



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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### **Ronald DeSantis, CMC<sup>®</sup>, AAC, CHE, of The Culinary Institute of America, Named ACF Certification Commission Chair-Elect**

**St. Augustine, Fla., March 11, 2010**—Ronald DeSantis, CMC<sup>®</sup>, AAC, CHE, of Staatsburg, N.Y., director for The Culinary Institute of America's (CIA) Consulting, Hyde Park, N.Y., was named chair-elect of the American Culinary Federation, Inc. (ACF) Certification Commission, at the Certification Commission's bi-annual meeting, Louisville, Ky., Jan. 15. DeSantis will serve as chair-elect for two years, and in January 2012, he will become chair.

In his role as ACF Certification Commission chair-elect, DeSantis is responsible for upholding the standards of the most comprehensive certification program for chefs in the United States. In addition, he will fulfill the duties of the chair, Derek Spendlove, CEPC<sup>®</sup>, CCE<sup>™</sup>, AAC, baking and pastry arts chair for the National Center for Hospitality Studies at Sullivan University, Louisville, Ky., when he is unable to do so. 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<sup>®</sup> (CC<sup>®</sup>), certified chef de cuisine<sup>®</sup> (CCC), certified executive chef<sup>®</sup> (CEC), certified executive pastry chef<sup>®</sup> (CEPC), certified culinary educator<sup>™</sup> (CCE), certified culinary administrator<sup>™</sup> (CCA<sup>™</sup>) and certified master chef<sup>®</sup> (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.

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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.
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

At the CIA, DeSantis is responsible for the planning and management of custom projects created for professional foodservice operations. CIA Consulting is the CIA's consulting division, which tailors solutions in research & development, flavor exploration, product testing and development, supplier and operator relations, and training and certification for the food service industry. Prior to accepting his current position in 2006, DeSantis spent six years as the college's director of education services. He also served as professor in culinary arts at the CIA.

A 1981 CIA alumnus, DeSantis earned a Basic Food Service Certificate from the United States Marine Corps and a Masters in Business Administration (MBA) from Empire State College in Saratoga Springs, N.Y. He has held positions in restaurant kitchens worldwide, including chief cook for the U.S. Marines, Okinawa, Japan; banquet cook, The Ritz-Carlton, Chicago; commis de cuisine, The Grand Hotel Continental, Munich, Germany; chef de partie, Michels' Küche Restaurant, Bamberg, Germany; and chef de cuisine, Restaurant Böttingerhaus, Bamberg. He is a member of Mid Hudson Culinary 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](http://www.acfchefs.org).

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**TO ARRANGE AN INTERVIEW OR FOR A HIGH-RES PHOTO, CONTACT LEAH CRAIG AT [LCRAIG@ACFCHEFS.NET](mailto:LCRAIG@ACFCHEFS.NET) OR 904-484-0213.**