

**AMERICAN CULINARY FEDERATION
PRESS RELEASE**

FOR IMMEDIATE RELEASE

March 23, 2007

**Nancy B. Kombert Receives Secondary Culinary Educator
Certification
From The American Culinary Federation**

St. Augustine, Fla., March 23, 2007—Nancy B. Kombert of Holbrook, N.Y. has earned the certified secondary culinary educator (CSCE) designation from the American Culinary Federation (ACF). Kombert is a chef instructor at Western Suffolk BOCES in Huntington Station, N.Y., and a member of ACF Long Island Chapter.

ACF operates the only comprehensive certification program for chefs in the United States and currently certifies nearly 9,000 professionals worldwide. Candidates for ACF certification must have a high level of work and educational experience, and pass both a written and practical examination. In addition, candidates must complete coursework in food safety, nutrition and supervisory management.

Certified chefs in restaurants, hotels and other foodservice operations demonstrate commitment to quality foodservice and must renew their certification(s) every five years. ACF has awarded more than 20,000 certifications since 1973 and is the only certifier of U.S. master chefs and master pastry chefs. For more information on ACF certification, go to www.acfchefs.org and click on Professional Development.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in America. With more than 19,000 members spanning 240 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the only comprehensive certification program for chefs in the U.S. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and also holds the presidium for the World Association of Chefs Societies, the largest international network of chef associations with more than 8 million members globally.