



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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### **U.S. Navy Executive Chef Brandon Parry, CEC, PCEC, ACE, Named ACF Western Region Chef of the Year**

**Military chef wins live cooking competition and heads to national competition in August.**

**ST. AUGUSTINE, Fla., February 9, 2010**—Brandon Parry, certified executive chef (CEC), personal certified executive chef (PCEC), approved certification evaluator (ACE), of San Diego, received the American Culinary Federation, Inc., (ACF) Western Region Chef of the Year award at the 2010 ACF Western Regional Conference held at the Hyatt Regency Albuquerque, Albuquerque, N.M., Feb. 6-8. Parry accepted the award at last night's Celebrating Regional Excellence Awards Gala.



Sponsored by Unilever Foodsolutions, the ACF Western Region Chef of the Year award recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person demonstrates the highest standard of culinary skills, advances the cuisine of America and gives back to the profession through the development of students and apprentices. Parry competed against two other candidates before being declared the winner. As this year's Western Region recipient, he will compete for the national title against the winners from the three other ACF regions at the 2010 ACF National Convention in Anaheim, Calif., Aug. 2-5.

Parry enlisted in the U.S. Navy in 1991 as a cook. Now he is executive chef/leading chief petty officer/mess caterer of 3-Star Bistro and handles executive dining for the Commander Naval Air Force in San Diego. In his current role, Parry manages a team of eight employees in three locations. He is responsible for planning several party menus each month, providing daily meals for the vice admiral, his family and other dignitaries, and training culinary specialists and enlisted sailors. Parry received his culinary training by attending classes at several prestigious culinary institutions.

Parry has received numerous culinary awards throughout his career, including a bronze medal in the 2009 Las Vegas Culinary Challenge, a silver medal and Best in Show Award at the 2009 Fancy Food Show in San Francisco and a silver medal and Best in Show Award at the 2008 Fancy Food Show in San Diego. His military commendations include receiving the Navy and Marine Corps Commendation Medal, presented by the secretary of the Navy, and the Joint Service Achievement Medal, presented by the secretary of defense.

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

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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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