



## American Culinary Federation Press Release

For Immediate Release

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### Kevin Brennan, CEC, AAC, Receives Dr. L.J. Minor Chef Professionalism Award at the 2018 American Culinary Federation National Convention

**St. Augustine, Fla., July 30, 2018**—Kevin Brennan, CEC, AAC, executive chef of the Detroit Athletic Club, has been honored by the American Culinary Federation (ACF) with the Dr. L.J. Minor Chef Professionalism Award for 2018. Brennan, who previously received one of four regional titles, was recognized during the Chef Professionalism Dinner at **Cook. Craft. Create. ACF National Convention & Show** held in New Orleans July 15-19.

The [Dr. L.J. Minor Chef Professionalism Award](#), sponsored by *Minor's*®, honors culinarians who help elevate the status of chefs and cooks in the U.S. The award celebrates the legacy of Dr. Minor, who led the charge to have chefs reclassified as professionals by the U.S. Department of Labor in 1976, and is presented to a chef who showcases the highest standard of professionalism through certification, continuing education and training, culinary competitions and community involvement.

For the first time since its inception, the 2018 national Dr. L. J. Minor Chef Professionalism Award was voted on by the entirety of the American Culinary Federation's membership.

"Congratulations to Chef Brennan and to each of our regional winners," said Rich Sandone, Director, Chef2Chef Sales, *Minor's*®. "The gold standard of professionalism demonstrated by all four chefs is a tribute to Dr. Minor's legacy and the highest ideals of the profession. We feel Kevin Brennan is an outstanding chef and are pleased to recognize him as an ambassador of culinary excellence based on the input of his peers."

This is Brennan's second time receiving the award; he was also honored 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.

For biographies and short videos on each regional finalist, including Brennan, visit the [ACF website](#).

More than 1,500 chefs, cooks, students and foodservice professionals attended **Cook. Craft. Create. ACF National Convention & Show** at the Hyatt Regency New Orleans. The event offered opportunities for professional development through informative workshops and seminars, cutting-edge demonstrations, a trade show, career fair and national culinary competitions. Keynote speakers included Iron Chef Masaharu Morimoto, culinary entrepreneur John D. Folse and Maneet Chauhan, executive chef/co-owner of Chauhan Ale & Masala House and judge on Food Network's "Chopped." Visit the [We Are Chefs](#) blog for photos and more information on ACF's 2018 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 170 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 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 of 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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*Photos of the 2018 ACF national award winners are available [here](#) and on the [ACF Flickr page](#).*