



AMERICAN CULINARY FEDERATION PRESS RELEASE

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Four Chefs Compete in 15 Minute Cook-Off in Orlando, Fla. for \$1,000 Prize

St. Augustine, Fla., June 25, 2009—Four chefs from across the United States have been selected to compete in the One-Pot Win-A-Lot Cooking Competition, sponsored by the American Culinary Federation (ACF) and Riviana Foods, Inc. The competition will take place live Sunday, July 12, during the trade show at the 2009 ACF National Convention, held at the Orlando World Center Marriott, Orlando, Fla.



The rules are simple: Chefs have one Dutch-style pot, can use up to 10 ingredients, including a Riviana quick-cooking rice, and have 15 minutes. Finalists were chosen to compete at the national competition based on submitted recipes. Here is a look at the competitors and the dishes they will create.

Diane Conway, of Okeechobee, Fla., chef/owner of D&G Catering & Personal Chef Service in Okeechobee, Fla., vice president of ACF Treasure Island Chapter, will prepare Chicken with Fruited Brown Rice and Toasted Pecans. **Urs Emmenegger, CEC**, of San Diego, executive chef at Entrée Preneur in San Diego, chairman of the board of ACF Chefs & Culinarians of San Diego, will prepare Curried Black Bean and Coconut Rice. **Gerard Prevost, CEC, CCE**, of West Danville, Vt., chef-instructor at St. Johnsbury Academy in St. Johnsbury, Vt., a member of White Mountain Chapter of the ACF, will prepare Seafood Curry. **Nick Seccia, CEC**, of Monroe, Mich., executive chef at The Henry Ford in Dearborn, Mich., a member of ACF Michigan Chefs de Cuisine Association, will prepare Chorizo Chicken and Rice.

The national convention is open to foodservice industry professionals. A full-registration package for non-ACF members is \$675 if purchased before July 5, and \$775 after that. Daily badges are \$100. For more information, visit www.acfcchefs.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; Egglund'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; Victorinox Commercial Cutlery; 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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TO ARRANGE AN INTERVIEW OR FOR A PHOTO, CONTACT LEAH CRAIG AT (800) 624-9458 EXT. 113, OR EMAIL LCRAIG@ACFCHEFS.NET. MEDIA IS INVITED TO ATTEND.