



Michael Ty

CEC, AAC

American Culinary Federation
ACF National President

Michael Ty is a Certified Executive Chef® (CEC®) and a member of the American Academy of Chefs (AAC). He is currently in his second term serving as the American Culinary Federation's (ACF) national president, 1993-1994 and 2009-2011, and was reelected for a third term, 2011-2013. In Las Vegas, he owns and operates MT Cuisine, LLC, which offers event management, chef consulting, and sales and marketing of foodservice products for Chefs Hat, Inc.; and Hospitality Culinaire, Inc., a family owned business that is a quick-service restaurant operation featuring two branded concepts at McCarran International Airport.

Ty received his Associate of Science degree in culinary arts from the State University of New York (SUNY) at Cobleskill in 1973. He continued his education with coursework at the University of Nevada Las Vegas (UNLV) in Harrah Hotel College's Hotel Management and Food and Beverage Management departments.

In 1975, Ty moved to Las Vegas and took a job at Caesars Palace Hotel and Casino. He moved up through the ranks until he was promoted to executive chef in 1982 and food director in 1986. In 1989, he assumed the position of executive chef at the world-renowned Desert Inn, Las Vegas. From 1997 to 2000, Ty served as executive chef at Lawry's The Prime Rib, Las Vegas.

The ACF Chef & Child Michael Ty Endowment Fund was established in 2000 to provide a scholarship for an ACF chef who has dedicated countless hours to fighting childhood hunger, working on behalf of the foundation and teaching the children who benefit from Chef & Child programs.

Ty was born to Chinese parents in Manila, Philippines, the third of six children. His family immigrated to the United States in 1966 and settled in Waterbury, Conn. In 1968, they moved to Waverly, N.Y., where he lived until he moved to Las Vegas. Ty is the father of four children, ages 17 to 30.

Employment and Activities

- ACF National President, 1993-1994, 2009-2011, 2011-2013
- Chef/Owner, MT Cuisine, LLC, Las Vegas, 1999-present
- Owner/Operator, Hospitality Culinaire, Inc., Las Vegas, 1994-present
- Board Member, State University of New York (SUNY) Cobleskill Foundation Board of Directors, current
- Advisory Board Member, UNLV Harrah Hotel College's Hotel Management Department, current
- Advisory Board Member, Le Cordon Bleu College of Culinary Arts—Las Vegas, current
- Advisory Board Member, SUNY at Cobleskill, 1980-2010
- Events Committee Member, Nevada Restaurant Association, 2008-2009
- Chapter Treasurer, Fraternity of Executive Chefs of Las Vegas (now ACF Chefs Las Vegas), 1998-1999
- Executive Chef, Lawry's The Prime Rib, Las Vegas, 1997-2000
- Chair, ACF National Convention, 1989-1993, 1996-2000
- Vice President, Fraternity of Executive Chefs of Las Vegas, 1996-1997

- President, ACF National Chapter, 1995-1996
- Visiting Chef, U.S. Naval Academy, Shore to Ship Admiral Reception and USS Kitty Hawk, 1994-1998
- National President, ACF Chef & Child Foundation, 1994-1995
- Executive Chef, Desert Inn, Las Vegas, 1989-1997
- Executive Chef (1982), Food Director (1986-1989), Caesars Palace Hotel and Casino, Las Vegas
- President, Fraternity of Executive Chefs of Las Vegas, 1990-1993
- Founding Member, Southern Nevada Culinary Apprenticeship Program, 1982

Professional Achievements

- Disciples Escoffier International—USA Inductee, 2011
- North American Association of Food Equipment Manufacturers Doctorate of Foodservice Award, 2011
- Honorary Lifetime Member, Canadian Culinary Federation, 2010
- Humanitarian Award, ACF Epicurean Club of Boston, 2009
- Honorary Texan, Texas Chefs Association, 2009
- Business School Hall of Fame Inductee, SUNY at Cobleskill, 2008
- Chapter Hall of Fame Inductee, Fraternity of Executive Chefs of Las Vegas, 2003
- President's Medallion, ACF, 1989, 1995, 2000
- Michael Ty Endowment Fund, established in his honor, 2000
- Antonin Carême Medal, presented by the Chefs Association of the Pacific Coast (now ACF San Francisco Chapter), 1999
- Honorary doctorate degree, Johnson & Wales University, 1998
- U.S.A.'s Chef of the Year™, 1997
- ACF Western Region Chef of the Year, 1991, 1994, 1997
- Chair's Medal, AAC, 1997
- Community Achievement Award—Tourism, Las Vegas Chamber of Commerce, 1996
- Certification of Appreciation, United States Department of Agriculture (USDA), 1994
- Distinguished Visiting Chef, Johnson & Wales University, 1994
- Industry Achievement Award, UNLV Harrah Hotel College's Hotel Management department, 1994
- Five-Star Diamond Award, One of the Best Chefs in America, The American Academy of Hospitality Sciences, 1994
- ACF Western Region Chef Professionalism Award, 1991
- Inductee, AAC, the honor society of ACF, 1991
- Bronze medal, ACF Culinary Arts competition, 1989
- President's Award, Fraternity of Executive Chefs of Las Vegas, 1987
- Chef of the Year, Fraternity of Executive Chefs of Las Vegas, 1986
- Distinguished Alumnus Award, SUNY at Cobleskill, 1984

Professional Affiliations

- American Culinary Federation
- ACF Chefs of Las Vegas
- Canadian Culinary Federation
- National Restaurant Association
- Nevada Restaurant Association

