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Media Contacts:
American Culinary Federation:
Leah Craig, 904 484-0213, lcraig@acfchefs.net
Patricia Carroll, 904 484-0247, pcarroll@acfchefs.net
South Seattle Community College:
Candace Oehler, 206 934-6975, candace.oehler@seattlecolleges.edu

South Graduate Honored
Chef Walter Bronowitz receives ACF Western Region Hermann G. Rusch Chef’s Achievement Award

St. Augustine, FL — South Seattle Community College alumnus Walter Bronowitz, CCC, CCE, AAC, executive chef/dietary manager at Seattle Children’s Hospital, Seattle, was recently honored by the American Culinary Federation (ACF), the nation’s largest organization of professional chefs. He received the 2012 Western Region Hermann G. Rusch Chef’s Achievement Award during the ACF Western Regional Conference held at John Ascuaga’s Nugget, Sparks, Nev., March 12-14. Bronowitz is now a candidate for the national award that will be presented during the 2012 ACF National Convention in Orlando, Fla., in July.

“I am honored by this recognition from the chefs of ACF Western Region, and that they consider me to be a peer of the late, beloved Chef Rusch,” said Bronowitz. “With all the continued media attention placed on chefs in the U.S., I think it is important for all of us to strive to project gracious professionalism in all that we do.”

The Hermann G. Rusch Chef’s Achievement Award recognizes a chef who has generously shared his/her knowledge with others throughout the years and continues to be a source of information and guidance for other culinarians.

Bronowitz has worked at Seattle Children’s Hospital since 2005. He oversees a staff of 80, with a catering division, a staff/patient family cafe and patient feeding for the 250-bed facility. He is responsible for menu development, nutritional oversight, new product research and equipment purchasing, among other things. Bronowitz earned an associate degree from South Seattle Community College and graduated from The Culinary Institute of America, Hyde Park, N.Y. He worked in numerous Washington restaurants and a country club prior to entering the educational side of the industry in 1981. He worked as a chef-instructor at Kentridge High School and at Edmonds Community College before joining Functional Fuel, Inc., Seattle, as executive chef.

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Bronowitz is an active member of ACF Washington State Chefs Association. He has won numerous ACF competitions and awards, including five President’s Medallions and two American Academy of Chefs Merit Awards, and has held many leadership roles at the local and national levels. Bronowitz volunteers much of his time to community service efforts, such as cooking demonstrations, classes and fundraisers for the Alzheimer’s Foundation, March of Dimes and American Heart Association, among other groups. He is also a member of Association for Healthcare Foodservice, Chefs Collaborative, Slow Food Seattle and the Washington State Farm Project.

The 2012 ACF Western Regional Conference, hosted by ACF High Sierra Chefs Association, brought hundreds of chefs, cooks and foodservice professionals to Sparks, Nev. The conference provided attendees with opportunities to advance their professional development and enhance their culinary skills through business seminars, cooking demonstrations featuring the latest trends and techniques, cooking competitions and awards.

Sponsors of the 2012 ACF Western Regional Conference and ACF national award sponsors are: Allen Brothers; American Lamb Board; American Technical Publishers; Barilla Foodservice; Canada Cutlery Inc.; The Cheesecake Factory Bakery Inc.; CJ Foods–Craveable Korean; Contessa Premium Foods; Custom Culinary, Inc.; Ecolab®; Idaho® Potato Commission; Lactalis Foodservice; McCormick For Chefs; MINOR’S®; NEWCHEF Fashion, Inc.; Nueske's Applewood Smoked Meats; Riviana Foods Inc.; R.L. Schreiber, Inc.; Sara Lee Foodservice; Tanimura & Antle, Inc.; Tyson Food Service; Uncle Ben's; Unilever Food Solutions; USDA, AMS, Poultry Programs; Department of Agriculture; US Foods; Villeroy and Boch; Vitamix Corporation; and Wisconsin Milk Marketing Board.

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 210 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® designation the only culinary credential 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.
South Seattle Community College is a leader in culinary arts education, with a highly regarded and award-winning Culinary Arts program accredited by the American Culinary Federation. The program offers degree and certificate programs in Restaurant & Food Service Production, Catering & Banquet Operations, and Pastry & Specialty Baking. The college is also site of the Northwest Wine Academy, a first-of-its-kind program in Western Washington that offers certificate programs in Wine Making, Wine Marketing & Sales, and Food & Wine Pairing. In addition, the college offers a four-year Bachelor of Applied Science (BAS) degree in Hospitality Management.