

# A TOAST

... to the outstanding contributors of the culinary world and beyond.



**Andy Bacigalupo,** culinary arts/hospitality management instructor at Bay-Arenac ISD Educational

Service Center, Bay City, Mich., a member of ACF Flint/Saginaw Valley Chapter, was one of eight speakers at the TEDxMidland conference Sept. 24 at Midland Center for the Arts, Midland, Mich. Bacigalupo spoke about the Chefs Move to Schools program and the work he and his ACF chapter have done with a school garden. The garden produced more than 1,500 lbs. of fresh produce that was donated to area food banks and rescue missions throughout the summer. TEDx brings people together to discuss and share ideas.



**Ron DeSantis, CMC, AAC,** a member of Mid Hudson Culinary Association, has joined Yale Dining, New Haven, Conn., as its director of

culinary excellence and quality assurance. Previously, he worked as project director, CIA Consulting, The Culinary Institute of America, Hyde Park, N.Y. In his new role, DeSantis will provide leadership for all facets of culinary concept design, development of innovative menus and cuisine and training of a culinary team.

## NCR WANTS TO HEAR FROM YOU

Have you or a colleague recently received an award or promotion? Send your news and high-resolution headshot to [ncr@acfchefs.net](mailto:ncr@acfchefs.net).



**Nathan Hashmonay,** a member of ACF Inc. Charlotte Chapter, was recently hired as culinary director/executive chef by

Barnie's CoffeeKitchen, Orlando, Fla. In his new role, Hashmonay will create farm-to-table-inspired seasonal menus that use local ingredients. Before joining Barnie's, he worked as a chef-instructor at The Art Institute of Charlotte, Charlotte, N.C.



**Wade Burch,** CEC, executive chef, Merchants Hospitality Inc., New York, a member of ACF Northern New Jersey Chapter, won "Chopped"

Champion's Tournament: Part 1, which aired Aug. 30. In the show, he competed against three other previous "Chopped" winners for a chance to advance to the final Champion's Tournament competition in which contestants vied for \$50,000.



**Robert Corliss,** founder/executive chef, ATE, Nixa, Mo., an ACF national member, has partnered with Nixa Public Schools to volunteer his time

as executive chef of wellness for the district. He will work alongside Missouri farmers and schools to establish localized sustainability/health-and-wellness programs. Previously, Corliss helped with piloting "garden spots" or salad bars at Summit Intermediate and High Pointe Elementary.



**Justin Johnson,** executive chef, Hotel Metro, Milwaukee, a national ACF member, won first place in The Art of Food small plate

competition held Sept. 11 in Milwaukee for his "four courses in four bites" dish of watermelon salad, seared white fish, guanciale-wrapped rabbit leg and carrot flan.



**Jeff McKenna, CEC, CCE,** a member of ACF Greater Atlanta Chapter, Inc., recently joined Samira, Cuyahoga Falls, Ohio, as

executive chef. Previously, he worked as a culinary-arts instructor at North Georgia Technical College, Blairsville, Ga.



**DeWayne McMurrey, CEC,** executive chef of operations, Texas Tech University, Lubbock, Texas, was recognized as Chef of the Year

for ACF Texas Panhandle Chefs de Cuisine at the chapter's annual awards banquet, held at Stella's, Lubbock, Aug. 29.

**Leonard Geria,** a member of ACF Professional Chefs Association of South Jersey, recently rejoined the team at Seashore Fruit & Produce Co., Atlantic City, N.J., as marketing manager. He previously worked as a sales representative for the company, and also held a marketing position at an area marina.