



AMERICAN CULINARY FEDERATION PRESS RELEASE

FOR IMMEDIATE RELEASE:
June 17, 2010

MEDIA CONTACT: Leah Craig or Patricia Carroll
(904) 484-0213; (904) 484-0247
lcraig@acfcchefs.net; pcarroll@acfcchefs.net

Four Chefs Compete for the Title of U.S.A.'s Chef of the Year™ at the 2010 American Culinary Federation National Convention, Aug. 4

ST. AUGUSTINE, Fla., June 17, 2010 — The title of U.S.A.'s Chef of the Year™ and the chance to win \$5,000 is once again up for grabs. On Wed., Aug. 4, four chefs from California, Georgia, Missouri and New York, will go head-to-head in a heated challenge to determine the winner. The annual competition, sponsored by Unilever Foodsolutions, takes place during the 2010 American Culinary Federation (ACF) National Convention, held at the Anaheim Marriott, Anaheim, Calif., Aug. 2-5.

The U.S.A.'s Chef of the Year™ award was created in 1963 to acknowledge Walter Roth, AAC, for his tireless efforts to promote and elevate the profession. The award has grown in prestige, and today is the highest honor annually bestowed by ACF. The 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.

Colleagues first nominated the four chefs for their respective regional award because of their high standards, outstanding culinary skills and a reputation for cooking American regional cuisine. Then, chefs competed and won their regional title.

Now, the best chef in each region will have two hours and 15 minutes to prepare, cook and serve 12 portions of a three-course signature meal. Their menu will consist of a soup, first plate of fish and shellfish and a main plate of meat or poultry. Chefs will compete in front of a live audience and a panel of judges will choose the winner. The winner will be announced at the President's Grand Ball, Thurs., Aug. 5.

2010 U.S.A.'s Chef of the Year™ candidates:



Central region

James "Kevin" Storm, CEC, CCA, AAC, of Ballwin, Mo., has been executive chef at Bellerive Country Club, St. Louis, since 1996. Before that, he held executive chef positions at Indian Hills Country Club, Mission Hills, Kan., and the University Club, St. Louis. He has a grand diploma from LaVarenne Ecole de Cuisine, Paris, and an associate degree from Johnson County Community College, Overland Park, Kan. Storm was a coach for ACF Culinary Youth Team USA, which placed fourth overall in the world among youth teams at the 2008 *Internationale Kochkunst Ausstellung* (IKA), also known as the "culinary Olympics," in Erfurt, Germany. He is a member of Chefs de Cuisine Association of St. Louis Inc.



Northeast region

Michael Matarazzo, of Rye Brook, N.Y., is executive chef at Bear Mountain Inn, Bear Mountain, N.Y. He received his culinary training at The Culinary Institute of America, Hyde Park, N.Y., earning an associate degree in culinary arts management in 2003. After that, he gained hands-on experience in the apprenticeship program at The Greenbrier, White Sulphur Springs, W.Va. Prior to joining the staff at Bear Mountain Inn in 2010, Matarazzo

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was executive sous chef at Westchester Country Club, Rye, N.Y. He has competed in numerous culinary competitions, nationally and internationally. In 2008, he served as team captain of ACF Culinary Regional Team USA, world champions in their category at the “culinary Olympics,” in Erfurt, Germany. He is a member of ACF National Chapter.



Southeast region

Jonn Ken Nishiyama, of Atlanta, joined the staff of Cherokee Town and Country Club, Atlanta, as garde manger chef in 2005. Prior to that, he worked as executive chef at Marietta Country Club, Keenesaw, Ga., and as executive chef at Druid Hills Golf Club in Atlanta, among other restaurants. Born and raised in Hawaii, Nishiyama earned an associate degree in foodservice and a certificate in culinary arts from Kapi'olani Community College, Honolulu, in 1986, and an associate degree in culinary arts from The Culinary Institute of America, Hyde Park, N.Y., in 1993. He has won numerous

awards throughout his career, including the 1997 Georgia Seafood Chef of the Year award and more than 10 gold and silver medals in culinary competitions. He is a member of ACF Greater Atlanta Chapter Inc.



Western region

Chief Brandon Parry, CEC, PCEC, ACE, of Wolf Point, Mont., enlisted in the U.S. Navy in 1991. After traveling and cooking all over the world, he is now stationed on Coronado Island near San Diego, where he serves as leading chief petty officer/mess caterer of 3-Star Bistro and executive chef in charge of executive dining for the Commander Naval Air Forces. In his current role, Chief 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. Chief Parry has received numerous culinary awards throughout his career, including nine ACF competition medals with three best of show distinctions. 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. He serves as sergeant at arms and competition chair of ACF Chefs & Culinarians of San Diego.

In 2009, Joseph Leonardi, CEC, executive chef at Somerset Club, Boston, took home the national award. For a complete list of past U.S.A.'s Chef of the Year™ winners, visit www.acfchefs.org/Content/NavigationMenu2/Events/Awards/COY/Winners/default.htm.

At the 2010 ACF National Convention, chefs, cooks and foodservice professionals will attend to network, compete, and attend educational seminars, culinary demos, social functions and meal events. For information, or to attend, visit www.acfchefs.org or call (800) 624-9458.

Sponsors of the 2010 ACF National Convention are: Allen Brothers; American Technical Publishers; Barilla America, Inc.; Barry Callebaut; Beef Information Center; BelGioioso Cheese Inc.; Buckhead Beef; Butterball Farms, Inc.; California Olive Ranch; Canada Cutlery Inc.; Canola Council of Canada; The Cheesecake Factory Bakery Inc.; Christopher Ranch; Cleveland Range, LLC; Contessa Premium Foods; Custom Culinary, Inc.; Diamond Crystal Salt; Dietz & Watson, Inc.; Ecolab; Eneron, Inc.; Fisher-Nickel Inc.; Five Star Gourmet Foods, Inc.; French's Foodservice; GFF, Inc./Girard's Dressings; Guittard Chocolate Co.; Hudson Valley Foie Gras; The International Culinary Schools at The Art Institutes; J.R. Simplot Company; Johnson & Wales University; King & Prince Seafood; Koch Foods, Inc.; Lactalis; Le Cordon Bleu Schools North America; MARS Food Services; McCormick For Chefs; MenuMax; Michael Foods, Inc.; MINOR'S®; Monterey Bay Aquarium Seafood Watch; NEWCHEF Fashion Inc.; Plugrá; PreGel AMERICA; Rastelli; Riviana Foods Inc.; R.L. Schreiber, Inc.; Saputo Cheese; The Schwan Food Company; Smeraldina; Splenda®; The Sterno Group; Tanimura & Antle Fresh Foods, Inc.; Tyson Food Service; Unilever Foodsolutions; Victorinox Swiss Army, Inc; Villeroy & Boch; VitaMix Corp.; Washington State Potato Commission; and Wisconsin Milk Marketing Board.

About the American Culinary Federation

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members spanning 225 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic 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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Editor's Note: To request press credentials to attend, or to arrange an interview, contact Leah Craig at (904) 484-0213 or lcraig@acfchefs.net, or Patricia Carroll at (904) 484-0247 or pcarroll@acfchefs.net.

To download high-res headshots, visit
www.acfchefs.org/Content/NavigationMenu2/About/Media/Photos/default.htm.