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Cal Poly Pomona's Jeffrey Brown, Ed.D., CEC, CCE, Receives 2010 ACF Western Region Chef Educator of the Year Award

ST. AUGUSTINE, Fla., February 9, 2010—Jeffrey Brown, Ed.D., certified executive chef (CEC), certified culinary educator (CCE), of Upland, Calif., received the 2010 American Culinary Federation, Inc. (ACF) Western Region Chef Educator of the Year award at the 2010 ACF Western Regional Conference held at the Hyatt Regency Albuquerque, Albuquerque, N.M., Feb. 6-8. Brown is an associate professor at The Collins College of Hospitality Management at California Polytechnic University, Pomona, Calif.



The 2010 ACF Western Region Chef Educator of the Year award pays tribute to an active culinary educator whose knowledge, skills and expertise have given culinary students leadership and guidance for the future. As this year's Western Region recipient, Brown will vie for the national title against three other candidates at the 2010 ACF National Convention in Anaheim, Calif., Aug. 2-5. Candidates will participate in a lecture and demonstration for a panel of judges who will decide the winner.

Brown has more than 35 years of experience in the foodservice industry. He has worked at culinary schools throughout the country, from Santa Barbara City College, Santa Barbara, Calif., to Johnson & Wales University, Charleston, S.C. Career highlights include working as personal chef to King Hussein of Jordan and the royal family and as general and district manager of Velvet Turtle restaurants, Menlo Park, Calif.

Brown's colleagues describe him as having a high level of integrity, responsibility and ambition. A member of ACF Southern California Inland Empire Chefs & Cooks Association, Brown has been an active ACF member since 1979, and he has served on numerous boards. He is also a member of Chaîne des Rôtisseurs, International Council on Hotel, Restaurant, and Institution Education, and the National Restaurant Association. Brown is a graduate of The Culinary Institute of America, Hyde Park, N.Y. He holds a bachelor's degree in hotel restaurant management from Webber College, Babson Park, Fla., a Master of Arts in higher education administration from West Virginia University, Morgantown, W.Va., and a doctorate in education in curriculum theory from Georgia Southern University, Statesboro, Ga. In 1995, he was named ACF Pittsburgh Chapter's Chef Educator of the Year.

Chosen for its New Mexican cuisine, scenic beauty and entertainment options, Albuquerque was the location of the 2010 ACF Western Regional Conference hosted by ACF Rio Grande Valley Chapter. Bringing chefs, cooks and foodservice professionals to the city, the conference provided attendees with

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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.

Sponsors of the 2010 ACF Western Regional Conference and ACF national award sponsors are: American Technical Publishers; Avocados from Mexico; Barry Callebaut; Ben E. Keith; Boyd Coffee Company; California Rice Commission; Canada Cutlery Inc.; The Colorado Potato Administrative Committee; Custom Culinary, Inc.; Diamond Crystal Salt; Fisher-Nickel Inc.; King & Prince Seafood; Koch Foods, Inc.; MARS Food Services; MenuMax; Minor's®; NEWCHEF Fashion Inc.; R.L. Schreiber, Inc.; Riviana Foods Inc.; Shamrock Foods Company; Splenda®; Sterling Silver Premium Meats; Sysco New Mexico, LLC; TexaSweat Citrus Marketing, Inc.; The Sterno Group; Tyson Food Service; Unilever Foodsolutions; U.S. Foodservice; Vitamix Corp.; 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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