FOR IMMEDIATE RELEASE:
October 21, 2008

ACF Members Add to the United States’ Total Medal Count at “culinary Olympics” in Germany As They Score Big in Individual Competitions

ACF Chefs Win Five Gold Medals, Four Silver Medals, Five Bronze Medals and Two Diplomas

St. Augustine, Fla., October 21, 2008—American Culinary Federation (ACF) members earned five gold medals, four silver medals, five bronze medals and two diplomas during competitions at the Internationale Kochkunst Ausstellung (IKA) International Culinary Art Competition, or “culinary Olympics,” Monday, Oct. 20 and Tuesday, Oct. 21, in Erfurt, Germany.

While no official ACF Culinary Team USA teams competed today, several ACF members achieved recognition during their individual competitions. The following ACF members represented the United States on the world stage and received a medal or diploma in their respective competitions.

*Results from Oct. 21 individual competitions:

**Category A Culinary Art: one cold festive platter, six different hors d’oeuvres, individually prepared**
Bronze: Kevin Doherty, CEC, AAC; executive chef, TD Banknorth Garden, Delaware North Companies, Inc., Boston; ACF Epicurean Club of Boston
Gold: Scott O’Farrell, CEC, CEPC; educator, Macomb Culinary Institute/Macomb Community College, Sterling Heights, Mich.; ACF Michigan Chefs de Cuisine Association
Silver: Eric Watson, CCC, CCE; instructor, The International Culinary School At The Art Institute of Phoenix, Phoenix; ACF Chefs Association of Arizona, Inc.

**Category D1: Culinary Artistry – cold food: showpieces**
Diploma: Robert Childers, CEC; chef instructor, The International Culinary School At The Illinois Institute of Art Chicago; Chicago; ACF Windy City Professional Culinarians Inc.
Bronze: Stafford DeCambra, CEC, CCE, CCA, AAC; corporate executive chef, PCI Gaming Authority, Atmore, Ala.; ACF National Chapter
Bronze: Joseph Orate; chef instructor/department chair, Grossmont Community College, San Diego; ACF Chefs & Culinarians of San Diego

*Results from Oct. 20 individual competitions:

**Category A Culinary Art: one cold festive platter, six different hors d’oeuvres, individually prepared**
Gold: Timothy Bucci, CEC, CCE, CHE; chef instructor, Joliet Junior College, Joliet, Ill.; ACF Louis Joliet Chapter
Silver: Travis Dale, CEC, CCA; executive chef, The Point Lake and Golf Club, Mooresville, Tenn.; ACF Inc. Charlotte Chapter
Silver: **James McCallister, CEC, AAC**; executive chef, Milliken & Co., Spartanburg, S.C.; ACF Upstate South Carolina Chapter
Bronze: **Alan J. Neace, CEC, AAC**; culinary instructor, Midwest Culinary Institute at Cincinnati State, Cincinnati; ACF Greater Cincinnati Chapter
Diploma: **Rick Ortiz**; sous chef, Soldier Field, Delaware North Companies, Chicago; ACF Windy City Professional Culinarians Inc.
Bronze: **Philip Sayre, CEC, WCC**; chef educator, Scottsdale Culinary Institute, Scottsdale, Ariz.; ACF Chefs Association of Arizona, Inc.
Gold: **Brian Sode, CEC**; executive chef, The Bear Club, Jupiter, Fla.; ACF National Chapter

**Category B Culinary Art:** restaurant platter or dish for two, prepared hot, displayed cold; one menu for one
Silver: **Lawrence Matson, CEC, CCE**; culinary director, The International Culinary School At The Art Institute of Dallas, Dallas; Texas Chefs Association

**Category D1: Culinary Artistry – cold food: showpieces**
Gold: **Stafford DeCambra, CEC, CCE, CCA, AAC**; corporate executive chef, PCI Gaming Authority, Atmore, Ala.; ACF National Chapter
Gold: **Hwang June Jan**; China Gate Restaurant; Ann Arbor, Mich.; ACF Big Apple Chapter

**America’s history at IKA**
The U.S. team’s history at IKA is long and distinguished. When Americans began competing as an official team in 1956 they were clearly the underdogs. However, American cookery soon established itself as world-class cuisine. The 1960 team captured the first world championship honor for the United States, and ACF Culinary Team USA repeated the distinction in 1980, 1984 and 1988 by taking the prestigious hot-food competition all three times and establishing a new world record for the most consecutive gold-medal wins.

At the last IKA in 2004, where more than 1,200 participants from 40 nations competed, ACF Culinary National Team USA took home a gold medal in hot-food cooking, and reestablished the U.S. as the leader in international cooking.

Stay tuned for results of ACF Culinary Team USA’s competition, Wednesday, Oct. 22. The overall champion of the “culinary Olympics” will be announced Thursday, Oct. 23. Find out how American cuisine fares against the world.

**About ACF Culinary Team USA**
ACF Culinary Team USA is the official representative team of the United States in major national and international culinary competitions. It comprises one national team of six members, two regional teams with five members each, and a youth team of five members less than 23 years old. Sponsors of ACF Culinary Team USA are Kraft Foodservice, Tyson Food Service, Uncle Ben’s, Unilever, Club Managers Association of America, KitchenAid, Chef Revival, Fortessa, The Beef Checkoff, Friedr. Dick, Westchester Country Club and Blodgett. Visit [www.acfchefs.org](http://www.acfchefs.org) to learn more about the team.

**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](http://www.acfchefs.org).

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HIGH-RESOLUTION PHOTOS ARE AVAILABLE UPON REQUEST. TO SCHEDULE AN INTERVIEW WITH AN ACF CHEF WHEN THEY RETURN FROM GERMANY, PLEASE CONTACT ACF.

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