ACF Southeast Regional Conference in Williamsburg, Va.
To Draw 300 Chefs and Culinarians to Train and Learn


Known for its rich history and tradition, Williamsburg will set the scene for the 300 chefs, cooks and foodservice professionals attending. This colonial themed conference will offer attendees a glimpse into the culinary past while sharpening their skills for the future.

On March 3, attendees will experience the colonial tradition of a groaning board. Known as bountiful feasts, groaning boards were named so for the noise the tables made from the excess weight of the food. Holding true to tradition, ACF’s version of a groaning board will consist of a five-course meal that includes, soup, fish, proteins and vegetables, salad and dessert. Strolling balladeers, and fife and drum corps will accompany the savory dinner.

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 Virginia Chefs Association is host of this year’s Southeast Regional Conference.

The ACF Professional Development Program, comprised of the Educator Development Series and the Career Development Series, is an educational opportunity for attendees to augment their overall knowledge and skill base, and foster their professional growth. The Educator Development Series discusses the latest culinary teaching methods to enhance learning and course design. The Career Development Series focuses on nutrition, food safety and sanitation, supervision practices, business management and lifestyle enrichment.

Programming includes:
- Indigenous Foods of The Americas: Changing the Way the World Eats
- Secrets of the Chocolate Maker
- Through the Grapevine – A Williamsburg Wine Experience
- The Healthy Side of Pastry
- The Scoop on Sea Scallops
- The Arts and Mysteries of Brewing
- Presidential Pastry
- Ice Sculptures Unlimited
- Truffle Trivia

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.

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

Sponsors of the 2008 ACF Southeast Regional Conference and national award sponsors include: Barber Foods; Beef Information Center; Buckhead Beef Company; Butterball Farms, Inc.; Canada Cutlery Inc.; The Cheesecake Factory; Contessa Premium Foods; Custom Culinary™; GFF, Inc./Girard's Dressings; Icelandic USA®, Inc.; La Brea Bakery; Lobster Select; Mann's Fresh Vegetables; MARS Foodservices; Mind's Eye Resource Management, LLC; National Honey Board; Nestlé FoodServices North America; NEWCHEF Fashions; Nueske's Applewood Smoked Meats; Pearson Prentice Hall; R.L. Schreiber, Inc., Royal Cup Coffee; Rubbermaid Commercial Products; Santa Sweets; Splenda®; SYSCO Food Services of Hampton Roads; Tyson Food Service; U.S. Foodservice 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.

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

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