Students Vie for the ACF Student Chef of the Year National Title in Florida in July

ST. AUGUSTINE, Fla., June 9, 2009—Four talented culinary students will come face-to-face in the American Culinary Federation’s (ACF) annual Student Chef of the Year competition. Sponsored by Custom Culinary, Inc., the competition takes place Sunday, July 12, at the 2009 ACF National Convention, held at the Orlando World Center Marriott in Orlando, Fla.

The late Baron H. Galand, CEC, AAC, HOF, established the ACF Student Chef of the Year award in 1987 to help student members establish their position within ACF. The award recognizes an up-and-coming student who possesses a high degree of professionalism, culinary skill and passion for the culinary arts.

This year, students from Florida, Kansas, New York and Utah, will compete for the title. Students were first nominated by an ACF chapter for their ability to cook, level of skill, strong understanding of cooking fundamentals and classical cooking foundation. Then, students in each of the four ACF regions competed at the regional level. Now, one winner from each region will compete for the national title during the annual trade show. There, students will create a two-course meal (appetizer, entrée) or two desserts (one hot, one cold) using all ingredients in a “market basket.” They will have two hours to prepare and cook their meal and 10 minutes to serve the four portions to a panel of distinguished judges. The 2009 winner will be announced at the President’s Grand Ball, Tuesday, July 14.

2009 ACF Student Chef of the Year candidates:

ACF Central Region Student Chef of the Year—
Kelly Conwell, of Kansas City, Kan., decided she wanted to be a chef in the fourth grade. She has worked as a dishwasher, a hostess, a waitress and prepping food. Conwell, a member of ACF Greater Kansas City Chefs Association, graduated from Johnson County Community College, Overland Park, Kan., in May. While there, she gained competition experience as a member of the Johnson County Community College student hot-food team for two years. She plans to spend a year traveling abroad to learn new skills, and after a few years in the kitchen, she hopes to become an ACF-certified judge.

ACF Northeast Region Student Chef of the Year—
Brianne Slocum, of Taberg, N.Y., developed her cooking skills cooking for her family and helping her grandmothers in the kitchen. She earned a bachelor’s degree in business administration with a concentration in culinary arts from State University of New York at Delhi, Delhi, N.Y., in May, and will pursue a master's degree in hospitality marketing at Johnson & Wales University, Providence, R.I., in the fall. A member of ACF Chefs and Cooks...
of the Catskill Mountains, she was captain of the school’s hot-food team in 2008 that won the ACF Student Team Championship for the Northeast Region. She also served as president of the Escoffier Club at her school.

**ACF Southeast Region Student Chef of the Year—**

**Andrew Addleman II,** of Melbourne, Fla., is a student at Keiser University Center for Culinary Arts, Melbourne, and is sous chef at Chowders Seafood/River Rocks in Rockledge, Fla. After he earns his associate degree in culinary arts in July, Addleman plans to complete an internship and then hopes to travel to Europe to study its cuisine and learn how people eat wonderful food while staying healthy. He is a member ACF Space Coast Chapter.

**ACF Western Region Student Chef of the Year—**

**Victoria Maxfield,** of Tremonton, Utah, is in her second year at Utah Valley University in Orem, Utah, where she is pursuing an associate degree in culinary arts. She is a member of ACF Beehive Chefs Chapter Inc., and competed last year in the 2008 ACF Student Team Regional Championship in Salt Lake City as a member of the team from her college. In the future, she plans to pursue a bachelor’s degree in hospitality management and is interested in working in hotels.

Chefs, cooks and foodservice professionals will attend the 2009 ACF National Convention. There will be educational seminars, culinary demos, networking and social functions, culinary competitions, meal events and more. For information, or to attend, visit www.acfchefs.org or call (800) 624-9458.

Sponsors of the 2009 ACF National Convention are: Ajinomoto Food Ingredients LLC; American Lamb Board; Barber Foods; Beef Products, Inc.; BelGioioso Cheese Inc.; Bon Chef, Inc.; Bunge Oils; Butterball Farms, Inc.; Canada Cutlery Inc.; Cargill Salt; Chartwells; The Cheesecake Factory Bakery Inc.; Cleveland Range, LLC; Contessa Premium Foods; Custom Culinary, Inc.; Demeyere Dow AgroSciences; Ecolab; Eggland's Best; GFF, Inc./Girard’s Dressings; Gordon Food Service; Guittard Chocolate Co.; Hass Avocado Board; Hormel; i-cook Professional; Indian Harvest; The International Culinary Schools at The Art Institutes; The Investing Chef; J.R. Simplot Company; Johnson & Wales University; La Brea Bakery; Lavazza; Le Cordon Bleu Schools North America; Nestlé Professional; NewChef Fashion Inc.; Nueske’s Applewood Smoked Meats; Pasta CHEF®, Pearson Education; R.L. Schreiber, Inc.; RC Fine Foods; RH Forschner by Victorinox; Riviana Foods Inc.; Saputo Cheese; Splenda®; S & D Coffee; Tyson Food Service; U.S. Foodservice; Unilever Foodsolutions; Vita-Mix Corp.; and Wisconsin Milk Marketing Board.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 22,000 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. 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.

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MEDIA IS INVITED TO ATTEND. CONTACT LEAH CRAIG AT (800) 624-9458 EXT. 113, OR PATRICIA CARROLL AT EXT. 147 TO REGISTER FOR PRESS CREDENTIALS, OR EMAIL LCRAIG@ACFCHEFS.NET OR PCARROLL@ACFCHEFS.NET.