



AMERICAN CULINARY FEDERATION PRESS RELEASE

For Immediate Release:

March 11, 2013

Media Contacts:

Jessica Ward: (904) 484-0213; jward@acfcchefs.net

Patricia Carroll: (904) 484-0247; pcarroll@acfcchefs.net

Four Chefs from Florida, North Carolina and Virginia Awarded President's Medallions at 2013 American Culinary Federation Southeast Regional Conference

St. Augustine, Fla., March 11, 2013—Four chefs from Florida, North Carolina and Virginia received President's Medallions from the American Culinary Federation, Inc. (ACF), at the 2013 ACF Southeast Regional Conference held at the Louisville Marriott Downtown, Louisville, Ky., March 1-4.

In 1991, Jack Braun, CEC, AAC, HOF, then national president, introduced the presentation of ACF President's Medallions as tokens of appreciation, and honor those who contribute significantly to the culinary profession. ACF National President Michael Ty, CEC, AAC, and ACF Southeast Region Vice President Jeff Bacon, CEC, CCA, AAC, presented ACF President's Medallions to the following ACF members who exemplify culinary excellence and leadership, and have contributed their knowledge, skills and expertise to the advancement of the culinary profession.

- **Josef Jungwirth, CEC, CCA**, director of culinary services, Royal Caribbean Cruise Lines, Miami; ACF Gulf to Lakes Chefs & Cooks Association, Inc.
- **Jeffrey A. Rotz, CEC, CCE, AAC**, consultant/educator, Chefs Helping Chefs, LLC, Eustis, Fla.; ACF Gulf to Lakes Chefs & Cooks Association, Inc.
- **Dennie Streeter Veasey, CEC, CCE**, private chef, Winston-Salem, N.C.; ACF North Carolina Chapter
- **James J. Zeisler, Sr., CEC, CCA**, program head of culinary arts, Virginia Western Community College, Roanoke, Va.; ACF Southwestern Virginia Chapter

The 2013 ACF Southeast Regional Conference, hosted by ACF Kentucky Chapter, brought hundreds of chefs, cooks and foodservice professionals to Louisville. The conference provided attendees with opportunities to advance their professional development and enhance their culinary skills through business seminars, cooking demonstrations featuring the latest trends and techniques, cooking competitions and awards.

National and regional sponsors of the 2013 ACF events series are: Alabama Gulf Seafood; Allen Brothers; American Roland Food Corporation; American Technical Publishers; Barry Callebaut; The Beef Checkoff; BelGioioso Cheese, Inc.; Campbell Soup Company; Canada Cutlery Inc.; Central Region State Beef Councils; Clemens Food Group; Custom Culinary, Inc.; Ecolab®; Gordon Food Service®; Idaho® Potato Commission; Idaho Preferred®; Irinox USA; Jim Beam American Stillhouse; Johnson & Wales University; JTM Food Group; Kentucky Beef Council; Lactalis Foodservice; Maines Paper & Food Service, Inc.; McCormick For Chefs; MINOR'S®; Mississippi Beef Council; Mississippi Seafood Marketing; NEWCHEF Fashion Inc.; North Carolina Beef Council; Plugrá® European-Style Butter; PreGel AMERICA; R.L. Schreiber, Inc.; RC Fine Foods; Riviana® Foods; S&D Coffee; Sysco®; Tennessee Beef Industry Council; Tyson Food Service; Unilever Food Solutions; Victorinox Swiss Army, Inc.; Virginia Beef Industry Council; Vitamix® Corporation; Winston Industries, LLC; and Wisconsin Milk Marketing.

-MORE-

[About the American Culinary Federation](#)

The American Culinary Federation, Inc. (ACF), established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members spanning 200 chapters nationwide, ACF is the culinary leader in 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[®] and Certified Executive Pasty Chef[®] designations the only culinary credentials accredited by the National Commission for Certifying Agencies. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to the Chef & Child Foundation, 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 at www.facebook.com/ACFChefs and on Twitter [@ACFChefs](https://twitter.com/ACFChefs).

#

Editor's note: To arrange interviews or request high-resolution photos, contact Jessica Ward at jward@acfchefs.net or (904) 484-0213, or Patricia Carroll at (904)484-0247 or pcarroll@acfchefs.net.