

ACF CHEFS LAS VEGAS • APRIL 30, 2026

PLANTING SEEDS OF HOPE



CHEF OF THE YEAR 2026

Bon Appétit!

Hors d'oeuvres

Charcuterie Platter

Sushi

Cheese Board

Pickled Vegetables with Sliced Porchetta

Tomato Mozzarella Skewers

Mini Chicken Tacos with Radish Relish and Avocado Mousse

Merguez Sausage with Yogurt Sauce

Takoyaki Octopus

Dinner

French Bistro

First Course

Choice of

Creamy Brie and Spring Asparagus Soup, Truffle Oil, Parmesan Cheese Twist
or

Salade Frisée aux Lardons et Oeuf Poché (Frisée, Sherry Mustard Vinaigrette,
Applewood Smoked Bacon, Poached Egg)

Entree

Choice of

Beef Wellington served with Red Wine Port Reduction Sauce,
Horseradish-Chive Mashed Potatoes, Roasted Root Vegetables
or

Pan Seared Fillet of Halibut, Caviar Beurre Blanc with Tarragon,
Fingerling Potatoes, Spinach, Garlic Confit, Caramelized Shallots

Dessert

Choice of

Brandied Cherry Chocolate Ganache Cake, with Chocolate Buttercream,
Vanilla Bean Ice Cream, Salted Caramel, Orange Almond Lace Cookie
or

Amaretto Cake with Mango-Passion Fruit Sauce,
Coconut Ice Cream, Brown Sugar Passion Fruit Tuile

Bread from CSN's Baking Program

SERVING APPLAUSE TO TONIGHT'S PARTNERS





EXECUTIVE BOARD

President

Angela Armstrong
CSN Student

Vice President

Darren Walters
South Point Hotel Casino & Spa

Treasurer

JB Brown
The Blooming Bistro / Badlands BBQ

Secretary

Adam Jacob
CSN Student

Sergeant at Arms

Chris Johns

Student Advisor

Jill Mora
College of Southern Nevada

BOARD OF DIRECTORS

Robert Dennerlein
Vegas Food Project

Daniel Mumau
A Catered Affair, INC.

Nathaniel Razon, MBA
The Gilcrease Foundation

Steve Soltz
College of Southern Nevada

Michelle Vietmeier
Food Safety Trainer/Consultant



Welcome

and thank you for being part of this special evening as we honor the culinary professionals who continue to raise the bar and inspire excellence both in and out of the kitchen. It is a privilege to recognize individuals whose talent, dedication, and impact are shaping the future of our industry.

The **Chef of the Year Award** honors a culinarian who exemplifies excellence while generously sharing their knowledge and passion, strengthening our chapter along the way. The **Educator of the Year Award** honors a culinary instructor who inspires the next generation through passion, dedication, and a commitment to excellence both in and out of the kitchen. The **Student Culinarian of the Year Award** recognizes an emerging talent who goes beyond the classroom, embracing opportunities that enrich both their craft and their community.

Tonight's honorees have made a lasting impact, and it is our honor to celebrate their achievements. Please join us in raising a glass to their success and continued inspiration.

ENJOY THE EVENING!



A Look Back Chef of the Year

We greatly miss those who have passed. *

1970 Henri Petitjean *
1971 Harry Ramacciotti *
1972 Don Anderson *
1973 Maurice Galle *
1974 Maurice Cau *
1975 Pierre Vireday
1976 Benjamin Mcgeary *
1977 Paul Lenard CEC, AAC *
1978 Andrew Hawley CEC, AAC *

1979 Rudy Thoma CEC, AAC *
1980 Vince Giacalone CEC, AAC *
1981 Michele Gorbon
1982 Frank Insera CEC, AAC *
1983 Hans Lackinger
1984 Larry Chumley CEC, AAC
1985 Edward Kane CEC, CCE, AAC *
1986 Michael Ty CEC, AAC*
1987 Christopher Johns CEC

