FOR IMMEDIATE RELEASE:
June 18, 2008

Student Teams Compete in the Baron H. Galand Culinary Knowledge Bowl National Competition at the 2008 ACF National Convention


The ACF Baron H. Galand Knowledge Bowl competitions are named in honor of past ACF National President Baron H. Galand, CEC, AAC, HOF, who championed the junior members and encouraged them to get involved in their profession outside of their kitchens.

ACF knowledge bowls are open to junior culinary teams from ACF chapters, apprenticeship programs and accredited schools. Competition questions are comprised from five nationally published textbooks for culinary professionals that cover topics such as nutrition, safety and sanitation and the art of modern cooking. The tournament is formatted using a “Jeopardy”-style, five-by-four matrix board for games leading to the final round, and a five-by-five matrix board for the final round.

This year, student teams from Colorado, Missouri, Tennessee and Vermont will go head-to-head for the national title. Student teams in each of the four ACF regions first 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.

Baron H. Galand Culinary Knowledge Bowl candidates:
ACF Central Region Baron H. Galand Culinary Knowledge Bowl Champions— Chefs de Cuisine Association of St. Louis, Inc, St. Louis: Mary Boehne; Charles Conners, Brian Horton, Reagan Irwin; Corey Moore; Joseph Mueller, CEC, coach

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ACF Northeast Region Baron H. Galand Culinary Knowledge Bowl Champions – ACF New England Culinary Institute; New England Culinary Institute, Montpelier, Vt.: Bryan C. Andregg; Wee-Jin Chua; Dawn S. Francis; Rosalynn A. Kooker; Dominique T. Nelson; David Coolidge, coach

ACF Southeast Region Baron H. Galand Culinary Knowledge Bowl Champions – ACF Middle Tennessee Chapter, Franklin, Tenn.; The International Culinary School at The Art Institute of Tennessee, Nashville: Julie B. Bodoh; Lisa M. Ramsey; Brianna D. Rogers; Candace L. Roller; Rebecca Saylor; Kristy Wilkins, coach

ACF Western Region Baron H. Galand Culinary Knowledge Bowl Champions – Broadmoor Hotel and Resort, Colorado Springs, Colo.: Phillip Becker; Mikki Butler; Chantel Chupa; Lucas Glau; Monica Richardson; Robert Huckels, coach

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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