



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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## Salt Lake City's Adalberto Diaz Labrada Named 2012 Pastry Chef of the Year by American Culinary Federation Following National Competition

**St. Augustine, Fla., July 24, 2012**—The best pastry chef in the nation, according to the American Culinary Federation, Inc., (ACF), a national organization of professional chefs, is Adalberto Diaz Labrada, CEPC, of Salt Lake City, executive chef, Cooking School, Harmons Grocery, Salt Lake City. Diaz Labrada received \$5,000 and the title of 2012 Pastry Chef of the Year at the 2012 ACF National Convention held at the Orlando World Center Marriott, Orlando, Fla., July 14-17.

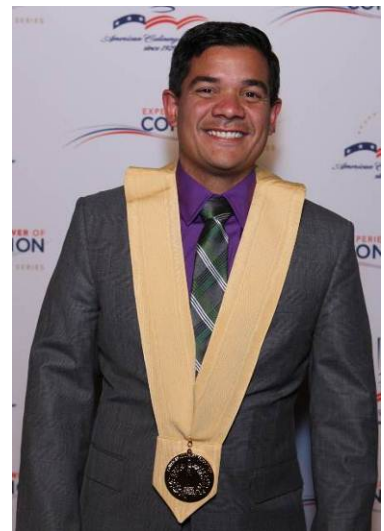
"The fact of winning the national title is still sinking in," said Diaz Labrada. "I am so grateful for all the support I have had from so many people; Harmon's executives, Utah Valley University faculty and staff, ACF Beehive Chefs Chapter, my family and friends, the support group we had during competition, and of course my apprentice Lyn Wells, without her I would not have won this competition. I really recommend the experience to all. The amount of knowledge you acquire during practice, not only about the craft, but about yourself, is immense. I can already see how this title will bring a huge turn to my professional career. Thank you ACF for all you do to make events like this happen every year."

The ACF Pastry Chef of the Year award was established in 2004, and recognizes a pastry chef who displays a passion for the craft, has an accomplished reputation in the pastry field and has helped educate others by sharing skills and knowledge. Four finalists from each ACF region competed at the national convention after first being nominated by colleagues and then winning their respective regional competition.

Chefs had 2 hours, 30 minutes, to prep and serve three items: a cold contemporary plated dessert, a hot restaurant-style dessert and a showpiece that is at least two feet tall, representing the designated theme, Hollywood. A panel of distinguished judges determined the winner. Diaz Labrada's desserts and showpiece were inspired by the movie "Avatar."

### Winning Menu:

- Cold, contemporary dessert: Chocolate jaconde with coconut mousse, pineapple compote and mango gelée. Served with passion fruit macaron, fresh fruit salsa and banana vanilla bean ice cream.
- Hot, restaurant-style dessert: Habanero dark chocolate pot de creme with hazelnut florentine, orange brioche doughnut and orange blueberry sauce. Served with blood orange and orange blossom goat cheese mousse and blood orange mojito sorbet.
- A two-sided, Hollywood-themed showpiece: the first side made of colorful sugar, white chocolate and pastillage wings airbrushed to represent the big bird in the movie, symbolizing Pandora, the alien



planet from the movie "Avatar"; and the second side made of dark chocolate airbrushed metallic blue, representing the Earth side of the movie.

A native of Cuba, Diaz Labrada grew up with an interest in cooking. In 1996, he graduated from the International School for Tourism Entertainment in Havana. Diaz Labrada then traveled to Germany for three months to learn about the country's cuisine and learn its language. When he returned to Cuba, he opened Calle Retiro Bakery in Havana, where he worked for four years. However, because private businesses were forbidden in Cuba, Diaz Labrada had to leave the country. He immigrated to the U.S. in 2000 and settled in Salt Lake City. He got a job as a baker at Frank Granato Importing Company and later worked at several restaurants. Most recently, he was associate professor/chef-instructor at Utah Valley University in Orem, Utah. Diaz Labrada is an active member of ACF Beehive Chefs Chapter, Inc. and was named its 2009 Pastry Chef of the Year. He also has an app, iBakeshop, which allows professionals and home bakers to calculate bakers' percentages, change recipe and ingredient units, and store recipes. Diaz Labrada has won numerous ACF competition medals and spends his free time coaching student teams and volunteering.

For a list of past Pastry Chef of the Year award winners, visit [www.acfchefs.org/Content/NavigationMenu2/Events/Awards/PCOY/Winners/default.htm](http://www.acfchefs.org/Content/NavigationMenu2/Events/Awards/PCOY/Winners/default.htm).

Orlando was the location of the 2012 ACF National Convention, bringing more than 1,000 chefs, cooks, students and foodservice professionals to the Sunshine State. The national convention provided attendees with numerous opportunities to advance their professional development and enhance their culinary skills through informative workshops and seminars, cutting-edge demonstrations, a trade show featuring more than 100 exhibitors, national competitions and ACF's annual national awards.

Sponsors of the 2012 ACF National Convention are: Alabama Gulf Seafood; Allen Brothers; Albert Uster Imports; American Technical Publishers; The International Culinary Schools at The Art Institutes; Barilla Foodservice; Barry Callebaut; BelGioioso Cheese, Inc.; Canada Cutlery Inc.; Carrington Foods, Inc.; Certified Piedmontese by Great Plains Beef; The Cheesecake Factory Bakery Inc.; San Jamar Chef Revival; Contessa Premium Foods; Custom Culinary, Inc.; Diamond Crystal® Kosher Salt; Ecolab®; Farmland Foods, Inc.; Foodservice Rewards; French's Foodservice; Johnson & Wales University; Lactalis Foodservice; Le Cordon Bleu Schools North America; Manitowoc Ovens and Advanced Cooking; McCormick For Chefs; MINOR'S®; Mississippi Seafood Marketing; NEWCHEF Fashion, Inc.; Plugra European Style Butter; PreGel AMERICA; Riviana Foods Inc.; R.L. Schreiber, Inc.; Sara Lee Foodservice; The Schwan Food Company; S&D Coffee; Sysco®; Tanimura & Antle, Inc.; Tyson Food Service; US Foods; Uncle Ben's®; Unilever Food Solutions; Valrhona; Victorinox Swiss Army, Inc.; Villeroy and Boch; Vitamix Corporation; and Wisconsin Milk Marketing Board.

### **About the American Culinary Federation**

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members spanning more than 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® and Certified Sous Chef™ designations the only culinary credentials 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](http://www.Facebook.com/ACFChefs) and on Twitter [@ACFChefs](https://twitter.com/ACFChefs).

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**Editor's Note:** To arrange an interview or for a high-res photo from the event, contact Sarah Senn at (904) 484-0213 or [ssenn@acfchefs.net](mailto:ssenn@acfchefs.net), or Patricia Carroll at (904) 484-0247 or [pcarroll@acfchefs.net](mailto:pcarroll@acfchefs.net).