1988 TE Williams CEC,
CCE, AAC*
1989 Claude Lambertz
1990 Van Atkins CEC
1991 John Perkins *
1992 Werner Zefferer CEC
1993 Brenda Hitchins
1994 Joe Del Rosario*
1995 Lucio Arancibia
1996 Ken Wicker

1997 Tom Rosenberger CEC
1998 Jean Herzman
1999 Bobby O'Brien
2000 Terry Henderson*
2001 Richard Cino
2002 John Hui CEPC*
2003 Eric Rustsky
2004 Heinz Lauer
2005 Dennis Lambertz CEC

2006 Dale Shigenaga
2007 Kitty Sanderson
2008 Rick Baumes
2009 John Metcalfe
2010 Steve Soltz
2011 Jeffrey Martell
2012 Patrick Simon
2013 Adrian Hill
2014 George Bailey

2015 Dave Simmons
2016 Gustav Mauler CMC
2017 Jamie Poltrock
2018 Johnny Torres
2019 Michael Whitesides
2020 James Pate
2023 Mark Sandoval
2024 Darren Walters
Welcome Chef JB

Chef of the Year Must...

- ✓ Be a member in good standing of this chapter
- ✓ Show a high level of culinary skill
- ✓ Project high moral standards
- ✓ Be active in the association's events throughout the year

Do you have what it takes?

Join or renew your membership today to start your journey to becoming a Chef of the Year. You could join the long list of prestigious chefs who have made a difference in the culinary community!



NICHOLAS

AND COMPANY

THE CHEF'S CHOICE IN FOODSERVICE SINCE 1939



At Nicholas & Company, our business is more than just filling orders - it's a feeling. For over 80 years, Nicholas & Company has supplied restaurants, fed families, and supported employees in the tradition of Philotimo.

Philotimo is extending hospitality to everyone we meet. It is doing the right thing because it's the right thing to do. It is caring more about the person than the deal. And it's more than that.

We are Nicholas & Company.
Welcome to the family.

Passing the Torch

Chef of the Year is more than just a prestigious honor. It is a calling to give back to the chapter and culinary community. It has been my extreme pleasure to serve as Chef of the Year. Now it is my honor to pass this torch on to J.B. Brown, who exemplifies what it means to be a true champion for not only the ACF Chefs Las Vegas chapter, but the entire culinary community.

Chef J.B. shows up consistently, attending nearly every chapter function and helping to plan events. When we needed to raise funds for the club, he organized a special club fundraiser featuring delicious food from his Badlands BBQ catering company. When we needed a new treasurer, he stepped up to the plate and took the reins. Chef J.B. also goes to bat for the next generation by connecting them with culinary and hospitality professionals.

He already exemplified what it means to be Chef of the Year, and I have every confidence J.B. will excel even further in the year to come. Hats off to you Chef. Well deserved!

**In Camaraderie,
Darren Walters
2024 Chef of the Year**



Harry Reid International Airport
A/B Rotunda • C Gates • D Gates

Hats Off to Culinary Leadership Excellence

**James L.
Brown**

**Chef
of the Year**



**Jill
Mora**

**Educator
of the Year**





We're Blooming!

The Blooming Bistro is a workforce training restaurant empowering youth through hands-on experience, mentorship and education.



St.  Jude's
Ranch for Children
A Community of Hope

The Blooming Bistro & St. Jude's Ranch for Children invite you as something special takes root.

Save the Date

W E D N E S D A Y
MAY 20, 2026

stjudesranch.org

James L. Brown, AAC Chef of the Year

Chef James L. Brown, AAC, known to friends and colleagues simply as “J.B.” has spent more than 55 years turning kitchens into stages and meals into memorable experiences. His culinary journey began in Portland, Oregon, but it didn’t stay there long. Driven by curiosity and craft, he traveled far and wide, mastering an astonishing repertoire of over 200 styles of cooking and building a career defined by both skill and heart.

When he arrived in Las Vegas, Nevada in 1989, Chef J.B. quickly became a cornerstone of its vibrant culinary scene. He lent his talents to the team at Excalibur Hotel and Casino before taking the helm as Executive Chef to open the Sands Expo and Convention Center. But for J.B., success was never just about the plate, it was about people. During this time, he helped ignite what would become one of the city’s most meaningful culinary charities, Chefs for Kids. From hosting its very first Dinner & Auction in 1991 to serving as its inaugural Chairman, his leadership helped shape a legacy of giving that continues today.



