ACF Northeast Regional Conference in Cincinnati
To Draw 500 Chefs and Culinarians to Train and Learn


Kicking off April 5, which is also opening week for major league baseball, the 2008 Northeast Regional Conference features an all-star line-up of educational programs, social functions and culinary experiences for the 500 chefs, cooks and foodservice professionals attending. The first day will feature a double header that includes an industry trade show in the afternoon and a tour of Maker’s Mark Distillery, Inc. in the evening. Day two of the conference, April 6, is Culinary Day as Midwest Culinary Institute at Cincinnati State, Cincinnati, plays host to regional culinary competitions, seminars and hands-on demonstrations. The Vice President's Gala, sponsored by Tyson Food Service, Butterball Farms, Inc., Splenda® and GFF, Inc./Girard’s Dressings, will bring the conference home with an evening of dining, award presentations and networking on April 7.

This year’s conference, hosted by the ACF Greater Cincinnati Chapter, combines numerous networking and educational opportunities while featuring a major league baseball theme. The trade show includes foodservice exhibitors showcasing their latest culinary products.

Attendees will benefit from presentations given by five certified master chefs (CMC) to include: Brad Barnes, CMC, CCA, AAC; John Kinsella, CMC, CCE, AAC, president of ACF; Edward G. Leonard, CMC, AAC; Fritz Sonnenschmidt, CMC, AAC, HOF; and Peter Timmins, CMC. There will also be an ACF Culinary National Team USA doubleheader with demonstrations by Leonard, team manager, and Richard Rosendale, CEC, team captain, on Saturday, April 5.

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:
- Heirloom Pork: How Specialty Farms Have Enhanced the Center-of-the-Plate, sponsored by Snake River Farms
- Small Desserts – Big Impact
- Global Flavors and Your Menu, sponsored by Unilever Foodsolutions

- more -
The competition heats up Sunday, April 6, with the Toque to Toque Chefs Challenge, sponsored by the American Lamb Board. ACF Northeast Region Vice President Mark Wright, CEC, AAC, will go “toque to toque” against Norman Hart, CEC, CCE, AAC, the reigning ACF Chef Educator of the Year, for the title of 2008 Toque to Toque Champion. The competitors will use two identical studio kitchen stations and a common pantry of seasonings, bases, sauces and produce. They will have one hour to complete three dishes featuring a common entrée item, provided by the American Lamb Board. A three-person panel selected by the ACF will judge the dishes.

Conference attendees can also watch the region’s top chefs competing in a variety of contests that will test their culinary knowledge and skill. The contests include:

- U.S.A.’s Chef of the Year™, sponsored by Unilever Foodsolutions
- ACF Pastry Chef of the Year, sponsored by Splenda®
- ACF Student Culinarian of the Year, sponsored by Custom Culinary, Inc.
- Baron H. Galand Culinary Knowledge Bowl, sponsored by Pearson Prentice Hall
- ACF Student Team Regional Championship, sponsored by R.L. Schreiber, Inc.

The 2008 ACF Northeast Regional Conference award winners will compete for the national title against their winning regional counterparts at the 2008 ACF National Convention in Las Vegas, July 14-17, at the MGM Grand Hotel & Casino.

Visit [www.acfchefs.org](http://www.acfchefs.org) to learn more or to register for the 2008 ACF Northeast Regional Conference. Registration is available on-site.

Sponsors of the 2008 ACF Northeast Regional Conference and national award sponsors include: American Lamb Board; Barber Foods; Beef Information Center; Buckhead Beef Company; Butterball Farms, Inc.; Canada Cutlery Inc.; The Cheesecake Factory Bakery Inc.; Contessa Premium Foods; Custom Culinary, Inc.; GFF, Inc./Girard's Dressings; John Morrell & Co.; La Brea Bakery; Lobster Select; Makers Mark; Mann's Fresh Vegetables; MARS Foodservices; Mind’s Eye Resource Management, LLC; Nestlé Professional; NEWCHEF Fashions; Nueske’s Applewood Smoked Meats; Pearson Prentice Hall; Polar Leasing; RC Fine Foods, Reinhart Foodservice; R.L. Schreiber, Inc., Rubbermaid Commercial Products; Snake River Farms; Splenda®; SYSCO Food Services of Cincinnati; Tyson Food Service; Unilever Foodsolutions and Wisconsin Milk Marketing Board.

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 8 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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