



AMERICAN CULINARY FEDERATION PRESS RELEASE

FOR IMMEDIATE RELEASE:

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Wolfgang Bierer, CMPC, CEC, CCE, AAC, Receives National Hermann G. Rusch Chef's Achievement Award in Orlando, Fla.

St. Augustine, Fla., July 16, 2009—Certified master pastry chef Wolfgang Bierer, certified executive chef (CEC), certified culinary educator (CCE), American Academy of Chefs (AAC), of Hilton Head Island, S.C., received the American Culinary Federation, Inc., (ACF) 2009 National Hermann G. Rusch Chef's Achievement Award at the 2009 ACF National Convention held at the Orlando World Center Marriott, Orlando, Fla., July 11-14.



The ACF Hermann G. Rusch Chef's Achievement Award recognizes the chef who has generously shared his or her knowledge with others throughout the years, and continues to be a source of information and guidance for other culinarians. Bierer was one of four regional finalists.

Bierer is the consummate pastry chef, holding the highest level of certification a pastry chef can earn—the certified master chef designation, shared by only 13 others in the United States. Now retired from more than 20 years at Nestlé, he is also a certified executive chef, a certified culinary educator and a member of ACF's honor society, the American Academy of Chefs. In addition to his time at Nestlé, Bierer's distinguished career includes working as an executive chef for more than 20 years at the St. Louis Club as well as other famous European and American hotels and clubs.

Originally from Germany, he was one of the youngest European chefs to become a master chef. He received his culinary education at the Trade School for Patisserie in Tiengen, Germany. In 1960, he moved to America to work at the City Club of Baton Rouge. Bierer has received many awards throughout his career, including St. Louis Chefs de Cuisine's Chef of the Year Award in 1978, Johnson & Wales University Educational Excellence Award in 1993 and Sullivan College's Great American Chef Award in 1995. He was inducted as a member into the prestigious Honorable Order of the Golden Toque in 1981, granting him the most acclaimed recognition a chef can receive in America. He is a member of ACF Chefs of the Low Country.

Orlando was the location of the 2009 ACF National Convention, bringing hundreds of chefs, cooks, students and foodservice professionals to the Sunshine State. The national convention provided attendees with numerous opportunities to advance their professional development and enhance their

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culinary skills through informative workshops and seminars, cutting-edge demonstrations, a trade show featuring more than 100 exhibitors, national competitions and ACF's annual national awards.

Sponsors of the 2009 ACF National Convention are: Ajinomoto Food Ingredients LLC; American Lamb Board; Barber Foods; Barry Callebaut; Beef Products, Inc.; BelGioioso Cheese Inc.; Berkshire Pork Products, LLC; Bon Chef, Inc.; Bunge Oils; Butterball Farms, Inc.; Canada Cutlery Inc.; Casa DiLisio Products, Inc.; Chartwells; The Cheesecake Factory Bakery Inc.; Chicago School of Chocolate Molding; CleanFish; Cleveland Range, LLC; Contessa Premium Foods; The Culinary Institute of America; Custom Culinary, Inc.; Demeyere; Diamond Crystal; Dole Packaged Foods, LLC; Dow AgroSciences; Ecolab; Egglund's Best; GFF, Inc./Girard's Dressings; Gordon Food Service; Guittard Chocolate Co.; Hass Avocado Board; Hormel; i-COOK Professional; Indian Harvest; The International Culinary Schools at The Art Institutes; The Investing Chef; J.R. Simplot Company; Johnson & Wales University; Kendall College School of Culinary Arts; La Brea Bakery; Lavazza Italy's Favourite Coffee; Le Cordon Bleu Schools North America; Nestlé Professional; NEWCHEF Fashion Inc.; Nueske's Applewood Smoked Meats; Pasta CHEF®; Pearson Education; Plugra; RC Fine Foods; Riviana Foods Inc.; R.L. Schreiber, Inc.; S & D Coffee; San Jamar; Saputo Cheese; Schwan's Food Service; Splenda®; Tyson Food Service; Unilever Foodsolutions; U.S. Foodservice; Victorinox Commercial Cutlery; Vita-Mix Corp.; The Vollrath Company, LLC; and Wisconsin Milk Marketing Board.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 22,000 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. 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.

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