



FOODSERVICE CONSULTANTS SOCIETY INTERNATIONAL

COLLEGE OF FELLOWS INDUCTION CEREMONY

SATURDAY, APRIL 25, 2026 | PHOENIX, AZ



WE SHARE, WE SUPPORT, WE INSPIRE
Serving The Foodservice & Hospitality Profession

The College of Fellows (formally known as the Council of Fellows) was established in 1981 as a means of recognizing extraordinary contributions by Society members to the foodservice and hospitality industry, to the foodservice consulting profession, and to FCSI. This honor is only bestowed by FCSI Worldwide and not by a Division or other subsidiary organization.

The letters FFCSI signify attainment of the ultimate honor the Society bestows upon its members.

COLLEGE OF FELLOWS

(not including the current inductees)

NAME	INDUCTION
Richard Flambert, FFCSI **	1981
Fred Schmid, FFCSI (PP) **	1981
Robert H. Kaiser, FFCSI (EM) (PP) **	1983
George Kraft, FFCSI (PP) **	1983
Charles A. Wood, FFCSI (EM) (PP)	1983
John D. Fellers, FFCSI (EM) (PP) **	1984
Ronald P. Kooser, FFCSI (PP) **	1984
C. Russell Nickel, FFCSI (EM) (PP)	1984
Samuel Crabtree, FFCSI (EM) (PP) **	1985
James H. Little, FFCSI (PP) **	1985
Murray A. Perl, FFCSI (PP) **	1985
Arthur C. Avery, FFCSI **	1986
William J. Caruso, FFCSI (PP)	1986
John C. Cini, FFCSI (PP) **	1986
William V. Eaton, FFCSI (PP) **	1987
George G. Zipfel, FFCSI **	1987
Joseph W. Laschober, FFCSI **	1988
Juan M. Prieto, A., FFCSI **	1988
H.G. "Gene" Rice, FFCSI (EM) **	1989
Benjamin Perlstein, FFCSI (EM) **	1991
Salvatore N. Romano, FFCSI (EM) (PP)	1993
Ira B. Beer, FFCSI **	1995
Thomas D. Ricca, FFCSI	1997
Bruno M. Brivio, FFCSI (EM)	1999
John C. Birchfield Sr., FFCSI (EM) (PP) **	2001
Tassos Kioulpapas, FFCSI (EM)	2001
Robert E. Pacifico, FFCSI (PP) **	2001
Kathleen H. Seelye, FFCSI (PP)	2001
Beryl J. Yuhas, FFCSI (PP) **	2001
Hugh R. Cade, FFCSI (PP)	2002
Nicolas F.P.M. Elshof, FFCSI (EM)	2002
Thomas Costello, FFCSI (PP)	2003
Michael Pantano, FFCSI (PP)	2004
Michael O. Johnson, FFCSI (PP) **	2005
Leif Torné, FFCSI **	2005
Brian Sill, FFCSI (PP) **	2006
Albert DaCosta, MA OSD APA FFCSI (EM) (PP) **	2009
Gerhard Franzen, FFCSI (EM) **	2009
Kenneth W. Winch, FFCSI (PP)	2009
Tim Smallwood, FFCSI	2010
Charnette Norton, FFCSI	2012
Ruby P. Puckett, FFCSI **	2012
Scott Legge, FFCSI (PP)	2013
Antonio Montanari, FFCSI	2017
Jean-Pierre Grossi, FFCSI (EM)	2017
Josef Meringer, FFCSI	2017
Clara Pi, FFCSI	2018
Edwin Norman, FFCSI (PP)	2018
Edmeston Bernard, FFCSI	2018

** deceased | (EM) Emeritus Member | (PP) Past President

Today we are pleased to recognize the lifelong achievements of the following professional members of our Society, through their induction into the FCSI College of Fellows.



KAREN MALODY, FFCSI

JOHN RADCHENKO, FFCSI, (PP)

HARRY SCHILDKRAUT, FFCSI

HOWARD STANFORD, FFCSI

WILLIAM TAUNTON, FFCSI, (PP)



KAREN MALODY, MSW, FFCSI

Karen Malody founded Culinary Options in 1997 after departing Starbucks where she had been Food, Beverage and Menu Development Director for four years. Prior to that, she had been vice-president of Food, Beverage and Product Development for Larry's Markets, an upscale multi-unit supermarket in Seattle, WA. For six years prior to that she was Senior Director of concept and menu development for Satisfaction Guaranteed Eateries, a multiunit restaurant group in Seattle, WA.

After shifting her career from psychiatric social work to food, Karen established one of the first cooking schools in Seattle, which later also provided highly reputed catering services. During that time, Karen also wrote a weekly food column for the Seattle Times and co-founded the Northwest Culinary Alliance.

Whether a project involves a single or multiunit restaurant or a noncommercial Business and Industry location, Karen has honed the valuable skill of leading Visioning and Ideation sessions. Without the vital first step of any project – creating and articulating the Vision and Concept – a rewarding and satisfying result is at risk.

Karen has received the Excellence in Management Advisory Services from the Foodservice Consultants Society International, the Top Achiever Consultant of the year from Foodservice Equipment & Supplies, and the Industry Service Award from Restaurant Equipment Reports. She is often a featured speaker at foodservice industry conferences, chaired FCSI's Council for Professional Standards for eight years and frequently contributes articles to various foodservice publications. She has been an FCSI member since 2000.



