Columbus, OH, January 24th 2016 – Executive Chef Matt Smith, CEC of The Sheraton Columbus at Capitol Square was honored to be recognized as the Columbus Chapters American Culinary Federations 2015 Chef of the Year. An award that pays tribute to that member whose culinary expertise and exemplary dedication have enhanced the image of the chef and this professional association, a person who commands the respect of this organization because of their character and performance.

“I’m truly humbled to be recognized at this level by fellow Chef’s and colleagues, many of which I have respected and known for years now. There are some truly talented Chef’s on this list including a few that were instrumental in molding my career. I couldn’t have accomplished any of these feats without the direct support of my crew at the hotel, family, and friends,” said Smith.

2015 was a stellar year for Smith and his culinary team, being recognized with multiple awards including receiving the Golden Spoon from Children’s Hunger Alliance, and a National ACF Presidents Medallion in Orlando, FL this past August. He was also credited with hosting a very prestigious American Academy of
Chefs Dinner at the hotel in June. Additionally he has achieved his goal of becoming a Certified Executive Chef in September.

Most recently with the Westin Columbus, and Hyatt Hotels and Resorts for about 10 years, additionally in few handfuls of other fine establishments before that. He was formally trained at Hocking College in southern Ohio, and Tri-Rivers in Marion, Ohio, he has been lead on his culinary journey by some extremely talented Chef’s.

With compassion for service, desire to learn, and a lot of long hours he is no stranger to what it takes to deliver more than what the customer is asking for. Keeping a keen eye on trends in the industry, he applies these to all the aspects of his operation. With strong ties in the community through his work with the American Culinary Federation, other local Chef’s, and farmers, he finds himself consistently striving to bring fresh, seasonal, local, and organic menu components to his tables in Plaza Restaurant and Wine Bar. He has built a team of proven Chef’s that are complimented by an award winning banquet staff. Crediting the experiences in life, and the people that challenged him with their expertise, and techniques rounds out what he brings to the stunning downtown Columbus property.

Chef Smith is comfortable in all areas of the kitchen, however, he truly enjoys being able to see the steps of service from interaction with the client and development of menu proposals, then into the delivery of a tasting with the guests to explore the flavor profiles, the advance planning, communication, and preparations that come prior to the events, finally the execution of a successful event. Being able to poke his head in through the ballroom doors and seeing a room full of “smiling faces and empty plates” is really what brings him back to work the next day to make new memories and menus.

He is supported by his wife Jessi, son Korgan, and daughter Kilynn who know firsthand the kind of passion, and dedication that is needed to delight each of his guests with unexpected flavor combinations, and quality ingredients.

Sheraton Columbus at Capitol Square

The downtown Columbus Hotel is in the heart of Ohio’s capital, conveniently located near all of the things to do in Columbus. Featuring a full-service Starbucks, an upscale fitness center and exclusive Sheraton Club Lounge, you’ll enjoy exploring Columbus including the German Village neighborhood, Arena District and more. Treat your guests to one-of-a-kind views of downtown Columbus and enjoy attentive, detailed service from the award winning staff. From traditional meetings to modern wedding ceremonies, the Sheraton Columbus Hotel accommodates all taste and budgets.

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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®, Certified Executive Pastry Chef® and Certified Culinary Educator® designations 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.

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