



AMERICAN CULINARY FEDERATION PRESS RELEASE

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Hotel du Pont to Receive 2011 Achievement of Excellence Award at American Culinary Federation National Convention in Dallas

St. Augustine, Fla., July 11, 2011—The American Culinary Federation (ACF), the nation's premier organization of professional chefs, will honor Hotel du Pont, Wilmington, Del., with an Achievement of Excellence Award at the 2011 ACF National Convention held at the Gaylord Texan, Dallas, July 22-26.

Hotel du Pont was one of 23 establishments nationwide to receive the award, which recognizes foodservice establishments that exemplify a commitment to excellence. Criteria for the award are being in operation for at least five consecutive years, nomination by an ACF chapter, member or individual in the foodservice profession, and being a recognized industry leader.

“Hotel du Pont is extremely honored to be selected for the Achievement of Excellence Award from the American Culinary Federation,” said Daniel Bradway, CEC, food and beverage director, Hotel du Pont. “Our hotel has great heritage, and this award highlights the continued commitment to excellence in our food and beverage program. I am very proud to be associated with an award-winning property and a dynamic team of certified professionals committed to the highest industry standards, as well as being a part of the American Culinary Federation.”



Opened in 1913, the prestigious Hotel du Pont in Wilmington offers sophisticated style and exceptional service to business and leisure guests alike. The Brandywine Valley property is one of the finest examples of European craftsmanship in North America. Featuring French cuisine, the historic Green Room is newly enhanced to offer more boldness and life to the spectacular dining room. The hotel features a bar and lounge, a self-service restaurant, a fitness center and state-of-the-art meeting facilities.

The national convention is open to chefs and foodservice professionals. Ticket prices vary and can be purchased on-site. A one-day program badge, which includes a meal, is \$125. Call (800) 624-9458 or visit www.acfcchefs.org/convention for more information.

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; Contessa Premium Foods; Custom Culinary, Inc.; Dansko; Diamond Crystal® 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; John Wiley & Sons, Inc.; King & Prince Seafood; Kingsburg Orchards; Koch Foods, Inc.; Lactalis Foodservice; Le Cordon Bleu Schools North America; McCormick for Chefs; MenuMax; MINOR'S®; Mississippi Seafood Marketing; NEWCHEF Fashion Inc.; Plugra European Style Butter; PreGel America; R.L. Schreiber, Inc.; Riviana Foods Inc.; S & D Coffee;

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Saputo Cheese USA Inc.; The Schwan Food Company; Sodexo; Splenda®; Texas Beef Council; Tyson Food Service; Uncle Ben's®; Unilever Food Solutions; United Egg Producers Certified; US Foodservice; Valrhona; Victorinox; Villeroy & 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.

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