

Art Ritt

Certified Food Executive (CFE)

Honorary American Academy of Chefs (HAAC)

President

A. Ritt Enterprises

Boynton Beach, Florida

Mr. Art Ritt graduated from New York City Community College with a degree in Culinary Arts/Hospitality Management. He had the opportunity to train at the world famous [Waldorf Astoria Hotel](#) as well as several other hotels and catering establishments in New York and spent summers cooking at Tamiment Resort in the Pocono Mountains of Pennsylvania. Upon visiting Miami, Florida, he was offered an opportunity as the youngest American trained Executive Chef to open a brand new Country Club/Resort, which became the 5-star [Doral Resort & Country Club](#).

Drafted into the Army in 1962, he served 2 years as a government Food Service Inspector with the Veterinary Corps. In 1968, Art was recruited to join a new recruiting venture to establish a Hospitality Division. During the next 8 years, he helped them to open 25 new offices by training their hospitality personnel.

In 1976, Art opened his own international consulting company, Ritt-Ritt & Associates, placing thousands of people throughout the world. He spent the next 25 years consulting and coaching thousands more, building the company to one of the largest and most respected companies serving the food and hospitality industry. Art sold his company business in 1999 to retire and spend more time serving the many associations he has been involved with. In 2009, Art Ritt was elected as a fellow into the [American Academy of Chefs](#) as an [Honorary inductee member](#).



Mr. Ritt continues to be an avid contributor as a volunteer by serving on the [Hennessy Travelers' Association](#) Historical Society's committees and an active subcommittee member on the newly formed [National Restaurant Associations Military Hospitality Foundation](#) chartered with providing industry support, education and training to each of the military food service programs. The National Restaurant Association Military Foundation grew from the NRA's decades-long partnership with the Hennessy Trophy Awards program. Established in 1957, the program honors the dedication, pride and fellowship of the military foodservice personnel.

He is a 6-time John L. Hennessy awards program traveler, representing the NRA and International Food Service Executives Association (IFSEA). Art has served since 2009 as our event planning chairman for the [Armed Forces Forum for Culinary Excellence](#) held annually at the [Culinary Institute of America \(CIA\), Greystone](#) campus, located in St. Helena, California.

National Restaurant Association Military Hospitality Foundation

