



AMERICAN CULINARY FEDERATION PRESS RELEASE

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Media Contact:

Catie Gainor, 610.455.2780
cgainor@vaultcommunications.com

Kevin Brennan, CEC, AAC Receives Dr. L.J. Minor Chef Professionalism Award from the American Culinary Federation

St. Augustine, Fla., April 03, 2018—Kevin Brennan, CEC, AAC, executive chef of the Detroit Athletic Club, has been honored by the American Culinary Federation (ACF) with the Central region's Dr. L.J. Minor Chef Professionalism Award. Brennan received the award during ChefConnect: Newport Beach, the second of ACF's 2018 professional development events.

As the Central region recipient, Brennan is now a candidate to receive the national award at **Cook. Craft. Create. ACF National Convention & Show**, to be held in New Orleans July 15-19, 2018.

The Dr. L.J. Minor Chef Professionalism Award, established in 1990 and sponsored by *Minor's*[®], honors culinarians who help elevate the status of chefs and cooks in the U.S. The award is presented to a chef who exemplifies the highest level of professionalism through certification, continuing education and training, culinary competitions and community involvement.

"Congratulations to our four regional winners," said Rich Sandone, Director, Chef2Chef Sales, *Minor's*[®]. "These four chefs have been recognized by their peers to be the gold standard in professionalism. This high standard is the reason Dr. Minor led the charge to have chefs reclassified as professionals by the U.S. Department of Labor in 1976, and we are happy to recognize Chef Kevin Brennan as an ambassador to Dr. Minor's legacy."

This is Brennan's second time receiving this award; he was also recognized as the Central region winner in 2013. Brennan is an accomplished culinary competitor, earning gold and silver medals in ACF-certified events throughout his career, and was named ACF Chef of the Year in 1989 and 1999. A member of the ACF Michigan Chefs de Cuisine chapter since 1984, Brennan has served on the organization's board as president, vice president and treasurer, and as a member of the chapter's Apprenticeship Committee. He graduated from Schoolcraft College's culinary program in 1976, and gained experience in the kitchens of the Recess Club and the Orchard Lake Country Club before joining the Detroit Athletic Club as its executive chef in 1994.

Hundreds of chefs, cooks, students and foodservice professionals attended **ChefConnect: Newport Beach**, hosted by the ACF Orange Empire Chefs & Professional Cooks Assn. in March. The event is one of two annual regional conferences that offer chefs the opportunity to explore new ideas and flavors, share their knowledge and network with their peers. The 2018 ACF event schedule will culminate with Cook. Craft. Create. ACF National Convention & Show, where regional winners of ACF's annual awards will vie for the national titles. In addition to the awards presentations, attendees will enjoy informative workshops and seminars, cutting-edge demonstrations, culinary competitions, a trade show, and a career fair. Learn more at acfchefs.org/events.

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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 15,500 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](#), [Twitter](#), and [Instagram](#).

[About Minor's®](#)

Minor's® has a heritage of providing exceptional flavors in products perfectly made to serve any operation. Created by chefs for chefs, each of our products—from bases to sauces to concentrates—uses high-quality ingredients that are selected, sourced and handled with care to the highest standards in quality and food safety. The results are flavors preferred by chefs and products with exceptional yield. Designed to outperform all others, the flavors from *Minor's*® always capture authentic tastes and always work exactly as needed in your favorite dishes. Because flavor means business.
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