#). To learn more about ACF competitions, eligibility and rules, visit [www.acfchefs.org/competitions](http://www.acfchefs.org/competitions).

#### [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. The American Culinary Federation Education Foundation is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to Chef & Child, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit [www.acfchefs.org](http://www.acfchefs.org). Find ACF on [Facebook](#), [Instagram](#) and on [Twitter](#).

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