

Curriculum Vita

**221 Alumni Hall
SUNY Delhi
Delhi, NY 13753
607-746-4200**

**Thomas F. Recinella, CEC, AAC
Certified Executive Chef
American Culinary Federation Culinary Judge
Fellow of the American Academy of Chefs**

Work Experience:

Associate Professor, Program Director of Culinary Arts
Division of Business and Hospitality
State University of New York at Delhi Delhi New York
1999 Instructor, 2003 Assistant Professor, 2006 Associate Professor
1999-present

Manager/Chef
Winnisook Club Oliveria New York
Summer 2004, and presently

Managing Partner/Chef d Cuisine
Main Street Bovina Restaurant Bovina New York
1999-2002

Technical Chef
University of Michigan Ann Arbor Michigan
Residence Life Stockwell Hall and Mosher Jordan Hall
1992- 1999

Owner Operator
Your Personal Chef South Eastern Michigan
1996-1999

Adjunct Instructor
Washtenaw Community College Ann Arbor Michigan
1995-1999

Chef d Cuisine
Heathers Golf and Country Club Bloomfield Hills Michigan
1989-1992

Night Chef

Fonte d Amore Restaurant
1988-1989

Livonia Michigan

Catering and Banquet Cook
B&B Catering
1986-1988

South Lyon Michigan

Dishwasher and Line Cook
Country Jims Restaurant
1983-1986

Livonia Michigan

Dishwasher and Line Cook
Time Fine Food Restaurant
1980- 1983

Livonia Michigan

Education:

Associates in Applied Sciences
Curriculum Culinary Arts
Schoolcraft College Livonia Michigan
1988

Bachelors Business Administration
State University of New York
In Progress

Travel:

Italy
San Marino
Monte Carlo
Vatican City
France
Switzerland
Canada
Germany
Throughout the United States

Curriculum Information:**Taught the following classes at SUNY Delhi over the past nine years:**

CULN 100 Culinary One Lecture 3 credit course
CULN 115 Culinary One Lab 1 credit course
CULN 250 Culinary Two Lecture Garde Manger and Charcuterie 3 credit course
CULN 255 Culinary Two Lab 1 credit course
CULN 275 Culinary Competition Discipline 3 credit course
CULN 280 Culinary Restaurant Operations 5 credit course open to the public
CULN 290 Culinary Sculpting 3 credit course
HOSP 115 Basic Food Preparation lab 1 credit course
REST 310 Classical Cuisine Lecture 3 credit course
CULN 420 Food and Culture Lecture 3 credit course

Currently teach:

CULN 255, four sections
CULN 280 both semesters
CULN 290
CULN 275
CULN 420, two sections

Curriculum Development:

Restructured the entire culinary AAS degree at Delhi
Rewrote CULN 250 Garde Manger and Charcuterie and the lab CULN 255
Developed, wrote and teach CULN 290 Culinary Sculpting
Developed and wrote CULN 265 Advanced Meat Cutting
Developed, wrote and teach CULN 275 Culinary Competition Discipline
Developed, wrote and teach CULN 420 Food and Culture

Currently assisting in the development of a pastry degree certificate program and proposed AAS degree in cooperation with Julee Miller, Jessica Backus-Foster and Betsy Weidenbach.

Currently developing and writing a certificate program in Ice Sculpting which will be the first of its kind in the State of New York and one of only a few in the country.

Non Degree Curriculum:

Developed many programs for the business and corporate services office over the past nine years including a Certified Executive Chef workshop, "Home Cooking" workshops and Safety and Sanitation HACCP training workshops to name a few, ran several continuing education cooking classes through Human Resources and corporate services through out my time at Delhi.

Publications:

Recinella T. F. American Culinary Federation National Certification Committee 2006 Created, wrote, and implemented Waiver for Senior and Retired Chefs for the ACF Practical Evaluator National Testing policies and procedures.

Recinella T. F. "One Simple Thing" 2005 Sizzle Magazine ACF National Student magazine.

