



AMERICAN CULINARY FEDERATION PRESS RELEASE

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Charles Carroll, CEC, AAC, Named Vice President of World Association of Chefs Societies

St. Augustine, Fla., April XX, 2014—Charles Carroll, CEC[®], AAC[®], executive chef, River Oaks Country Club, Houston, was recently named vice president of the World Association of Chefs Societies.

Carroll will serve a two-year term as vice president. In this capacity, he will help grow the organization's educational offerings, and increase the culinary influence and leadership of the global organization.

"I am humbled and honored to be appointed vice president of WORLDCHEFS," said Carroll. "This is a privilege I do not take lightly. I would like to thank Thomas Macrina, CEC[®], CCA[®], AAC[®], American Culinary Federation's national president, and Louis Perrotte, CEC[®], AAC[®], HOF, WORLDCHEFS continental director, as well as WORLDCHEFS past president Ferdinand Metz, CMC[®], WGMC, AAC[®], HOF, for their support and leadership."



World Association of Chefs Societies, or WORLDCHEFS, founded October 1928 at the Sorbonne in Paris, is a global network of chef associations dedicated to maintaining and improving the standards of global cuisine. Today, the global body has 93 chef associations and its membership represents more than 10 million professional chefs worldwide. An elected executive committee and a board of continental directors that oversee the regions of Asia, Europe, Africa, Pacific and the Americas, govern the organization. Learn more about WORLDCHEFS at www.WORLDCHEFS.org.

Carroll is an ACF-Certified Executive Chef[®] (CEC[®]) and a 1985 graduate of The Culinary Institute of America, Hyde Park, N.Y. He is author of "Leadership Lessons from A Chef: Finding Time to Be Great" (Wiley & Sons, 2007), and "Tasting Success: Your Guide to Becoming a Professional Chef" (Wiley & Sons, 2011). His experience includes executive chef at Oak Hill Country Club, Rochester, N.Y., and executive chef at The Balsams Grand Resort Hotel, Dixville Notch, N.H. He was a coach for 2008 ACF Culinary Team USA, and was manager of ACF Culinary Regional Team USA in 2004. Carroll has received more than 70 national and international awards, including 2008 Dr. L.J. Minor Chef Professionalism Award and American Culinary Federation President's Medallions in 1989, 1999 and 2005. In 1993, the James Beard Foundation selected him as one of the "Great Country Inn Chefs." He is a member of ACF Professional Chefs Association of Houston.

"I hope that my contribution over the next two years will be of some impact," said Carroll. "I look forward to joining the WORLDCHEFS' board and continuing its vision, where the highest standard of excellence, professionalism, leadership, respect and culinary pride are instilled throughout our membership. I would like to take this time to invite American chefs to the WORLDCHEFS Congress in Stavanger, Norway, July 2-5, as we look forward to a productive, educational and meaningful congress."

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WORLDCHEFS will be hosting its 36th congress this year. Every two years, chefs from across the globe convene for professional development through workshops, culinary activities, cooking classes and educational sessions. The final Global Chefs Challenge will take place at the congress, with chefs representing each WORLDCHEFS region competing in Global Chef, Junior Chef Challenge and Pastry Competition. Additional information regarding the congress is at www.wacs2014.com.

[About the American Culinary Federation](#)

The American Culinary Federation, Inc. (ACF), established in 1929, is the standard of excellence for chefs in North America. With nearly 20,000 members spanning 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[®], Certified Sous Chef[®] and Certified Executive Pastry 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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