FOR IMMEDIATE RELEASE:
June 17, 2008

Nationally Recognized Chefs Featured at 58th Annual
ACF National Convention in Las Vegas
Culinary Industry’s Top Chefs to Speak & Host Demos for 2,000 Attending


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.

Nationally recognized guest speakers include acclaimed chef and General Session keynote speaker, Charlie Trotter; former White House executive pastry chef Roland Mesnier; Asian cuisine expert Martin Yan, HAAC, HHOF; the voice for vegetarian cuisine Tal Ronnen; ice-carving expert Chanh Boupha and fruit-and-vegetable carving extraordinaire Ray Duey, CEC. Attendees can also meet ACF Culinary Team USA members as they prepare to compete in the “culinary Olympics” in Erfurt, Germany, in October, to bring home the gold.

The annual trade show will be held at MGM’s Grand Garden Arena, July 15-16. 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 culinary competitions on the trade show floor, 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.

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

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latest trends in regional dishes and learn new techniques from some of the top chefs and educators from across the United States.

Programming includes:

- Contemporary Asian Cuisine with Martin Yan
- Viable Vegan Victuals with Tal Ronnen
- Artistry in Ice with Chanh Boupha
- 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.

For information, or to attend the 2008 ACF National Convention, visit www.acfchefs.org or call (800) 624-9458.

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 21,500 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 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.

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