AMERICAN CULINARY FEDERATION PRESS RELEASE

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ACF Chefs Among the Seventy Military Chefs to Compete at the National Military Culinary Competition in Washington, D.C.

St. Augustine, Fla., September 16, 2008—Ten American Culinary Federation (ACF) members and six ACF-certified military chefs will vie for first place in the fifth Military Culinary Competition, sponsored by the Military Hospitality Alliance Branch of the International Food Service Executives Association, Saturday, Sept. 27.

More than seventy of the nation’s military chefs, representing all five branches of the U.S. military, will congregate in the streets of Washington, D.C. at the Barracks Row Main Street to put their cooking skills to the test.

Teams will compete simultaneously, in three groups, in a mystery-box competition. Teams will be provided with different ingredients and must use their experience and creativity to create and prepare a menu based on those ingredients. The Commandant of the Marine Corps will present the awards. Also attending the event are six Washington Redskin cheerleaders, Miss DC and Miss Teen DC.

The first place prize is a two-week training program with Walt Disney Company, where the team will travel to Walt Disney World® or Disneyland® to work with prestigious, Disney-chefs. Chefs will also attend a class at The Culinary Institute of America, Hyde Park, N.Y., and a Dale Carnegie course. A $1,000 award will be given to each team member for second place and $500 to each team member for third place. In addition, all participants will receive professional carving sets from the Hubert Company.

“The Military Culinary Competition was created six years ago to provide military chefs, who may or may not have even ever seen a competition, a chance to demonstrate their skills, learn, meet fellow culinarians, have a good time and earn valuable prizes,” said Ed Manley, president, International Food Service Executives Association, and a member of ACF Chefs of Las Vegas.

Last year’s winning team represented the Marine Corps. This year, ACF members and certified-military chefs will join the seventy competing chefs to represent their military branch and capture first place.

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ACF Members are:
GySgt William Allison, certified executive chef (CEC), executive chef, U.S. Marine Corps., Albany, Ga.; a member of ACF Savannah Chefs Association; competing on a Marine Corps. team based at the U.S. Joint Forces Command
CSCS Keith Auker, senior chief culinary specialist, U.S. Navy, Annapolis, M.d.; a member of ACF National Chapter; competing on a Navy team based at the U.S. Naval Academy
CS1 Michael Edwards, CEC, personal certified chef (PCC), culinary specialist second class, CC, U.S. Navy, Washington, D.C.; a member of ACF National Chapter; competing on a Navy team based at the Chairman’s Mess and Quarters
TSgt Jason Gray, CEC, chef-instructor, U.S. Air Force, Fort Lee, Va.; a member of Old Dominion ACF Chapter; competing on an Air Force team based at the Air Force Chief of Staff
TSgt Jamie Green, CEC, advanced culinary-instructor, U.S. Air Force, Colonial Heights, Va.; a member of Old Dominion ACF Chapter; competing on an Air Force team based at the Air Force
LTJG Leslie Jett, CEC, executive chef, Hotel and Restaurant Management Program at the University of Missouri, Columbia, Mo.; a member of ACF Central Missouri Chapter; competing on a Navy Team based at the Missouri Reserve/Guard
Dexter Johnson, executive sous chef at the White House Mess, Presidential Foodservice, U.S. Navy, Norfolk, Va.; a member of ACF National Chapter; competing on a Navy team based at the White House
FSCS Justin Reed, CEC, executive dining facility supervisor, U.S. Coast Guard, Washington, D.C.; a member of ACF National Chapter; competing on a Coast Guard team based at DHS EDF
MSgt Christopher Rogers, certified sous chef (CSC), a member of the U.S. Air Force, Buechel Air Base, Germany; a member of ACF Penn Jersey Metro Chefs Association, competing on an Air Force team based at the United States Air Forces Europe
SPC Courtney Williams, line cook, Williamsburg Marriott, Williamsburg, Va.; a member of Old Dominion ACF Chapter; competing on an Army team based at the Army Reserve Command Wichita

ACF-Certified Chefs are:
GySgt Andrew Atkinson, certified culinarian (CC), a member of the U.S. Marine Corps., Albany, Ga.; competing on a Marine Corps team based at the U.S. Joint Forces Command
CSC Christopher Valdez, certified chef de cuisine (CCC), a member of the U.S. Navy, Washington, D.C.; competing on a Navy team based at the White House (team 1)
CS2 Raymond Rogers, CCC, a member of the U.S. Navy, Washington, D.C.; competing on a Navy team based at the White House (team 2)
CS1 Steven Horn, CCC, a member of the U.S. Navy, Washington, D.C.; competing on a Navy team based at the White House (team 2)
CS1 Carole Rose, CEC, a member of the U.S. Navy, Washington, D.C.; competing on a Navy team based at the U.S. Naval Academy
CS1 James Roper, CEC, a member of the U.S. Navy, Washington, D.C.; competing on a Navy team based at the U.S. Naval Academy

The Military Culinary Competition is open to the public from 11 a.m. to 5 p.m. at 8th Street and I Avenue in Washington, D.C. The public is encouraged to attend and support their favorite team and branch of the U.S. military. The event is part of an Oktoberfest celebration held by Barracks Row.

About the International Food Service Executives Association
The International Food Service Executives Association (IFSEA) was the first hospitality association in the United States, formed in 1901. It has members in 25 branches throughout the world. Its programs include support of excellence in military food service—the Navy celebrated the 50th Anniversary of the Ney Awards in 2008; professional certification programs (master
certified food executive, certified bar manager), food safety and HACCP programs; and scholarships for hospitality students. IFSEA’s mission is to enhance the careers of its members through professional and personal growth.

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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INTERVIEWS WITH MILITARY CHEFS ARE AVAILABLE. PLEASE CONTACT LEAH SPELLMAN AT (800) 624-9458, EXT. 113 TO ARRANGE.

MEDIA IS INVITED TO ATTEND. CALL ED MANLEY AT (702) 430-9217 TO REGISTER FOR PRESS CREDENTIALS.

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