

# News Release

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## Amendola is ACF's Southeast Region Chef of the Year

**St. Augustine, Fla., February 12, 2002**—Joe Amendola, CEPC, CEC, AAC, partner and senior vice president of Fessel International in Orlando, Fla., received the Chef of the Year Award from the American Culinary Federation's (ACF's) Southeast Region February 3. He accepted the award during the region's annual conference on a cruise to the Bahamas.

Chef Amendola is now a finalist for the ACF National Chef of the Year Award, which will be presented during ACF's national convention in July in Las Vegas. The Chef of the Year Award is the highest honor annually bestowed by ACF. It was developed in 1963 to acknowledge ACF member Walter Roth, AAC, for his tireless efforts to promote and elevate the profession.

Chef of the Year Award candidates are nominated annually for the award by their peers. To be considered for the award, chefs must be ACF-certified and must have served as a chapter officer, participated in charitable events, and demonstrated exceptional dedication to the profession.

Chef Amendola is a member of Les Amis d'Escoffier Society, ACF's American Academy of Chefs, U. S. Chaîne de Rotisseurs, The Honorable Order of the Golden Toque, the National Ice Carving Association, and the American Society of Bakery Engineers. He serves as a culinary and baking judge and conducts fund raisers for culinary and humanitarian groups worldwide. He was awarded the Order of the Dinner Gong by the International Food Service Association.

Before joining Fessel International, a foodservice and hospitality consulting company, in 1988 Chef Amendola was at The Culinary Institute of America in Hyde Park, N.Y. for more than 40 years, serving as acting president, director of development, dean of students, and a baking instructor. He served in the U.S. Air Force from 1941 to 1945.

On being nominated for the Chef of the Year award, Chef Amendola offered his 10 commandments to enhance a culinary career, including passing on knowledge and skills to apprentices, maintaining good health and a good diet, networking and making friends for a lifetime, and enjoying work and free time.

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The American Culinary Federation, Inc., a professional, not-for-profit organization for chefs and cooks, was founded in 1929 in New York City by three chefs organizations: the Société Culinaire Philanthropique, the Vatel Club, and the Chefs Association of America. The principal goal of the founding chefs remains true to the ACF today—to promote the professional image of American chefs worldwide through education among culinarians at all levels, from apprentices to the most accomplished certified master chefs.