ACF Chefs Hold Annual 2008 Northeast Regional Conference in Cincinnati

More than 500 Chefs, Cooks and Foodservice Representatives Expected


WHY: Provides chefs, culinarians and foodservice representatives with the opportunity to advance their professional development and enhance their culinary skills through informative culinary business seminars, forums, culinary competitions, clinics and cutting-edge demonstrations.

WHEN: ACF Northeast Regional Conference, April 5-7, Cincinnati, Ohio

WHERE: Hilton Cincinnati Netherland Plaza, 35 West Fifth Street, Cincinnati, Ohio

VISUALS: SATURDAY

- ACF Culinary Team USA Doubleheader: 8-9:30 a.m., ACF Culinary Team USA Captain Richard Rosendale, CEC, chef/owner of Rosendales in Columbus, demonstrates his signature dishes and shares how to cook like a champion. Team USA travels to the “Culinary Olympics” held in Eurfurt in October.

- You Eat with Your Eyes: 10-11:30 a.m., ACF Culinary Team USA Manager Ed Leonard, CMC, AAC, shares techniques used to plate so dishes look as good as they taste.

- Maker’s Mark Icebreaker: 5 p.m.-12 a.m., at Maker’s Mark Distillery, Inc., ACF chefs enjoy a night of food and festivities with private guided tours, live music and a special ceremony at the historic distillery.

SUNDAY On this day only, all events held at Midwest Culinary Institute at Cincinnati State.

- ACF Regional Student Team Championship: 7 a.m.-2 p.m., Midwest Culinary Institute competes in a cook-off against eight schools from Conn., N.H., N.J., N.Y., Pa., R.I., Vt. and W.Va.

- ACF Regional Chef of the Year Competition: 7:30-10 a.m., four chefs compete in a live culinary cook-off for the 2008 Northeast Region title.

- Fusion Foods of the Southeast Asian Straights: 8:30 a.m.-12 p.m., chefs explore the techniques and flavors of Southeast Asian cuisine, from Malaysia and Singapore at this hands-on workshop.

- Charcutiere and Sausage Making: 8:30 a.m.-12 p.m., Fritz Sonnenschmidt, CMC, AAC, HOF, culinary dean emeritus at the Culinary Institute of America, demonstrates how to make different types of sausage.

- How to Ice a Wedding Cake: 8:30 a.m.-12 p.m., Moe Thie, instructor at Midwest Culinary Institute, shares her special icing techniques.

- ACF Regional Student Culinarian of the Year Competition: 8:30-11 a.m., four students compete for the Northeast Region title.

- ACF Regional Pastry Chef of the Year Competition: 10 a.m.-12 p.m., three chefs, including Kat Kessler, pastry chef at the Hilton Cincinnati Netherland Plaza, go head-to-head in this pastry competition.

- Toque to Toque Chefs Challenge: 10:30 a.m.-12 p.m., ACF Northeast Region Vice President Mark Wright, CEC, AAC, goes “toque to toque” against Norman Hart, CEC, CCE, AAC, for the 2008 Toque title.

- Practical Lamb Cuts: 1:30-5 p.m., ACF National President John Kinsella, CMC, CCE, AAC, demonstrates proper methods to breakdown a lamb carcass into primal and subprimal cuts.

- Global Flavors and Your Menu: 1:30-3 p.m., David Russell, CEC, AAC, division corporate chef at, and Rudy Smith, CEC, corporate chef, both of Unilever Foodsolutions, prepare authentic dishes from Singapore and Istanbul.

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MONDAY

- **Baron H. Galand Culinary Knowledge Bowl**: 1:30-5 p.m., student culinarians face off in a jeopardy-style competition testing their culinary knowledge.
- **A Taste of India**: 1:30-3 p.m., chefs learn how to create authentic Indian dishes and explore Indian cuisine.
- **Beauty and the Beef**: 1:30-3 p.m., this up-close instructional details cutting demonstrations of a beef carcass.

**MEDIA:** Media is invited to attend. Contact Patricia Carroll, communications director, at pcarroll@acfchefs.net or (800) 624-9458, ext. 147, to register for press credentials.

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