

Frederic H. “Fritz” Sonnenschmidt

Fritz Sonnenschmidt is a Certified Master Chef, author/editor of *The Professional Art of Garde Manger*, *Dining with Sherlock Holmes*, *The American Harvest*, and *Tastes and Tales of a Chef: Stories and Recipes*, as well as a television personality, appearing on PBS in six seasons of *Cook Secrets of the CIA* and five seasons of *Grilling Maestros*. His lectures and cooking demonstrations are immensely popular, especially on kosher food, garde manger and charcuterie. Fritz began his culinary career with an apprenticeship in Munich, Germany, which led to extensive international work experiences in hotel and club kitchens, including that of Executive Chef at the Sheraton Hotel in New York City. He joined the faculty of The Culinary Institute of America, from which he retired as Culinary Dean in 2002. He is the Chairman of the American Academy of Chefs (AAC), the honor society of the American Culinary Federation. Fritz is a repeated Gold Medalist at the Culinary Olympics and international culinary competitions, including the Jerusalem Gold Medal for Culinary Excellence for kosher food and the Geneva Gold Medal for cold food display. Fritz is one of the most recognized chefs among his peers and was recently voted into the AAC Hall of Fame.

“Fritz” H. Sonnenschmidt

Culinary Dean, The Culinary Institute of America (Emeritus)
2005 Inducted into the American Academy of Chefs (AAC) Hall of Fame (HOF)
Culinary Institute of America Ambassador
Certified Master Chef (CMC), American Culinary Federation (ACF)
Chairman of the Board, AAC.
2003 AAC Chair Medallion for Upholding Culinary Tradition
Presidential Medal for Culinary Excellence 1999, 2000, and 2005
2002 Larry Conti Life Achievement Award
2002 Graduation Speaker, The Culinary Institute of America
2004 Graduation Speaker, Schoolcraft College, Schoolcraft, Michigan

Memberships and Honors

Member, American Culinary Federation (ACF) 1964 to present
Approved ACF and World Association of Cooks Societies (WACS) Culinary Judge (Food Olympic
1992 & 1996)
Mid Hudson Culinary Association, Chairman of the Board
Commander, Les Amis de Escoffier, New York, Chicago
Honoree Member, Chef de Cuisine, Canada
Honoree Member, Chicago Chef de Cuisine
Member, International Chefs Association
Member, Chef de Cuisine of America
Member, Verband der Koeche Deutschland
Member, World Association of Cooks Societies (WACS)
Member, Chain de Rotisseur
Fellow, Worlds Master Chef Society, London, England
Life Member, Honorable Order of the Golden Toque

Medals and other Distinctions

Holder of the 1973 Educational Endowment Chair, Les Amis d'Escoffier
The Jerusalem Gold Medal for Culinary Excellence 1977 (Kosher)
The Geneva Gold Medal for Cold Food Display
The Otto Gentch Medal for Cold Food Display
The Bavaria Gold Medal for Culinary Education, Munich, Germany
1976 USA National Culinary Olympic Team, Frankfurt, Germany (2 Gold)
1984 Culinary Olympics Regional Team, Captain, Frankfurt (2 Gold)
1988 Culinary Olympics Regional Team, Captain, Frankfurt (Gold)

“Fritz” H. Sonnenschmidt

Author: *The Professional’s Art of Gardemanger*, 5th Edition (Wiley & Sons)
Dining with Sherlock Holmes, (Fordham Publisher in U.S.) (Also published in
 England and Japan

Taste and Tales of a Chef, Stories and Recipes, (Pearson-Prentice Hall Publishers)

Editor: *The American Harvest*, AAC Cook Book, Lebhar & Friedman Publishers

Television: “Cooking Secrets of the CIA.” Public Broadcasting System (PBS), 8 seasons.
 “Grilling Maestros.” PBS, 5 seasons.
 “Seasonings.” PBS, 2 seasons.

1950-1952 Hotel and Business Schule, Willy Kerness, Germany.

1952-1955 Apprenticeship Restaurant Rolland’s Eck, Munich, Bavaria.

1955-1957 Hotel Bayrischer Hof, Munich, Bavaria.

1957-1961 Piccadilly Hotel and Grosvenor Hotel, London, England.

1961-1962 Somerville Hotel, St. Aubin, Jersey Channel Islands (Season)

1961-1962 Eldorado Shore and Yacht Club, New Rochelle (Season)

1962-1968 Sheraton Hotels, Executive Chef, New York City

1968-2002 The Culinary Institute of America

2002- present Culinary Consultant “Ever-Changing Time, Inc.” Mount Dora, Florida
 Culinary Advisor R&D, Jennie-O Turkey Store, Willmar, Minnesota

2003-present Partner, International Master Chefs Institute, Beacon, NY.

2004-present Culinary Advisor: The ProImmune Company, LLC, Rhinebeck, NY
 Culinary Advisor: ImmunoGems, LLC, Rhinebeck, NY.

Summer Season

Chef, 1968 Point of the Woods Club, Fire Island, NY

Head Chef, 1969-1973 Camp Cejwin, Port Jervis, NY

Culinary Consultant, 1980, Hotel Taj Mahal, New Delhi, India.