

CONGRATULATIONS TO SHADOW WOOD COUNTRY CLUB'S CHEF RICH CRISANTI VOTED 2013 AND 2014 CHEF OF THE YEAR!

We could not be more proud to announce that our very own Executive Chef Richard Crisanti has been voted "2014 Chef of the Year" by the American Culinary Federation (ACF), Caxambas Chapter of Southwest Florida for the second year in a row!



This is the first time in the chapter's history that a chef has won back-to-back years!

This is the highest honor a Chef in our area can be awarded and is a result of his dedication to the culinary field and his work with his local ACF chapter. The Chef of the Year award is nominated and voted on by fellow members of the ACF Caxambas Chapter which consists of over 140 members.

Chef Rich is on the Board of Directors for the local ACF chapter, one of 379 nationally recognized Certified Executive Chefs (CEC), an American Culinary Evaluator (ACE), and most recently became a Certified Culinary Administrator (CCA).

Chef Rich has been a member of the ACF since 1992 and was elected to the Board of Directors in 2013. Chef Rich & Shadow Wood Country Club hosted a monthly meetings for the local chapter that was elected Meeting of the Year for 2013. In addition to a display of culinary excellence, the meeting host must also present an education session.

Aside from hosting the best meeting of 2013, Chef Rich is also very active with the local ACF chapter. He volunteers for a fundraiser benefiting the St. Matthews House Charity with the ACF, co-chairs their annual golf outing as well as co-chairs their Vendor Showcase for the Annual Food Show.

Chef Rich also takes great pride in being able to mentor those interested in a career in culinary arts. Local high school students are invited to attend each monthly meeting in an effort to prepare them for a culinary career path. For those who have already taken the step towards an education in this field, the Caxambas Chapter also provides scholarship and grant money to be used towards a Culinary Arts degree. Chef Rich is a long time supporter of culinary students and often mentors interns from Johnson & Wales while they work with him and his team for a trimester. Over the last 3 years, Chef Rich has hosted 6-8 interns per year and is looking forward to having 4 new interns from Johnson & Wales in Miami, FL and Charlotte, NC join his team at Shadow Wood this season.

In addition to the students who come to work with Chef Rich, he also helps promote continuing education and certification within his own culinary team. Chef Rich said that he "always wants people to grow and follow in his footsteps." He has registered 4 of his current employees with the ACF and will help support them as they prepare for their certifications in the field.

Even though Chef Rich has won this prestigious award (AGAIN!), he is not done growing professionally. His goal over the next 5 years is to become a Certified Master Chef, a designation awarded to only 70 Chefs worldwide! While his sights are set high for himself, they are just as high for the future of Shadow Wood's culinary operation. His plan is to continue to elevate the quality of food to make SWCC the #1 dining destination of its members. By implementing frequent menu changes, providing a range of healthy and gluten free items, offering cooking classes, and other new culinary experiences for the members, Chef Rich is determined to make the Shadow Wood dining experience second to none!