



About ACF

- Who We Are
- What We Offer
- Meet Us
- Media Room
 - Publications
 - Press Releases
 - 2014
 - 2013
 - 2012
 - 2011
 - 2010
 - 2009
 - 2008
 - 2007
 - 2001-06
 - Photo Gallery
 - Feature Stories
 - Media Coverage
 - Chefpertise Guide
 - Media Inquiries
- Publications
 - The Culinary Insider

Press Release

Two Pastry Chefs Face Off for the Title of ACF Northeast Region Pastry Chef of the Year

St. Augustine, Fla., March 17, 2014—Two pastry chefs will take a shot at baking their way to the top by competing for the title of 2014 American Culinary Federation (ACF) Northeast Region Pastry Chef of the Year. The competition will take place at Johnson & Wales University, Providence, R.I., April 12, during the 2014 ACF Northeast Regional Conference held at The Crowne Plaza Hotel at the Crossings, Warwick, R.I., April 11–14.

The two chefs are competing for the opportunity to represent the ACF Northeast region in the national competition held in Kansas City, Mo., July 25–29. The regional winner receives bragging rights, travel expenses and a complimentary registration to the national competition. The national winner receives \$5,000 and the title of ACF Pastry Chef of the Year. At the regional competition, the competitors will prepare four portions of a dessert for judges in 1 hour, 40 minutes.

The ACF Pastry Chef of the Year award, sponsored by Plugrá® European-Style Butter, 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.

Cathleen A. Barron, CEPC, of Depew, N.Y., is baking and pastry coordinator at the Niagara Falls Culinary Institute, Niagara Falls, N.Y., where she is responsible for overseeing and developing course work for eight adjunct instructors and more than 120 baking and pastry students. She received a bachelor's degree in career and technical education from SUNY Buffalo State, Buffalo, N.Y., and is working on a master's degree in career and technical education from SUNY Buffalo State. Barron's experience includes pastry-arts instructor at Erie Community College, Buffalo, N.Y., bread baker and opening consultant at Elm Street Bakery, East Aurora, N.Y., and head pastry chef, consultant and wedding cake coordinator at The Dessert Deli, Williamsville, N.Y. Barron has won accolades in several local pastry competitions and her love for gingerbread has taken her to The National Gingerbread Competition, Asheville, N.C., where she placed in 2007 and 2008. Barron enjoys giving back to her community by donating her time and talents to local soup kitchens and assisting with a youth program for her church. She is the recording secretary for ACF of Greater Buffalo New York.



Cathleen Barron, CEPC

Susan E. Notter, CEPC, of Lancaster, Pa., is pastry arts program director at The Pennsylvania School of Culinary Arts, Lancaster, Pa., and has more than 30 years of experience as a pastry chef. Her titles have ranged from pastry cook, Konditorei Heinemann, Monchengladbach, Germany, to joint business owner and instructor, International School of Confectionery Arts, Zurich, and Gaithersburg, Md., to head of baking and pastry department, Baltimore International College, Baltimore. Notter was named as one of the Top 10 Pastry Chefs in the United States by *Pastry Art & Design* in 2009 and 2010. She was a member of ACF Culinary Team USA that received a gold medal at the 2000 *Internationale Kochkunst Ausstellung*, commonly referred to as the "culinary Olympics," in Erfurt, Germany. She has



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Susan Notter, CEPC

received numerous awards in ACF-sanctioned competitions as well as third place in the 2012 Ladies' World Pastry Championship, Rimini, Italy. Most recently, Notter competed as part of the ACF culinary team that placed second and received a gold medal at the 2013 Dubai World Hospitality Championship. As a recognized pastry chef and instructor, Notter is frequently a guest chef at other culinary schools and has competed on several Food Network shows. Notter is a member of ACF Harrisburg Chapter.

ACF's regional conference will feature educational seminars, culinary demos, networking and social functions, culinary competitions, meal events and more for chefs, foodservice professionals and students. For information, visit www.acfchefs.org/events or call (800) 624-9458. Follow conference happenings on Twitter [@ACFChefs](https://twitter.com/ACFChefs) or #ACFNE or on Facebook at www.Facebook.com/ACFChefs.

Regional and national sponsors of the 2014 ACF event series are: Alabama Gulf Seafood; Allen Brothers; American Technical Publishers; Barilla Foodservice; Barry Callebaut; BelGioioso Cheese, Inc.; California Avocado Commission; Campbell's Culinary & Baking Institute; Central Region State Beef Councils; Custom Culinary, Inc.; Ecolab®; Evo, Inc.; Fabbri USA 1905, LLC.; Fortune Fish Company; Ghirardelli Chocolate Company; Gordon Food Service®; Idaho® Potato Commission; J.R. Simplot Company; JTM Food Group; Johnson & Wales University; Jones Dairy Farm; Kern Meat Co., Inc.; Lactalis Foodservice; Lang Manufacturing Company; Maines Paper & Food Service, Inc.; Mercer Cutlery; MINOR'S®; Monini North America, Inc.; Mooney Farms; Moore Food Distribution; National Pasteurized Eggs, Inc.; NEWCHEF Fashion Inc.; Northeast Beef Promotion Initiative; Ole Tyme Produce Inc.; Par-Way Tryson, makers of Vegalene; Performance Foodservice; Plugrá® European-Style Butter; Publix Super Markets; RC Fine Foods; R.L. Schreiber, Inc.; Rosenthal Sambonet USA Ltd; S&D Coffee; Saint Louis Chefs de Cuisine Education Foundation; Sartori Company; Sysco®; The Beef Checkoff; Tyson Food Service; Unilever Food Solutions; US Foods; Valrhona; Villeroy & Boch; Vitamix® Corporation; Wisconsin Milk Marketing Board.

About the American Culinary Federation

The American Culinary Federation, Inc. (ACF), established in 1929, is the standard of excellence for chefs in North America. With nearly 20,000 members spanning 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®, Certified Sous Chef® and Certified Executive Pastry 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. Find ACF on Facebook at www.facebook.com/ACFChefs and on Twitter [@ACFChefs](https://twitter.com/ACFChefs).

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Editor's note: To arrange interviews or request high-resolution photos, contact Jessica Ward at jward@acfchefs.net or (904) 484-0213, or Patricia Carroll at (904) 484-0247 or pcarroll@acfchefs.net.

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