



American Culinary Federation  
The Standard of Excellence for Chefs

## AMERICAN CULINARY FEDERATION PRESS RELEASE

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### ACF Culinary Team USA Announces Two New Pastry Chef Members

**St. Augustine, Fla., March 19, 2015**—The American Culinary Federation (ACF) ACF Culinary Team USA has announced two additional pastry chefs to the national team. Andrew Chlebana, CEPC, CCA, culinary arts/pastry professor, Joliet Junior College, Joliet, Illinois, and Susan Notter, CEPC, pastry arts program director, The Pennsylvania School of Culinary Arts—YTI Career Institute, Lancaster, Pennsylvania, will be competing with the team.

“We are pleased to announce the addition of chefs Andrew Chlebana and Susan Notter to ACF Culinary Team USA,” said Joseph Leonardi, CEC, team manager. “These chefs have extensive international pastry competition experience and have proven themselves extremely talented at their craft. They will be a great addition to the team.”

ACF Culinary Team USA is the official representative for the United States in major international culinary competitions. Since 1956, U.S. chefs have been competing internationally at the *Internationale Kochkunst Ausstellung* (IKA), commonly referred to as the “culinary Olympics,” held every four years in Erfurt, Germany. In addition, the national team competes at the Villeroy & Boch Culinary World Cup held every four years in Luxembourg.



Chlebana, of Plainfield, Illinois, is an ACF-certified Executive Pastry Chef® (CEPC) and Certified Culinary Administrator® (CCA). He holds an associate degree in culinary arts from Joliet Junior College, and studied baking and pastry at The Culinary Institute of America. He began his culinary career at the Four Seasons Hotel Chicago where he focused on fine-dining desserts, and then moved on to hold positions at The Ritz-Carlton, Amelia Island, Florida, and The Ritz-Carlton, Washington, D.C. He served as pastry chef/corporate account manager at Albert Uster Imports, Inc., Gaithersburg, Maryland, and executive pastry chef at White Eagle Golf Club, Naperville, Illinois. Chlebana has competed in several national and international culinary competitions. He received ACF National Pastry Chef of the Year in 2008 and was named one of *Dessert Professional's* “Top Ten Pastry Chefs in America” in 2013. He also competed as part of the ACF culinary team that placed second and received a gold medal at the 2013 Dubai World Hospitality Championship. Chlebana is a member of ACF Louis Joliet Chapter.



Notter, of Lancaster, has more than 35 years of experience as a pastry chef and is an ACF-certified Executive Pastry Chef® (CEPC). Her titles have ranged from pastry cook at Konditorei Heinemann, Monchengladbach, Germany, to joint owner and instructor at the International School of Confectionery Arts, Zurich, and Gaithersburg, Maryland, to head of the baking and pastry department at The Pennsylvania School of Culinary Arts a Division of YTI Career Institute. Notter was named one of the “Top 10 Pastry Chefs” in the United States by *Pastry Art & Design* in 2009 and 2010 and was a member of the 2000 ACF Culinary Team USA that received a gold medal at the *Internationale Kochkunst Ausstellung*, commonly referred to as the “culinary Olympics,” in Erfurt, Germany. In 2013, she competed as part of the ACF culinary team that placed second and received a gold medal at the Dubai World Hospitality Championship, and, in 2014, she was named ACF Northeast Region Pastry Chef of the Year.

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Notter is frequently a guest chef at other culinary schools and has competed on several Food Network shows. She is a member of ACF Harrisburg Chapter.

ACF Culinary Team USA sponsors are Friedr. Dick Corp.; Hammock Dunes Club; NEWCHEF Fashion Inc.; Red Sun Farms; Southbend, a division of the Middleby Corporation; Turbo Chef; Unilever Food Solutions; Wayne Farms® Chef's Craft; and Wisconsin Milk Marketing Board.

#### [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](http://www.acfchefs.org). Find ACF on Facebook at [www.facebook.com/ACFChefs](https://www.facebook.com/ACFChefs) and on Twitter @ACFChefs.

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**Editor's note:** Editor's note: High-resolution photos and interviews are available upon request.