AMERICAN CULINARY FEDERATION PRESS RELEASE

ACF Central Regional Conference in Kansas City, Mo.
Draws 400 Culinarians to Train and Learn

St. Augustine, Fla., Feb 1, 2008 – The American Culinary Federation (ACF), Inc., comes to Kansas City, Mo., one of the nation’s barbecue capitals, to hold its 2008 ACF Central Regional Conference, “BBQ & All That Jazz,” at the Hyatt Regency Crown Center, Feb. 8-10.

Kansas City is a natural place for a group of 400 chefs, cooks and foodservice professionals to learn the many aspects of barbecue, an authentic American cuisine that is sweeping the nation. February 7, the day before the conference begins, the ACF Central Regional BBQ Challenge, sponsored by Tyson Food Service, a division of Tyson Foods, Inc., will take place 8 a.m.-3 p.m. outside the Hyatt Regency Crown Center. Many of the teams will actually begin their smoking process as early as 3 a.m.

Teams consisting of ACF members will prepare brisket, St. Louis pork ribs, pork butt and chicken for presentation to judges from the Kansas City Barbeque Society. Each category will count toward the overall score with a grand champion, second and third place receiving trophies and cash. The public and media are invited to attend.

The conference combines numerous educational opportunities with business seminars, forums and cutting-edge demonstrations. There is also a trade show where foodservice exhibitors showcase their latest culinary products. ACF Greater Kansas City Chefs Association is host of this year’s Central Regional Conference.

The ACF Professional Development Program is an opportunity for members to garner necessary certification points in two important areas; The Educator Development Series discusses the latest culinary teaching methods to enhance learning and course design, and the Career Development Series focuses on nutrition, food safety and sanitation, supervision practices, business management and lifestyle enrichment.

Programming includes:
• Pastry Chefs: A Look at the Past, Present & Future
• Global Flavors on Your Menu, sponsored by Unilever Foodsolutions
• Lobster Tales: History, Harvesting and Handling Downeast Maine Lobsters, sponsored by Lobster Select
• Sauces, Brines & Rubs
• Quintessential Ribs
• Smoke the Competition: How to Win a BBQ Cook-off
• Side Kicks: The Evolution of American Regional BBQ Sides
• Smoking 101: Equipment Tips & Techniques
• Flavor Dynamics of Beef and the Modern Menu, sponsored by the Beef Industry Council
• Pork Perfection, sponsored by the Missouri Pork Association

Conference attendees can also watch the region’s top chefs competing in a variety of contests that will test culinary knowledge and skill. Contests not to miss include:
• The ACF Regional Chef of the Year Award, sponsored by Unilever Foodsolutions
• The Student Team Regional Championship, sponsored by R.L. Schreiber, Inc.
• The Baron H. Galand Knowledge Bowl, sponsored by Pearson Prentice Hall
• The Student Culinarian of the Year Competition, sponsored by Custom Culinary Inc.

All winners advance to compete at the ACF National Convention in Las Vegas at the MGM Grand Hotel and Casino July 14-17.

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Visit www.acfchefs.org to learn more about the ACF Central Regional Conference. Registration is available on-site.

Sponsors of the 2008 ACF Central Regional Conference and national award sponsors include: Barber Foods; Boulevard Brewing Co.; Buckhead Beef Company; Butterball Farms, Inc.; Canada Cutlery Inc.; The Cheesecake Factory; Contessa Premium Foods; Custom Culinary™; GFF, Inc./Girard's Dressings; La Brea Bakery; Lobster Select; Mann's Fresh Vegetables; MARS Foodservices; Mind's Eye Resource Management, LLC; Missouri Beef Industry Council; Missouri Pork Association; Nestlé FoodServices North America; New Grass Bison; NEWCHEF Fashions; Nueske's Applewood Smoked Meats; Pearson Prentice Hall; R.L. Schreiber, Inc., Rubbermaid Commercial Products; Seaboard Foods; SYSCO Food Services; Splenda®; Tyson Food Service; and Unilever Foodsolutions.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With 20,000 members spanning more than 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 also holds the presidium for the World Association of Chefs Societies, the largest international network of chef associations with more than eight million members globally. For more information, please visit www.acfchefs.org.

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MEDIA IS INVITED TO ATTEND. CALL PATRICIA CARROLL AT (800) 624-9458 EXTENSION 147 TO REGISTER FOR PRESS CREDENTIALS.

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