

News Release

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Hot Competitions Spice Up the Menu at 2002 ACF National Convention

Saint Augustine, Fla., January 31, 2002—A select group of talented finalists will vie for prizes and medals in five exciting competitions at the 2002 American Culinary Federation (ACF) National Convention in Las Vegas July 21-25.

The ACF National Championship, the 9th Annual ACF National Soup & Sauce Championship, the ACF Student Team National Championship, and the Baron H. Galand Culinary Knowledge Bowl will take place on the trade show floor during the convention. In addition, teams of student ACF members will compete to be the National Youth Team USA 2004.

This year's competitions will showcase the culinary skills of eight ACF chefs and four student teams. Four other student teams will test their culinary knowledge in a quiz-style culinary challenge. Professional and student culinary competitions attract considerable interest from restaurants, hotels, resorts, and other foodservice concerns, as well as from companies that provide equipment and products to these venues.

Chicken will be on the menu during the ACF National Championship. Contestants will submit original entrée recipes featuring Tyson's® chicken, and chefs who submit the four winning recipes will prepare them during the national convention. This year's contestants will compete for cash prizes and trophies and are eligible to win ACF medals. The 2001 winning entrée was roasted breast of chicken with prosciutto and crimini and chicken sausage.

Contestants in the 9th Annual ACF National Soup & Sauce Championship will submit two recipes—one soup recipe using a minimum of two ounces of Custom® Gold Label Food Base per eight servings and one sauce recipe using a minimum of one ounce of Custom® Gold Label Food Base per eight servings. Four finalists, whose recipes will be chosen from among all those submitted, will compete in Las Vegas for cash prizes, the Custom Masterpiece Award, trophies from Custom Food Products, Inc., and ACF medals. The 2001 national champion prepared crab and roasted bell pepper bisque and slow-roasted fillets of striped bass with lobster-tomato sauce in the competition kitchen.

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Junior ACF members enrolled in culinary arts or apprenticeship programs will vie to become national champions in the ACF Student Team National Championship, sponsored by R. L. Schreiber. Four finalist teams will exhibit knife skills, mise en place, and basic culinary organization ability, and produce a four-course meal for four people during the competition. The winning team will earn the national champion trophy, and all contestants are eligible to receive ACF competition medals.

Several teams of ACF student members will compete to be named the National Youth Team USA 2004—the team that will represent ACF and the United States in the International Culinary Olympics. Each team will produce a four-course meal for four people in the standard 90 minutes used for student team competition. Teamwork, enthusiasm, and professionalism, in addition to competition scores, will play an important role in deciding which team of culinary students or apprentices will earn this once-in-a-lifetime opportunity.

Four finalist teams will face off in a battle of brains in The Baron H. Galand Culinary Knowledge Bowl, sponsored by The Art Institutes, Culinary Arts. These teams engage in a quiz-style competition that tests the culinary knowledge of students or apprentices who are junior members of ACF chapters. Excitement runs high as the teams battle to be the first to buzz in and answer the question.

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The American Culinary Federation, Inc., a professional, not-for-profit organization for chefs and cooks, was founded in 1929 in New York City by three chefs organizations: the Société Culinaire Philanthropique, the Vatel Club, and the Chefs Association of America. The principal goal of the founding chefs remains true to the ACF today—to promote the professional image of American chefs worldwide through education among culinarians at all levels, from apprentices to the most accomplished certified master chefs.