



AMERICAN CULINARY FEDERATION PRESS RELEASE

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Anthony Graffeo, CEC, AAC, Receives Prestigious American Academy of Chefs Lawrence A. Conti, CEC, AAC, HOF, Chair's Achievement Award

ST. AUGUSTINE, Fla., August 10, 2010—The American Academy of Chefs (AAC), the honor society of the American Culinary Federation (ACF), honored Anthony Graffeo, certified executive chef (CEC), American Academy of Chefs (AAC) of Saugus, Mass., with the Lawrence A. Conti, CEC, AAC, HOF, Chair's Achievement Award. Graffeo accepted the award during a formal ceremony and dinner at the 2009 ACF National Convention held at the 2010 ACF National Convention held at the Anaheim Marriott, Anaheim, Calif., Aug. 3.

The Lawrence A. Conti, CEC, AAC, HOF, Chair's Achievement Award is given to a Fellow of the Academy who is not only dedicated to the American Academy of Chefs, but also to the culinary profession. This individual must be an ACF member for a minimum of 35 years and be actively involved in both AAC and ACF. Graffeo has achieved success in both business and culinary arts and has the respect of AAC fellows at large.

Graffeo is a retired executive chef. During his many years in the restaurant business, he established a reputation as one of the most outstanding chefs in Boston. His culinary career began in 1954 at the Prince Spaghetti House in Boston. He worked as executive chef at several establishments in the area, including Polcari's Restaurant, Boston, for more than 20 years, and at Victoria Dining Restaurant, Boston for 18 years. He has been a member of ACF Epicurean Club of Boston for more than 45 years, and has been involved in each area of the chapter's development, serving as president, vice president and chairman of the board. Graffeo has received numerous awards for his service and dedication to the profession, including his chapter's Chef of the Year award in 1981, 1994 and 2005. He has been a member of the Academy since 1984.

The Lawrence A. Conti, CEC, AAC, HOF, Chair's Achievement Award was established in honor of Larry Conti, past vice chair and chair of the AAC, who exemplified strong leadership through personal integrity and his concern for the individual members and their careers.

The AAC, which recognizes those individuals who have made significant contributions to both the culinary profession and ACF, was established in 1955 at the ACF National Convention in Pittsburgh. Those credited with its founding include the legendary Pierre Berard, Peter Berrini and Paul Laesecke, AAC, HOF.

Out of more than 22,000 ACF members, approximately 850 belong to the AAC. Demanding criteria must be met to be elected to the AAC, including: certification at a level of executive chef/pastry chef or higher; no less than 15 years culinary experience; an ACF member in good standing for a minimum of 10 consecutive years or more; and sponsorship by two AAC members. Honorary fellows are first nominated by AAC members, and then selected by a committee.

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Sponsors of AAC events at the 2010 ACF National Convention are: Allen Brothers; BelGioioso Cheese, Inc.; Buckhead Beef; California Olive Ranch; Chef's Hat; Contessa; Crystal Cave; Crystal Creations; Desmond Great Valley Hotel and Conference Center; Desserts International; Ecolab; Foster's Wine Estates Americas; Hudson Valley Foie Gras; Kingsburg Orchards; Koch Foods, Inc.; Lactalis Foodservice; L.A. Specialty; MARS Foodservices; NEWCHEF Fashion; PinSource; Rastelli; Schwan Food Company; Smeraldina; Splenda®; Sysco Philadelphia; S&D Coffee, Inc.; Tito's Handmade; Vodka; Uncle Ben's; Villeroy & Boch; and Wind Creek Casino & Hotel.

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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