His influence extends well beyond Las Vegas. Through his work with the American Culinary Federation, Chef J.B. has held key leadership roles, including Western Regional Chair of By Laws and Resolutions (1998-2000) and Western Regional Director of Chef and Child (1992-1994). His dedication has earned him multiple National Presidential Medallions for Service, an honor awarded in 1997, 1998, and again in 2024. Today, he continues to give back by serving on accreditation teams for the American Culinary Federation Education Foundation, helping shape the future of culinary education across the Western region.

“Retired” in name only, Chef J.B. remains as active as ever. Driven by his love of the grill, he’s still slinging pulled meats as President of “Chef JB’s Badlands BBQ.” His passion for the community runs deep as he devotes much of his time to supporting military and veteran organizations, including the Nevada National Guard, US Army Reserve, Nellis Air Force Base, Disabled American Veterans, and the Veterans Transition Resource Center.

“These groups are especially close to my heart because as a proud 100% disabled Veteran, I want to show compassion, gratitude and service to the men and women in uniform,” J.B. said. He has also embraced a new role as consulting chef for The Blooming Bistro, where he helps provide hands-on training to young adults transitioning out of foster care through St. Jude’s Ranch for Children.

Through every chapter of his remarkable career, Chef J.B. has been guided by a deep commitment to service, mentorship, and community. His legacy isn’t just found in the kitchens he’s led, it lives on in the people he’s inspired, the lives he’s touched, and the generations of chefs who continue to follow in his footsteps.

Career Highlights

- 1973 - First Apprentice for On The Job Training for Chefs G.I. Bill
- 1984 - Hotel & Motel Association of Oklahoma Chef of the Year
- 1992 - American Culinary Federation & Chef Little Oscar Award
- 1999 - American Academy of Chefs Inductee
- 2013 - Bar Rescue Expert Chef Appearance
- 2022 - American Academy of Chefs National Service Award
- 2023 - ACF Chefs of Las Vegas Hall of Fame Inductee



HEAT. HEART. HONORS FOR J.B. BROWN



Chef of the Year
— A Cut Above



Genesis Enriquez

Student Culinarian of the Year

The ACF Chefs Las Vegas proudly recognizes Student of the Year, Genesis Enriquez, a driven and inspiring young professional with a passion for both culinary arts and hospitality.

Currently pursuing a Bachelor's degree in Culinary Arts at College of Southern Nevada while also studying Hospitality Management with a concentration in Event Design at University of Nevada, Las Vegas, Genesis has been fueled by a promise she made as a child to open a bakery for her mother. Today, that promise has grown into a vision of creating memorable catered events, from weddings to quinceañeras, while also preparing for a future in law school.

A dedicated leader and active member of the culinary community, Genesis is involved in Family, Career and Community Leaders of America, Flavors for Life, and SkillsUSA, and has served as Vice President of CSN's Culinary Club. She also supports chapter initiatives through volunteer work, including Chefs for Kids Cookin' Up Breakfast, reflecting her strong commitment to giving back.

Student Culinarian of the Year Must...

- ✓ Be a member in good standing of this chapter
- ✓ Exceed the normal curriculum of a participating culinary school
- ✓ Possess a high degree of professionalism, culinary skills and passion for the culinary arts
- ✓ Participate in extra curricular activities, including chapter events throughout the year

Do you have what it takes?

Join or renew your membership today to start your journey to becoming a Student Culinarian of the Year. You could join the long list of outstanding students dedicated to advancing in the culinary community!





