AMERICAN CULINARY FEDERATION PRESS RELEASE

FOR IMMEDIATE RELEASE:
October 22, 2008

ACF Culinary Youth Team USA Wins Silver in Hot Food During Final Day at “culinary Olympics”

St. Augustine, Fla., October 22, 2008—American Culinary Federation (ACF) Culinary Youth Team USA earned a silver medal in the hot kitchen and culinary studio competition during the team’s final day of competition at the Internationale Kochkunst Ausstellung (IKA) International Culinary Art Competition, or “culinary Olympics,” Wednesday, Oct. 22, in Erfurt, Germany.

Today, the team competed in two categories: hot kitchen and culinary studio. In the hot kitchen, the team prepared 110 dishes. Then, just a few hours later in the culinary studio, team members showcased their culinary skill as designated team members prepared a duck course and dessert in 30 minutes. Teams were evaluated on mise en place and cleanliness preparation, correct professional preparation of food, arrangement and presentation/innovation, and taste.

ACF Culinary Youth Team USA—Awards Summary
Today’s silver medal win is in addition to the team’s gold medal in cold food, earned Monday, Oct. 20. Now, all 20 youth teams wait for judges to tally points. The overall “culinary Olympic” winner of the junior-national culinary teams will be announced at the final awards ceremony tomorrow.

ACF Culinary Youth Team USA members are:
- Mike Bush, line cook, Old Warson Country Club, St. Louis
- John Gelineau, line cook, Bellerive Country Club, St. Louis
- Mike Palazzola, garde manger, Old Warson Country Club, St. Louis
- Wayne Sieve, line cook, Racquet Club Ladue, St. Louis
- Kevin Taylor, cook, St. Louis Country Club, St. Louis

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.

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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 THE TEAM WHEN THEY RETURN FROM GERMANY, PLEASE CONTACT ACF.

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