JOHN RADCHENKO, FFCSI (PP)



John Radchenko FCSI PP is President of Van Velzen + Radchenko Design Associates Ltd. He graduated from Ryerson Polytechnical Institute in 1968 with a Diploma in Architectural Technology and later expanded his academic background through continuing education certificates in Business Administration and Marketing.

Following graduation, John began his professional career at Keith Little Associates, a respected Toronto-based kitchen consulting firm. Over time, he progressed through senior roles within the foodservice industry, gaining extensive experience in contract and project management, equipment fabrication, installation, and interior design coordination.

With more than 50 years of professional experience, John has developed a recognized expertise in the planning and design of foodservice facilities across a wide range of environments, including hotels, hospitals, healthcare facilities, corporate offices, institutions, and retail operations. His portfolio includes work on several high-profile projects, such as the Four Seasons Opera House, the CN Tower, and the Montreal Olympics.

John has also been actively involved in education and industry development. He has served as a sessional lecturer at George Brown College, been an invited speaker at Ryerson University's Hospitality program and presented to Interior Design, Hospitality, and Architectural Technology students at Humber College. In addition, he has spoken at numerous industry events on the role of the foodservice consultant.

A professional member of Foodservice Consultants Society International (FCSI) since 1987, John has held leadership roles including Chair of the Canadian Chapter, Chair of the North American Division, President of FCSI Worldwide and a director of The Canadian Hospitality Foundation. He is currently Chair of the Canadian Chapter of FCSI.



HARRY SCHILDKRAUT, FFCSI

Career Milestones & Reflections

- Most meaningful was creation of S2O Consultants.
- First job was at Cini-Grissom where I was mentored by John Cini and Dewayne Grissom.
- Most proud of creation and legacy of S2O.
- Greatest challenge was leaving Cini-Little and starting my own business.
- Most enjoyable time is now, designing huge projects that meet the clients needs and success.

Industry Impact & Legacy

- Most significant is advent of computerized document production; no need for pencils and erasers.
- Personal and professional standards: always meet the deadline, never mis-spell a word, and never take a bribe from a manufacturer.
- I worked closely, every day, with all the S2O employees to instill core values. Our 13 people have made S2O the leading design company in the sports venue segment.
- I have worked long and hard to establish the reputation I have as the go-to in the field and am proud to now let my clients know I am a Fellow.
- I contributed to the success of FCSI by serving as a board member twice and as treasurer for four years; plus I am a founding member of the Midwest Chapter.

Wisdom for the Next Generation

- Someone starting a career as a consultant must take advantage of the knowledge of their peers and never say no to an assignment.
- Educational strategies must include factory visits, rep meetings, attending educational conferences, trade shows, and listening to what your fellow consultants have to say. I have never missed an FCSI Conference going back over 50 years.



HOWARD STANFORD, FFCSI



With over 45 years of experience in foodservice and laundry design, Howard Stanford is Director of Operations and Foodservice Consultant for Camacho, a leading independent foodservice and laundry consulting firm associated with FCSI (Foodservice Consultants Society International). He brings deep expertise in AutoCAD/Revit, architectural coordination, and foodservice equipment detailing, fabrication, and specification, guiding design teams, setting standards, and driving project efficiency.

Recognized for his commitment to design and construction excellence, Howard helps clients achieve functional, code-compliant, and guest-focused operations that support the overall facility vision. His innovative approach and active engagement with educational networks and industry partners continue to advance and diversify the foodservice consulting profession.

A trailblazer in the industry, Howard became the second African American and first Native American member of FCSI in 1982 and a Professional Member in 1987, following his mentor Sherman Robinson, FCSI's only lifetime member. His journey helped open doors for other professionals, including Edmeston Bernard, Pierre Mettelus, and William Tauton, the first South American Professional Member, to name a few.

Howard's leadership extends across FCSI and the broader industry. He has served on the inaugural North American Division Board, the Worldwide Board, the FCSI Educational Foundation Board, and multiple committees focused on ethics, membership, and technical standards, including FCSI AutoCAD and Revit standards development. He also contributes through memberships and leadership roles in organizations such as BCA Global, NOMA, and MFHA, reinforcing his long-standing commitment to equity, representation, and excellence in foodservice and hospitality.



WILLIAM TAUNTON, FFCSI (PP)



Husband, father of 5, entrepreneur, and partner. He has 40 years of professional experience in the Latam foodservice industry and was the first professional FCSI consultant in South America.

From his beginnings in refrigeration and service, he moved into equipment distribution for various manufacturers until 1998 when he decided to shift his career from sales to operations within Aramark Latam and then to consulting, achieving his FCSI certification in 2000.

Bill began his consulting career when he realized that clients didn't understand the importance of kitchen design and he wanted to help.

His career shift in 2005 when he was invited to join the FCSI board of trustees. From there, he fulfilled every role to which he was asked for, becoming TAD Chairman in 2014 and, two years later, FCSI Worldwide President.

Since joining FCSI, he has helped build a solid base of regional professionals to help develop the foodservice industry. He leveraged his influence within FCSI to disseminate knowledge throughout the region and his personal work to help develop the regional consulting market.

He participates in industry trade shows representing FCSI in Latam and is a driving force behind the development and recruitment of professionals. He has contributed to the development of FCSI in Latin America, chaired the first TAD regional chapter. Promoted the integration of other regional professionals into TAD board. Spearheaded the first FCSI conferences in Panama in 2023 and Cancun in 2025.

Today Bill is ready to introduce a second generation of Taunton's in the consulting industry of Latam.

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