



American Culinary Federation
The Standard of Excellence for Chefs

AMERICAN CULINARY FEDERATION PRESS RELEASE

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Media Contacts:

Chelsea Pillsbury: (904) 484-0226, cpillsbury@acfchefs.net

Patricia Carroll: (904) 484-0247, pcarroll@acfchefs.net

Four Pastry Chefs Prepare for the American Culinary Federation's Certified Master Pastry Chef® Exam in Charlotte, North Carolina, Aug. 16-23

St. Augustine, Fla., July, 07, 2014—Four pastry chefs from across the nation will gather at Johnson & Wales University in Charlotte, North Carolina, August 16-23, for the ultimate culinary test—the American Culinary Federation's (ACF) Certified Master Pastry Chef® (CMPC) exam. The eight-day long exam gives candidates the opportunity to earn the highest professional distinction available and to join the elite group of only 11 CMPCs in the U.S.

The Certified Master Chef® (CMC) program was initiated in 1981 and granted official recognition by the World Association of Chefs Societies the next year. The CMPC examination, first held in 1993, requires exacting familiarity and proficiency in a broad range of pastry styles and techniques. The most recent CMPC exam was held in 2005 at The Culinary Institute of America, Hyde Park, New York. Frank Vollkommer, CMPC®, corporate executive chef at Hillcrest Foods, Saratoga Springs, New York, was the only candidate to pass the exam and receive the master chef certification. Currently, there are 67 CMCs and 11 CMPCs in the U.S., with a CMC exam scheduled for late 2014.

Those with a master chef certification possess a foundation of quality experience, practiced skills of the highest standard and the ability to perform for eight days under extreme pressure. In order to apply for the CMPC exam, candidates are required to provide: documentation that they are a Certified Executive Pastry Chef® or Certified Culinary Educator®, two letters of recommendation from current CMPCs or CMCs and proof that they have completed the rigorous education and experience requirements. They must also secure funding for the cost of the exam process including the exam fee, travel expenses and practice materials.

"Embarking on the journey to become a Certified Master Pastry Chef is an accomplishment in itself," said Ken Arnone, CMC®, chair, ACF CMC/CMPC subcommittee; and owner, KA-CMC LLC., Poughkeepsie, New York. "These four chefs will undergo an intensive eight-day test of their culinary skills and knowledge knowing that if they succeed they will join a small group of chefs who have shown the commitment, hard work and expertise to accomplish this most challenging task. We wish them the best of luck on the CMPC exam."

During the eight-day exam candidates must demonstrate well-rounded expertise by passing each daily test with a minimum passing score of 70 points out of 100. Candidates may continue with the examination if they fail one segment, but they must maintain a cumulative average score of 75 percent or they are ineligible to continue. The eight segments are: nutritionally balanced baking, the artistic heart of baking, creative composition/freestyle and contemporary pastry mystery basket, classical tortes, symphony of plated desserts and presentation of pastry arts buffet, chocolates and petits fours with centerpiece, international pastries, and grand buffet. Scores are tallied based on kitchen skills and presentation, and tasting. Candidates are evaluated by ACF-certified peers during each segment.

The four CMPC candidates are:

- **Andy Chlebana, CEPC®**, **CCA®**, culinary arts instructor/pastry chef, Joliet Junior College, Joliet, Illinois; ACF Louis Joliet Chapter
- **Victoria German, CEPC®**, baking and pastry arts instructor, SAIT Polytechnic, Calgary, Alberta
- **Susan Notter, CEPC®**, pastry arts program director, The Pennsylvania School of Culinary Arts—YTI Career Institute, Lancaster, Pennsylvania; ACF Harrisburg Chapter
- **Orlando Santos, CEPC®**, executive pastry chef, MGM Grand Detroit, Detroit; ACF Michigan Chefs de Cuisine Association

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For more information about the candidates or the exam, visit www.acfchefs.org/CMPC. ACF will announce which chefs earned the distinction of Certified Master Pastry Chef on its website and in a press release August 25. To access ACF press releases, visit www.acfchefs.org/pressreleases.

[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[®], 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).

[About Johnson & Wales University](#)

Founded in 1914, Johnson & Wales University is a private, nonprofit, accredited institution with approximately 17,000 graduate, undergraduate and online students at its four campuses in Providence, R.I.; North Miami, Fla.; Denver, Colo.; and Charlotte, N.C. An innovative educational leader, the university offers degree programs in arts and sciences, business, culinary arts, education, nutrition, hospitality and technology. Its unique model integrates arts and sciences and industry-focused education with work experience and leadership opportunities, inspiring students to achieve professional success and lifelong personal growth.

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Editor's note: To arrange interviews or request high-resolution photos, contact Chelsea Pillsbury at cpillsbury@acfchefs.net or (904) 484-0226, or Patricia Carroll at pcarroll@acfchefs.net or (904) 484-0247.