



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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### **Derek Spendlove, CEPC<sup>®</sup>, CCE<sup>™</sup>, AAC, of Sullivan University, Named ACF Certification Commission Chair**

**St. Augustine, Fla., January 18, 2010**—Derek Spendlove, CEPC<sup>®</sup>, CCE<sup>™</sup>, AAC, baking and pastry arts chair for the National Center for Hospitality Studies (NCHS) at Sullivan University, Louisville, Ky., has been named chair of the American Culinary Federation, Inc. (ACF) Certification Commission and assumed the position's responsibilities on January 15. Spendlove replaced Karl J. Guggenmos, AAC, University Dean of Culinary Education, Johnson & Wales University, Providence, R.I., who remains on the commission as past chair.

Spendlove, in his role as ACF Certification Commission chair, is responsible for upholding the standards of the most comprehensive certification program for chefs in the United States. Certification through the ACF is based on education, experience and completion of official coursework and exams. ACF certification credentials distinguish culinary professionals as leaders in the culinary field, and demonstrate skill and expertise to peers and potential employers.

Since its inception in 2007, the ACF Certification Commission has been developing, implementing and monitoring a validated process of globally recognized certifications based on skills, knowledge, integrity and equality through an achievable process for all culinary professionals. The Commission was formed in order to meet the National Commission for Certifying Agencies accreditation standards to obtain certification from the Institute for Credentialing Excellence.

The Certification Commission is comprised of 20 professionals with experience in culinary, media, marketing, management, education and government. Commission members represent many different levels of ACF certifiants including certified culinarian<sup>®</sup> (CC<sup>®</sup>), certified sous chef<sup>™</sup> (CSC), certified chef de cuisine<sup>®</sup> (CCC), certified executive chef<sup>®</sup> (CEC), certified executive pastry chef<sup>®</sup> (CEPC<sup>®</sup>), certified culinary educator<sup>™</sup> (CCE<sup>™</sup>), certified culinary administrator<sup>™</sup> (CCA<sup>™</sup>) and certified master chef<sup>®</sup> (CMC<sup>®</sup>). Commission members are:

1. Chair Derek Spendlove, CEPC, CCE, AAC, baking and pastry chair of NCHS, Sullivan University, Louisville, Ky.
2. Past Chair Karl J. Guggenmos, AAC, university dean of culinary education, Johnson & Wales University, Providence, R.I.
3. Alex Askew, president, BCA, North Babylon, N.Y.
4. Kirk T. Bachmann, CEC, vice president of education, Le Cordon Bleu Schools North America, Hoffman Estates, Ill.
5. Past Chair Bradlee Barnes, CMC, CCA, AAC, president, GigaChef, LLC, Yonkers, N.Y.
6. Russell D. Campbell, CEC, command food tech, U.S. Army, Fort Riley, Kan.
7. Wendy Chan, president, Definity Marketing, New York, N.Y.
8. Ronald DeSantis, CMC, AAC, director, Industry Solutions Group, The Culinary Institute of America, Hyde Park, N.Y.

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9. Donald G. Dickinson, CEC, CCA, AAC, culinary division director, Institute of Technology, Roseville, Calif.
10. Stephen Giunta, CMC, culinary director, Cargill, Inc., Andover, Kan.
11. Theresa Hopkins, executive director, The Italian Culinary Federation, New York, N.Y.
12. Erica D. Lattimore, CC, Winter Garden, Fla.
13. David J. Pantone, CEC, CEPC, CCE, AAC, dean of culinary education, Florida Culinary Institute, West Palm Beach, Fla.
14. Milford Prewitt, foodservice journalist/editor, New York, N.Y.
15. Jeanette Scarcella, culinary relations/program officer, Johnson & Wales University, Providence, R.I.
16. Leonard D. Scranton, CEC, vice president culinary services, Morrison Healthcare Food Services, Atlanta, Ga.
17. Travis Smith, CEC, CCA, AAC, chef director, Francis Tuttle Technology Center, Oklahoma City, Okla.
18. Nick Versteeg, producer/director, DV Cuisine, Duncan, British Columbia, Canada
19. B. J. Whitmore, CEC, executive chef/F&B director, Bridge View Center, Ottumwa, Iowa
20. Grace S. Yek, CCC, chef instructor, University of Cincinnati, Cincinnati, Ohio

As a professional chef, published food writer, educator and mentor, Spendlove has shared his expertise with many aspiring and seasoned chefs for more than 25 years. He trained in the traditional European technique and earned his City & Guild examination in culinary arts and hotel management. He is an ACF certified executive pastry chef, certified culinary educator and an American Academy of Chefs (AAC) fellow.

In 2002, the American Culinary Federation recognized Spendlove as Educator of the Year, and in 2003 he received the national Chef Professionalism Award. Additionally, the Kentucky Chefs Association named him Chef of the Year in 2000. He also serves as team manager of Sullivan University's award-winning student culinary competition team.

He has been an avid competitor in culinary competitions, having participated in numerous events held in Holland, United Kingdom, Germany and Ireland. He received a gold medal representing the Ireland national culinary team at the 1988 *Internationale Kochkunst Ausstellung* International Culinary Exhibition, also known as the "culinary Olympics," in Erfurt, Germany. In 1998, he received a silver medal and ranked 13th in the world on the U.S. regional team at the Culinary World Cup in Luxembourg.

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).

The NCHS prepares students for careers in the hospitality field by offering five Associate of Science (A.S.) degrees and a Bachelor of Science (B.S.) degree. Students can earn an Associate of Science degree in Culinary Arts; Baking and Pastry Arts; Professional Catering; Hotel and Restaurant Management and Event Management and Tourism; and a Bachelor of Science degree in Business Administration concentration in Hospitality Management. The University also offers Professional Baker, Personal/Private Chef and Tourism diplomas. All programs of study are taught by highly qualified faculty using the latest contemporary facilities. For more information, visit [www.sullivan.edu](http://www.sullivan.edu).

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