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MEDIA CONTACT:

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

CW4 Russell Campbell, CEC®, Appointed to ACF Certification Commission

St. Augustine, Fla., March 11, 2010—Chief Warrant Officer 4 (CW4) Russell Campbell, CEC®, chief for the Advanced Food Service Training Division, Fort Lee, Va., was appointed to the American Culinary Federation, Inc. (ACF) Certification Commission at the Certification Commission's bi-annual meeting, Louisville, Ky., Jan. 15.

In his role as a member of the ACF Certification Commission, Chief Campbell 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 accreditation from the Institute for Credentialing Excellence.

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

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

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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., banquet cook, Villas of Grand Cypress, Orlando, 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 chief of the Advanced Food Service Training Division at Fort Lee, Chief Campbell is responsible for the Advanced Culinary Training and the Enlisted Aid training course. Additionally, he serves as team manager for the United States Army Culinary Arts Team (USACAT) and the Annual Culinary Arts Competition held in the United States at Fort Lee. He began his military career in 1987 when he entered the United States Army Reserves. In 1990, he entered into active duty and was stationed in Fulda, Germany, with the 11th Armored Cavalry Regiment. During this time, he was deployed in support of Desert Storm and Provide Comfort.

Chief Campbell has had a wide range of foodservice experience, from serving as a cook, first cook, shift leader and subsistence NCOIC. Additionally, he has overseen large and small dining facilities, ranging from contracted dining facilities serving more than 26,000 customers a meal, and field feeding sites serving as few as 25 soldiers. Chief Campbell has deployed three times in support of Operation Enduring Freedom and Operation Iraqi Freedom. He is a member of ACF Greater Kansas City Chefs Association.

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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TO ARRANGE AN INTERVIEW OR FOR A HIGH-RES PHOTO, CONTACT LEAH CRAIG AT LCRAIG@ACFCHEFS.NET OR 904-484-0213.