

## 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 1<sup>st</sup> place ACF Gold Medal #397, competition  
Awarded 1<sup>st</sup> place ACF Gold Medal #398, competition  
Awarded 2<sup>nd</sup> 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 Federation's 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, 27<sup>th</sup> Assembly District, 2001  
 Awarded a special Resolution from the California State Senate, Senator Bruce McPherson 15<sup>th</sup> 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 Lealtad 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, Hungary, DiRoNA  
Le Conseil de l'Ordre des Canardiens, 2015 (The Council of the Order of Canardiens)  
***AWARDED – RING OF HONOR; ACF NATIONAL CULINARY TEAM 2020, JANUARY 2020***

### **Member of Boards and Organizations**

Board Member Rancho Cielo of Monterey County Foundation, 2000 (Formally 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  
3<sup>rd</sup> 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 Chancellor-Argentier in Confrérie de la Chaîne Rôtisseurs, 1984 – 1995  
Bailli (President) of Monterey Chapter of Chaîne 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 Chaîne des Rotisseurs, 2003  
Awarded the Chaîne 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



Guest Chef, Rick Stein Show from the U.K. - 2017

### 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 8<sup>th</sup> 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 - Honorably Discharged 1967