

Culinary Awards, Honors, and Achievements

State Chef of the Year from California Restaurant Association, 1984

Chef of the Year by the ACF Monterey Bay Chefs Association, 1983

ACF Regional Chef of the Year

ACF National Chef of the Year, American Culinary Federation 1988

Awarded Special Medal of Honor by the Société Mondial du Vin, USA, 1991

Awarded the Escoffier Medal of Honor from ACF New England Chapter, 1992

Honored as a "Diplomat" of the California Culinary Academy, 1992

Honored by Escoffier Society with their Medal of Honor, 1986 & 1989

Honored by Escoffier Society of Chicago as Honorary Member, 1999

Humanitarian of the Year, Boy Scouts of America, 1996

International Award of Excellence, Millennium Chef Hall Of Fame Award, 1999

Inducted into the Toques Blanches International Club's Hall of Fame, 1993

Inducted into the California Tourism Hall of Fame by the California Trade and Commerce Agency, for the F. Norman Clark Entrepreneur of the Year Award in 1997

Presented the Monterey Peninsula College Lobo Hall of Fame Distinguished Alumni Award, 1997

Inducted into the CRA Educational Foundation Hall of Fame, 1992

Inducted into the DiRoNA (Distinguished Restaurants of North America) Hall of Fame, 1995

Presented Distinguished College Alumni Award from State of California, 1982

Recognized in the January 1997 issue of *Nation's Restaurant News* as one of "The NRN 50: The New Players."

Recognized in the January 2007 Special Edition issue of *Nation's Restaurant News* as one of "The NRN 50: The Influencers of the Restaurant Industry"

Awarded An ACF President's Recognition Award, 1994

Won gold medals in culinary show competition, 1963, 1966 and other years.

Awarded 1st place ACF Gold Medal #397, competition

Awarded 1st place ACF Gold Medal #398, competition

Awarded 2nd place ACF Silver Medal #838, competition

(Many other Gold and Silver medals from competitions too numerous to list)

Awarded ACF President's Medal #3, 1989

Awarded ACF President's Medal #22, 1995

Awarded ACF President's Medal #20, 1999

Awarded ACF President's Medal #98, 2000

Awarded ACF President's Medal #10, 2006

Awarded ACF President's Medal #90, 2016

Featured as a Distinguished Chef in the Distinguished Visiting Chef Series, Chef John Folse Culinary Institute, Nicholls State University, Thibodaux, LA, fall 1997

Founder & Chairman of ACF Monterey Bay Chefs Assn., 1st Culinary Arts Salon, 1982 - 1986

Guest Lecturer at Monterey Peninsula College

Guest Speaker, Professional Culinary Institute for first graduating class, Campbell, California

Presented the Hermann G. Rusch Commemorative Medallion, which is basically the Hermann G. Rusch Humanitarian Award, 1997

Received ACF Monterey Bay Chefs Association President's Award, 1982

Distinguished Visiting Chef for Pennsylvania College of Technology, Hospitality School, 1999

American Culinary Federation National Chairman's Award, July 2000

Mike Roy Pioneer Award by the California Restaurant Writers Association, 2000, 2001

Received the American Academy of Chefs "Taste Award" for Chefs Culinary Tradition, 2001

Awarded the American Culinary Federation's Western Region Silver Medal for Chef Professionalism, 2001

Awarded the American Culinary Federations, National Gold Medal for Chefs Professionalism, 2001

Honored with the Chairman's Medal of the American Academy of Chefs for 2002

Honored with an Honorary Graduation Medal #669 from the California Culinary Academy in 2003

Honored as Distinguished Speaker for the California Culinary Academy 2003 Commencement Ceremony

Honored with Induction in Les Disciples de les Amis d'Escoffier in Lyon, France, Jan. 2005

Honored as the First Fellow in the Hospitality Profession at Cal State Monterey Bay, April 2005

Honored as Distinguished Speaker for the Culinary Institute of America, June 2005 Commencement Ceremony

