ACF Chefs Continue to Prove American Cuisine is Worthy of World Recognition as They Excel in Individual Competitions at “culinary Olympics”

St. Augustine, Fla., October 22, 2008—American Culinary Federation (ACF) members earned three gold medals, six silver medals, four bronze medals and two diplomas during competitions at the Internationale Kochkunst Ausstellung (IKA) International Culinary Art Competition, or “culinary Olympics,” Wednesday, Oct. 22, in Erfurt, Germany.

ACF Culinary Team USA teams were back in the competition spotlight today, as ACF Culinary National Team USA earned gold in hot food, ACF Culinary Youth Team USA earned silver in hot food, and ACF Culinary Regional Team USA earned gold in cold food. In addition to the team competitions, the following ACF members received a medal or diploma in their respective competitions.

*Results from Oct. 22 individual competitions:*

**Category A Culinary Art; one cold festive platter, six different hors d’oeuvres, individually prepared**
Gold: Brian Campbell, CCC, CCE; associate instructor, Johnson & Wales University, Charlotte, N.C.; ACF Inc. Charlotte Chapter
Silver: Ralph Feraco, CEC, AAC; executive chef, Naples Sailing & Yacht Club, Naples, Fla.; ACF Caxambus Chapter of Naples & Marco Island
Silver: Ambarish Lulay; chef de cuisine, Ahwahnee Hotel, Delaware North Companies, Yosemite National Park, Calif.; ACF Windy City Professional Culinarians Inc.
Silver: Philip Sayre, CEC, WCC; chef educator, Scottsdale Culinary Institute, Scottsdale, Ariz.; ACF Chefs Association of Arizona, Inc.
Silver: Daniel Schofisch; student, Johnson & Wales University, Providence, R.I.; Johnson & Wales University Providence chapter
Bronze: Santos Villarico, CEC; chef educator, Scottsdale Culinary Institute, Scottsdale, Ariz.; ACF Chefs Association of Arizona, Inc.

**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
Bronze: Muhammad Siddiqui; executive chef, Pinnacle Hospital, Crown Point, Ind.; ACF Chicago Chefs of Cuisine Inc.
Diploma: Tab Daulton, CEC; executive chef, Sportservice at HSBC Arena, Delaware North Companies, Inc., Buffalo, N.Y.; ACF of Greater Buffalo New York
Diploma: Edmund Gorny; retired, Atlantic City, N.J.; ACF Professional Chefs Association of South Jersey

**Category D1: Culinary Artistry – cold food: showpieces**
Gold: Stafford DeCambra, CEC, CCE, CCA, AAC; corporate executive chef, PCI Gaming Authority, Atmore,
Gold: Robert Sparks, CEPC; food advisor/chief warrant officer, U.S. Army, Fort Lee, Va.; Old Dominion ACF Chapter
Silver: Robert Zielinski, CEPC; chef instructor, Johnson & Wales University, Providence, R.I.; ACF Rhode Island Chapter
Bronze: Edmund Gorny; retired, Atlantic City, N.J.; ACF Professional Chefs Association of South Jersey
Bronze: Douglas St. Souver; culinarian, Pentastar Aviation, Waterford, Mich.; ACF Flint Saginaw Valley Chapter

“Not only is ACF Culinary Team USA doing an outstanding job at this year’s IKA, but ACF’s individual chefs are earning the world’s recognition,” said ACF National President John Kinsella, CMC, CCE, WGMC, AAC, from Erfurt, Germany.

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 AN ACF CHEF WHEN THEY RETURN FROM GERMANY, PLEASE CONTACT ACF.

CONTACT: Patricia Carroll
Communications Director
(800) 624-9458, Ext. 147
pcarroll@acfchefs.net

Leah Spellman
Public Relations Specialist
(800) 624-9458, Ext. 113
lspellman@acfchefs.net