



AMERICAN CULINARY FEDERATION PRESS RELEASE

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Charley's Steak House in Orlando to Receive 2010 Achievement of Excellence Award at American Culinary Federation National Convention in Anaheim

ST. AUGUSTINE, Fla., July 27, 2010—The American Culinary Federation (ACF) will honor Charley's Steak House, Orlando, Fla., with an Achievement of Excellence Award at the 2010 ACF National Convention held at the Anaheim Marriott, Anaheim, Calif., Aug. 2-5.

"Charley's Steak House is honored and excited to be recognized by the American Culinary Federation with its Achievement of Excellence Award," said Ron Woodsby, owner/president of Talk of the Town Restaurant Group. "The award-winning foundation of Charley's Steakhouse is built on the never-ending drive to be an innovative trendsetter for excellence in the industry and to extend an uncompromising commitment to exceed all expectations."



Charley's Steak House was one of eight facilities nationwide to receive the award, which recognizes foodservice establishments that exemplify a commitment to excellence. Criteria for the award includes being in operation for at least five consecutive years, nomination by an ACF chapter, member or individual in the foodservice profession, and being a recognized industry leader.

"It is an honor to be recognized for maintaining the high standards necessary for excellence that is accomplished through the pure enjoyment of teaching the development of pride, unrelenting passion, the drive to be continually innovative and to chase the cutting edge of creativity on a daily basis," said Dan Drayer, corporate executive chef.

Charley's Steak House, a 2003 DiRōNA Award recipient, is family owned and has operated since 1974. It offers a menu of typical and not-so-typical steakhouse fare. Charley's selects only 3-year-old USDA prime and choice Angus steers, ages them for four to six weeks for tenderness and flavor and handcuts the steaks daily to ensure consistent quality. The steaks are then flame-broiled over oak and orange woods in a custom-built pit. Steaks, chicken, chops and fresh fish are cooked over a 1,100°F fire.

Anaheim is the location of the 2010 ACF National Convention, bringing approximately 2,000 chefs, cooks, students and foodservice professionals to the Golden State. The national convention provides attendees with numerous opportunities to advance their professional development and enhance their culinary skills through informative workshops and seminars, cutting-edge demonstrations, a trade show featuring more than 95 exhibitors, national competitions and ACF's annual national awards.

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 Catfish Institute; The Cheesecake Factory Bakery Inc.; Chef's Hat Inc.; Christopher Ranch; Cleveland Range, LLC; Contessa

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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; Kingsburg Orchids; 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.; Plugra European-Style Butter; PreGel AMERICA; Rastelli; Riviana Foods Inc.; R.L. Schreiber, Inc.; Saputo Cheese; Sara Lee Foodservice; The Schwan Food Company; Smeraldina; Splenda®; The Sterno Group; S&D Coffee; Tanimura & Antle Fresh Foods, Inc.; Tyson Food Service; Unilever Foodsolutions; U.S. Foodservice; 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 in 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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