AMERICAN CULINARY FEDERATION PRESS RELEASE

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Top U.S. Chefs Face Daunting Task to Achieve
American Culinary Federation Certified Master Chef® Distinction
Four chefs to test their professional expertise over eight days
of culinary challenges at Schoolcraft College in March

ST. AUGUSTINE, Fla., January 30, 2019 — Four leading chefs will undertake the ultimate culinary test in pursuit of the American Culinary Federation (ACF) Certified Master Chef® (CMC®) title, the highest level of certification in the U.S. that a chef can receive, this year. The eight-day exam takes place March 1-10 at Schoolcraft College in Livonia, Michigan, and will test candidates’ expertise, skill and creativity across multiple cuisines.

“The Certified Master Chef® exam is designed to allow exceptionally motivated culinary professionals to test their skills and experience against the industry’s highest standards of excellence,” said John Schopp, CEC, CEPC, CCE, CCA, AAC, chair elect of the ACF Certification Commission. “The candidates have already demonstrated their technical skill and passion for the culinary arts in order to reach the practical exam, and we look forward to watching and learning as they pursue this most extraordinary of achievements in cooking. We wish them each the best of luck in the kitchens at Schoolcraft College.”

The 2019 CMC exam candidates are:
• **Timothy Bucci**, culinary arts instructor, Joliet Junior College
• **Michael Matarazzo**, executive chef, Farmington Country Club, Charlottesville, Virginia
• **William Rogers**, executive chef, Cosmos Club, Washington, D.C.
• **Seth Shipley**, executive chef, Belle Meade Country Club, Nashville, Tennessee

To date, 72 chefs have successfully passed the CMC exam, with 65 currently certified; there are also 10 Certified Master Pastry Chefs® (CMPCs®). To apply for the exam, which is offered exclusively by the American Culinary Federation, candidates must be a Certified Executive Chef®
or Certified Culinary Educator®, provide one letter of support from a current CMC or CMPC, and have completed education courses on sanitation and food safety, management, cost management and wine. CMC and CMPC are the culmination of the stackable ACF credentials that enable foodservice professionals to certify their skill, knowledge and professionalism at each stage of their careers.

During the progressive eight-day exam, candidates are tested on healthy cooking, buffet catering, classical cuisine, freestyle cooking, global cuisine, baking and pastry, continental and Northern European cuisines, and “market basket,” a mystery basket of ingredients from which candidates prepare a five-course meal. Each candidate must maintain an average of 75 out of 100 points each day, as scored by a panel of evaluators composed of current CMCs, to be eligible to advance to the next day of the exam. Scores are tallied based on kitchen skills, plate presentation and taste.

“Beyond the satisfaction of having achieved the highest level of certification in the industry, CMCs and CMPCs can be proud of the mentorship and inspiration they offer to culinarians at all levels,” commented ACF National President Stafford DeCambra, CEC, CCE, CCA, AAC. “The American Culinary Federation is honored to provide this opportunity for personal and professional growth to the 2019 candidates, and to oversee this important process that elevates the culinary craft, and cuisine itself, in the United States.”

Host site Schoolcraft College, which also hosted the most recent exam, held in 2017, boasts a culinary arts program with a national reputation for quality, creativity and culinary excellence. The college’s faculty also includes three CMCs (Jeffrey Gabriel, CMC, Brian Beland, CMC, and Shawn Loving, CMC) and one CMPC (Joseph Decker, CMPC). The Livonia campus is home to one of the most advanced teaching kitchens in the country, which will be put to the test by this year’s CMC candidates.

The 2019 CMC exam will be held in the VisTaTech Center, Schoolcraft College, 18600 Haggerty Road, Livonia, Michigan. The exam is open for public viewing March 2-9, with times to be announced.

Follow the progress of CMC candidates on Facebook, Instagram, Twitter and http://www.acfchefs.org/CMCExam.

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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 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.

About Schoolcraft College
Schoolcraft College is a predominantly two-year public community college, offering classes at three locations and online at www.schoolcraft.edu. The college enrolls more than 30,000 students each year in both credit programs and continuing education and professional development (non-credit) courses. The college has more than 70 different academic majors and programs leading to a skills certificate, certificate, associate degree or post-associate certificate. Schoolcraft College also offers a Bachelor of Science in Culinary and Dietary Operations Management degree. Students also can take advantage of bachelor degree-level courses and programs offered by several university partners on Schoolcraft’s campuses or online, and through transfer of credits to other four-year institutions.