AWARD WINNERS ANNOUNCED AT 2008 ACF WESTERN REGIONAL CONFERENCE

ST. AUGUSTINE, Fla., April 24, 2008 – The American Culinary Federation, Inc. (ACF), the largest association of professional culinarians in North America, honored its members and chapters at the 2008 ACF Western Regional Conference held at the Hilton Salt Lake City Center, Salt Lake City, April 19-21.

The 2008 ACF Western Regional Conference award recipients listed below will compete for the national title against their winning regional counterparts at the 2008 ACF National Convention in Las Vegas, July 14-17.

U.S.A.’s Chef of the YearTM, sponsored by Unilever FoodSolutions
Bernhard Gotz, executive chef, Little America Hotel, Salt Lake City; ACF Beehive Chefs Chapter, Inc.

ACF Pastry Chef of the Year, sponsored by Splenda®
Loïc Laffargue, executive pastry chef, Barona Valley Ranch Resort and Casino, Lakeside, Calif.; ACF Chefs and Culinarians of San Diego

ACF Chef Educator of the Year
Robert Hudson, CEC, CCE; department chair for culinary programs; Pikes Peak Community College, Colorado Springs, Colo.; ACF Pikes Peak Chapter

ACF Hermann G. Rusch Chef’s Achievement Award
William Franklin, CMC, AAC; corporate executive chef, Nestlé FoodServices, Glendale, Calif.; ACF Colorado Chefs Association

ACF Chef Professionalism Award, sponsored by Nestlé Professional™
Peter Hodgson, CEC; executive chef, Salt Lake City Marriott University Park, Salt Lake City; ACF Beehive Chefs Chapter, Inc.

ACF Student Culinarian of the Year, sponsored by Custom Culinary, Inc.
Lindsay Kinateder, student, Johnson & Wales University, Denver; ACF Colorado Chefs Association

Baron H. Galand Culinary Knowledge Bowl, sponsored by Pearson Prentice Hall
Broadmoor Hotel and Resort, Colorado Springs, Colo.: Phillip Becker; Mikki Butler; Chantel Chupa; Lucas Glau; Monica Richardson; Robert Huckels, coach

ACF Student Team Regional Championship, sponsored by R.L. Schreiber, Inc.
ACF Orange Empire Chefs and Professional Cooks Association; Orange Coast College, Costa Mesa, Calif.: Brodie Curtis; Caitlin Knoop; Conrad Malaya; Brent Omeste; Chad Urata; William Barber, coach

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The 2008 ACF Western Regional Conference award recipients listed below were recognized for their outstanding contributions and goodwill.

**ACF Chapter of the Year, ACF Chapter Achievement Award**
ACF Chefs de Cuisine of the Inland Northwest, Coeur d'Alene, Idaho

**ACF President’s Medallions**
Carol Chandler, CC; cook, University of Montana College of Technology, Missoula, Mont.; ACF Montana Chefs Association
Michael DeGiovanni, executive chef, Libby Bortz Retirement Community, Littleton, Colo.; ACF Colorado Chefs Association
Donald Dickinson, CEC, CCA, AAC; culinary division director, Institute of Technology, Roseville, Calif.; ACF California Capital Chefs Association
Peter Hodgson, CEC; executive chef, Salt Lake City Marriott - University Park, Salt Lake City; ACF Beehive Chefs Chapter, Inc.
Bruce Staebler, CEC, AAC; Clovis, Calif.; The ACF Chefs Association of San Joaquin Valley
Garry Waldie, CEC, CCE, CEPC, AAC; chef instructor, Scottsdale Culinary Institute, Scottsdale, Ariz.; ACF Valley of the Sun Chef’s Association

**Freedom Chefs Challenge Winner**
Rene Marquis, CEC, CCE, PCEC, AAC; executive chef, U.S. Army, Tampa, Fla.; Old Dominion ACF Chapter
David Turcotte, CEC, executive chef, U.S. Army, Alexandria, Va.; Old Dominion ACF Chapter

**American Academy of Chefs Chair’s Scholarship**
Victoria J. Maxfield, Tremonton, Utah; student, Utah Valley State College, Orem, Utah; ACF Beehive Chefs Chapter, Inc.

**Chef & Child Committee Little Oscar Award**
ACF Kona-Kohala Chefs de Cuisine, Inc. Kailua-Kona, Hawaii

**Certificates of Appreciation**
Richard Burr, CEC; executive chef, Spirit Mountain Casino, McMinnville, Ore.; ACF Chefs de Cuisine Society of Oregon
Thomas Campbell, CEC; culinary program director, University of Montana College of Technology, Potomac, Mont.; ACF Montana Chefs Association
Alfonso Contrisciani, CMC, AAC; executive chef/owner, Mozambique Restaurants, Laguna Beach, Calif.; ACF Orange Empire Chefs and Professional Cooks Association
Urs Emmenegger, CEC; executive chef, LaJolla Marriott, San Diego; ACF Chefs & Culinarians of San Diego
David Goodwin, CEC, CCA, AAC; senior executive chef/director of food and beverage, Carson Valley Inn, Minden, Nev.; ACF High Sierra Chefs Association
Shawn Hanlin, CEC; executive director, Oregon Coast Culinary Institute, Coos Bay, Ore.; ACF Chefs de Cuisine Society of Oregon Coos Bay
John Hui, CEPC, AAC; corporate pastry chef, Pebble Beach Resorts, Pebble Beach, Calif.; ACF Chefs of Las Vegas
Rodney Jessick; executive chef, Coeur d’Alene Resort, Coeur d’Alene, Idaho; ACF Chefs de Cuisine of the Inland Northwest
Bobby Moghaddam, CEC, CCE; director hospitality management and culinary arts, Riverside Community College, Riverside, Calif.; ACF Southern California Inland Empire Chefs & Cooks Association
Mial Parker, CEC, CCE; department chair/culinary instructor, Professional Culinary Institute, Campbell, Calif.; ACF Chefs de Cuisine Association of California

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Certificates of Appreciation continued

Christopher Plemmons, CEC; chef instructor, Olympic College Culinary Arts, Bremerton, Wash.; ACF Washington State Chefs Association

Joel Thompson; corporate executive chef, Sysco Food Services of Ventura, Oxnard, Calif.; ACF Channel Islands Chefs Association

Steven Walk, CEC: instructor/coordinator, Walla Walla Community College, Walla Walla, Wash.; ACF Northwest Wine Country Chapter

Eric Watson, CCC, CEC; instructor, The International Culinary School At The Art Institute of Phoenix, Phoenix; ACF Chefs Association of Greater Phoenix

Whitney Werner, CEC, CCA; executive chef, The Beach Club, Los Angeles; ACF Chefs de Cuisine Association of California

Chosen for its unique combination of natural recreation and metropolitan attractions, Salt Lake City was the location of the 2008 ACF Western Regional Conference hosted by ACF Beehive Chefs Chapter, Inc. Bringing more than 400 chefs, cooks and foodservice professionals to the city, the conference provided attendees with numerous opportunities to advance their professional development and enhance their culinary skills through informative business seminars, forums, clinics and cutting-edge demonstrations. In addition, the conference offered participants the opportunity to learn about the latest cooking trends and techniques.

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; U.S. Food and Drug Administration; 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 eight million members globally. For more information, visit www.acfchefs.org.

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