



American Culinary Federation Press Release

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Army Navy Country Club Receives Achievement of Excellence Award from American Culinary Federation

March 24, 2016, St. Augustine, Florida—The American Culinary Federation (ACF), the nation's premier organization of professional chefs, honored **Army Navy Country Club, Arlington, Virginia**, with an Achievement of Excellence Award at **ChefConnect: Atlanta** held March 13-15 at Hyatt Regency Atlanta.

Army Navy Country Club was one of two operations to receive the award during the conference. The award recognizes foodservice establishments that exemplify a commitment to excellence and a passion for the culinary arts. Criteria for the award include nomination by an ACF chapter or member, or an individual in the foodservice profession; consistent dedication to excellence in foodservice; and involvement in the community.

"The ACF Achievement of Excellence Award is a testament to our team at Army Navy Country Club, to our commitment to serving those that have served us, to each other and to our pursuit of excellence in doing the right things as culinarians," said Timothy Recher, CEC, executive chef/assistant general manager, Army Navy Country Club. "I am honored to accept this on behalf of all our team members."



Founded in 1924, Army Navy Country Club has provided a social and recreational haven to many of Washington, D.C.'s most distinguished individuals and families for over 80 years. Army Navy Country Club provides a full array of versatile banquet, dining and meeting room facilities on its Arlington and Fairfax campuses. The dining facilities at both Clubhouses offer various venue options, whether serving dinner for two or catering for several hundred people.

More than 450 chefs, students and foodservice professionals attended **ChefConnect: Atlanta**. The conference was part of ACF's Signature Series, which provides educational and networking opportunities for culinary industry professionals and students. Learn more about the conference at www.acfchefs.org/EventSeries, on Twitter [@ACFChefs](https://twitter.com/ACFChefs), #ChefConnect or on Facebook at www.Facebook.com/ACFChefs.

Sponsors of **ChefConnect: Atlanta** were: Custom Culinary®; *Minor's*®; Unilever Food Solutions; NEWCHEF Fashion Inc; Plugrá® European-Style Butter; Vitamix; Ecolab; Allen Brothers; Wisconsin Milk Marketing Board; Atlantic Veal & Lamb; American Technical Publishers; Par-Way Tryson Company; The Beef Checkoff; Irinox USA; Jones Dairy Farm; Sysco Atlanta; National Turkey Federation; US Foods; Alouette Cheese USA; Performance Foodservice; S&D Coffee & Tea; Friedr. Dick Corp. and Valrhona.

Pictured left to right are George O'Palenick, CEC, CCE, AAC, ACF Northeast region vice president; Recher; Michael Deihl, CEC, CCA, AAC, ACF Southeast region vice president; and Thomas Macrina, CEC, CCA, AAC, ACF national president.

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[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 more than 17,500 members spanning nearly 200 chapters nationwide, ACF is the leading culinary association 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®, Certified Executive Pastry Chef® and Certified Culinary Educator® designations 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](https://twitter.com/ACFChefs).

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