Honored as Ambassador with a Gold Medal from the Culinary Institute of America June 2005
Honored with the Chef of the Year "Star" on the sidewalk in front of school, by the California Culinary Academy Education Foundation, 2005
Honored with the Lifetime Achievement Award, American Academy of Chefs, 2006
Awarded the Nation's Restaurant News Legends Award, 2006
Chairman's Award of Disciples of Escoffier, Chicago, 2006
Inducted into the TomatoFest Hall of Fame, 2006
Inducted into the Culinary Hall of Fame of the American Academy of Chefs, 2006
Ambassador's Award from the Capital Chef's Association of Sacramento 2006
Honored as Distinguished Speaker for the Professional Culinary Institute, March 2007 Commencement Ceremony
Honored with "The Bert Cutino Award" instituted at the Professional Culinary Institute for PCI students
Honored by Nation's Restaurant News with the Menu Master's Hall of Fame Award, May 2007
Inducted by the NRAEF into the College of Diplomates for 2009
Nominated and Appointed, Chairman, Culinary Hall of Fame, American Academy of Chefs Sept. 2010
Guest Lecturer, Collins School of Hospitality Management, March 2011
Honored as Distinguished Speaker for the Rancho Cielo's Drummond Culinary Academy Inaugural Graduation, June 2011, on going.
Listed in Best Chefs America Book as "A Best Chef in America 2013"
Honored with Les Toques Blanches Medal 2017 for service as Advisory Board Member, LTB Monterey Chapter American Culinary Federation's 2020 Culinary Team USA; Team Advisor
Awarded the John "SPUD" Spadaro Lifetime Achievement Award 2019; 1-25-19

Civic Awards and Recognition, Positions, Local and National

California Legislature Assembly Resolution by the Honorable Sam Farr, Members Resolution No. 1441, August 1992
Initiated the move to have "National Culinary Week" declared by Congress in 1988, with the strong support of then Representative Leon Panetta, confirmed in 1994.
Instrumental in having an American Culinary Federation and National Culinary Teams honored in 1988 in the U.S. Congressional Record, entered by Representative Leon Panetta.
Member Sheriff's Advisory Committee for Monterey County
Presented with Resolutions from US House of Representatives by The Honorable Congressman Leon Panetta in 1985 & 1992 and from both California State Senate & Assembly in 1984 by The Honorable Senator Henry Mello for his many personal, civic, and professional accomplishments.
Received Proclamation from Mayor of the City of Monterey 1983, 1992, 1988
Recognized by California State Senator Henry Mello, 1992
Recognized by California State Senator John Seymour, 1992
Recognized by Governor Pete Wilson of California, 1992
Recognized by USA National Secretary of Education Lamar Alexander, 1992
Recognized in U.S. Congressional Record in 1985 & 1992 for civic and professional accomplishments
Red Cross Award of Honor for exemplary leadership and support since 1989
Special international awards received by Assemblyman Sam Farr, California State Representative for contributions toward making Culinary Arts Bill 1850 a reality. This Bill funds culinary arts programs in community colleges
Vice President of Monterey Peninsula Chamber of Commerce, 1984-1988
Awarded the "Citizen of the Year" by the Monterey Peninsula Chamber of Commerce, 2001
Awarded a special Resolution from the City of Sand City, Sand City, CA 2001
Awarded a special Proclamation from the City of Monterey, Monterey, CA 2001
Awarded a special Certificate of Recognition from the City of Pacific Grove, Pacific Grove, CA 2001
Awarded a special Certificate of Recognition from the California Legislature by Assemblyman Fred Keeley, 27th Assembly District, 2001
Awarded a special Resolution from the California State Senate, Senator Bruce McPherson 15th District, 2001
Awarded a special Resolution from the Monterey County Board of Supervisors Districts 1-5, 2001
Awarded the American Achievement Award by The National Sicilian American Foundation, 2005
Proclamation from California State Senator Abel Maldonado, 2006
Awarded the Secretary of State Seal 2006 by the Honorable Bruce McPherson
Received recognition letter by Governor Arnold Schwarzenegger of California, 2006

Honored with the Inaugural MPC President's Award, 2007 Recipient, May 11, 2007
Recognized by Junior Achievement of Silicon Valley & Monterey Bay, Inc. as a Laureate for the Junior Achievement Monterey Bay Business Hall of Fame, Jan. 2008
Recognized by Honorable Mayor Chuck Della Sala and the Italian American Heritage Society Foundation, Monterey, CA February 18, 2012
Awarded by the Commonwealth of the State of Kentucky, Commissioned, Honorable Order of Kentucky Colonels, 2012
Awarded the 2013 Community Service Award by the United Way of Monterey County.