A Look Back Student of the Year

1992 Patrick Fegan
1993 Tom Messina
1994 Robert Kilburn
1995 Dale Shigenaga
1997 John Geisinger
1998 Steve Santor
1999 Mark Jaramillo
2000 Mary Blackburn
2001 Tina Redus
2003 Lilian Lazaro

2004 Christine Zarandin
2005 Wendy Cohen
2006 Michael Sandoval
2007 Sang Schneck
2008 Rose De La Rosa
2009 Rachelle Catmull
2010 Renee Eder
2011 Sandra Munk
2011 Edward Reyes
2012 Arlene Michelle Basinski

2013 Xelyna Rodriguez
2014 Jessica Iannotti
2015 Angela Armstrong
2017 Anne Myers
2019 Walter Haywood
2020 Karen Williams-Aguirre
2023 Kelly Fuller
2024 Joseph Snyder
2025 Adam Jacob
Welcome Genesis Enriquez

CONGRATULATIONS!

Genesis Enriquez & Adam Jacob
2026 **2025**

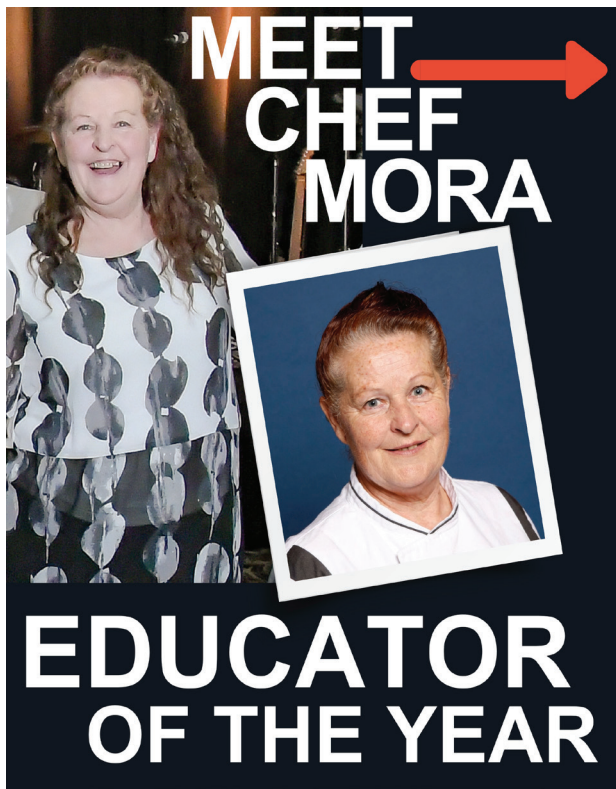
ACF Chefs Las Vegas Student Culinarian of the Year



The Ty Family proudly
presents the
Chefs for Kids
Michael Ty
Culinary Award

High school & college students
apply at chefsforkids.org.





The ACF Chefs Las Vegas proudly recognizes Educator of the Year, Chef Jill Mora of the College of Southern Nevada, for her exceptional dedication to shaping the next generation of culinary professionals. Chef Mora brings a rare blend of industry expertise, mentorship, and genuine passion into the classroom, creating an environment where students are not only taught technique, but inspired to pursue excellence. Her commitment to high standards, professionalism, and creativity ensures that her students graduate with both the skills and confidence needed to succeed in today's competitive culinary landscape.

Beyond the classroom, Chef Mora is a tireless advocate for student growth and opportunity. She actively mentors aspiring chefs, managing student competitions for the past 20 years with nods from the American Culinary Federation via numerous Presidential Medallions. She encourages student participation with industry organizations, and to foster meaningful connections within the local culinary community. Her leadership and unwavering

support have helped countless students find their voice, refine their craft, and launch successful careers. Through her dedication, Chef Mora exemplifies the very best of culinary education—making a lasting impact not only on her students, but on the future of the industry itself.



PROVIDE FREE STUDENT ACCESS TO MEETINGS AND EVENTS LIKE THESE. →



Hall of Fame



- | | |
|-----------------------|--------------------|
| Don Anderson * | Claude Lambertz |
| Lucio Arancibia | Roger Lams* |
| Maurice Cau * | Paul Lenard * |
| Richard Cino | Ben Mcgeary * |
| Larry Chumley | John Metcalf |
| Jean Clary* | Gilbert Pierrel* |
| Henry Cohen* | Harry Ramacciotti* |
| Jackie Fields * | Dale Shigenaga |
| Vince Giacalone * | Tom Rosenberger |
| Andy Hawley * | Rudy Thoma * |
| Jean Hertzman | Michael Ty * |
| Brenda Hitchins | Pierre Vireday |
| Frank Insera* | Michael Whitesides |
| Christopher Johns (2) | Werner Zefferer |
| Edward (Ed) Kane * | JB Brown |
| Hans Lackinger | Jamie Poltrock |

*We greatly miss those who have passed.**



Congratulations!

