



AMERICAN CULINARY FEDERATION PRESS RELEASE

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ACF Awards Grants to Chefs to Educate Children about Healthy Eating

St. Augustine, Fla., June 15, 2012—The American Culinary Federation (ACF) Chefs Move to Schools Task Force has awarded twelve \$250 grants to local chefs participating in the Chefs Move to Schools program to fund activities to educate children and their families about proper nutrition and healthy eating.

The Chefs Move to Schools program, part of first lady Michelle Obama's *Let's Move!* initiative, was established in 2010 with the goal of solving the childhood obesity epidemic within a generation. The program creates a platform for chefs and schools to work together with the mission of collaboratively educating kids about food and healthy eating. The 12 chefs awarded the grants and their partnering schools are:

- Elmer Byrem, CC, culinary supervisor, Hershey Entertainment and Resorts, Hershey, Pa., partnered with Red Land High School, Lewisberry, Pa.
- David Gurdus, CEC, executive chef, Sodexo Health Care Services, Harrisburg, Pa., partnered with Northern Lebanon School District, Fredericksburg, Pa.
- Kathryn Guylay, regional director of Nurture for Sun Valley, Idaho, partnered with the Community School in Sun Valley.
- Stephen Menyhart, chef and food educator, Kids First, Pawtucket, R.I., partnered with William D'Abate Elementary School, Providence, R.I.
- Reynolds Parziale, CEC, executive chef, Guest Services™, Williamsburg, Va., partnered with Williamsburg-James City County Public Schools, Williamsburg.
- Amy Ponzoli, chef instructor, Le Cordon Bleu College of Culinary Arts in Atlanta, Tucker, Ga., partnered with Livsey School, Tucker.
- Michael Rigberg, CEC, CCA, chef instructor, Pasco County School District, Land O'Lakes, Fla., partnered with Land O'Lakes High School, Land O'Lakes.
- Thomas Sacksteder, CEC, executive chef, Gundersen Lutheran Healthcare, La Crosse, Wis., partnered with the School District of Holmen, Holmen, Wis.
- Tamara Stelmach, chef instructor, the Monroe Career & Technical Institute, Bartonville, Pa., partnered with the Pocono Mountain School District, Swiftwater, Pa.
- Walter Tanner, chef instructor, South Tech Academy, Boynton Beach, Fla., partnered with the School District of Palm Beach County, West Palm Beach, Fla.
- John Venturo, CEC, AAC, executive chef, self-employed, Rochester, N.Y., partnered with True North Rochester Preparatory Charter School in Rochester.
- Cynthia Walz, executive chef, Sodexo at Alma College, Alma, Mich., partnered with Alma Public Schools, Alma.

“As America continues to battle against childhood obesity, chefs can play an integral role in the nation's school systems, demonstrating the importance of good nutrition and inspiring students to lead healthier lives,” said Paul O'Toole, CEC, AAC, Chefs Move to Schools Task Force chair. “ACF is pleased to award these grants and help local chefs shape the future of children through the Chefs Move to Schools program.”

ACF expects to present a total of 60 grants for 2012. Two more grant periods are planned with application deadlines scheduled for August 30 and December 30. Interested chefs can learn more about the grants and download an application by visiting www.chefsmovetoschools.org or www.acfchefs.org/chefsmove.

Chefs eligible for a grant must be registered on the national Chefs Move to Schools website, be matched with a school and have volunteered at least twice within a year. Chefs should submit their application to ACF with proof of volunteer efforts and an essay detailing how they plan to spend the grant money. The ACF Chefs Move to Schools Task Force designed the grant program to encourage chefs to register on the national Chefs Move to Schools website and actively partner with schools in their community.

The ACF Chefs Move to Schools Task Force, created to encourage ACF chef participation in the national Chefs Move to Schools program, was able to provide the grant through a generous donation provided by the makers of Hidden Valley® Salad Dressings. Hidden Valley partnered with ACF in 2011 and provided a \$150,000 grant to support ACF's Chef & Child Foundation and its mission of educating children and families in understanding proper nutrition through community-based initiatives.

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 more than 200 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, with the Certified Executive Chef® and Certified Sous Chef® designations the only culinary credentials accredited by the National Commission for Certifying Agencies. 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. Find ACF on Facebook at www.Facebook.com/ACFChefs and on Twitter @ACFChefs.

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