



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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### **Robert Nograd Honorary Inductee into Prestigious American Academy of Chefs Society**

**ST. AUGUSTINE, Fla., July 16, 2009**—The American Academy of Chefs (AAC), the honor society of the American Culinary Federation (ACF), recognized Robert Nograd, of Miami, as an honorary inductee during a formal ceremony and dinner at the 2009 ACF National Convention held at the Orlando World Center Marriott, Orlando, Fla., July 10.

Nograd began his tenure at Johnson & Wales University, Providence, R.I., in 1979 as executive chef/food and beverage director and by 1984, rose to the position of dean of faculty. This Auschwitz survivor's culinary career began in Southern France through the assistance of World ORT, a non-governmental assistance organization. His desire to "never be hungry again" was his driving force as he apprenticed in fine French restaurants by day and baked by night.

In 1947, Nograd immigrated to Israel and joined the Navy; he served in the military through 1952. Following his Navy service, he returned to the culinary world cooking on a passenger ship and was promoted to executive chef. His outstanding culinary skills were recognized by Israeli government officials, and he was appointed by the secretary of labor to serve as chairman of the National Certificate Committees of the Foodservice Trade. This position led to extensive high-level government and academic culinary-advisory, lecture and consultant positions through 1978. Recognizing the opportunities available in the United States, Nograd immigrated to the U.S. and joined the staff at Johnson & Wales University. He retired in 1999. Nograd was grand commander of the Honorable Order of the Golden Toque from 2002 to 2004, is a member of the South African Chefs Association board of trustees, and is active in several other international culinary organizations.

The AAC, which recognizes those individuals who have made significant contributions to both the culinary profession and ACF, was established in 1955 at the ACF National Convention in Pittsburgh. Those credited with its founding include the legendary Pierre Berard, Peter Berrini and Paul Laesecke, AAC, HOF.

Out of more than 22,000 ACF members, approximately 800 belong to the AAC. Demanding criteria must be met to be elected to the AAC, including: certification at a level of executive chef/pastry chef or higher; no less than 15 years culinary experience; an ACF member in good standing for a minimum of 10 consecutive years or more; and sponsorship by two AAC members.

Sponsors of AAC events at the 2009 ACF National Convention are: Allen Brothers; American Lamb Board; Barber Foods; BelGioioso Cheese Inc.; Buckhead Beef; Butterball Farms; The Chef's Garden; CleanFish; Contessa Premium Foods; The Crystal Cave; Desserts International; Ecolab; Harbor Seafood; Hudson Valley Foie Gras; Ice Caterers; Icon Estates; Jennifer Garant; Labriola; Lactalis; Les Chateaux de France; Marky's; Nestle Waters North America; New Chef Fashion; PinSource; Revol; The Schwan's Food Company; Shucks Maine Lobster; Tito's Hand Made Vodka; Valrhona; and Villeroy & Boch.

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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](http://www.acfchefs.org).

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