AMERICAN CULINARY FEDERATION PRESS RELEASE

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American Culinary Federation Chef Richard Rosendale, CEC, Wins Silver Medal and Special Award at Bocuse d’Or USA Cuisine Contest

ST. AUGUSTINE, Fla., September 29, 2008—Richard Rosendale, certified executive chef (CEC), and member of ACF National Chapter, won the silver medal and Best Technique with Sous Vide Award in the prestigious Bocuse d’Or USA Cuisine Contest, held at the 13th Annual Epcot® International Food & Wine Festival in Lake Buena Vista, Fla., Sept. 26–Sept. 27.

Bocuse d’Or USA award winners were announced at the Grand Gala Dinner and Awards Ceremony, held at the World Showplace at Epcot, Sept. 27. First place and gold medal winner was Timothy Hollingsworth of The French Laundry in Yountville, Calif. The bronze medal and $5,000 cash prize was awarded to Michael Rotondo of Restaurant Charlie at the Palazzo in Las Vegas. Hollingsworth will represent the United States in the biennial Bocuse d’Or World Cuisine Contest held in Lyon, France in January 2009.

Rosendale, executive chef/owner of Rosendales in Columbus, Ohio, was accompanied by his commis Seth Warren, a cook at Rosendales and student-culinarin member of ACF Columbus Chapter. Rosendale gained the judges’ recognition and $10,000 cash prize award for his modern cod and seafood preparations and contemporary American beef medley. He also earned the Best Technique with Sous Vide Award, and received an official certification and training program with Cuisine Solutions’ Bruno Goussault and a complete emersion circulator and sous vide set from Poly Science.

"I am very pleased with our team’s performance at the Bocuse d’Or USA national selection. Of course, we would like to continue on, but I believe our food was exceptional and technically sound, and our performance in the kitchen was flawless," said Rosendale. “After all, we did get second place to a chef from arguably the best restaurant in the country. And I have a lot on my plate right now, with the ‘culinary Olympics,’ a new restaurant and the birth of my son. So you will see me again at this competition when I can dedicate more time to it."

Eight semi-finalist teams, consisting of one chef and a commis, competed in the highly anticipated cooking challenge. The other five competitors were: Hung Huynh, executive chef, Solo, New York; Rogers Powell, instructor, French Culinary Institute, New York; John Rellah, Jr., executive chef, Hamilton Farm Golf Club, Gladstone, N.Y.; Kevin Sbraga, culinary director, Garces Restaurant
Group, Philadelphia; and Percy Whatley, CEC, executive chef, Delaware North Parks, Yosemite, Calif.

The competition was open to the public and hundreds of spectators attended, including for the first time at the U.S. competition, the culinary legend and competition creator Paul Bocuse. NBC Today Show’s Al Roker, Food & Wine’s Editor-in-Chief Dana Cowin and John Besh of Restaurant August in New Orleans, hosted the dynamic event. Chefs created and presented two dishes—one fish and one beef—to a panel of judges.

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 31 international teams at the Internationale Kochkunst Ausstellung (IKA) International Culinary Art Competition, known as the “culinary Olympics,” in Erfurt, Germany, October 19–22.

His classical training has taken him to northern Italy, Germany, Luxembourg, Switzerland and some of the finest kitchens in the United States. His traditional schooling included a rigorous six-year apprenticeship under several certified master chefs. He is the former chef de cuisine of the prestigious Tavern Room Restaurant at the Greenbrier Resort in White Sulphur Springs, WV. The restaurant received numerous accolades and awards under his watchful eye.

In addition, he has appeared on several TV Food Network Specials, and in the competition arena, he has amassed more than 40 national and international medals, including a very rare perfect score at the international level. Rosendale received a President’s Medallion by the American Culinary Federation for his contributions to the culinary arts and was honored as the U.S.A.’s Chef of the Year™ for 2005 at the ACF national convention. Rosendale is also a certified professional ice carver. Currently he is the youngest chef to be on active status to take the ACF’s certified master chef (CMC) exam.

Competition judges were: Michel Bouit, certified executive chef (CEC), American Academy of chefs (AAC); Hartmut Handke, certified master chef (CMC), AAC; Daniel Humm; Traci des Jardin; Gavin Kaysen; David Myers; Patrick O’Connell; Georges Perrier; Alain Salihac; Andre Soltner; Laurent Tourondel and Jean-Georges Vongerichten. Judges evaluated presentation, complexity, technical knife skills, originality, kitchen organization, commis performance, cleanliness and efficiency in timing.

Several ACF chefs were among the judges. ACF-Certified Master Chef Roland Henin, certified culinary education (CCE), AAC, will coach Hollingsworth for the 2009 competition. Henin is corporate chef at Delaware North Companies Parks in Fresno, Calif., and a member of ACF Washington State Chefs Association. Henin will be joined by culinary extraordinaires Daniel Boulud, Thomas Keller, HHOF, ACF National Chapter, and Jérôme Bocuse, to support and train the American team.

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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Photo captions:
- Richard Rosendale, CEC, executive chef/owner of Rosendales in Columbus, Ohio
- Rosendale’s Modern Cod and Seafood Preparations (Photo credit: Rosendales)
- Rosendale’s Contemporary American Beef Medley (Photo credit: Rosendales)