



## American Culinary Federation Press Release

FOR IMMEDIATE RELEASE

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### William Racin, CEPC, Named 2018 Pastry Chef of the Year at the American Culinary Federation National Convention

**St. Augustine, Fla., August 1, 2018**—The best pastry chef in the nation, according to the American Culinary Federation (ACF), is William Racin, CEPC, Pastry Chef at The Duquesne Club, Pittsburgh, PA. Racin received the 2018 ACF Pastry Chef of the Year award after winning a competition at **Cook. Craft. Create. ACF National Convention & Show**, held in New Orleans, July 15-19.

The [ACF Pastry Chef of the Year award](#), sponsored this year by Plugrá European Style Butter and CÉMOI Chocolate, was established in 2004 and recognizes a pastry chef who displays a passion for the craft, has an accomplished reputation in the pastry field and has helped educate others by sharing skills and knowledge. Four finalists competed at the national convention after first being nominated by colleagues and then winning their respective regional competitions.

“The American Culinary Federation is pleased to recognize William Racin as our National Pastry Chef of the Year for 2018,” said ACF National President Stafford T. DeCambra, CEC, CCE, CCA, AAC. “Chef Racin has not only demonstrated considerable skill in the kitchen throughout the competition process this year, but also devoted significant energies to sharing his expertise with students and peers throughout his career. We thank him for his dedication to advancing the craft of pastry and congratulate him on this exciting accomplishment.”

Pastry chefs had two hours and 30 minutes to prepare and serve three items representing the designated theme, A Midsummer Night’s Dream: a cold-plated dessert featuring lemon, buttermilk and plum; a signature cookie and an edible showpiece at least two feet tall, composed 75 percent of either chocolate or sugar work. A panel of ACF-approved judges determined the winner.

Racin’s winning desserts included a pistachio cherry spritz cookie and a buttermilk plum crescent featuring cornmeal cake, buttermilk panna cotta, buttermilk lemon sherbet and plum gelée. His showpiece consisted of dark chocolate, white chocolate and pastillage.

Racin is a Certified Executive Pastry Chef® with the American Culinary Federation. He studied baking and pastry arts at The Culinary Institute of America and is a member of the ACF Pittsburgh Chapter. Prior to joining The Duquesne Club as its executive pastry chef, he gained experience in the kitchens of The Country Inn at Walden, The Hermitage Hotel and Provence Breads & Cafe.

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 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](#).

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*Photos of the 2018 ACF national award winners are available [here](#) and on the [ACF Flickr page](#). A [short video](#) on the competition is also available for download.*