



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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### **Michael Matarazzo Named ACF Northeast Region Chef of the Year** **New York chef wins live cooking competition and heads to national competition in August.**

**ST. AUGUSTINE, Fla., March 16, 2010**—Michael Matarazzo, of Rye Brook, N.Y., executive chef at Bear Mountain Inn, Bear Mountain, N.Y., received the American Culinary Federation, Inc., (ACF) Northeast Region Chef of the Year award at the 2010 ACF Northeast Regional Conference held at Hershey Lodge, Hershey, Pa., March 13-15. Matarazzo accepted the award at last night's Celebrating Regional Excellence Awards Gala.



Sponsored by Unilever Foodsolutions, the ACF 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. Matarazzo competed against one other candidate before being declared the winner. As this year's Northeast 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.

Matarazzo received his culinary training from Nassau Community College, Garden City, N.Y., in 2001. He went on to earn an associate degree in culinary arts management from The Culinary Institute of America, Hyde Park, N.Y., in 2003. After that, he gained hands-on experience in the ACF apprenticeship program at The Greenbrier, White Sulphur Springs, W.Va. Prior to joining the staff at Bear Mountain Inn in 2010, Matarazzo was executive sous chef at Westchester Country Club, Rye, N.Y.

Matarazzo has competed in numerous culinary competitions, nationally and internationally. At The Greenbrier's graduation cold-food and hot-food competitions in 2004, he won six medals. In 2006, he earned a spot on 2008 ACF Culinary Regional Team USA, the official regional representative of the U.S. in national and international competitions. At the team cold and hot-food tryouts in 2006, he earned gold and silver medals, respectively. The team placed second overall in the hot kitchen at the 2007 Culinary Classic in Chicago. In October 2008, he served as team captain at the *Internationale Kochkunst Ausstellung* (IKA), also known as the "culinary Olympics," in Erfurt, Germany. The regional team won the title of World Champions in their competition. Matarazzo is a member of ACF National Chapter.

The 2010 ACF Northeast Regional Conference, hosted by ACF Harrisburg Chapter, brought hundreds of chefs, cooks and foodservice professionals to Hershey. 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 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

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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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