



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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### **Top U.S. Chefs Face Ultimate Challenge to Achieve American Culinary Federation Certified Master Chef® Distinction**

*Ten chefs to test their professional expertise at Schoolcraft College in September*

**ST. AUGUSTINE, Fla., September 19, 2017** — Ten leading chefs from across the U.S. will take the ultimate culinary challenge to earn the American Culinary Federation (ACF) Certified Master Chef® (CMC®) title, the highest level of certification in the U.S. that a chef can receive. The eight-day exam takes place Sept. 30 to Oct. 7 at Schoolcraft College in Livonia, Michigan, and will test candidates' expertise, skill and creativity across multiple cuisines.

"The CMC candidates are already some of the most accomplished chefs in the country," said ACF Certification Commission Member John Schopp, CEC, CEPC, CCA. "They are driven to demonstrate their commitment to excellence by attaining the highest professional distinction from ACF. We commend these individuals for pursuing this extraordinary goal and wish them the best during the exam process."

The 2017 CMC exam candidates are:

- **Arnaud Berthelier, CEC**, executive chef, Union Club, Cleveland, Ohio
- **Gerald Ford, CEC**, executive sous chef, The Everglades Club, Palm Beach, Florida
- **Joseph Leonardi, CEC**, director of culinary operations, The Country Club, Chestnut Hill, Massachusetts
- **Shawn Loving, CEC, CCA**, Culinary Arts department chair, Schoolcraft College, Livonia, Michigan
- **Hari Pulapaka, Ph.D., CEC**, executive chef and co-owner, Cress Restaurant, Deland, Florida
- **Tim Recher, CEC**, executive chef, Army Navy Country Club, Alexandria, Virginia
- **Seth Shipley, CEC, CCA**, The Gasparilla Inn & Club, Boca Grande, Florida
- **Kevin Storm, CEC, CCA, AAC**, executive chef, Bellerive Country Club, St. Louis, Missouri
- **Randy Torres, CEC**, chef instructor, Oregon Coast Culinary Institute, Coos Bay, Oregon
- **Amanda Zimlich, CEC**, culinary director, Cargill, Chicago, Illinois

There are currently 65 ACF CMCs and 10 Certified Master Pastry Chefs® (CMPC®s). To apply for the exam, candidates must be a Certified Executive Chef® or Certified Culinary Educator®, provide two letters of recommendation from current CMCs or CMPCs, and have completed education courses on sanitation and food safety, management, cost management and wine. CMC and CMPC are the culmination of the progressive ACF credentials that enable foodservice professionals to certify their skill, knowledge and professionalism at each stage of their careers.

During the progressive eight-day exam, candidates are tested on healthy cooking, buffet catering, classical cuisine, freestyle cooking, global cuisine, baking and pastry, continental and Northern European cuisines, and “market basket,” a mystery basket of ingredients from which candidates prepare a five-course meal. Each candidate must maintain an average of 75 out of 100 points each day, as scored by a panel of evaluators composed of current CMCs, to be eligible to advance to the next day of the exam. Scores are tallied based on kitchen skills, plate presentation and taste.

“When we challenge ourselves to perform under extreme circumstances, we experience personal and professional growth that transcends our culinary skills,” commented ACF National President Stafford DeCambra, CEC, CCE, CCA, AAC. “CMCs and CMPCs inspire all culinarians to pursue the standard of excellence in their own career paths. I look forward to watching and learning from the 2017 candidates as they display their mastery of the culinary craft.”

The 2017 CMC exam will be held in the VisTaTech Center, Schoolcraft College, 18600 Haggerty Road, Livonia, Michigan. The exam is open to the public Sept. 30 and Oct. 2 to 7 from 11 a.m. to 7 p.m.

Follow the progress of CMC candidates on [ACF Facebook](#) and <http://www.acfchefs.org/CMCEXAM>.

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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 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 [Twitter](#).

### About Schoolcraft College

Schoolcraft College is a predominantly two-year public community college, offering classes at three locations and online at [www.schoolcraft.edu](http://www.schoolcraft.edu). The college enrolls more than 30,000 students each year in both credit programs and continuing education and professional development (non-credit) courses. The college has more than 70 different academic majors and programs leading to a skills certificate, certificate, associate degree or post-associate certificate. Schoolcraft College also offers a Bachelor of Science in Culinary and Dietary Operations Management degree. Students also can take advantage of bachelor degree-level courses and programs offered by several university partners on Schoolcraft's campuses or online, and through transfer of credits to other four-year institutions.