



## AMERICAN CULINARY FEDERATION PRESS RELEASE

### For Immediate Release:

June 6, 2011

### Media Contact:

Leah Craig, Communications Manager  
(904) 484-0213; [lcraig@acfcchefs.net](mailto:lcraig@acfcchefs.net)

## Top Culinary Educators Gain Recognition as Finalists Vie for American Culinary Federation Chef Educator of the Year Award in Dallas, July 26

**St. Augustine, Fla., June 6, 2011**—Teachers spend countless hours encouraging and guiding students to success, and on July 26, the American Culinary Federation (ACF) will honor educators by bringing four outstanding teachers from Arizona, Illinois, New Hampshire and South Carolina together to compete for the national Chef Educator of the Year award and \$5,000. The event takes place during the 2011 ACF National Convention, held at the Gaylord Texan, Dallas, July 22-26.

The ACF Chef Educator of the Year award, established in 1998, pays tribute to an active culinary educator whose knowledge, skills and expertise have enhanced the image of the professional chef, and who, by example, has given leadership, guidance and direction to students seeking a career in the culinary profession. This person demonstrates the ability to help students define and develop their careers by using their skills and abilities to provide a strong foundation for their future success.

Chefs were first nominated by colleagues for the award. Then, they won their respective region's award. Now, four finalists will have 50 minutes to present a lecture and demonstration for a panel of distinguished judges on either a plated entrée or dessert, including preparation of two portions of the item. The winner will be announced at the President's Grand Ball July 26. The 2011 candidates are:

### Central region



**Dina Altieri, CEC, CCE, of Mount Prospect, Ill.**, is a chef-instructor at Kendall College, Chicago. She has more than 20 years of foodservice experience. She graduated as salutatorian from The Culinary Institute of America, Hyde Park, N.Y., in 1991, with an associate degree in occupational studies. Altieri has cooked from coast to coast for multiple restaurants, catering operations and special events, including at the James Beard House and for the Academy Awards. She entered the education side of the culinary industry in 1997, when she began working as a chef-instructor and department chair at California School of Culinary Arts, Pasadena, Calif. From there, she went on to serve as associate dean and chef-instructor at New England Culinary Institute, Montpelier, Vt. While in Vermont, she earned a bachelor's degree from Johnson State College, Johnson, Vt. She has worked as a chef-instructor at Kendall College since 2008. She has successfully coached two student teams to win the Baron H. Galand Culinary Knowledge Bowl in 2007 and 2010. In 2010, she received Kendall College's Award for Excellence in Teaching. She is a member of ACF Windy City Professional Culinarians Inc.

### Northeast region



**Desmond Keefe, CEC, CCE, of Dover, N.H.**, is culinary program chair at Southern New Hampshire University, Manchester, N.H., where he has worked since 1995. In 2008, he became chair of the school's culinary program. Prior to that, he gained more than a decade of culinary experience working at numerous restaurants and clubs. He is the co-author of *Principles of Food, Beverage, and Labor Cost Controls, 9<sup>th</sup> Edition* (John Wiley & Sons Inc., 2009), and is currently working on a nutritional-cooking textbook. Keefe demonstrates his passion for nutrition and education by serving on New Hampshire Department of Education's Team Nutrition, for which he has developed and presented numerous seminars for promoting healthy cooking and eating to children, and by serving on Action for Healthy Kids' foodservice and nutrition education subcommittees. Keefe holds a master's degree from Cambridge College, Cambridge, Mass., and an associate degree from Johnson & Wales University, Providence, R.I. For the past 11 years, he has coached Baron H. Galand Culinary Knowledge Bowl teams, and he currently serves as chair of ACF's Knowledge Bowl Task Force. He is a member of ACF Epicurean Club of Boston.

