FERDINAND METZ

Certified Master Chef
Email: FMetz@CareerEd.com

GENERAL BACKGROUND

Ferdinand Metz grew up in Germany where his parents owned a hotel, butcher shop and restaurant. At the age of 15, he started an apprenticeship in Baking and Pastry, followed by an apprenticeship in Cooking. Because his older brother was designated to take over the business, Ferdinand was free to pursue his culinary career in the United States. He worked at the *Preakness Hills Country Club*, at the famed *Le Pavillon* restaurant and the *Plaza Hotel* in New York City. He went on to begin a 15-year career at the *H.J. Heinz Company*, where he led the Research and Development effort as Senior Manager.

Ferdinand Metz was instrumental in establishing the Chefs' Apprenticeship, Certification and Master Chefs' Certification program in America in the mid-70, and he spearheaded a 20 year successful effort of leading the United States Culinary Olympic Team to three consecutive world championships and one world cup. He also served for four years as President of the American Culinary Federation and was the first ever certified Master Chef, who also had earned a Masters degree in Business Administration.

As president of the Culinary Institute of America for 21 years, Ferdinand Metz saw over 30,000 students graduate, many of whom would become leaders in the culinary field. He was recognized for his contributions by having received almost every major award, including the Lifetime Achievement Award and the induction into Who Is Who in Cooking by the James Beard Foundation, The Medal of the French Republic and Maître D' Honneur by the Chaîne des Rôtisseurs.

Ferdinand Metz also leads his two consulting companies, *Ferdinand Metz Culinary Innovations* and *Master Chefs' Institute.* He is also the Past Chairman of the National Restaurant Association Educational Foundation and Past President of the World Association of Chefs, a global organization of over eight million culinarians representing 82 countries.

Today, Chef Metz is the Executive Dean and Chair of Le Cordon Bleu's National Advisory Board (NAB). In his dual role, Metz oversees the NAB, providing strategic direction and further developing the NAB board. At the same time, he assists in the design and implementation of innovative new programs, specifically focused on students and industry needs.

FERDINAND METZ

PROFESSIONAL CREDENTIALS

Chair-National Advisory Board
Executive Dean
Le Cordon Bleu

Managing Partner
Master Chefs' Institute
2003 - Present

President
Ferdinand Metz Culinary Innovations
2002 – Present

President Emeritus
The Culinary Institute of America

President
The Culinary Institute of America
1980 - 2001

Senior R&D Manager
H.J. Heinz Company
1965 - 1980

Owner
Café Cappuccino and Gourmet Cooking School
1976-1980

Banquet Chef
The Plaza Hotel, NYC
1964 - 1965

Chef Tournant
Le Pavillon Restaurant, NYC
1962 – 1964

Sous Chef
Preakness Hills Country Club
1961 - 1964

Author
The Culinary Olympics Cookbook
1976, 1980, 1984, 1988

EDUCATION

Master of Business Administration
University of Pittsburgh
1975

Undergraduate Studies – Business Administration
University of Pittsburgh
1973

PROFESSIONAL CREDENTIALS

Global Master Chef
World Association of Chefs' Societies

Certified Master Chef
The American Culinary Federation
1983

Apprenticeship in Culinary Arts
Trade College, Munich Germany
1960

Apprenticeship in Baking and Pastry Arts
Trade College, Munich, Germany
1959

INTERNATIONAL COMPETITION AWARDS

As member, captain and manager of the U.S. Culinary Olympic teams 1968 – 1988, Ferdinand Metz won over thirty gold medals in international competitions.
As the team manager, he won the Culinary World Cup in 1986 and led Team U.S.A. to three consecutive World Championships at the Culinary Olympics

INTERNATIONAL AWARDS

The Medal of the French Republic

The Caterina di Medici Award

The Hotel Olympia Gold Medal of the British Chefs' Society

The Grand Prize for Culinary Arts by the German Government

Order of the WHITE ROSE of Finland

FERDINAND METZ

HONORARY AWARDS

Man of the Year *Escoffier Society*

Lifetime Achievement Awards from:

James Beard Foundation

Taste Masters

American Academy of Chefs

D' Honneur Maître

La Chaîne des Rôtisseurs

Top 25 Movers and Shakers

Self Magazine

Gold Medal

Master Chefs of France

Ty Award

New York Restaurant Association

Silver Spoon Award

Food Arts Magazine

Leadership Award

Restaurant Business Magazine

Who Is Who in Cooking in America

James Beard Foundation

Induction into the Hall of Fame

American Academy of Chefs

Corning Higher Education Award

Commission of Independent Colleges and Universities of New York

Honorary Gold Plate

International Foodservice Manufacturers

Top 50 Most Influential People in Foodservice

Nations Restaurant News

National Culinarian of the Year

American Culinary Federation

National Chef of the Year

American Culinary Federation

Educator of the Year

American Culinary Federation

Induction to the College of Diplomats

National Restaurant Association Educational Institute

Michael E. Hurst Lifetime Achievement in Education Award

National Restaurant Association Educational Institute

PROFESSIONAL MEMBERSHIPS

Vatel Club

La Chaîne des Rôtisseurs

Research Chefs of America

American Academy of Chefs

American Culinary Federation

The James Beard Foundation

Les Amis D' Escoffier Society

Société Culinaire Philanthropique

World Association of Chefs' Societies

HONORARY MEMBERSHIPS

International Chefs' Association

German Chefs' Association

Canadian Culinary Federation

American Dietetic Association

World Association of Chefs' Societies

South African Chefs' Association

FERDINAND METZ

AFFILIATIONS

Ferdinand Metz Foodservice Forum
Reed Exposition

Past President – World Association of Chefs' Societies
2008 – Present

President – World Association of Chefs' Societies
2004 - 2008

Chairman – National Restaurant Association Educational Foundation
2004 – 2005

Trustee and Treasurer – National Restaurant Association Educational Foundation
1985 – 2004

Trustee – Centre International de Glion, Switzerland
1987 – 1997

Trustee – Council of Independent Colleges and Universities
1983 – 1992

Vice President – World Association of Chefs' Societies
1981 – 1985

Trustee – Saint Francis Hospital, Poughkeepsie
1981 – 1990

International Culinary Judge for the United States
1980 – Present

President - American Culinary Federation
1979 – 1983

National Chairman Culinary and Master Chef Committees
1976 – 1985

Trustee – The Culinary Institute of America
1975 - 1980