FOR IMMEDIATE RELEASE:
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Chefs from ACF’s Four Regions Compete for the U.S.A.’s Chef of the Year™ National Title at the 2008 ACF National Convention


The U.S.A.’s Chef of the Year™ award recognizes an outstanding culinarian who works and cooks in a full-service dining facility. This person demonstrates the highest standard of culinary skills, advances the cuisine of America and gives back to the profession through the development of students and apprentices.

This year, chefs from Florida, Michigan, New York and Utah will go head-to-head for the title. Chefs were first nominated by colleagues for their high standards, outstanding culinary skill and a reputation for cooking American regional cuisine. Four chefs in each of the four ACF regions then competed at the regional level. Now, one winner from each region will compete for the national title during the annual trade show, held at MGM’s Grand Garden Arena, July 15-16. There, chefs will prepare a three-course meal for a panel of distinguished judges who will decide the winner.

U.S.A.’s Chef of the Year™ candidates:
ACF Central Region Chef of the Year—

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ACF Northeast Region Chef of the Year—
Jonathan Moosmiller, CCC, of Port Chester, N.Y., is executive sous chef at Westchester Country Club in Rye, N.Y., and a member of ACF National Chapter. Moosmiller graduated from Johnson & Wales University, Providence, R.I., and was an apprentice at Le Moulin De Mougins in France. He assisted ACF Culinary Team USA as a sous chef in Basel, Switzerland, at the 2005 Salon Culinarie Mondial. In 2007, he was named ACF Culinary National Team USA sous chef and will assist at the Internationale Kochkunst Ausstellung International Culinary Art Competition.

ACF Southeast Region Chef of the Year—
Russell Scott, CMC, of Windermere, Fla., is executive chef at Isleworth Country Club in Windermere, Fla., and a member of ACF Central Florida Chapter. Before joining the staff at Isleworth, he was an associate professor at The Culinary Institute of America, Hyde Park, N.Y., and executive chef at upscale establishments that include Hotel Nikko in Los Angeles and Virginia Country Club in Long Beach, Calif. He graduated from Johnson & Wales University, Providence, R.I., with a degree in baking and pastry. He is a former member of ACF Culinary Team USA 2000 and 2004.

ACF Western Region Chef of the Year—
Bernhard Gotz of Salt Lake City is executive chef at the Little America Hotel in Salt Lake City, and a member of ACF Beehive Chefs Chapter Inc. Before joining the staff at Little America Hotel, he held various positions at restaurants and hotels in Chicago, Boston and New Orleans. Gotz is former president of several ACF chapters and has received numerous culinary awards. He received his culinary training and completed his apprenticeship in Germany.

At the 2008 ACF National Convention, 2,000 chefs, cooks and foodservice professionals will attend this four-day event. There will be more than 100 educational seminars, culinary demos, networking and social functions, culinary competitions, meal events and more. For information, or to attend, 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.

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