



## AMERICAN CULINARY FEDERATION PRESS RELEASE

FOR IMMEDIATE RELEASE

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### **ACF Culinary Team USA to Compete at Culinary World Cup in Luxembourg**

*More than 30 national teams will face off in culinary competition*

**ST. AUGUSTINE, FLA., November 20, 2018** — After more than a year of training, the American Culinary Federation (ACF) Culinary Team USA is sharpening knives for its first international competition: the 2018 Villeroy & Boch Culinary World Cup, Nov. 24-28, during the EXPOGAST Trade Show for Gastronomy in Luxembourg. The national team will compete against 29 other countries in the Worldchefs-recognized event.

As the official representatives for the United States in international culinary competitions, ACF Culinary Team USA has competed in the Culinary World Cup since 1982. The event is held every four years and traditionally serves as the half-way point in the team's journey to the *Internationale Kochkunst Ausstellung (IKA)*, also known as the "culinary Olympics" in Erfurt, Germany, which will take place in 2020.

"ACF has tapped into the expertise of its more than 15,000 culinary professionals to assemble an outstanding group of chefs to represent the United States at the Culinary World Cup in Luxembourg and beyond," said Reimund Pitz, CEC, CCE, AAC, team manager. "The wisdom and experience of our leaders, combined with the skills and dedication of our team members and ACF's heritage will be the key to success and position the U.S. team for recognition among international peers."

The chefs competing as part of ACF Culinary Team USA are:

- Gerald Ford, CMC, Palm Beach, FL – team captain,
- Andrew Chlebana, CEPC, CCA, Joliet, IL – team pastry chef
- Paul Kampff, St. Louis, MO – team chef
- Geoffrey Lanez, CEC, Boston, MA – team chef

- Jesus Olmedo, Chestnut Hill, MA – team chef
- Tim Recher, CEC, Naples, FL – team chef
- Thomas Haggerty, CCC, Boca Grande, FL – assistant
- Kevin Maier, Sarasota, FL – assistant
- Vanessa Marquis, CEC, Tampa, FL – assistant
- James Storm, Ballwin, MO – assistant

Team management and support includes:

- Reimund Pitz, CEC, CCE, AAC – manager
- Kevin Storm, CEC, AAC – assistant manager
- Rene Marquis, CEC, CCE, CCA, AAC – business manager
- Gunther Heiland, CMPC, AAC – pastry
- John Coletta, CEC, AAC – coach
- Raimund Hofmeister, CMC, AAC – coach

More than 750 chefs representing over 50 countries are expected to compete in both team and individual competitions during the five-day schedule later this month. In addition to the national teams, 15 national junior teams and 45 regional teams will also compete.

The members of ACF's Youth Team USA represent the culinary program at Johnson County Community College in Overland Park, Kansas. The team members are:

- Elijah Luck – team captain
- Melissa Dodd – pastry
- Milagros Garza – team chef
- Torian Jenkins – team chef
- Bailey Sargent – team chef
- Madison Woods – alternate

The ACF Culinary Regional Team includes:

- Stephen Bush
- Andrew Corrao, CCC, CEPC
- Robert Marilla, CEC
- Vanessa Marquis, CEC, alternate
- Kelsee Newman, CEPC
- Lynn Wells
- Eric Yeager, CEC

Learn more about ACF Culinary Team USA and find bios for the team chefs on the [ACF website](#). To follow the team's progress in Luxembourg and beyond, find them on [Facebook](#), [Instagram](#) and [Twitter](#).

For more from the American Culinary Federation, visit ACF Chefs on [Facebook](#), [Instagram](#), [Twitter](#) and the [We Are Chefs](#) blog, and at [acfchefs.org](#).

Sponsors for ACF Culinary Team USA include NewChef, Moore Food, Southbend, Schonwald, King Cole Ducks, Global Gas & Light, Cheney Brothers, Jones Dairy Farm, Welbilt, Wisconsin Cheese & the Friedr. Dick Corp.

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#### About ACF Culinary Team USA

ACF Culinary Team USA represents the United States on the global stage, showcasing American chefs, cuisine and products to the world. The team began competing in international competitions in 1956 at the Internationale Kochkunst Ausstellung (IKA), commonly referred to as the “culinary Olympics,” in Germany. The 1960 team captured the first world championship honor at the IKA and repeated the distinction in 1980, 1984 and 1988 by taking the prestigious hot-food competition and establishing a new world record for the most consecutive gold-medal wins. At the 2014 Villeroy & Boch Culinary World Cup, ACF Culinary Team USA garnered two gold medals and the highest score in the cold-food competition, placing third in the world overall. At the last IKA in 2016, the team ranked fourth overall and earned three gold medals; two of the ACF Culinary USA teams — national and youth — finished in the top 10, while the military team won four gold medals and two bronze medals, proving American cuisine is among the best in the world.

#### 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](#).