

Certified Master Chef Fritz Sonnenschmidt



**Please join your friends at Tri-C Hospitality on Monday
March 14, 2011 from 10:00 am until 1:30 at the new
Hospitality Management Center on Public Square for a tour
and Sausage making demonstration
with *Certified Master Chef Fritz Sonnenschmidt*.**

**Please make your reservation with Chef Instructor Karen Monath by emailing
Karen.monath@tri-c.edu or call Karen at 440-552-4178**

Read about Frederic H. "Fritz" Sonnenschmidt, CMC, AAC

Gifted and talented chef, author/editor, storyteller, historian, educator, television personality, and icon in the culinary world are just a few titles that Chef Sonnenschmidt can claim in his repertoire.

After 34 years with The Culinary Institute of America, Chef Sonnenschmidt retired as the culinary dean of the college. He had served the CIA in many capacities.

A native of Germany, Chef Sonnenschmidt is a Certified Master Chef, the highest certification bestowed by the American Culinary Federation. Before coming to the USA he attended hotel business school and served an apprenticeship in his native land. He gained further experience at the restaurant Rolandseck in Munich, Bayerischer Hof in Munich, Piccadilly Hotel and the Grosvenor Hotel in London. In the United States he worked at the Eldorado Shore and Yacht Club in New York. Prior to joining the CIA faculty, Chef Fritz was the executive chef for Sheraton Hotels in NYC.

Chef Fritz is the past Chairman of the AAC, American Academy of Chefs, the honor society of the American Culinary Federation. He is a repeated gold medalist at the Culinary Olympics and international culinary competitions, including the Jerusalem Gold Medal for Culinary Excellence for kosher food and the Geneva Gold Medal for cold food display.

He is the author of ***The Professional Art of Garde Manger, Dining with Sherlock Holmes, The American Harvest, and Tastes and Tales of a Chef***. His most recent book is ***Charcuterie: Sausages, Pates, and Accompaniments***.

Chef Sonnenschmidt is one of the most recognized chefs among his peers as evidenced by his induction into the AAC Hall of Fame.

Source: Master Chefs Institute, 2007