International Awards and Memberships

Certified Member of the World Master Chef Society, 1999
Awarded Epicurean Associate A La Leal tad a Crisolada 1997
Awarded First Soviet American Culinary Exchange Medallion, November 18, 1988
Awarded Medallion of World Trade Center, Moscow, Russia on November 18, 1988
Awarded Presidential Medallion by Toques Blanches International: London, England on November 3, 1989
Commander, Association des Maitres Conseils en Gastronomie Française
Honorary Member, Confraternita del Tartufo de Italia, 1998
Member of Guild of Sommeliers from England
Member of the Euro-Toques International European Community of Cooks in USA
Member of the International Board of Toques Blanches Club, 1990, 1994
Awarded World Master Chef Society Medal Culinary Order Merit, 1999
International Committee of the Professional Members of the Chaîne des Rôtisseurs, Appointed May 2003
Inducted into the Turley Wine Society, Budapest, Hungry, DiRoNA
Le Conseil de l'Ordre des Canardiers, 2015 (The Council of the Order of Canardiers)

AWARDED – RING OF HONOR; ACF NATIONAL CULINARY TEAM 2020, JANAUARY 2020

Member of Boards and Organizations

Board Member Rancho Cielo of Monterey County Foundation, 2000 (Formerly Rancho Natividad)
Past Chairman and Presently a Member of the Board of DiRoNA (Distinguished Restaurants of North America), 1996 - 1997
Director of Foundation to Support Monterey Peninsula Schools, 1984-1986; Named Life Honorary Board Member 1987
Founding Director of the ACF "The Chef and the Child" Foundation, 1989
Founding Member of the American Institute of Food & Wine (AIWF) Monterey Chapter
Founding Member of the Cannery Row Foundation Advisory Board, 1994
Founding Member of the International Club Toques Blanches France in the USA 1998
Founding Member of the Research Chefs Association
Founding Member of the Society for American Cuisine
Lifetime Member of the American Culinary Federation, 1988
Member of International Association of Cooking Professionals
Member of Paul Hall Center Culinary Institute's (Cranberry Twp, PA) Advisory Board, 1996
Member of Restaurant Business Research Advisory Panel since 1985
Member of Society for the Advancement of Food Service Research
Member of Southeastern Academy's Culinary Training Center's (Orlando, Florida) Advisory Board since 1996
Member of the Advisory Board of the California Culinary Academy since 1990
Member of the Board of Trustees of the Antonin Carême Society, 1997
Member, Board of Directors, California Culinary Academy, 1998
Past Commander on the Board of Directors of the Honorable Order of the Golden Toque
Chairman of the Antonin Carême Society of San Francisco, 2000
Northwest Regional Vice President of Distinguished Restaurants of North America, 2001
Member, Board of the Guild of Sommeliers Education Foundation, 2004

Member, Board of the Monterey History and Art Association, 2004
Honorary Chair, Advisory Board to the Culinary Arts Center School of Monterey, 2004
Appointed, Member of the Board of Trustees of IFMA (International Food Manufacturers Assoc.), 2005
Member, Advisory Board of the Professional Culinary Institute, San Jose, CA 2005
Member, Advisory Board of the American Culinary Federation Foundation Culinary Team USA
Chairman, Honorary Board of Trustees, American Academy of Chefs
Past Chairman of the Board of Trustees, The International Gold & Silver Plate Society 2007
Appointed, Chair of the Finance and Investment Task Force of the American Culinary Federation, 2007
Appointed, Member of the AAC Lifetime Achievement Committee, 2007
Appointed, Member of the Hall of Fame Committee of the American Academy of Chefs, 2007
Member, Board of Directors, Monterey Peninsula College Foundation, November 2007
Annual ProStart Invitational State Competition Judge – Graystone, Napa, CA 2008
Annual National ProStart Invitational Competition Judge – San Diego 2009
Member of the Board of the Rancho Cielo Development, in Salinas, CA
Cofounder of the Drummond Culinary Academy at Rancho Cielo, 2005, Salinas, CA
Member, the Society of Fellows, The Culinary Institute of America, 2011
NRA National & State Culinary Judge – CRAEF ProStart Competitions
Advisory Council Member, World Tomato Society, April 2016

