AMERICAN CULINARY FEDERATION PRESS RELEASE

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United States Army Culinary Arts Team
Named Second Overall in the World at “culinary Olympics”

_ACF Members Contribute to Team’s Success as They Bring Home Two Gold Medals_

St. Augustine, Fla., October 24, 2008—The United States Army Culinary Arts Team proved to the world that they can cook under pressure. The team placed second overall in the world at the *Internationale Kochkunst Ausstellung* (IKA) International Culinary Art Competition, or “culinary Olympics,” in Erfurt, Germany, Oct. 19-22. Four of the six chefs on the team are American Culinary Federation (ACF) members, and several other ACF members were team advisors and managers.

The U.S. Army Culinary Arts Team, which included members of the U.S. Coast Guard and U.S. Navy for the first time, competed against nine other international military teams. Judges evaluated each teams skill level on a point system. Of the competing teams, the first three overall rankings were as follows: Switzerland, first; USA, second; and Germany, third.

The U.S. team earned a gold medal in hot food, Oct. 20, and a gold medal in cold food, Oct. 22.

In the hot-food competition, Oct. 20, the team prepared 150, three-course menus and served them to judges and guests in the Restaurant of Nations, a public restaurant set up daily to serve the “culinary Olympians” menus of the national teams competing that day. According to an article by Sarah Trier, Fort Lee Public Affairs Specialist, the team’s hot-food tickets sold out in 30 minutes.

In the cold-food competition, Oct. 22, 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.

U.S. Army Culinary Arts Team members:
- Steven Broome, CEC, of Woodbridge, Va., staff sergeant, U.S. Army, Washington, D.C., a member of Old Dominion ACF Chapter
- Michelle Carville, of Gaithersburg, Md., specialist, U.S. Army, Washington, D.C., a member of Old Dominion ACF Chapter
- Justin Reed, CEC, of Germantown, Md., senior chief petty officer, U.S. Coast Guard, Washington, D.C., a member of ACF National Chapter

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Joshua Spiess, CEC, of Fort Belvoir, Va., staff sergeant, U.S. Army, Washington, D.C., a member of Old Dominion ACF Chapter


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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