



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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**Media Contact:**  
Catie Gainor, 610.455.2780  
cgainor@vaultcommunications.com

### **Joe Alfano, CEC, AAC Receives Dr. L.J. Minor Chef Professionalism Award from the American Culinary Federation**

**St. Augustine, Fla., April 03, 2018**—Joe Alfano, CEC, AAC, park executive chef of Universal Orlando's Islands of Adventure and Volcano Bay Water Theme Park, has been honored by the American Culinary Federation (ACF) with the Southeast region's Dr. L.J. Minor Chef Professionalism Award. Alfano received the award during ChefConnect: Charlotte, the first of ACF's 2018 professional development events.

As the Southeast region recipient, Alfano 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 Joe Alfano as an ambassador to Dr. Minor's legacy."

Alfano has been heavily involved with the American Culinary Federation for over two decades and has served the Central Florida Chapter's Board of Directors in several roles, including communications chairman and chapter president. He is an ACF and Catersource gold medal winner, and was awarded his chapter's Chef of The Year honor in 2010. He has also been a co-chair of the Central Florida FRLA/ACF culinary competitions for many years in different capacities. In his current role, Alfano works with many young culinarians and has dedicated himself to helping the next generation of chefs hone their skills and advance in their careers.

Hundreds of chefs, cooks, students and foodservice professionals attended **ChefConnect: Charlotte**, Charlotte Chapter, Inc. in February. 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](http://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](http://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.  
[www.flavormeansbusiness.com](http://www.flavormeansbusiness.com)

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