



AMERICAN CULINARY FEDERATION PRESS RELEASE

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MEDIA CONTACTS:

Patricia Carroll, (904) 484-0247, pcarroll@acfchefs.net

Leah Craig, (904) 484-0213, lcraig@acfchefs.net

Two Chefs Vie for Title of ACF Northeast Region Chef of the Year Next Month **Chefs from New Jersey and New York face off to be named best chef in the Northeast.**

ST. AUGUSTINE, Fla., February 19, 2010—Two of the best professional chefs in the Northeast will step out of their kitchens and onto the competition floor as they vie for the title of American Culinary Federation (ACF) Northeast Region Chef of the Year. The competition, sponsored by Unilever Foodsolutions, takes place Saturday, March 13, during the 2010 ACF Northeast Regional Conference held at Hershey Lodge, Hershey, Pa., March 13-15.

The Northeast 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.

Chefs were first nominated by colleagues for their high standards, outstanding culinary skills and a reputation for cooking American regional cuisine. At the competition next month, chefs will have 15 minutes to set up, 60 minutes to fabricate and cook four portions of their dish, 10 minutes to plate the dish and 15 minutes to clean up. A panel of judges will select the winner based on cooking skills, taste and professionalism. The winner will be announced at the Celebrating Regional Excellence Awards Gala, Monday, March 15. The winner will represent the Northeast region in the national competition in Anaheim, Calif., in August. Here are the 2010 ACF Northeast Region Chef of the Year candidates:



New Jersey

Rickford Foo, certified executive chef (CEC), of Sayreville, N.J., began his culinary career in the kitchen of his father's oriental restaurant at age 14. He earned an associate degree in applied science of culinary arts from Hudson County Community College, Jersey City, N.J. While attending culinary school, he worked at Brooklake Country Club, Florham Park, N.J., where he eventually became executive sous chef. In 2003, he began working at Shackamaxon Country Club, Scotch Plains, N.J., and today, he is executive chef at the club. In addition, he is pursuing a bachelor's degree in hotel and restaurant management from Farleigh Dickinson University, Madison, N.J. A career highlight came in July 2006 when he

took home fourth place in the national Chaîne des Rôtisseurs Jeunes Commis Rôtisseur Competition. Foo is a member of ACF Northern New Jersey Chapter.



New York

Michael Matarazzo, of Rye Brook, N.Y., is executive chef at Bear Mountain Inn, Bear Mountain, N.Y. He received culinary training from Nassau Community College, Garden City, N.Y., graduating in 2001; earned an associate degree in culinary-arts management from The Culinary Institute of America, Hyde Park, N.Y., in 2003; and completed an ACF apprenticeship at The Greenbrier, White Sulphur Springs, W.Va., in 2005. Prior to joining the staff at Bear Mountain Inn this year, Matarazzo was executive sous chef at Westchester Country Club, Rye, N.Y. Matarazzo has competed in numerous culinary competitions,

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including serving as captain of ACF Culinary Regional Team USA, which was named World Champions in its category at the 2008 International Culinary Art Competition, or “culinary Olympics,” in Erfurt, Germany. Matarazzo is a member of ACF National Chapter.

Hundreds of chefs, cooks and foodservice professionals will attend the three-day culinary event in Hershey. There will be educational seminars, culinary demos, networking and social functions, culinary competitions, meal events and more. For information, or to register to attend, visit www.acfchefs.org or call (800) 624-9458.

Sponsors of the 2010 ACF Northeast Regional Conference and ACF national award sponsors are: American Technical Publishers; Barilla America, Inc.; Barry Callebaut; The Beef Checkoff & The Pennsylvania Beef Council; Beef Information Center; Cabot Creamery Cooperative; Canada Cutlery Inc.; The Cheesecake Factory Bakery Inc.; Christopher Ranch; Custom Culinary, Inc.; Desserts International; Heinz North America; MenuMax; King & Prince Seafood; Koch Foods, Inc.; MARS Food Services; MINOR'S®; Nespresso; NEWCHEF Fashion Inc.; RC Fine Foods; Riviana Foods Inc.; R.L. Schreiber, Inc.; S&D Coffee; Splenda®; The Sterno Group; Sysco Foodservice; Tyson Food Service; Unilever Foodsolutions; Vitamix Corp.; and the 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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