For Immediate Release:
March 15, 2012

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Washington Chef Kristin Swaggart, CC, Wins Riviana Foods’ Fried Rice Competition, Advances to Nationals


“This dish is a tribute to the variety of natural resources found in Eastern Oregon and Washington,” said Swaggart. “Riviana provided us with rice that is a great vehicle for these ingredients.

“I'm honored to be a part of this competition and am thankful for the opportunity to showcase my creation. To prepare for nationals, it's really just a matter of using the same fresh ingredients, controlling the temperature of the wok, managing my time and enjoying the experience.”

In the regional competition, Swaggart and three other contestants had 20 minutes to create four servings of an original fried rice dish that featured Minute Rice, white or brown. They were judged on originality, clarity and format, ingredients and cooking methods, main-dish tableside cooking techniques and creative presentation. Swaggart won $250 for her dish, “Pheasant and Cream Fried Rice.” Now she will advance to the national finals taking place during the 2012 ACF National Convention in Orlando, Fla., in July for a shot at $1,000.

The 2012 ACF Western Regional Conference, hosted by ACF High Sierra Chefs Association, brought hundreds of chefs, cooks and foodservice professionals to Sparks, Nev. The conference provided attendees with opportunities to advance their professional development and enhance their culinary skills through business seminars, cooking demonstrations featuring the latest trends and techniques, cooking competitions and awards.

Sponsors of the 2012 ACF Western Regional Conference and ACF national award sponsors are: Allen Brothers; American Lamb Board; American Technical Publishers; Barilla Foodservice; Canada Cutlery Inc.; The Cheesecake Factory Bakery Inc.; CJ Foods—Craveable Korean; Contessa Premium Foods; Custom Culinary, Inc.; Ecolab®; Idaho® Potato Commission; Lactalis Foodservice; McCormick For Chefs; MINOR’S®, NEWCHEF Fashion, Inc.; Nueske's Applewood Smoked Meats; Riviana Foods Inc.; R.L. Schreiber, Inc.; Sara Lee Foodservice; Tanimura & Antle, Inc.; Tyson Food Service; Uncle Ben's; Unilever Food Solutions; USDA, AMS, Poultry Programs; Department of Agriculture; US Foods; Villeroy and Boch; Vitamix Corporation; and Wisconsin Milk Marketing Board.

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The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members spanning more than 210 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States, with the Certified Executive Chef® designation the only culinary credential accredited by the National Commission for Certifying Agencies. 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. Find ACF on Facebook at www.Facebook.com/ACFChefs and on Twitter @ACFChefs.

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