



American Culinary Federation Press Release

FOR IMMEDIATE RELEASE

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Fox Valley Technical College Wins 2018 American Culinary Federation Student Team National Championship

St. Augustine, Fla., July 31, 2018— The Fox Valley Technical College culinary team, Appleton, Wisconsin, put their teamwork, skill and knowledge to the test to win the 2018 American Culinary Federation (ACF) Student Team National Championship, sponsored by R.L. Schreiber, Inc., at **Cook. Craft. Create. ACF National Convention & Show**, held in New Orleans July 15-19.

Team members Kirk Reilly, Grace Claussen, Gage Dawiedczyk, Morgan VandenLangenberg and Regina Hueckman competed against four other teams for the title. Julia Steinhiser and RC Schroeder, CEC, AAC, coached the team.

The [ACF Student Team National Championship](#), established in 1992, is designed to raise the standards of culinary excellence and professionalism among students, promote camaraderie and provide educational opportunities while facilitating research and development of culinary concepts. Each team first competes to win state and regional competitions before taking the national stage at ACF's annual convention. At the regional awards ceremonies, the teams received \$1,000 from the American Academy of Chefs, ACF's honor society, to assist with travel expenses to New Orleans.

"The American Culinary Federation is thrilled to recognize the talented culinary team from Fox Valley Technical College as our National Student Team of the Year for 2018," said ACF National President Stafford T. DeCambra, CEC, CCE, CCA, AAC. "Celebrating the achievements of student chefs from across the country is one of the highlights of our convention each year. We congratulate each of them, and their coaches, on this extraordinary accomplishment and hope their hard work and success is a sign of great things to come in their careers."

Youth teams participated in a two-part competition. In the edible cold-food portion, teams prepared a buffet platter presentation based on a "market basket" of ingredients. They then transitioned to prepare a signature four-course menu for four people in two hours and 10 minutes. A panel of ACF-approved judges carefully evaluated the team's organization, cooking skills, techniques and final dishes in selecting the winner.

The winning menus from Fox Valley Technical College included a summer duck platter, pan seared fluke with seafood "chorizo" and an entrée featuring lamb loin and tenderloin, braised potato, minted pea puree and sautéed king oyster mushrooms.

More than 1,500 chefs, cooks, students and foodservice professionals attended **Cook. Craft. Create. ACF National Convention & Show** at the Hyatt Regency New Orleans. The event offered opportunities for professional development through informative workshops and seminars, cutting-edge demonstrations, a trade show, career fair and national culinary competitions. Keynote speakers included Iron Chef Masaharu Morimoto, culinary entrepreneur John D. Folse and Maneet Chauhan, executive chef/co-owner of Chauhan Ale & Masala House and judge on Food Network's "Chopped." Visit the [We Are Chefs](#) blog for photos and more information on ACF's 2018 events.

[About the American Culinary Federation](#)

The American Culinary Federation, Inc. (ACF), established in 1929, is the standard of excellence for chefs in North America. With more than 15,500 members spanning more than 170 chapters nationwide, ACF is the leading culinary association offering educational resources, training, apprenticeship and programmatic accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States, with the Certified Executive Chef®, Certified Sous Chef®, Certified Executive Pastry Chef® and Certified Culinary Educator® designations accredited by the National Commission for Certifying Agencies. The American Culinary Federation Education Foundation is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and to Chef & Child, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit www.acfchefs.org. Find ACF on [Facebook](#), [Instagram](#) and [Twitter](#).

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Photos of the 2018 ACF national award winners are available [here](#) and on the [ACF Flickr page](#). A [short video](#) on the competition is also available for download.