JB Brown

Chef of the Year

Jill Mora

Educator of the Year

Genesis Enriquez

Student of the Year

Las Vegas History

ACF Chefs of Las Vegas has been demonstrating community and education since 1968. Since then, the chapter has grown immensely, earning a lot of local, regional, and national recognition along the way. Please enjoy some highlights from throughout the years.

1968 - The chapter forms

1976 - Joined the American Culinary Federation

1979/80- Named ACF National Chapter of the Year

1991 - Chefs for Kids founded

1993 - Home chapter of the ACF National President Michael Ty 1993-1994 (Also: 2009-2013)

1996 - Michael Ty receives the AAC Chairman's Medal

1997 - National Chef of the Year, Michael Ty, CEC, AAC

2004 - Team Las Vegas wins nine Silver and two Bronze Medals at the Culinary Olympics in Germany

2011 - Michael Ty and Christopher Johns attend The World Chefs Tour Against Hunger in Johannesburg, South Africa

2013 - Jill Mora, receives the first-ever American Culinary Federation, Culinary Hero Award

2018 - 50 Year Anniversary

National History

Founded nationwide in 1929, The American Culinary Federation, Inc. is a professional organization for chefs and cooks. Our goal is to promote the professional image of American chefs worldwide through education of culinarians at all levels.

In 1976, ACF forever changed the culinary industry by elevating the position of the executive chef from service status to the professional category in the U.S. Department of Labor's Dictionary of Official Titles. Since this change, the culinary industry and our organization have grown tremendously.

ACF is now the largest professional chefs' organization in North America. We are made up of more than 14,000 members belonging to more than 170 chapters in four regions across the U.S.

Today, ACF is the leader in offering educational resources, training, apprenticeship, competitions and programmatic accreditation designed to enhance professional growth for all current and future chefs and pastry chefs.

Las Vegas Chapter National Convention Host

1989 ~ 2001 ~ 2002 ~ 2008 ~ 2013 ~
2022 ~ 2025

ACF Western Regional Conference
1999

Western Regional Recognitions

ACF San Francisco Chapter established the Antonin Carême Medal in 1969. The award honors individuals, chefs, and gastronomes who have made valuable contributions to the culinary profession, particularly in education and the advancement of gastronomy.

1999 Michael Ty --- 2003 John Hui --- 2009 Van Atkins

1991 - Chef Professionalism & Chef of the Year awards
Michael Ty

1994 - Chef Professionalism Award

2002 - Chef Professionalism Award
John Hui

2003 - Pastry Chef of the Year
John Hui

2005 - Pastry Chef of the Year
Brenda Hitchins

2006 - Regional Chair's Award
John Hui

Student Competitions

Lifting up our future workforce, our student culinarians, is an honor. Here is a history of winning years, along with some fantastic educator awards.

