AMERICAN CULINARY FEDERATION PRESS RELEASE

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American Culinary Federation Chefs Feed U.S. Olympic Athletes and Gold Medalists During the Days Before Beijing

ST. AUGUSTINE, Fla., August 18, 2008—Kerry Walsh, Michael Phelps, Stacy Sykora, Kim Willoughby, and the gymnastics and softball teams were just some of the U.S. Olympians that strolled through the dining hall at San Jose State University, San Jose, Calif., from July 17–August 7. American Culinary Federation (ACF) chefs Jay Marshall, CEC, AAC, executive chef at San Jose State University, and sous chef Gianpaulo Ruiz, had a once in a lifetime opportunity to feed Olympic athletes before they left for the 2008 summer Olympics.

According to Marshall, San Jose was selected as the processing site from other bay area cities two years ago because of its proximity to the San Francisco International Airport. “San Jose State University was chosen for its ability to house, feed and process the athletes in a three week period,” he said.

At the university, athletes received their opening and closing ceremony apparel, photos, medical clearance and identification. Members of the Olympic team that traveled through San Jose State University dined at Spartan Shops Dining Commons, Marshall said.

What was on the menu?
Athlete’s high-performance based menu options, included:

- Aztec Chicken Salad
- Seared Swordfish with Mango Salsa
- Bayou Pasta
- Freshly Rolled Sushi
- Chimichurri Flank Steak

“Our excitement grew with each athlete that we served and with the anticipation of what was to come in the days ahead for these fine young people. It was truly an honor, and now to see them on the medal stands is just amazing,” said Marshall, president of the ACF’s Santa Clara Valley Chapter. “It's true when they said, ‘amazing awaits,' it just came a bit earlier for us.”

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About the American Culinary Federation
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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HIGH RESOLUTION PHOTOS OF THE CHEFS WITH THE U.S. WOMEN'S VOLLEYBALL TEAM ARE AVAILABLE BY CALLING LEAH SPELLMAN (800) 624-9458, EXT. 113.

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