



AMERICAN CULINARY FEDERATION PRESS RELEASE

FOR IMMEDIATE RELEASE:
August 16, 2010

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

Hilmar Jonsson, CEC, Inducted Into Prestigious American Academy of Chefs Society

ST. AUGUSTINE, Fla., August 16, 2010—The American Academy of Chefs (AAC), the honor society of the American Culinary Federation (ACF), inducted Hilmar Jonsson, certified executive chef (CEC), of Williamsburg, Va., during a formal ceremony and dinner at the 2010 ACF National Convention held at the Anaheim Marriott, Anaheim, Calif., Aug. 3.

In order to become a member of the AAC, chefs must be nominated by two current AAC members and complete the required application process. Some of the standards applicants must pass are: must be an ACF-certified chef for no less than two years; must be in the culinary profession for no less than 15 years, with 10 of the 15 years as an executive chef at a full-service restaurant or at least five years for a culinary educator; must be ACF member for a minimum of 10 consecutive years; and must have attended any combination of four ACF regional conferences and/or national conventions. In addition, applicants must fulfill at least 10 of the 20 elective attainable goals. Twenty-two chefs will be inducted into the Academy this year.

Jonsson is corporate chef at KeyImpact Sales & Systems, Inc., Chesapeake, Va. Before joining KeyImpact, he was corporate chefs at Iceland Seafood International, Newport News, Va. Jonsson was the official chef to the president of Iceland for 12 years. He earned his master chef certification in 1969 in Iceland. He is an active member of ACF Virginia Chefs Association and vice president of World Association of Chefs Societies (WACS). He was a founder of the Icelandic Chefs Association in 1972 and was president for six years. He was a member of the first Icelandic Culinary Team to compete in international competition.

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.

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

-more-

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.

#

Editor's Note: To arrange an interview or request a high-res photo, contact Leah Craig at (904) 484-0213 or lcraig@acfchefs.net, or Patricia Carroll at (904) 484-0247 or pcarroll@acfchefs.net.