



**2008 Internationale Kochkunst Ausstellung International Culinary Art Competition
ACF Members Medals and Diplomas in Individual Competitions**
http://www.olympiade-der-koeche.de/en+Competitions+Results/Einzel__73.html

IKA, OCT. 22, INDIVIDUAL ACF MEMBER MEDALS AND DIPLOMAS:

Category A Culinary Art; one cold festive platter, six different hors d'oeuvres, individually prepared

- Gold: **Brian Campbell, CCC, CCE**; associate instructor, Johnson & Wales University, Charlotte, N.C. ; ACF Inc. Charlotte Chapter
- Silver: **Ralph Feraco, CEC, AAC**; executive chef, Naples Sailing & Yacht Club, Naples, Fla.; ACF Caxambus Chapter of Naples & Marco Island
- Silver: **Ambarish Lulay**; chef de cuisine, Ahwahnee Hotel, Delaware North Companies, Yosemite National Park, Calif.; ACF Windy City Professional Culinarians Inc.
- Silver: **Philip Sayre, CEC, WCC**; chef educator, Scottsdale Culinary Institute, Scottsdale, Ariz.; ACF Chefs Association of Arizona, Inc.
- Silver: **Daniel Schofisch**; student, Johnson & Wales University, Providence, R.I.; Johnson & Wales University Providence chapter
- Bronze: **Santos Villarico, CEC**; chef educator, Scottsdale Culinary Institute, Scottsdale, Ariz.; ACF Chefs Association of Arizona, Inc.
- Bronze: **Verner "Gary" Whitecotton**; executive sous chef, Country Club of Virginia, Richmond, Va.; ACF Virginia Chefs Association

Category B Culinary Art: restaurant platter or dish for two, prepared hot, displayed cold; one menu for one

- Silver: **Lawrence Matson, CEC, CCE**; culinary director, The International Culinary School At The Art Institute of Dallas, Dallas; Texas Chefs Association
- Bronze: **Muhammad Siddiqui**; executive chef, Pinnacle Hospital, Crown Point, Ind.; ACF Chicago Chefs of Cuisine Inc.
- Bronze: **Greg Skibinski, CEC**; executive chef, Western Hills Country Club, Cincinnati; ACF Greater Cincinnati Chapter
- Diploma: **Tab Daulton, CEC**; executive chef, Sportservice at HSBC Arena, Delaware North Companies, Inc., Buffalo, N.Y.; ACF of Greater Buffalo New York
- Diploma: **Edmund Gorny**; retired, Atlantic City, N.J.; ACF Professional Chefs Association of South Jersey

Category D1: Culinary Artistry – cold food: showpieces

- Gold: **Stafford DeCambra, CEC, CCE, CCA, AAC**; corporate executive chef, PCI Gaming Authority, Atmore, Ala.; ACF National Chapter
- Gold: **Robert Sparks, CEPC**; food advisor/chief warrant officer, U.S. Army, Fort Lee, Va.; Old Dominion ACF Chapter
- Silver: **Robert Zielinski, CEPC**; chef instructor, Johnson & Wales University, Providence, R.I.; ACF Rhode Island Chapter
- Bronze: **Edmund Gorny**; retired, Atlantic City, N.J.; ACF Professional Chefs Association of South Jersey
- Bronze: **Douglas St. Souver**; culinarian, Pentastar Aviation, Waterford, Mich.; ACF Flint Saginaw Valley Chapter

IKA, OCT. 21, INDIVIDUAL ACF MEMBER MEDALS AND DIPLOMAS:

Category A Culinary Art; one cold festive platter, six different hors d'oeuvres, individually prepared

- Gold: **Scott O'Farrell, CEC, CEPC**; educator, Macomb Culinary Institute/Macomb Community College, Sterling Heights, Mich.; ACF Michigan Chefs de Cuisine Association
- Silver: **Eric Watson, CCC, CCE**; instructor, The International Culinary School At The Art Institute of Phoenix, Phoenix; ACF Chefs Association of Arizona, Inc.
- Bronze: **Mark Brown, CEC, CCA**; executive chef, The River Club, Suwanee, Ga.; ACF Greater Atlanta Chapter Inc.
- Bronze: **Kevin Doherty, CEC, AAC**; executive chef, TD Banknorth Garden, Delaware North Companies, Inc., Boston; ACF Epicurean Club of Boston

Category D1: Culinary Artistry – cold food: showpieces

- Bronze: **Joseph Orate**; chef instructor/department chair, Grossmont Community College, San Diego; ACF Chefs & Culinarians of San Diego
- Bronze: **Stafford DeCambra, CEC, CCE, CCA, AAC**; corporate executive chef, PCI Gaming Authority, Atmore, Ala.; ACF National Chapter
- Diploma: **Robert Childers, CEC**; chef instructor, The International Culinary School At The Illinois Institute of Art Chicago; Chicago; ACF Windy City Professional Culinarians Inc.

