



AMERICAN CULINARY FEDERATION PRESS RELEASE

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

St. Augustine, Fla., April 03, 2018—Peter Hodgson, CEC, AAC, executive chef for Chartwells Higher Education Dining Service at the University of Utah, has been honored by the American Culinary Federation (ACF) with the Western region's Dr. L.J. Minor Chef Professionalism Award. Hodgson received the award during ChefConnect: Newport Beach, the second of ACF's 2018 professional development events.

As the Western region recipient, Hodgson 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 Peter Hodgson as an ambassador to Dr. Minor's legacy."

This is Hodgson's second time receiving this award; he was also recognized as the Western region winner in 2008. Hodgson's culinary career spans nearly four decades. A native of Australia, Hodgson became the youngest executive chef at the Canberra-Rex Hotel at age 24 and went on to successfully own and sell three restaurants. He also served as an executive chef in hotels, resorts and oil rigs across Australia and England. Since settling in Salt Lake City in 2000 he has received many accolades, including the 2003 and 2004 ACF Chef of the Year awards, the Salvation Army's Nourishing Neighbor Award in 2014 and the 2017 ACF Cutting Edge Award. He has been a chef mentor for the Utah ProStart Program since 2003, was inducted into the American Academy of Chefs Honor Society in 2011. Hodgson is currently the vice president of the ACF Beehive Chefs Chapter, formerly serving as its board chair and president.

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.

[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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