Aidan Murphy, CMC, AAC, Places Third Overall and First in Food-and-Wine Pairing at WACS International Culinary Competition

ST. AUGUSTINE, Fla., May 16, 2008 – Aidan Murphy, certified master chef (CMC), American academy of chefs (AAC), executive chef at Old Warson Country Club, St. Louis, placed third overall and first in the food-and-wine pairing category in the inaugural Global Chefs Challenge, sponsored in part by Unilever Foodsolutions, held at the World Association of Chefs Societies (WACS) Congress in Dubai, May 12-15.

Murphy, a member of Chefs de Cuisine Association of St. Louis Inc., represented the Americas as he competed against six other finalists representing Africa, Asia, Central Europe, Northern Europe, Pacific Rim and Southern Europe. Toines Smulders of The Netherlands was declared the winner and Norway’s Tom Victor Gausdal placed second.

“Aidan did a remarkable job and we are proud to call him a fellow culinarian. The ability to pair fine cuisine with the most complementary wine is an important skill, but it is arduous. Winning first place in a category judged by international wine experts proves that he truly is a master chef,” said John Kinsella, CMC, CCE, AAC, ACF national president.

Competitors constructed menus based on a market basket, which was presented the day before the competition. Chefs prepared and presented a four-course menu for eight, including a starter, entrée, main course and dessert. A panel of international judges evaluated, among other criteria, cleanliness, sanitation, work habits, professional presentation, apprentice supervision, timing and proper use of ingredients. Two wine experts awarded Murphy first place for the best food-and-wine pairing.

Murphy earned the right to represent the Americas when he took first place and a gold medal in the WACS Global Chefs Challenge Continental finals for the Americas July 21, 2007, in Orlando, Fla. Murphy is a longtime competitor. His wins include the 2006 U.S.A.’s Chef of the Year™, sponsored by Unilever Foodsolutions.

Murphy was assisted by his apprentice, Mike Palazzola, a line cook under Murphy at Old Warson Country Club and a member of ACF Culinary Youth Team USA.

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.

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