AMERICAN CULINARY FEDERATION
PRESS RELEASE

FOR IMMEDIATE RELEASE:
July 17, 2008

ACF Professional Chefs Association of Houston Wins National Student Team Championship at 2008 ACF National Convention


The team comprises the following student culinarian members: Jeff Albers; Michael Castillo; Eva Raquel del Pilar Castanon; Gabriel Gomez; Robert Morales; and Alex Darvishi, CEC, is the team’s coach.

The Student Team Championship is designed to raise the standards of culinary excellence and professionalism among students, promote camaraderie and educational opportunities, and act as a staging area for research and development of culinary concepts.

Chosen for its fine cuisine and world-famous entertainment, Las Vegas was the location of the 2008 ACF National Convention. Bringing more than 2,000 chefs, cooks, foodservice professionals to the city, the convention provided attendees with numerous opportunities to advance their professional development and enhance their culinary skills through informative workshops and seminars, cutting-edge demonstrations, a trade show featuring approximately 150 exhibitors, national competitions and national-award presentations. The sold-out third annual Certified Master Chefs dinner featured ACF Culinary Team USA.

Sponsors of the 2008 ACF National Convention are: American Lamb Board; Bakewell Culinary Powders; Barber Foods; BelGioioso Cheese Inc.; Berkshire Meat Products, LLC; Buckhead Beef Company; Butterball Farms, Inc.; Canada Cutlery Inc.; The Cheesecake Factory Bakery, Inc.; Cleveland Range, LLC; Contessa Premium Foods; Custom Culinary, Inc.; Diamond Crystal; 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; The King Arthur Flour Company; La Brea Bakery; Lantmannen Unibake USA; Lavazza, Italy's Favourite Coffee; Le

-more-
Cordon Bleu Schools North America; Mann's Fresh Vegetables; McCain Foods USA; Meat & Livestock Australia; Mind's Eye Resource Management, LLC; Nestlé Professional; New Mexico Department of Agriculture; 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 Foods; Snake River Farms; Splenda®; Sweet Street Desserts; 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.

PHOTOS CAN BE OBTAINED BY CONTACTING PATRICIA CARROLL AT pcarroll@acfchefs.net OR BY CALLING (800) 624-9458 EXTENSION 147.

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

Leah Spellman
Public Relations Specialist
(800) 624-9458, Ext. 113
lspellman@acfchefs.net