



AMERICAN CULINARY FEDERATION PRESS RELEASE

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Three Chefs Receive American Culinary Federation Cutting Edge Award at 2010 ACF Western Regional Conference

ST. AUGUSTINE, Fla., February 9, 2010—Three chefs from Arizona, Colorado and Washington were awarded the American Culinary Federation, Inc., (ACF) Cutting Edge Award at the 2010 ACF Western Regional Conference held at the Hyatt Regency Albuquerque, Albuquerque, N.M., Feb. 6-8.

The Cutting Edge Award was presented to the following professionals by ACF national president Michael Ty, CEC, AAC, in recognition of their leadership and service to the culinary profession:

- **Gary Fuller, CEC, CCE, AAC**, of Port Orchard, Wash., program manager, West Sound Technical Skills Center, Bremerton, Wash.; ACF Washington State Chefs Association
- **Jason Morse, CEC**, of Highlands Ranch, Colo., executive chef, Valley Country Club, Aurora, Colo.; ACF Colorado Chefs Association
- **Eric Watson, CCC, CCE**, of Peoria, Ariz., instructor, The International Culinary School at The Art Institute of Phoenix, Phoenix; ACF Chefs Association of Arizona, Inc.

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 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. For more information, visit www.acfchefs.org.

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TO ARRANGE AN INTERVIEW, OR FOR A HIGH-RES PHOTO, CONTACT PATRICIA CARROLL OR LEAH CRAIG.