FOR IMMEDIATE RELEASE:  
April 3, 2008

CONTACT: Patricia Carroll  
Communications Director  
(800) 624-9458, Ext. 147  
pcarroll@acfchefs.net

David Prows, CEC, AAC  
(801) 598-4588  
dave@prows.com

Freedom Chefs Challenge, A Tribute to Military Culinarians, Takes Place at 2008 ACF Western Regional Conference in Salt Lake City

St. Augustine, Fla., April 3, 2008—For the first time, top chefs from every branch of the military—Navy, Army, Marine Corps, Air Force and Coast Guard—will battle head to head against each other in the Freedom Chefs Challenge competition during the 2008 American Culinary Federation (ACF) Western Regional Conference taking place April 19-21 at the Hilton Salt Lake City Center, Salt Lake City.

The Freedom Chefs Challenge will take place Saturday, April 19, from 3-6 p.m. at the Salt Palace Convention Center, 100 South West Temple, Salt Lake City. The two-person competition teams have honed their skills in the kitchens of mess halls, officers' clubs, naval ships and active geographic locations of war around the world. Armed with spatulas and skillets, these "grill sergeants" will engage in culinary-style hand-to-hand combat to see who can produce the best-tasting, most creative dishes within two hours. The panel of judges includes military generals and elite chefs of the ACF.

"These guys represent the top chefs in each of their respective services," said Sgt. First Class Jason Talcott, an ACF Beehive Chefs Chapter, Inc. member, who is co-chairing the event. "Many of them started out as line cooks, feeding anywhere from 1,000 to 5,000 troops at a time. They have worked their way up through basic food service and culinary arts courses. Most of them now work for four-star generals. One works for the vice-chairman of the Joint Chiefs of Staff and secretary of Homeland Security."

Talcott, the challenge organizer, is the Utah National Guard foods director. He served in Iraq and was a Pentagon chef to former U.S. Secretary of Defense William Cohen.

"This is a tribute to the great chefs who support their fellow comrades by keeping them well-nourished," said Chairman David Prows, CEC, AAC, corporate chef of Costa Vida, Sandy, Utah, and resident of Bountiful, Utah. "We in the ACF, want to better connect with military chefs. We want them to know that they are in our thoughts as they perform their duties. We are all in the business of feeding people, as military chefs perform a critical function by feeding those who defend our freedom."

Located in the heart of downtown, The Hilton Salt Lake City Center will set the scene for the 400 chefs, cooks and foodservice professionals attending the 2008 ACF Western Regional Conference. Hosted by ACF Beehive Chapter, Inc., the conference combines numerous educational opportunities with business seminars, forums and cutting-edge demonstrations.

-more-
There is also a trade show for foodservice exhibitors to showcase their latest culinary products. This is the first time in 25 years that an ACF regional has been in Utah.

Although the Freedom Chefs Challenge is closed to the public, the press is invited to cover the event. For further information, or to arrange interviews or TV appearances with the competing chefs or ACF Beehive Chef Chapter members, please contact Patricia Carroll at pcarroll@acfchefs.net or (800) 624-9458, extension 147, or David Prows at dave@prows.com or (801) 598-4588.

Sponsors of the 2008 ACF Western Regional Conference and national award sponsors include: Barber Foods; 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; Guittard Chocolate Co.; La Brea Bakery; Lactalis Foodservice, Inc; Lobster Select; Mann’s Fresh Vegetables; MARS Foodservices; Mind’s Eye Resource Management, LLC; Nestlé Professional; New Mexico Department of Agriculture; NEWCHEF Fashions; Nueske’s Applewood Smoked Meats; Pearson Prentice Hall; R.L. Schreiber, Inc., Rubbermaid Commercial Products; Seaboard Foods; Splenda®; SYSCO Food Services - Intermountain; Tyson Food Service; Unilever Foodsolutions; Utah’s Own; 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, visit www.acfchefs.org.

# # #