

THE CHEFS' MANIFESTO



 @nfgchef

MEET THE CHEF

CHEF ANTHONY NACE

Chef Anthony Nace, currently the Executive Chef at the Hilton Des Moines Downtown, has established himself as a leading figure in Iowa's culinary scene.

With a culinary career that began in 2011 and a formal education from Indian Hills Community College, Chef Nace quickly rose through the ranks, earning his first Executive Chef title in 2018.

His dedication to the culinary arts extends beyond the kitchen, as he also serves as a mentor for Johnston High School's ProStart program, nurturing the next generation of chefs.

GET TO KNOW ME

Chef Nace has earned multiple accolades throughout his career, with a particular focus on culinary competitions.

In 2023, he made history by becoming the first chef to win all three categories at the Iowa Restaurant Association's Culinary Competition, a testament to his versatility and skill. This followed earlier successes such as a third-place finish in 2022 and winning the People's Choice Award in 2019 at the Iowa Restaurant Association's Tasting Gala.

His achievements also include the Iowa Pork Producers Association's Taste of Elegance competition, where he was both the People's Choice and Second Overall Winner in 2019. In 2017, he was also the first person from Des Moines to win the Chaîne des Rôtisseurs Young Chef Competition Midwest Winner and National Competitor.

Chef Nace's celebration of local ingredients, such as those highlighted in his 2023 culinary competition dish, reflects his dedication to Iowa's agricultural community.



The Chefs' Manifesto is a chef-led project that brings together 1500+ chefs from around the world to explore how they can help deliver a sustainable food system. As chefs bridge the gap between farm and fork, the Chefs' Manifesto empowers chefs with a framework tied to the United Nations Sustainable Development Goals.

#ChefsManifesto
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