## Southeast region



**Michael Carmel, CEC, CCE, of Goose Creek, S.C.**, is department head of the Culinary Institute of Charleston at Trident Technical College, Charleston, S.C. He is a graduate of The Culinary Institute of America, Hyde Park, N.Y., and holds an associate degree in liberal arts from SUNY at Farmingdale State College, Farmingdale, N.Y., a bachelor's degree in English and theater/film from Long Island University—C.W. Post, Brookville, N.Y., and a master's of education degree from National-Louis University in Evanston, Ill. He is currently a doctoral candidate at Roosevelt University, Schaumburg, Ill. Carmel has been responsible for leading culinary curriculums at notable culinary institutions including Orlando Culinary Academy (now Le Cordon Bleu College of Culinary Arts in Orlando), Orlando, Fla., where he served as vice president of education. He has also held leadership roles in culinary programs at The Culinary School at The Illinois Institute of Art, Chicago; Roosevelt University, Chicago; and Kendall College, Chicago.

## Western region



**Bill Sy, CEC, AAC, of Chandler, Ariz.**, is academic director of culinary arts and baking and pastry arts at The International Culinary School at The Art Institute of Tucson, Ariz. A Chinese master chef, Sy has worked in the culinary field since 1973. For more than a decade he was owner and executive chef of Anna Kao's Restaurant, Pittsburgh. In 1990, he moved to Arizona to work as general manager and executive chef at China Gate in Mesa. In 1996, he entered the education side of the industry when he joined the staff at The Art Institute of Phoenix as executive vice president and dean of education. Sy has received numerous awards, including ACF Chefs Association of Southern Arizona Tucson's Chef of the Year, Chef Educator of the Year and Chef Professionalism awards. He has published more than 45 articles and has judged more than a dozen culinary competitions. He

holds an M.B.A. in management and a bachelor's degree in business administration from Golden Gate University, San Francisco, and a B.Ed. in adult education and journalism from National Taiwan Normal University, Taipei, Taiwan. He is a member of ACF Chefs Association of Southern Arizona Tucson.

In 2010, Jeffrey Brown, Ed.D., CEC, CCE, associate professor at The Collins College of Hospitality Management at California Polytechnic University, Pomona, Calif., took home the national award. For a complete list of past winners, visit [www.acfchefs.org/Content/NavigationMenu2/Events/Awards/CEOY/Winners/default.htm](http://www.acfchefs.org/Content/NavigationMenu2/Events/Awards/CEOY/Winners/default.htm).

At the 2011 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/Convention](http://www.acfchefs.org/Convention) or call (800) 624-9458.

Sponsors of the 2011 ACF National Convention are: Allen Brothers; American Lamb Board; American Technical Publishers; Barilla America, Inc.; Barry Callebaut; BelGioioso Cheese, Inc.; Ben E. Keith; Cabot Creamery Cooperative; Canada Cutlery Inc.; The Cheesecake Factory Bakery Inc.; Cleveland Range, LLC; Custom Culinary, Inc.; Dansko; Diamond Crystal<sup>®</sup> Kosher Salt; Dietz & Watson, Inc.; Ecolab; French's Foodservice; GFF/Girard's Dressings; Gourmet Trading Company; Indian Harvest; The International Culinary Schools at The Art Institutes; Johnson & Wales University; King & Prince Seafood; Kingsburg Orchards; Koch Foods, Inc.; Lactalis; Mars Foodservice; McCormick for Chefs; MenuMax; MINOR'S<sup>®</sup>; NEWCHEF Fashion Inc.; Nueske's; Plugra; PreGel America; R.L. Schreiber, Inc.; Riviana Foods Inc.; Saputo; The Schwan Food Company; Sodexo; Splenda<sup>®</sup>; Texas Beef Council; Tyson Food Service; Unilever Food Solutions; United Egg Producers Certified; US Foodservice; Valrhona; Victorinox; Villeroy and Boch; Vitamix Corp.; Washington State Potato Commission; Wisconsin Milk Marketing Board; and Youngstown Distributors.

## 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](http://www.acfchefs.org).

###

**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](mailto:lcraig@acfchefs.net).

Download high-res photos at [www.acfchefs.org/Content/NavigationMenu2/About/Media/Photos/default.htm](http://www.acfchefs.org/Content/NavigationMenu2/About/Media/Photos/default.htm).