1998 - Baron H. Galand Culinary Knowledge Bowl

College of Southern Nevada (CSN), Gold Medal
National Champions

2001 - National Knowledge Bowl

CSN Junior Team Champions

2005 - Western Region Jr Team Culinary Competition

CSN, Silver Medal

2003 - ACF Nevada State Champion

Junior Hot Food Team, CSN, Gold Medal

2003 - Western Region Junior Culinary Competition

CSN, Silver Medal

2006 - Western Regional & National Educator of the Year

Raimund Hofmeister

2007 - ACF Nevada State Champions

CSN Student Hot Food Team – Silver Medal

2007 - Western Regional Culinary Competition

CSN Hot Team, Silver Medals and placed third

2009 - Western Region Chef Educator of the Year

Heinz Lauer

2009 - Western Regional Culinary Competition

CSN Hot Team, Silver Medals and placed third

2013 - Western Regional Culinary Competition

CSN State Knowledge Bowl Team, Silver Medal

2014 - Western Regional Competition

Le Cordon Bleu Junior Hot Food Team, Silver Medal

2014 - Western Region Educator of the Year

Cheryl Lewis

2015 - Western Regional "Culinary Salon Recognition Award

Jill Mora and CSN

2023 - ACF National Qualifiers Competition, Student Chef of the Year

College of Southern Nevada, Silver Medal

Presidential Medallion

It's the highest honor to be chosen by the ACF National President for your dedication and outstanding representation of the ACF fundamental principles, including superior strength of character and continued contributions to ACF and/or the culinary industry as a whole.

1989 - President, Jack Braun

Michael Ty & Claude Lambertz

1990 - President, Jack Braun

Van Atkins

1995 - President, John Folsie

Michael Ty

1997 - President Dr. Noel Collins

JB Brown

2000 - President, Noel Cullen

Michael Ty & Christopher Johns

2001 - President, Michael Ty

Lucio Arancibia

2006 - President, John Kinsella

Claude Lambertz

2007 - President, John Kinsella

Bob O'Brien

2009 - President, John Kinsella

Levy Acosta, Christopher Johns & Jill Mora

2010 - President, Michael Ty

John Metcalf, Frank Insera & John Hui

2011 - President, Michael Ty

Dennis Lambertz

2012 - President, Michael Ty

Lucio Arancibia

2013 - President, Michael Ty

Mike Whitesides

2025 - President, Rene' J. Marquis

JB Brown, AAC

Presidents Award

This award represents excellence in culinary service, community engagement, building the chapter, collaboration with other ACF chapters and partnerships, along with a passion for the culinary arts, and leadership.

