



AMERICAN CULINARY FEDERATION PRESS RELEASE

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John Selick, CEC, CCA Receives Dr. L.J. Minor Chef Professionalism Award from the American Culinary Federation

St. Augustine, Fla., April 03, 2018—John Selick, CEC, CCA, senior culinary manager at Sodexo Healthcare Services for University Hospitals Cleveland, has been honored by the American Culinary Federation (ACF) with the Northeast region's Dr. L.J. Minor Chef Professionalism Award. Selick received the award during ChefConnect: Charlotte, the first of ACF's 2018 professional development events.

As the Northeast region recipient, Selick 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 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 John Selick as an ambassador to Dr. Minor's legacy."

Selick's previous ACF honors include the 2014 Chef of the Year award from the ACF Cleveland Chapter, which he currently serves as president. He is also a World Certified Executive Chef through the World Association of Chefs' Societies, and a member of the Chaîne des Rôtisseurs Pittsburgh, Les Amis d'Escoffier Society of Chicago and Disciples of Escoffier. A graduate of the Pennsylvania Institute of Culinary Arts and New England Culinary Institute, Chef Selick has used his classical culinary training to bring healthier cooking techniques and locally sourced ingredients to the healthcare market. His passionate support of philanthropic causes includes work with the March of Dimes, the Greater Cleveland Food Bank and Autism Speaks.

Hundreds of chefs, cooks, students and foodservice professionals attended **ChefConnect: Charlotte**, hosted by the ACF 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.

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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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