IKA, OCT. 20, INDIVIDUAL ACF MEMBER MEDALS AND DIPLOMAS:

Category A Culinary Art; one cold festive platter, six different hors d'oeuvres, individually prepared

- Gold: **Timothy Bucci, CEC, CCE, CHE**; chef instructor, Joliet Junior College, Joliet, Ill.; ACF Louis Joliet Chapter
- Gold: **Brian Sode, CEC**; executive chef, The Bear's Club, Jupiter, Fla.; ACF National Chapter
- Silver: **Travis Dale, CEC, CCA**; executive chef, The Point Lake And Golf Club, Mooresville, N.C.; ACF Inc. Charlotte Chapter
- Silver: **James McCallister, CEC, AAC**; executive chef, Milliken & Co., Spartanburg, S.C.; ACF Upstate South Carolina Chapter
- Bronze: **Alan J. Neace, CEC, AAC**; culinary instructor, Midwest Culinary Institute at Cincinnati State, Cincinnati; ACF Greater Cincinnati Chapter
- Bronze: **Philip Sayre, CEC, WCC**; chef educator, Scottsdale Culinary Institute, Scottsdale, Ariz.; ACF Chefs Association of Arizona, Inc.
- Diploma: **Rick Ortiz**; sous chef, Soldier Field, Delaware North Companies, Chicago; ACF Windy City Professional Culinarians Inc.

Category B Culinary Art: restaurant platter or dish for two, prepared hot, displayed cold; one menu for one

- Silver: **Lawrence Matson, CEC, CCE**; culinary director, The International Culinary School At The Art Institute of Dallas, Dallas; Texas Chefs Association

Category D1: Culinary Artistry – cold food: showpieces

- Gold: **Stafford DeCambra, CEC, CCE, CCA, AAC**; corporate executive chef, PCI Gaming Authority, Atmore, Ala.; ACF National Chapter
- Gold: **Hwang June Jan**; China Gate Restaurant; Ann Arbor, Mich.; ACF Big Apple Chapter

IKA, OCT. 19, INDIVIDUAL ACF MEMBER MEDALS AND DIPLOMAS:

Category A Culinary Art; one cold festive platter, six different hors d'oeuvres, individually prepared

- Silver: **Scott Green, CCC**; executive chef, Delaware North Companies Gaming & Entertainment at Fairgrounds Gaming & Racing; Hamburg, N.Y.; ACF of Greater Buffalo New York
- Silver: **Gabriel Vera**; cook, Best Western Sterling Inn, Sterling Heights, Mich.; student, Macomb Community College, Clinton Township, Mich.; ACF Michigan Chefs de Cuisine Association
- Silver: **Eric Watson, CCC, CCE**; instructor, The International Culinary School At The Art Institute of Phoenix, Phoenix; ACF Chefs Association of Arizona, Inc.

Category B Culinary Art: restaurant platter or dish for two, prepared hot, displayed cold; one menu for one person consisting of three courses including a dessert, prepared hot, presented cold; four different, separate plated innovated main courses/plates, prepared hot, displayed

- Silver: **Michael Nenes, CEC, CCE**; assistant vice president, The International Culinary School At The Art Institute of Houston, Houston; ACF Professional Chefs Association of Houston

Category D1: Culinary Artistry – cold food: showpieces

- Silver: **Bernard Urban, CEC, AAC**; chef ambassador, Ben E. Keith Foods, Houston; ACF Texas Chefs Association
- Bronze: **Stafford DeCambra, CEC, CCE, CCA, AAC**; corporate executive chef, PCI Gaming Authority, Atmore, Ala.; ACF National Chapter
- Diploma: **Robert Childers, CEC**; chef instructor, The International Culinary School At The Illinois Institute of Art Chicago; Chicago; ACF Windy City Professional Culinaricians Inc.