1987 - President Larry Chumley

Michael Ty, *Caesars Palace*

1991 - President Michael Ty

Tom Rosenberger, *College Of Southern Nevada*

1999 - President Christopher Johns

Dominic Caldara, *Get Fresh*

2001 - President Christopher Johns

Bob Borg, *Anderson Dairy*

2002 - President Bob O'Brien

Jim Moody, *Bakemark*

2003 - President Bob O'Brien

Heidi Praml, *Praml International*

2006 - President John Hui

Vicki Muratore, *Las Vegas Gourmet*

2008 - President Kitty Sanderson

Jean Hertzman, *University Of Nevada, Las Vegas*

2009 - President Kitty Sanderson

Allen Asch

2010 - President Rick Baumes

Gary Brant, *Le Cordon Bleu*

Juan Carlos, *The Ice Studio*

2011 - President Rick Baumes

Sue Lednicky, *University Of Nevada, Reno Extension*

2012 - President Tom Rosenberger

Associate Advisory Board, *ACF Chefs Las Vegas*

Christopher Johns, *South Point Hotel & Casino*

2013 - President Tom Rosenberger

Mike Whitesides, *Affairs To Remember*

Steve Soltz, *College Of Southern Nevada*

2014 - President Philip Pinkney

Lorri Davidson, *Southwest Gas Corporation*

2015 - President Philip Pinkney

Claude Lambertz

2016 - President Philip Pinkney

South Point Hotel & Casino

2017 - President Philip Pinkney

George Bailey, *South Point Hotel & Casino*

2018 - President Jamie Poltrock

Frank Insera, *ACF Chefs Las Vegas*

2019 - President Jamie Poltrock

Joseph Del Toro, *ACF Chefs Las Vegas*

2020 - President Justin Franco

Brandy Niemeyer, *Affinity Sales*

Patrick Simon, *Welbilt*

2023 - President Lucio Arancibia

Raul Villa, *Opportunity Village*

Angela Armstrong, *ACF Chefs Las Vegas Secretary*

2024 - President Lucio Arancibia

Get Fresh and Vegas Food Project



INAUGURAL
MICHAEL TY
MEMORIAL
GOLF
TOURNAMENT

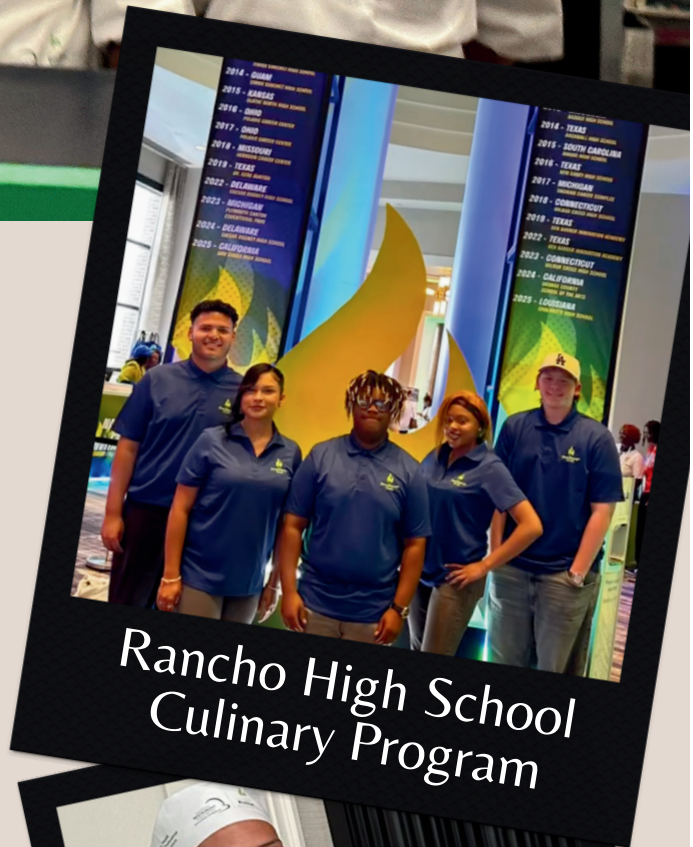


Saturday, June 27, 2026 at Pines Golf Club
acfconvention.com



A JOURNEY SEASONED WITH PASSION

National ProStart Invitational
2026 Culinary Competition



Rancho High School
Culinary Program



Team Nevada

FOREVER

Charles Adler
Don Anderson
Raymond Barr
Gary Brant
Maurice Cau
Jean Clary
Henry Cohen
John "JJ" Cronin
Max Daffier



Ernest "Ernie" Gitman
Hal Hamblin
Nat Hart
Andrew Hawley
Gene Heiser
John Hui
Frank Insera
Edward "Ed" Kane
Aubrey Leroy King Jr.

IN OUR HEARTS & MINDS

Rancher Kody
Elliott Krane
Roger Lams
Eve LARBalestrier
Paul Lenard
Robert Lerner
Terry D. Long
Michael McFadden
Ben McGeary

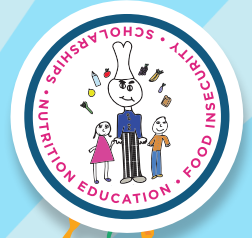


German Tatzel
Rudy Thoma
Michael Ty
Joe Walem
T.E. Williams



IN MEMORIUM

Chefs for Kids



Our 2025/2026 Impact

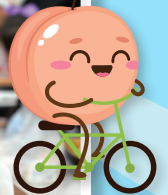
- 35,850 Fruit and Veggie Snack Opportunities
- 24,024 Meals
- 12,326 Nutrition Packets
- 11,376 Nutrition Lessons
- 11,917 Tastings



"My son has a thing with textures. For the teachers to get him to put anything in his mouth is giving me goosebumps. He tried spinach and celery." - Jasmine

Core Initiatives

- Pick a Better Snack
- Produce Picasso
- Farmers Market
- Holiday Helpings
- Cook-in' Up Breakfast
- Healthy Remix
- Health Fairs
- Scholarships



@chefsforkids

chefsforkids.org



@nevadachefsforkids

don't be
Afraid
TO TAKE
Whisks

acfchefsลาสvegas.org



@acfchefsvegas



@acfchefsvegas



ACF Chefs Las Vegas