Recinella T. F. Vegetable Smoking Techniques 2005 National Culinary Review

Recinella T. F. "The Student Market Basket" Written for CAFÉ on line Magazine for Hospitality Educators 2004

Recinella T. F. "Going For The Gold" 2003 Autumn Issue of Chef Educator Today 2003

Professional Membership:

President ACF Chef and Cooks of the Catskill Mountains June 2006 to present

Member International Chefs Association 2004 to present

President of the ACF Southern Tier Chef Association 2000-2003

Member National Ice Carving Association 1999 to present

Member of American Culinary Federation since 1988

Member of the World Association of Chefs Society since 1988

Honors:

2008 Chancellor's Award For Excellence in Teaching

2006/2007 SUNY Delhi Student Senate Advisor of the Year

2006 Campione Nazionale Cucina Fredda "National Champion of the Cold Kitchen" the 2006 Italian National Championships and Gold and Silver Medals as member of the New York Culinary Olympic Team. Marina De Massa Italy

2006 Appointed as ACF Northeast Region Certification Chair for the ACF National Certification Committee. Created and implemented criteria policy for senior chefs and disabled chefs for national certification program.

2006 Continuing Appointment State University of New York at Delhi

2004 Member New York Culinary Olympic Team

Inducted as a Fellow of the American Academy of Chefs (AAC) July 2004, the Honor Society of the American Culinary Federation

2003 American Culinary Federation National Educator of the Year

2002 ACF Presidential Medallion Recipient ACF Northeast Region

2002 Who's Who Among America's Teachers

2002 Student Life Leadership Award from State University of New York Residence Life

2001 Chef of the Year ACF New York Southern Tier Chef Association

1997 Chef of the Year ACF Ann Arbor Culinary Association Ann Arbor Michigan

Competition Professional Development:

- World Association of Cooks Society International Competition February 2006 Marina De Massa Italy Gold Medal Category A, Silver Medal Hot Kitchen, National Champion of the Cold Kitchen

- Winner of 40 Individual ACF competition medals and 6 Best of Show.
- Gold Medal of Excellence Societe Culinaire Philanthropique Show 2003
- Gold Medal Societe Culinaire Philanthropique show 2004
- Gold Medal of Excellence Societe Culinaire Philanthropique Show 2005
- Gold Medal of Excellence and Silver Medal Societe Culinaire Philanthropique Show 2006.
- 2 Gold Medals of Excellence Societe Culinaire Philanthropique Show 2007.
- Manager of the Delhi Hot Food Teams. Coached with Julee Miller, Jamie Rotter and Jessica Backus-Foster
These teams have won eight ACF State Championships in nine years, the ACF 2001, 2003, 2007, and 2008 Northeast Region Championship and over 400 team and individual medals and Gold in the ACF 2003 Student Team National Championship.
- Coach of the ACF Ann Arbor Culinary Association Hot-Food team, which won 22 competition medals.
- Founding Advisor to the Delhi Escoffier Club and ACF Chapter Student Membership
Winner of the 2001 Presidents Award for Excellence in Community Service and 2001 Student Organization of the Year, the 2004 Student Organization of the Year and the 2007 and 2008 Presidents Award for Excellence in Community Service and 2008 Team Player Award.
- As an American Culinary Federation judge have judged ACF competitions in schools and other venues all over the country. Have been named lead judge for the past four years including the ACF Central Region Student Team Championship in 2007 and 2008.

Seminar Presenter at the following venues:

2001 ACF Northeast Region Educational Forum Philadelphia PA

2002 ACF Sharing Ideas and Knowledge Educational Forum State of Pennsylvania

2002 ACF Northeast Region Conference Charleston West Virginia

2002 ACF North Jersey Chapter

2002 ACF National Convention Las Vegas Nevada
"Competing For Knowledge the Building of a Junior Team"

2002, 2003, and 2004 Distinguished Visiting Chef Balsams Grand Resort and Hotel New Hampshire

2003 ACF Competition seminar Cleveland Ohio

2003 Food Service Educators Network International (FENI) Educators Summit
Chicago Illinois
How to Incorporate ACF Competitions into your Curriculum

2005 Participant in the Adopt a ship program through ACF and the United States Navy. Worked and taught on board the USS Donald Cook for seven days July 2005.

2007 ACF Northeast Region Educational Forum presentation on National Certification. Malvern Pennsylvania.

2008 Presenter at the ACF Chefs and Cooks of Canton/Akron Association.
Presented workshop on cold food salon competition preparation.

Personal Information: Married for 18 years reside in Delhi New York with wife Paula and children Amber and Vincenzo. Hobbies, studying history, ice carving, cooking competitions, cooking with my wife and kids.