



AMERICAN CULINARY FEDERATION PRESS RELEASE

For Immediate Release:

June 8, 2011

Media Contact:

Leah Craig, Communications Manager
(904) 484-0213; lcraig@acfchefs.net

Students Test Their Culinary Knowledge in National American Culinary Federation “Jeopardy”-Style Competition in Dallas, July 24

St. Augustine, Fla., June 8, 2011—Americans know more about food than ever before, thanks to countless TV shows and numerous food magazines. Maybe you know your way around the kitchen, but how much do you *really* know? That’s what four teams of culinary students from across the U.S. will find out July 24 in the American Culinary Federation (ACF) Baron H. Galand Culinary Knowledge Bowl national competition, which takes place during the 2011 ACF National Convention held at the Gaylord Texan, Dallas, July 22-26.

The “Jeopardy”-style competition, which celebrates its 20th anniversary this year, is open to junior culinary teams from ACF chapters, apprenticeship programs and ACFEF-accredited schools. Competition questions are compiled from five nationally published textbooks for culinary professionals that cover topics such as nutrition, baking, culinary math, safety and sanitation, and the art of modern cooking.

The 2011 four finalist teams first competed and won their respective regional competitions. Now, they will compete in front of a live audience for the national title during ACF’s annual trade show. The 2011 candidates are:

Central region

Representing **Kendall College**, Chicago, members of ACF Windy City Professional Culinaricians Inc.: Gabriele Ausraite, Robert Baki, Jacob Clara, Paige Rogers and Jacqueline Wallner. Dina Altieri, CEC, CCE, is the team’s coach.

Northeast region

Representing **Westmoreland County Community College**, Youngwood, Pa., members of ACF Laurel Highlands Chapter: Ellen Cervone, Heather Ferrara, Patricia Firestone, Rebecca Hawk and Adam Peroney. Cindy Komarinski, CCC, CCE, is the team’s coach.

Southeast region

Representing the **Culinary Institute of Savannah at Savannah Technical College**, Savannah, Ga., members of ACF Chefs of the Low Country: Jocelyn Brantley, Cassandra M. Gillmore, Claudia C. Harper, Joshua A. Lopez and Angela N. Real. Valarie Barnes, CC, is the team’s coach.

Western region

Representing **ACF Pikes Peak Chapter Inc.**, Colorado Springs, Colo.: Liberty Blechman, Katherine Conlon, Robin Flynn and Patrick Patterson. Heidi Block and Leslie Bender are the team’s coaches.

The first Baron H. Galand Culinary Knowledge Bowl was held in 1992. The ACF Baron H. Galand Knowledge Bowl competition is named in honor of past ACF National President Baron H. Galand, CEC, AAC, HOF, who championed junior members and encouraged them to get involved in their profession outside of the kitchen.



In 2010, a team of students from Kendall College, Chicago, members of ACF Windy City Professional Culinaricians Inc., took home the national title. For a complete list of past winners, visit www.acfchefs.org/Content/NavigationMenu2/Events/Competitions1/Bowl/Winners/default.htm.

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.

Download high-res photos at www.acfchefs.org/Content/NavigationMenu2/About/Media/Photos/default.htm.