



**FOR IMMEDIATE RELEASE**

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## **Georgia Tech Dining Hosts 16 Sodexo Chefs for Executive Chef Training**

Georgia Tech Dining Services serves as the host site for the American Culinary Federation Certified Executive Chef (CEC) training and test.

Sixteen Sodexo Chefs from the eastern United States came together for five days of training, March 20 through 24, in preparation for the CEC exam. The training, which was conducted by On-Site Culinary Solutions LLC, took place in the Catering Culinary Kitchen in the Student Center from 7 a.m. until 4 p.m. each day.

The hands-on training course is designed to provide an overview of fundamental cooking methods and theories through lectures, discussions, demonstrations and interactive production exercises. Chefs learn about selecting appropriate ingredients and equipment, applying the right techniques and ensuring food safety. The practical component of the day includes preparing a three-course meal consisting of an appetizer, salad and entrée. Attendees receive immediate feedback, allowing them to effectively adjust their techniques and hone their skills.

For the next phase, participants will return to the campus May 15 through 18 to take the official American Culinary Federation Certified Executive Chef examination. The certification is designed to identify individuals who have attained an executive chef level of culinary competence and expertise through their education, work experience, culinary knowledge and demonstrated skills.

"This is GT Dining Services' first year hosting the training and official test," said Campus Executive Chef Jonathan Elwell. "We are proud to have four chefs from the GT Dining Services team (Joe Polanco, John Barrett, Brad Neil and Katherine Benson) participate in the training. I can speak for their quality of work and believe all four will do phenomenally well on the exam." Elwell earned his Certified Executive Chef credential in 2008.

To learn more about American Culinary Federation and Certified Executive Chef credential visit, [ACFChefs.org](http://ACFChefs.org)

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