AMERICAN CULINARY FEDERATION PRESS RELEASE

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ACF Culinary National Team USA Continues America’s 50-Year Legacy at “culinary Olympics” in Germany

ACF Culinary National Team USA Brings Home Three Gold Medals and a Silver Medal

St. Augustine, Fla., October 23, 2008—American Culinary Federation (ACF) Culinary National Team USA did an outstanding job representing American cuisine, and finished among the top 10 nations, with an overall ranking of seventh in the world at the Internationale Kochkunst Ausstellung (IKA) International Culinary Art Competition, or “culinary Olympics,” Thursday, Oct. 23, in Erfurt, Germany.

“The national team’s work was very good,” said ACF National President John Kinsella, CMC, CCE, WGMC, AAC, from Erfurt, Germany. “The IKA national competition had an extremely high standard, and they were up against tough competition.”

The team earned two gold medals and one silver medal in cold food, Oct. 20, and a gold medal in hot food, Oct. 22. Of the 32 national teams that competed, the first three overall rankings were as follows: Norway, first; Germany, second; and Sweden, third.

In the cold-food category, Oct. 20, the team earned two gold medals and one silver in three categories. They earned gold in Category A Culinary Art—show platters, one festive cold display platter for eight, and six different hors d’oeuvres, and Category C Patisserie—one showpiece, one platter and four different exclusive desserts on plates. They also earned silver in Category B Culinary Art—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.

During the team’s second day of competition, Oct. 22, in hot food, the team earned a gold medal. Chefs cooked in an open-to-view kitchen. Next to the hot-food kitchens was the Restaurant of Nations, a public restaurant set up daily to serve the menus of the national teams competing that day. 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 members
- Edward Leonard, CMC, American Academy of Chefs (AAC), of Rye, N.Y., ACF Culinary Team USA manager and executive chef, Westchester Country Club, Rye, N.Y.
- Richard Rosendale, certified executive chef (CEC), of Westerville, Ohio, ACF Culinary National Team USA captain, executive chef/owner, Rosendasles, Columbus, Ohio
- Joachim Buchner, CMC, of Silver Spring, Md., executive chef, Chevy Chase Club, Chevy Chase, Md.
- Jamie Keating, certified chef de cuisine (CCC), of LaGrange, Ga., chef/owner, Gourmet Events and the RiverMill Event Centre, Columbus, Ga.
- Daniel Scannell, CMC, of Miami, executive chef, La Gorce Country Club, Miami
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. In 2004, ACF Culinary National Team USA was named world champions in hot-food cooking.

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.

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

To view photos from the competition, visit http://www.flickr.com/photos/acfchefs/collections/72157608232724746

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