



## AMERICAN CULINARY FEDERATION MEDIA RELEASE

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## US Chef Team Places Second in the 2015 International Catering Cup in Lyon, France

*This is the first time a U.S. chef team competed in the world catering competition held Jan 23-24.*

**St. Augustine, Florida, Feb. 2, 2015**—American Culinary Federation (ACF) members George Castaneda, CEC, and Greg Mueller, CEC, CCA, placed second overall in the 2015 [International Catering Cup](#), Jan. 23-24, in Lyon, France. This is the first time a chef team from the U.S. competed in the catering cup.

The U.S. team competed against 11 other countries in the 4<sup>th</sup> edition of the biennial catering competition and received a silver medal and £4,000. France placed first and Switzerland received third place. The competition was organized by the *Confederation Nationale de Charcutiers Traiteurs* (CNCT) and took place during [Sirha](#), a world hospitality and foodservice summit held in Lyon, Jan. 24-28. Several other competitions took place at the hospitality expo including the *Bocuse d'Or* and *Coupe du Monde de la Pâtisserie*.

At the competition, teams from around the world had 20 hours to prepare a catering buffet that required pate en croute made with 100 percent duck and exotic fruit chutney, a cold fish dish of stuffed trout, a hot dish that featured pork three ways and dessert made with dark chocolate, pineapple, coconut and lime. The teams were judged on such areas as technical expertise, stress management, teamwork and buffet presentation.

"Our team really gelled from day one and that definitely helped when we had to deal with the struggles of working in a competition kitchen," said Mueller. "The competition was fun. To have to go back to the basics and have specific items to create and prepare in a way that would stand out to the judges was a challenging and humbling experience."

The U.S. team prepared a first course of pate en croute of duck, a chaud-froid cod- and scallop-stuffed whole trout served with pickled beets, citrus fennel salad and remoulade. The hot meal was braised pork cheeks with brunoised vegetables, roasted vegetable-ash pork tenderloin wrapped in country-style sausage and beggar's purse of pork-trotter confit. The dessert was white chocolate and lime-coconut cremeaux with pineapple jam and dark-chocolate mousse.

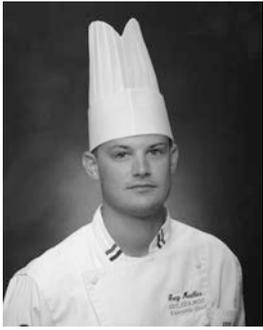
"The U.S. team had a well-defined work plan and true dexterity in their movements," said Joël Mauvigney, president and founder, International Catering Cup, and president, CNCT. "Their accuracy was properly mastered, particularly in the manufacture process as their plates were precise and hot dish of pork was exceptional." The mindset of the team was in accordance with the competition's spirit, humble and professional. For their first participation, the U.S. team successfully faced the challenge of the ICC. We look forward to seeing the next team and we encourage them to take the top spot on the podium."

### About the U.S. team:



**Castaneda, of Nashville, Tennessee**, is executive chef for Sodexo Corporate Services' Healthways World Headquarters, Franklin, Tennessee. He graduated from the Chef's Apprenticeship Program in San Salvador, El Salvador, and studied at The Culinary Institute of America, Hyde Park, New York. Castaneda has garnered several medals in culinary competitions to include an individual silver medal at the 2012 *Internationale Kochkunst Ausstellung* (IKA). In addition, he assisted ACF Culinary Team USA at IKA and at the 2010 Culinary World Cup. In 2012 he was named to ACF Culinary Team USA and, in 2014, received a gold medal and won the Villeroy & Boch Culinary World Cup in the individual chef category. He is a member of ACF Middle Tennessee Chapter.

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**Mueller, of Aiken, South Carolina**, is senior manager of retail business for Sodexo North America. He has received numerous honors during his career, including 22 medals in various culinary competitions. In 2009, he was a finalist for the ACF Southeast Region Chef of the Year Award and, in 2012, he received the ACF Southeast Region Chef Professionalism Award. Mueller is an active member of his community and participates in many charity events, including serving as chair of the annual Chef's Extravaganza event, which benefits Helping Hands Inc. In addition, he has given numerous culinary demonstrations to local high school students in the Aiken area since 2003. Mueller is also a member of the Association of Nutrition & Foodservice Professionals.

#### [About the American Culinary Federation](#)

The American Culinary Federation, Inc. (ACF), established in 1929, is the standard of excellence for chefs in North America. With more than 17,500 members spanning nearly 200 chapters nationwide, ACF is the leading culinary association 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®, Certified Sous Chef®, Certified Executive Pastry Chef® and Certified Culinary Educator® designations 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](http://www.acfchefs.org). Find ACF on Facebook at [www.facebook.com/ACFChefs](https://www.facebook.com/ACFChefs) and on Twitter @ACFChefs.

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