



For Immediate Release

Smithfield Culinary Upgrades Partnership with American Culinary Federation, Launches New Exclusive Program for Chefs

Smithfield, Va. – October 9, 2019 – Smithfield Culinary announced today the expansion of its partnership with the American Culinary Federation (ACF) by introducing the premier *Smithfield Partners in Culinary Excellence Member Development Program*.

Throughout 2019, Smithfield and ACF leadership teams will choose 40 chefs ranging across a spectrum of experience levels, backgrounds and job titles to take part in an exclusive program that fosters meaningful relationships between talented chefs and the Smithfield Culinary team. Chefs welcomed into the program receive an ACF membership, the ability to gain exposure for their organization, the opportunity to consult with a leading protein company and a Smithfield-branded chef coat.

Outreach by the ACF to chefs generated tremendous interest in participating in the program and both Smithfield and the ACF are proud to introduce the next set of chefs selected for 2019: Genie Worthman, Marion County School; Michell Tyson, Community Chef Center LLC; Veronica Pree, IHG; Ross Ximinez, Excellent Services; Darren Drew, Chef D's Sandwich Emporium; Paul Krebs, SUNY Schenectady; Gregory Rice, Brasserie Saison; Kareen Linton, Coco Collection; Lee Lumboy, The Kahler; and Alisa Malavenda, private chef.

“As we continue to immerse ourselves in the culinary community, it is our responsibility to serve as an inspiration for the gifted chefs of the ACF,” said Edward Wayda, senior brand manager, Smithfield Culinary. “Our programs, services and pork selections are tailored to meet the needs of chefs looking to take their dishes to the next level and we look forward to forming this collaborative group via the Member Development Program.”

Smithfield's support of ACF programs has grown considerably over the last several years, leading to the decision to expand the company's partnership beyond its current initiatives. In addition to launching the Member Development

Program, Smithfield will continue to support the ACF's national convention, regional ChefConnect events and local chapter partnerships.

"Smithfield has been a dedicated partner of the ACF and has served as a valuable resource for our organization," said Joe Syrowik, director of membership, American Culinary Federation. "By teaming up with an innovative, culinary-focused company like Smithfield, we hope to enhance the benefits ACF provides to our member chefs, in particular the opportunity to network and learn from their fellow members in the culinary community."

About Smithfield Culinary

With a dedication to culinary arts, innovation, and industry-leading sustainability, Smithfield Culinary leverages passionate chefs, culinary partners, and R&D to produce high-quality products that inspire chefs and consumers alike. Foodservice brands within the Smithfield Culinary portfolio include Carando®, Curly's®, Eckrich®, Farmland®, Margherita®, and Smithfield®. Smithfield Culinary is the foodservice business unit of [Smithfield Foods, Inc.](http://www.smithfieldfoods.com), the world's largest pork processor and hog producer. For more information, visit www.SmithfieldCulinary.com.

About Smithfield Foods

Smithfield Foods is a \$15 billion global food company and the world's largest pork processor and hog producer. In the United States, the company is also the leader in numerous packaged meats categories with popular brands including Smithfield®, Eckrich®, Nathan's Famous®, Farmland®, Armour®, Farmer John®, Kretschmar®, John Morrell®, Cook's®, Gwaltney®, Carando®, Margherita®, Curly's®, Healthy Ones®, Morliny®, Krakus®, and Berlinki®. Smithfield Foods is committed to providing good food in a responsible way and maintains robust animal care, community involvement, employee safety, environmental and food safety and quality programs. For more information, visit www.smithfieldfoods.com, and connect with us on [Facebook](https://www.facebook.com/SmithfieldFoods), [Twitter](https://twitter.com/SmithfieldFoods), [LinkedIn](https://www.linkedin.com/company/SmithfieldFoods), and [Instagram](https://www.instagram.com/SmithfieldFoods).

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 15,000 members spanning more than 165 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](#) and on [Twitter](#).

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