Teams of Healthcare Chefs and Registered Dietitians Compete in 2011 ACF National Championship: Cooking for Life in Dallas, July 24

St. Augustine, Fla., June 16, 2011—From large-scale catering to cooking for patients with special dietary needs, healthcare chefs face unique challenges and opportunities. Working with registered dietitians (RD) and dietary managers assures that meals are both delicious and nutritious. In recognition of this segment of talented chefs and dietitians, the American Culinary Federation (ACF) will host the 2011 ACF National Championship: Cooking for Life competition, sponsored by Dansko and Sodexo, July 24 in Dallas during its 2011 ACF National Convention at the Gaylord Texan, July 22-26.

“This competition was designed to strengthen the alliance with healthcare professional chefs and to promote healthy cuisine,” said Michael Ty, CEC, AAC, ACF national president. “The competition will test teams’ ability to execute and present a meal using the nutritional guidelines and recommendations set forth by the U.S. Department of Agriculture and the American Dietetic Association. We are looking forward to seeing the recipes developed by the five teams.”

At the competition, two-person teams—one chef and a registered dietician or dietary manager—will prepare four servings of a three-course meal (appetizer, main course and dessert). Teams will have 15 minutes to set up, 2.5 hours to fabricate and cook meals, 30 minutes for plating and 15 minutes to clean up. Meals must incorporate the principles of moderation, balance and portion size, and should contain a maximum of 750 calories, less than 150 mg of cholesterol and 750 mg of sodium, and at least 8 g of fiber. A panel of judges will determine the winning team, which will be announced at the Glass Cactus Party, Monday, July 25. Here are the 2011 candidates:

**Atria Senior Living:** James Connolly, CEC, of Nashua, N.H., divisional director of culinary services for New England, Atria Senior Living, Nashua, a member of ACF Epicurean Club of Boston; and Ronda Watson, RD, vice president of culinary services, Atria Senior Living, Louisville, Ky.

**HCA Healthcare:** Robert Gillentine, CC, of Ennis, Texas, executive chef, Medical City Hospital, Dallas, a member of Texas Chefs Association; and MaryAnn Moser, RD, food and nutrition director, Medical City Hospital, Dallas

**Morrison Management Specialists:** Paul Jensen, CEC, CCA, AAC, of Spring Hill, Tenn., executive chef, Skyline Medical Center, Nashville, Tenn., a member of ACF Middle Tennessee Chapter; and Miles McMath, CEC, certified dietary manager (CDM), of Hernando, Miss., senior executive chef, St. Jude Children's Research Hospital, Memphis, Tenn., a member of ACF Greater Memphis Chapter

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Texas Health Resources: Kelly Cook, CEC, AAC, of Bedford, Texas, executive chef/production manager, Texas Health Presbyterian Hospital Dallas, a member of Texas Chefs Association; and Sam Samuels, RD, licensed dietician (LD), director of nutritional services, Texas Health Harris Hospital Southwest, Fort Worth, Texas

In 2010, the ACF National Championship featured the Freedom Chef Challenge, with two-person teams from each branch of the military represented. The competition took place during the ACF National Convention in Anaheim, Calif. Sgt. Matthew Flemister and Sgt. 1st Class Rene Marquis, CEC, PCEC, CCE, CCA, AAC, representing the Army, took home first place. The Navy placed second and the Coast Guard placed third.

At the 2011 ACF National Convention, chefs, cooks and foodservice professionals will attend to network, compete, and attend educational seminars, culinary demos, social functions and meal events. For information, or to attend, visit www.acfchefs.org/Convention or call (800) 624-9458.

Sponsors of the 2011 ACF National Convention are: Allen Brothers; American Lamb Board; American Technical Publishers; Barilla America, Inc.; Barry Callebaut; BelGioioso Cheese, Inc.; Ben E. Keith; Cabot Creamery Cooperative; Canada Cutlery Inc.; The Cheesecake Factory Bakery Inc.; Cleveland Range, LLC; Custom Culinary, Inc.; Dansko; Diamond Crystal® Kosher Salt; Dietz & Watson, Inc.; Ecolab; French's Foodservice; GFF/Girard’s Dressings; Gourmet Trading Company; Indian Harvest; The International Culinary Schools at The Art Institutes; Johnson & Wales University; King & Prince Seafood; Kingsburg Orchards; Koch Foods, Inc.; Lactalis; Mars Foodservice; McCormick for Chefs; MenuMax; MINOR’S®; NEWCHEF Fashion Inc.; Nueske’s; Plugra; PreGel America; R.L. Schreiber, Inc.; Riviana Foods Inc.; Saputo; The Schwan Food Company; Sodexo; Splenda®; Texas Beef Council; Tyson Food Service; Unilever Food Solutions; United Egg Producers Certified; US Foodservice; Valrhona; Victorinox; Villeroy and Boch; Vitamix Corp.; Washington State Potato Commission; Wisconsin Milk Marketing Board; and Youngstown Distributors.

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 20,000 members spanning 225 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic 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.

Editor’s Note: To request press credentials to attend or to arrange an interview, contact Leah Craig at (904) 484-0213 or lcraig@acfchefs.net.