AMERICAN CULINARY FEDERATION PRESS RELEASE

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American Culinary Federation Chefs Compete in the Bocuse d’Or USA Cuisine Contest in September

ST. AUGUSTINE, Fla., August 18, 2008—Three members of the American Culinary Federation (ACF) will compete in the pre-qualifying Bocuse d’Or USA Cuisine Contest, held at the 13th Annual Epcot® International Food & Wine Festival, Sept. 26-27 in Orlando. The winning team will represent the United States in the biennial Bocuse d’Or World Cuisine Contest held in Lyon, France in January 2009.

Eight semi-finalist teams, consisting of one chef and a commis, will go toque-to-toque in the cooking challenge. In addition to representing the United States in 2009, the team will also receive a cash prize, cruise vacation and cooking showcase opportunity with Crystal Cruises. Culinary extraordinaires Daniel Boulud; Thomas Keller, HHOF, ACF National Chapter; Jérôme Bocuse; and Roland Henin, CMC, CCE, AAC, corporate chef at Delaware North Companies Parks in Fresno, Calif., and a member of ACF Washington State Chefs Association; will recruit and train the U.S. team.

Richard Rosendale, CEC, executive chef/owner of Rosendales in Columbus, Ohio, and a member of ACF National Chapter will be joined by his commis, Seth Warren, a cook at Rosendales and student-culinarian member of ACF Columbus Chapter.

“The event will bring out the best in each candidate because it is the opportunity of a lifetime to work with Chef Keller, Chef Boulud and Chef Henin,” Rosendale said. “The chance to work with them with the common goal of winning the Bocuse d’Or will elevate everyone to their ‘A’ game. There is no question in my mind that this will be one of my most difficult competitions yet.”

Rosendale is no novice to the culinary-competition arena. He is also team captain of ACF Culinary National Team USA, which will represent the United States and defend its title of world champions in hot-food cooking against teams from more than 50 nations at the Internationale Kochkunst Ausstellung (IKA) International Culinary Art Competition, known as the “culinary Olympics,” in Erfurt, Germany in October. The competition is held every four years and dates back to 1900.
Another Bocuse d’Or USA semi-finalist is Percy Whatley, CEC, executive chef/food manager at Delaware North Parks & Resorts, Yosemite, Calif., and a member of Delaware North Companies Parks & Resorts Inc. He will be accompanied by Joshua Johnson, chef de partie at Delaware North Parkes & Resorts, Yosemite, Calif.

Whatley is executive chef of the Ahwahnee Dining Room at The Ahwahnee Hotel, Yosemite National Park’s four-diamond hotel and National Historic Landmark. He oversees all aspects of food production, and manages a staff of more than 60. Whatley earned an associate’s degree in business management from the College of the Redwoods in Eureka, Calif., and graduated with honors from The Culinary Institute of America in Hyde Park, N.Y. in 1997.

Paul Bocuse created the international competition twenty-one years ago. To read more about the Bocuse d’Or, visit www.bocusedorusa.org.

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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