AMERICAN CULINARY FEDERATION PRESS RELEASE

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The 58th Annual ACF National Convention in Las Vegas
to Draw 2,000 Chefs and Culinarians to Train, Learn and Compete


Located in the heart of the world-famous Las Vegas strip, the MGM Grand Hotel and Casino will set the scene for the 2,000 chefs, cooks and foodservice professionals attending. This four-day event offers more than 100 educational seminars, culinary demos, networking and social functions, culinary competitions, meal events and more. The deck is stacked in your favor when it comes to Achieving Culinary Excellence.

The annual trade show will be held at MGM’s Grand Garden Arena, July 15-16. Featuring exhibits by some of the biggest names in the culinary industry, attendees can sample a litany of food products and test-drive the latest innovative food-and-beverage equipment.

Convention attendees can also watch the nation’s top chefs compete in a variety of contests on the trade show floor that will test culinary knowledge and skill, including:

- U.S.A.’s Chef of the Year™, sponsored by Unilever Foodsolutions
- ACF Pastry Chef of the Year, sponsored by Splenda®
- ACF Chef Educator of the Year
- ACF National Convention Culinary Salon, sponsored by The International Culinary Schools at The Art Institutes
- Baron H. Galand Culinary Knowledge Bowl, sponsored by Pearson Prentice Hall
- ACF Student Team National Championship, sponsored by R.L. Schreiber, Inc.
- ACF Student Culinarian of the Year, sponsored by Custom Culinary, Inc.

At Santé Café, ACF and Santé magazine are joining together to create the perfect place for attendees to relax, enjoy a cocktail, conduct meetings or network with other convention attendees.

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Another convention highlight is the return of the Skills for Culinarians Day, Thursday, July 17. Sponsored by Le Cordon Bleu Schools North America, this full day of educational seminars and culinary demonstrations provides convention attendees with an array of programs to sample the latest trends in regional dishes and learn techniques and philosophies from some of the top chefs and educators from across the United States.

Programming includes:
- Martin Yan: “Contemporary Asian Cuisine”
- Tal Ronnen: “Viable Vegan Victuals”
- Chanh Bophua: “Artistry in Ice”

Additional educational seminars and workshops include:
- “Cooking with American Lamb,” sponsored by the American Lamb Board, with certified master chef Edward Leonard, CMC, AAC
- “Savory Applications for Chocolate & Cocoa,” by Guittard Chocolate Company
- Original ways to use Australian lamb in tapas, sandwiches and other out-of-the-box items, by Meat & Livestock Australia
- “Heirloom Pork: How Specialty Farmers Have Enhanced Center-of-the-Plate,” sponsored by Snake River Farms
- “The Investing Chef,” by Mind’s Eye Resource Management, LLC
- “Adventures in the Trans-Free-Kitchen” with David Hughes of Ventura Foods, LLC, and Chef Brooke Brantley of McCain Foods USA, Inc.

ACF will also host several dinners and award ceremonies, such as the American Academy of Chefs Induction Ceremony and Dinner; the Chef Professionalism Award Lunch, sponsored by GFF, Inc./Girard's Dressings and Nestlé Professional; the third annual Certified Master Chefs Dinner, sponsored by Buckhead Beef and Fortessa; and the President’s Grand Ball, sponsored by Butterball Farms, Inc., Contessa Premium Foods, Splenda® and Tyson Food Service.

When attendees’ busy days are done, they can take in the entertainment capital of the world. The Las Vegas Strip offers fantastic restaurants, casinos, shows, shopping and more.

For information, or to attend the 2008 ACF National Convention, visit www.acfchefs.org or call (800) 624-9458. Act before June 13, for early registration discounts.

Sponsors of the 2008 ACF National Convention are: American Lamb Board; Barber Foods; Buckhead Beef Company; Butterball Farms, Inc.; Canada Cutlery Inc.; Cargill Salt; The Cheesecake Factory Bakery, Inc.; Cleveland Range, LLC; Contessa Premium Foods; Custom Culinary, Inc.; Dow AgroSciences; Ecolab; Federation of Quebec Maple Syrup Producers; Fortessa, Inc.; General Mills; GFF, Inc./Girard's Dressings; Guittard Chocolate Co.; The International Culinary Schools at The Art Institutes; Johnson & Wales University; Lantmannen Unibake USA; Lavazza, Italy's Favourite Coffee; Le Cordon Bleu Schools North America; Mann's Fresh Vegetables; McCain Foods USA; Meat & Livestock Australia; Mind’s Eye Resource Management, LLC; Nestlé Professional; NEWCHEF Fashions; Nueske's Applewood Smoked Meats; Pearson Prentice Hall; Perfect Purée of Napa Valley; RC Fine Foods; RH Forschner by Victorinox Swiss Army, Inc.; R.L. Schreiber, Inc.; Rubbermaid Commercial Products; Saputo; Snake River Farms; Splenda®; Tyson Food Service; Unilever Foodsolutions; U.S. Foodservice; Ventura Foods, LLC; and Wisconsin Milk Marketing Board.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive -more-
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. For more information, visit www.acfchefs.org.

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MEDIA IS INVITED TO ATTEND. CALL PATRICIA CARROLL AT (800) 624-9458 EXTENSION 147 TO REGISTER FOR PRESS CREDENTIALS.