Campbell Culinary Students Cook Up Victory at Regional Competition

Team is 2010 ACF Western Student Team Region champions and head to nationals.

ST. AUGUSTINE, Fla., February 9, 2010—Five students representing Santa Clara Valley Chapter, all students at Professional Culinary Institute, Campbell, Calif., won the American Culinary Federation, Inc.’s, (ACF) Western Student Team Region Championship, sponsored by R.L. Schreiber, Inc., at the 2010 ACF Western Regional Conference held at the Hyatt Regency Albuquerque, Albuquerque, N.M., Feb. 6-8.

The team comprises the following student culinarians: Girija Kaushik, Patricia Liu, Reilly Meehan, Khuong Nguyen and Tiffany Young. The team is coached by Randy Torres, CEC.

Eight Student teams from Arizona, California, Colorado, Hawaii, Nevada, Oregon, Utah and Washington competed Feb. 6 and 7. The competition consisted of three phases: cold-food presentation, skills salon and cooking. In the cooking segment, teams prepared a pre-assigned classical fish starter chosen from Escoffier: The Complete Guide to the Art of Modern Cookery, and a salad, entrée and dessert of their choice. As the Western Region champions, the team will compete for the national title against three other winning regional teams at the 2010 ACF National Convention in Anaheim, Calif., Aug. 2-5. The team with the highest score will be named ACF Student Team National Champions for 2010.

Before advancing to the regional competition, the team competed at the local and state levels for the title of ACF Student Team State Champions.

The Student Team Championship is designed to raise the standards of culinary excellence and professionalism among students, promote camaraderie and educational opportunities, and act as a staging area for research and development of culinary concepts.

Chosen for its New Mexican cuisine, scenic beauty and entertainment options, Albuquerque was the location of the 2010 ACF Western Regional Conference hosted by ACF Rio Grande Valley Chapter. Bringing chefs, cooks and foodservice professionals to the city, the conference provided attendees with opportunities to advance their professional development and enhance their culinary skills through business seminars, cooking demonstrations featuring the latest trends and techniques, cooking competitions and awards.

Sponsors of the 2010 ACF Western Regional Conference and ACF national award sponsors are: American Technical Publishers; Avocados from Mexico; Barry Callebaut; Ben E. Keith; Boyd Coffee Company; California Rice Commission; Canada Cutlery Inc.; The Colorado Potato Administrative Committee; Custom Culinary, Inc.; Diamond Crystal Salt; Fisher-Nickel Inc.; King & Prince Seafood; Koch Foods, Inc.; MARS Food Services; MenuMax; Minor’s®, NEWCHEF Fashion Inc.; R.L. Schreiber,

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Inc.; Riviana Foods Inc.; Shamrock Foods Company; Splenda®; Sterling Silver Premium Meats; Sysco New Mexico, LLC; TexaSweet Citrus Marketing, Inc.; The Sterno Group; Tyson Food Service; Unilever Foodsolutions; U.S. Foodservice; Vitamix Corp.; and Wisconsin Milk Marketing Board.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 22,000 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, and to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit www.acfchefs.org.

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TO ARRANGE INTERVIEWS OR FOR A HIGH-RES PHOTO, CONTACT PATRICIA CARROLL OR LEAH CRAIG.