AMERICAN CULINARY FEDERATION PRESS RELEASE

FOR IMMEDIATE RELEASE:
October 22, 2008

United States Army Culinary Arts Team Earns Gold in Cold Food During their Second Day of Competition at “culinary Olympics”

St. Augustine, Fla., October 22, 2008—American Culinary Federation (ACF) members were among those on the United States Army Culinary Arts Team that earned a gold medal in Category B, Cold Platters Display, during the team’s second and final day of competition, Oct. 22, at the Internationale Kochkunst Ausstellung (IKA) International Culinary Art Competition, or “culinary Olympics,” in Erfurt, Germany.

In today’s competition, Category B Culinary Art—cold platters display, military teams prepared seven, three-course menus, prepared hot and displayed cold for 200 and suitable for troops of all ranks. The team’s troop menu was: herb-crusted rabbit tenderloin with tomato, spinach and herbed quenelles, thyme cream sauce, garlic custard, paysanne vegetables and wild mushrooms; duck breast stuffed with leeks, with pan sauce, cherry chutney, soft polenta, braised cabbage and glazed-root vegetables; and strawberry rhubarb cake, with pistachio ice cream, dried rhubarb ring and strawberry sauce.

ACF Culinary National Team USA—Awards Summary
Today’s gold medal in cold food is in addition to the United States Army Culinary Arts Team’s gold medal in hot food, Category R, Restaurant of Nations. The team earned a gold medal in hot food, Monday, Oct. 20. In the Restaurant of Nations, the team prepared 150, three-course menus.

Now the 10 military teams wait as judges tally points. Judges will announce the winner of the “culinary Olympics” for the military teams at the final awards ceremony, Thursday, Oct. 23.

Countries represented in military competition:

- Germany
- Hungary
- Ireland
- Netherlands
- Poland
- Slovenia
- Sweden
- Switzerland
- United Kingdom
- United States.

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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.

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.

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TO SCHEDULE AN INTERVIEW WITH AN ACF CHEF WHEN THEY RETURN FROM GERMANY, PLEASE CONTACT ACF.

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