



Bert P. Cutino, CEC, AAC, HOF

Cofounder/C.O.O. The Sardine Factory Restaurant

Born in Monterey, Chef Cutino is an ACF Certified Executive Chef, Food Manager and World Certified Master Chef (WACS). He is the co-founder of the internationally famous Sardine Factory Restaurant and the Cannery Row Management Co. and other companies, now including five hotels. He graduated from Monterey Peninsula College with a degree in business and has also received two Doctor of Culinary Arts in Honoris. Chef Cutino has gained National recognition, and he has been the recipient of many awards, including the California Distinguished College Alumni Award, Humanitarian Awards, Diplomat from the California Culinary Academy, US Congressional Record, and local-regional-national Chef of the Year. He was part of the International Culinary "Olympics" with his own team from California in 1988, and he also was appointed Protocol Chairman of the U.S. Culinary Team in 1992. Currently he is a member of the Advisory Board for ACF Team USA 2020. Certified Master by the world Master Chef Society in 1999, he has been awarded many gold medals in competition and been recognized in 9 Halls of Fame. He has also been recognized by Nations Restaurant News as one of the "NRN 50, The New Players," and again in 2007 as the "NRN 50, The Influencers of the Restaurant Industry" and is committed to the future of the hospitality industry through education. He was Chairman of the American Academy of Chefs, 1995-99, which is the ACF Honor Society, the elite 1000 AAC members of 20,000 members of the ACF, Vice President of the American Culinary Federation, Inc., Director of the Honorable Order of the Golden Toque, Euro Toques, Past Chairman of Distinguished Restaurants of North America (DiRoNA), Co-founder of the ACF Chef & Child Foundation, Past Chairman of the Antonin Carême Society, Past National Chairman of all Professional Members of the Chaîne des Rôtisseurs in the USA, and member of many Food & Wine organizations. He is a past member of the board of the Guild of Sommeliers Education Foundation, which represents Certified Master Sommeliers around the country. Chef Cutino also received the Chef Professionalism Award for the ACF Western Region and went on to be honored with the National Chefs Professionalism Award in 2001. In 2002, Chef Cutino was awarded the AAC Chairman's Medal. In March 2003, he was honored with the IFMA Silver Plate Award, for Independent Restaurants, which is one of the most prestigious awards in the industry given each year. Chef Cutino is past Chairman of the prestigious International Gold and Silver Plate Society. In February of 2005, he was inducted into the Les Disciples de Les Amis d'Escoffier at Paul Bocuse's restaurant in Lyon, France. In 2006, he was honored with the Lifetime Achievement

Award by the American Academy of Chefs, which is the highest honor you can receive, and the Nation's Restaurant News honored him with the NRN Fine Dining Hall of Fame Legends Award also in 2006. In May 2007, Bert was honored by Nation's Restaurant News with the Menu Masters Hall of Fame Award. In 2009, he was honored with the College of Diplomates Award by the National Restaurant Association Education Foundation for his work in the industry with students seeking a career in the culinary arts. He has many times been honored as Distinguished Speaker for Culinary Schools. He initiated a bill, #1850, which funded \$11,000,000 for the culinary art's programs in community colleges in California. This bill gives financial aid to students to perpetuate the culinary profession within the state. He is recognized in many publications, newspapers, recognized in "Who's Who in the National Italian American Foundation" and many other editions of "Who's Who" worldwide. Chef Cutino has been honored by and a member of the National Sicilian American Foundation and has been certified by The Order Sons of Italy in America. Chef Cutino is very involved locally, and in 2001 was honored with the "Citizen of the Year" award by the Monterey Peninsula Chamber of Commerce, for which he served as Vice President from 1984-88. In 2007, he was the recipient of the Inaugural Monterey Peninsula College President's award for his contributions to the school, the community, and his profession. In May of 2013, he was awarded the 2013 Community Service Award from the United Way of Monterey County for his commitment to giving back to the community through the culinary arts. He received recognition for this from then California Congressman Sam Farr, California State Senator Bill Monning, and Monterey County Supervisor Dave Potter. He has also done Radio and Television Shows such as Food Network with Celebrity T.V. Chefs Bobby Flay and Rachel Ray. He is active in many charities; one close to his heart is the Meals on Wheels Culinary Classique, which he founded. It is a very innovative fundraiser for Meals on Wheels, which uses the funds to provide meals for about 40,000 people for at least six months. He has raised, since its inception, over \$3.5 million-dollars, and his concept is now being used in other states by Meals on Wheels. In 2003 & 2015, Meals on Wheels honored him with "The Giving Tree Award" in appreciation for his generosity and involvement in building a better community. Chef Cutino developed and co-founded the Drummond Culinary Academy at Rancho Cielo, Salinas, California for wayward young people who seek a career in the hospitality industry, from chefs to management. He is Co- Chairman of the annual fundraiser, which has raised each year \$450,000. In 2012, the American Culinary Federation, at its Western Regional Conference, honored him with the first Cutting-Edge Award for his contributions to the Drummond Culinary Academy. He is a national and state Culinary Judge for the ProStart Culinary Program for high-school students sponsored by the state and national National Restaurant Association Education Foundation. He

received his 6th Presidential Medallion from the American Culinary Federation, Inc. for his assistance in establishing the ACF certification program being accepted by the National Restaurant Education Foundation, which reflects most importantly back to the ACF and the NRAEF. In 2013 he made the list as one of the Best Chefs in America. Chef Cutino has cooked for many famous, political and national known figures such as the actor, Clint Eastwood; CBS Sportscaster Jim Nantz as well as Leon Panetta, former Director of the CIA and Secretary of Defense and famous chefs such as Julia Child and Paul Prudhomme, and many others whether it be the local, regional, state, or national.