American Culinary Federation Press Release

FOR IMMEDIATE RELEASE

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American Culinary Federation Announces
2019 Competition Schedule

Student and professional chefs from across the country will compete for regional and national titles, including USA’s Chef of the Year

ST. AUGUSTINE, FLA., January 11, 2018—The American Culinary Federation (ACF), the leading membership organization for professional chefs in North America, today announced its 2019 schedule of culinary competitions. Beginning this month, student and professional chefs from across the U.S. will vie for titles including USA’s Chef of the Year, Pastry Chef of the Year and Student Chef of the Year.

The competition season kicks off with four regional events hosted by ACF-accredited culinary education programs and local ACF chapters. They are:

- **Southeast Regional Culinary Salon** - January 11-13, 2019
  - Virginia Western Community College, Roanoke, Virginia
- **Western Regional Culinary Salon** – February 1-3, 2019
  - College of Southern Nevada, North Las Vegas, Nevada
- **Northeast Regional Culinary Salon** – February 22-24, 2019
  - Atlantic Cape Community College, Hamilton, New Jersey
- **Central Regional Culinary Salon** – March 29-31, 2019
  - Saint Paul College, St. Paul, Minnesota

Winners of each regional competition event will be invited to Orlando for the national finals at **Cook. Craft. Create. ACF National Convention and Show**, August 4-8. The culmination of ACF’s annual professional development events, Cook. Craft. Create. gathers chefs, foodservice professionals and industry experts for five days of hands-on workshops, demonstrations and educational seminars on the latest culinary trends, as well as the chance to observe the competitions live.
Culinary students will test their skill outside the kitchen as well. In the annual Baron H. Galand Culinary Knowledge Bowl, student teams participate in a "Jeopardy"-style competition covering topics such as nutrition, baking, culinary math, safety and sanitation, and the arts of classical and modern cooking. To compete for the national title at Cook. Craft. Create. 2019, teams must enter and win their respective regional competition.

Culriarians serving in the military will also put their talent and experience to the test later this year. The 44th Annual Joint Culinary Training Exercise (JCTE), will be held at the MacLaughlin Fitness Center in Fort Lee, Virginia, March 9-14. Sanctioned by the American Culinary Federation, the JCTE is the largest military competition in North America and showcases the skill and passion of military chefs from around the globe in all branches of the U.S. Armed Forces. Learn more about the JCTE at quartermaster.army.mil.

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

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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.