AMERICAN CULINARY FEDERATION PRESS RELEASE

FOR IMMEDIATE RELEASE:
September 9, 2008

McFarling Foods Celebrates 60th Anniversary and Hosts ACF-Sanctioned Competition at 2008 Food Show

St. Augustine, Fla., September 9, 2008—McFarling Foods will celebrate its 60th anniversary at the 2008 McFarling Food Show with more than 160 exhibitors and a highly-anticipated American Culinary Federation (ACF)-sanctioned cooking competition. The annual event will be bigger than ever and will take place at a different location, the brand new Lucas Oil Stadium in downtown Indianapolis, Wednesday, Sept. 17. This will be the first convention held at the new stadium.

A highlight of the food show this year will be the McFarling Food Chef Challenge, which will take place center stage in the exhibitor area throughout the day. At the event, hosted by ACF Greater Indianapolis Chapter, six local chefs and six culinary students will face-off in heated culinary challenges. Categories are hot-food mystery basket for culinary professionals and students, and a composed cold dessert challenge.

A panel of distinguished judges will evaluate sanitation, organization skills, culinary/pastry skills, taste and presentation. All gold-medal winners will earn $200, provided by McFarling Foods. Competitors will also have the opportunity to earn ACF medals, which meets professional development criteria for those working to earn ACF certification.

The Judges:

- Albert Imming, CMPC, CCE, AAC, culinary professor emeritus, Joliet Junior College, Joliet, Ill., a member of ACF Louis Joliet Chapter and recipient of the 2007 ACF Central Region Hermann G. Rusch Chef’s Achievement Award
  He is one of only 13 certified master pastry chefs in the nation.
- Kevin Gawronski, CMC, chef-instructor, Schoolcraft College, Livonia, Mich., a member of ACF Michigan Chefs de Cuisine Association
  He is one of only 61 certified master chefs in the nation.
- Rene Marquis, CEC, CCE, PCEC, AAC, executive chef, U.S. Army, a member of Old Dominion ACF Chapter

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"This is a great opportunity for these culinarians to showcase their talent and grow in professionalism as they learn from the critiques of the master chef judges," said Jeffrey Bricker, CEC, program chair of hospitality administration at Ivy Tech Community College-Central Indiana, Indianapolis. “This is the first ACF-sanctioned competition held in Indianapolis in over a decade, and we are looking forward to it.”

The 2008 McFarling Foods Show is open only to foodservice industry personnel and culinary and hospitality students. There is no charge for admission to the show. Pre-registration is available at www.McFarling.com. The event takes place from 10 a.m. until 5 p.m., Wednesday, Sept. 17.

About McFarling Foods
The McFarling brothers founded McFarling Foods, an independently owned full-line foodservice distributor, sixty years ago in Indianapolis. Their vision was to build a company based on honesty, integrity and service, and success would follow. Originally focused on chicken, eggs and butter, McFarling Foods now stocks more than 8,000 products, including custom-cut beef, pork, lamb and veal, and fresh fruits and vegetables. McFarling Foods is a member of Unipro Foodservice, Inc., the world’s largest foodservice cooperative. McFarling customers include renowned independent fine dining, deli, catering and concession, hospital and healthcare, industrial and institutional foodservice operators. For more information, visit www.McFarling.com.

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.

MEDIA IS INVITED TO ATTEND. CALL SUE SORLEY AT (317) 687-6827 EXTENSION 222 TO REGISTER FOR PRESS CREDENTIALS.

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