Membership in Honor Societies and Organizations and Titles

Past Chairman of the American Academy of Chefs Honor Society of 800 members of 25,000 Chefs of the American Culinary Federation, 1995-1999
3rd Honorary Member Les Amis d' Escoffier Society of Chicago 1998
Awarded the Antonin Carême Society Medal for contributions to the culinary profession from the Chefs Association of the Pacific Coast, 1987
Honorary Member of the Chefs Association of the Pacific Coast, 1997
Chairman of the Honorary Board of Trustees of the American Academy of Chefs, 1999
Chair of the Past Chairman's Council of the American Academy of Chefs, 1999
Ambassador for the American Academy of Chefs, 2000
The Order Sons of Italy in America, Centennial Member 1905-2005

Wine and Food Societies

Bailliage of Confrérie de la Chaîne des Rôtisseurs, Monterey Peninsula Bailliage, 1995
Fondateur Academie Gastronomique Brillat-Savarin, 2000, 2010, 2015
Master Knight in Universal Order of Knights of the Vine since 1977
Member of Societe Mondial du Vin, USA Confrérie de la Chaîne des Rôtisseurs
Member of the Wine Institute 1970
Pacific Northwest Regional Vice Conseiller Culinaire of the Confrérie de la Chaîne des Rôtisseurs, 1996
Vice Chancelier-Argentier in Confrérie de la Chaîne Rôtisseurs, 1984 – 1995
Bailli (President) of Monterey Chapter of Chaine des Rôtisseurs, 1996
Awarded the Societe Mondial du Vin, USA, Silver Medal of Honor, 1997
Awarded by the Confrérie de la Chaîne des Rôtisseurs, Bronze Medal of Honor, 1990, 1998
Awarded the Chaîne des Rôtisseurs Silver Medal of Honor, 2000
Appointed Conseiller des Professionels National on the Confrerie de la Chaine des Rotisseurs, 2003
Awarded the Chaine des Rotisseurs Gold Medal of Honor, 2005
Member of the Conseil d'Honneur des Etats-Unis, USA Confrérie de la Chaîne des Rôtisseurs, 2007

Certifications and Degrees

Certified Executive Chef by the American Culinary Federation since 1983
Certified Executive Chef by the International Food Service Executives Association
Certified Food Manager by the International Food Service Executives Association
Certified Master Chef, The World Master Chefs' Society; 1999
World Certified Master Chef, certified December 2104; World Association of Chefs Society (WACS)

Degree in Associate Arts, Monterey Peninsula College (Business Major), 1964
Recognized by Purdue University, Restaurant/Hotel Management Institute
Doctor of Culinary Arts, Honoris CA, USA, Johnson & Wales College 1988
North American Association of Food Equipment Manufacturers Honorary Doctorate of Foodservice Award 1999
ACF National Accreditation Team Member 1987
ACF National Chairman of the newly formed Military Affairs Committee, 1989
ACF National Membership Committee, 1982
ACF Western Regional Coordinator, 1983
ACF Western Regional Vice President, 1985 - 1989
Ambassador-at-Large for Les Amis d' Escoffier Society of New York
Appointed First National President of Toques Blanches, USA, 1994 - 1995
Co-Chairman for 1994 ACF National Convention, San Francisco, California
Founder and Past President of Toques Blanches International Club: Monterey Chapter
Guest Speaker at MUFSO Conference, 1983
Held offices of President, Vice President and Secretary of local ACF Monterey Bay Chefs Association since 1977, and is past Chairman of the Board
Hospitality Ambassador of International Teams to the American Culinary Classic, 1991
Initiated the formation of the Western Region Culinary Team to participate in the 1988 International Culinary Olympics in Frankfurt and raised money for the team colleges in California and gives financial aid to students.
Member of both the California and National Restaurant Associations
Member of the Board of Trustees of the American Culinary Federation Educational Foundation
Member of the International Food Service Executives Association
Member of the National Italian American Foundation (NIAF)
Member of the National Sicilian American Foundation (NSAF)
Member of the prestigious honor society of the American Academy of Chefs since 1984
Protocol Chairman for the 1992 USA, National Culinary "Olympic" Team
Member of the Promotion & Marketing Committee of the ACF Culinary Olympic Team USA 2000

