AMERICAN CULINARY FEDERATION PRESS RELEASE

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ACF Culinary National Team USA Wins Gold in Hot Food During its Final Day of Competition at “culinary Olympics” in Germany

St. Augustine, Fla., October 22, 2008—American Culinary Federation (ACF) Culinary National Team USA earned a gold medal in hot food during the team’s second and final day of competition at the Internationale Kochkunst Ausstellung (IKA) International Culinary Art Competition, or “culinary Olympics,” Wednesday, Oct. 22 in Erfurt, Germany. Now the world waits as judges tally the 32 national teams’ points. Judges will announce the World Champions in hot food and cold food, and overall IKA “culinary Olympic” winner at the final awards ceremony, Thursday, Oct. 23.

ACF Culinary National Team USA had a lot riding on today’s hot-food competition. The team entered the competition as the reigning World Champions in hot food, proudly carrying their 2004 title. With today’s competition behind them, and a gold medal in their grasp, the team now waits on pins and needles for the overall winner to be announced tomorrow.

“We are so proud of our national team, and how they presented American cuisine in the hot-food competition,” said ACF National President John Kinsella, CMC, CCE, WGMC, AAC, from Erfurt, Germany. “They gave this competition their all and have earned the world’s attention.”

In the hot food competition, Category R— Restaurant of Nations, chefs cook in an open-to-view kitchen so the public can watch. Next to the hot-food kitchens is the Restaurant of Nations, a public restaurant set up daily to serve the menus of the national teams competing that day. At this popular restaurant, guests purchase meal tickets from the country of their choice and taste the cuisine of these “culinary Olympians.” Teams prepared 110 menus reflecting their nation’s cuisine. Menus included hot appetizers, using fish or poultry, main courses and desserts. Judges evaluated mise en place and cleanliness preparation, correct professional preparation, arrangement and presentation/innovation, and taste.

ACF Culinary National Team USA—Awards Summary
Today’s gold medal is in addition to the team’s cold-food success Monday, Oct. 20, when ACF Culinary National Team USA earned two gold medals and one silver in three categories. They earned gold in Category A Culinary Art, which included show platters, one festive cold display platter for eight, and six different hors d'oeuvres, and Category C Patisserie, which included one showpiece, one platter and four different exclusive desserts on plates. They also earned silver in Category B Culinary Art, which included one vegetarian platter as a main course for four, one three-course menu for one, and four different main courses, prepared hot and displayed cold.

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.

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 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.

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

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