



AMERICAN CULINARY FEDERATION PRESS RELEASE

For Immediate Release

Media Contacts:

Catie Gainor: (610) 455-2780, cgainor@vaultcommunications.com

Drew Garms, Executive Chef of The Everglades Club, Named 2017 U.S.A.'s Chef of the Year™ at the American Culinary Federation National Convention

St. Augustine, Fla., July 26, 2017—The best chef in the nation, according to the American Culinary Federation (ACF), is Drew Garms, executive chef, The Everglades Club, Palm Beach, Florida. Garms received the title of 2017 U.S.A.'s Chef of the Year and \$5,000 after winning a national competition at **Cook. Craft. Create. ACF National Convention & Show** held in Orlando, Florida, July 9-13.

“The opportunity to train and push myself beyond my daily duties in the kitchen is something that has defined my entire career,” said Garms. “Winning the title of U.S.A.'s Chef of The Year is an unbelievable honor, but the knowledge and experience gained through countless hours of research and practice is the true reward.”

The [U.S.A.'s Chef of the Year](#) Award acknowledges ACF member Walter Roth, AAC, for his tireless efforts to promote and elevate the culinary profession. The award has grown in prestige and today is the highest honor annually bestowed by the American Culinary Federation. It recognizes an outstanding chef 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.



Garms, ACF Southeast Region Chef of the Year, competed against three other regional finalists for the national award. Chefs had one hour to prepare and cook four different plates utilizing hanger steak, oysters and quail to present to the judges for tasting. A panel of ACF-approved judges evaluated organization, cooking skills, culinary techniques and taste to determine the winner.

Winning Menu:

- **First course:** Cream of Standish Shore Oysters and fresh porcini, poached Kusshi oysters, truffle and chives
- **Second course:** Steak tartar and oyster beignet, cured egg yolk, parsley jus and oyster aioli
- **Third course:** Corn and Benton's ham stuffed quail, crispy thigh confit, summer succotash and black eyed pea purée
- **Fourth course:** Muscadine poached hanger steak, seared foie gras, aged cheddar grits, braised turnips and greens, roasted grape and peach chutney

-MORE-

Garms' prior experience includes chef de cuisine at the Greenbrier Hotel in White Sulphur Springs, West Virginia; executive sous chef at Oklahoma City Golf & Country Club in Oklahoma City; senior sous chef at Rosendales in Columbus, Ohio; and apprentice/saucier at the Greenbrier Hotel. He graduated from The Culinary Institute of America, Hyde Park, New York, with an associates degree in occupational science in culinary arts and completed an ACF-certified Greenbrier Culinary Apprenticeship at the Greenbrier Hotel. An avid competitor, Garms was a member of the ACF Culinary Regional Team that earned three gold medals and the overall world championship title in the 2008 *Internationale Kochkunst Ausstellung* International Culinary Exhibition, commonly known as the "culinary Olympics," and earned a gold medal in hot food at the 2016 ACF-CFC USA Culinary Cup. Garms is a member of the ACF Palm Beach County Chefs Association.

More than 1,100 chefs, cooks, students and foodservice professionals attended **Cook. Craft. Create. ACF National Convention & Show**. The event provided professional development through informative workshops and seminars, cutting-edge demonstrations, a trade show featuring 70 foodservice industry exhibitors, career fair and national culinary competitions. Visit the [ACF Flickr page](#) for high-resolution photographs.

[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. Find ACF on [Facebook](#), [Instagram](#) and [Twitter](#).

###