Television, Radio, Articles

Featured on KXCI's Radio Show, Chef Robert Shell's VIP Kitchen Tips, 1999.
Appearances on behalf of culinary profession with interviews and demonstrations on local television
Monterey County Wine Festival, Food Demonstration for Attendees, April 16, 1999.
Featured Chef in "Progresso Food's National Promotion Program with recipes, Oct. 1993
Featured in Cooking Show with Chef Paul Prudhomme of New Orleans, ACF Western Regional Conference, 1994
Featured for advertising and POS Systems Aloha in National Food service magazines and Newspapers, 1998
Featured in Blue Diamond Almond advertisement for National Food Services magazines and Newspapers, 1998
Featured in national television commercials in 1993 for Meyer Company's Duralon Company Demonstrations, in American Express television advertisements, CBS "Monday Morning" segment on Monterey, California, and "Celebrated Chefs of the Central Coast" Celebrity Chef Cooking Series on KCCN TV, 1996
Host Chef on "Celebrated Chefs", a cooking series featuring celebrity chefs on KCCN TV, 1997
In his continuing efforts to keep the general public informed about the many aspects of the culinary profession, Bert participated in the filming of a segment of the KCBA - TV Channel 38 "Chefs on the News" program.
Television commercials for promoting fund raising for Monterey public schools, 1989-1990
Radio show "Cooking with Chef Folse" 1998
Written many articles for hospitality industry publications and monthly National Culinary Review for the American Culinary Federation.
Food Network guest chef in segment of "Food Nation with Bobby Flay", 2002
Featured in AccuTemp brochure ad for their equipment, since 2002 (this is ongoing)
Food Network segment "Blast from the Past" with Celebrity T.V. Chef Bobby Flay, 2005
Food Network segment "Tasty Travels with Celebrity T.V. Chef Rachel Ray", 2006
Distinguished Visiting Chef on the Silver Seas Cruise Line
Guest Chef, Lydia Bastianich's new Cooking Show, September 2011

Charitable

Chair and cooked breakfasts and dinners for various religious denominations on Monterey Peninsula for past 40 years

Founder & Chairman, Culinary Classique d'Elegance for Meals on Wheels, Monterey, CA since 1997.

Raised over \$2,500,000 to date, feeding over 40,000 people each year.

Co-Chairman African Relief Fund for the Monterey Peninsula and raised \$50,000 in 1985

Co-Chairman Easter Week Brunch for Alliance on Aging, representing the local ACF chapter, for 500 people each year

Co-Chairman of March of Dimes for Monterey County 1987-1989

Co-Chairman representing the local ACF chapter for "Jumpin' Pumpkins" event to raise money for local public schools, 1984-1987

Food Chairman March of Dimes and helped raise over \$200,000, 1985-1989

Food Chairman of the California Wine Festival, representing the ACF, since inception in 1977

Founded and instituted Culinary Arts Program at a local community college and designed kitchen facilities and helped raise monies for development of the program in 1981

Honorary Judge, March of Dimes Gourmet Gala from 1985-1992

Raised funds for last three ACF National Conventions and assisted Convention Chairman with Post Convention trip and dinner at Monterey Bay Aquarium, 1986

Designed kitchen and raised funds for Catholic Hall, 1985

Visiting Chef for the 8th Annual Master Chef Dinner in Lubbock, Texas to benefit the National Kidney Foundation, 1999

Continuing Chairman of a fundraiser for the Honorable Leon Panetta sponsored by the ACF. Coordinated event and developed concept, raised over \$1,000,000 for the Panetta Institute for Public Policy, which reflected a positive image for the ACF nationally, regionally, and locally. The Honorable Leon Panetta is a past congressman, past White House Chief of Staff, past National C.I.A. Director and past Secretary of Defense.

Advisor and Initiator of the Carmel TomatoFest since 1994, where funds are given to local charities and national culinary scholarships.

Cofounder, Drummond Culinary Academy at Rancho Cielo, 2006

Chairman & Co-Chairman since 2010, Rancho Cielo's Annual Culinary Round-Up Fundraising event, which has raised \$4,000,000 million to date.

Who's Who

Recognized in "Who's Who of the American Culinary Federation" in 1984

Recognized in "Who's Who in California" since 1986

Recognized in "Who's Who in Leading American Executives" since 1993

Recognized in "Who's Who in the National Italian American Foundation" since 1993

Recognized in Who's Who Worldwide" since 1992

RECOGNIZED IN "WHO'S WHO WITH THE NATIONAL SICILIAN FOUNDATION, FEBRUARY 2020

Also sits on Boards & charitable organizations.

Military Service: United States Navy Reserves - Hospital Corpsman - Honorable Discharged 1967