



Thomas Recinella

Certified Executive Chef
American Academy of Chefs
Program Director of Culinary Arts

Professor Tom Recinella's teaching centers around the Culinary Arts Discipline. Specifically, he teaches Classical Cuisine, Food and Culture, Culinary Restaurant Operations, Culinary Two Advanced Culinary Techniques, Culinary Three Advanced Skills Refinement, and Culinary Sculpting. His industry experience includes currently working as the Chef/ Manager of the Winnisook Club in Oliveria New York, one of the Catskills oldest clubs founded in 1886. Past experience includes being a managing partner of Main Street Bovina Restaurant in Bovina, New York, and a Technical Chef at the University of Michigan. He has also held positions as Chef d Cuisine of The Heathers Golf and Country Club in Bloomfield Hills, Michigan / Total Golf Inc., the owner and operator of "Your Personal Chefs" in White Lake, Michigan, and also as an Adjunct Instructor at Washtenaw Community College in Ann Arbor, Michigan.

Professor Tom Recinella is an American Culinary Federation Approved Culinary Judge, an Approved Certification Evaluator and a Fellow of The American Academy of Chefs. He currently serves as President of the ACF Chefs and Cooks of the Catskill Mountains. He was a member of the 2004 and 2006 New York Culinary Olympic Team and won the Italian National Championship in Marina d Massa Italy in 2006. Most recently he was named as an advisor to the United States Armed Forces Culinary Arts Team for the 2010 World Cup in Luxembourg and the 2012 Culinary Olympics in Germany. Chef Recinella was also recently appointed as the American Culinary Federation National Student Team Competition Chair. Professor Recinella is also the founding advisor of the Delhi Escoffier Club, Delhi's Student Culinary Trade Organization, the SUNY Delhi Ice Carving Team and the SUNY Delhi Hot Food Team. He loves kitchens and loves working in the frigid temperatures of Delhi's one of a kind fully dedicated ice sculpting lab.