



American Culinary Federation Press Release

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Wolfgang Geckeler, CEC, AAC, HOF, Receives 2018 Hermann G. Rusch Chef's Achievement Award at American Culinary Federation National Convention

St. Augustine, Fla., August 1, 2018 — Wolfgang Geckeler, CEC, AAC, HOF, chef consultant and treasurer of the ACF Professional Chefs Association of South Jersey, received the 2018 Hermann G. Rusch Chef's Achievement Award from the American Culinary Federation (ACF) at **Cook. Craft. Create. ACF National Convention & Show**, held in New Orleans July 15-19.

The [Hermann G. Rusch Chef's Achievement Award](#), first presented in 2002, honors chefs who have demonstrated the highest level of commitment to ACF and the culinary profession. The award is named in honor of Hermann G. Rusch, AAC, (1907–1997), an ACF member instrumental in the advancement of the culinary profession through leadership, contributions to the craft of cooking and the enrichment of students.

“The American Culinary Federation is pleased to recognize Chef Wolfgang Geckeler as our 2018 Hermann G. Rusch Chef's Achievement Award winner,” said ACF National President Stafford T. DeCambra, CEC, CCE, CCA, AAC. “As the leading culinary association in North America, ACF is dedicated to advancing the culinary profession in everything we do. The milestones we have achieved would not be possible without chefs like Wolfgang Geckeler, who endeavor to enrich the organization, its members and aspiring culinarians every day.”

Born near Stuttgart Germany, Geckeler completed his culinary apprenticeship at Hotel Goldenes Rad and began his more than 50-year culinary career in Philadelphia, where he gained experience in restaurants and clubs throughout the city before opening his own restaurant in 1979. He then cultivated a rewarding and successful career as a banquet chef at hotels and casinos in Atlantic City, including more than 10 years at the Showboat Casino Hotel. From 2002 to 2010, he served as corporate chef of the Marine Corps Community Services in Okinawa, Japan, overseeing 13 full-service restaurants and clubs on seven bases. He has been a Certified Executive Chef since 1985 and held many roles as a leader of the ACF Professional Chefs Association of South Jersey since 1988, including president and chairman of the board. Having himself served in the United States Army, Geckeler's philanthropic work has been focused on the well-being of veterans in his community. Today, he is part of a group of volunteer chefs offering meals to the homeless through the Bowls for the Hearts & Souls Heart Healthy Soup Program.

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. Find ACF on [Facebook](#), [Instagram](#) and [Twitter](#).

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Photos of the 2018 ACF national award winners are available [here](#) and on the [ACF Flickr page](#).