

ACF CULINARY TEAM USA



Coaches Corner

By Kay Orde

Coaches are the lifeblood of a team. Not only do they have a vast knowledge and priceless experience, but also something less tangible—a passion for the game. ACF Culinary Team USA is fortunate to have these coaches in their corner as they train for the *Internationale Kochkunst Ausstellung* (IKA) in Erfurt, Germany, in 2012.



Darrin Aoyama, CEPC,

is executive pastry chef at River Oaks Country Club, Houston, and a member of ACF Professional Chefs

Association of Houston. He has been involved with the IKA since 2000, when he was a member of ACF Culinary National Team USA. In 2004, he captained the two-person national pastry team that represented the United States in Erfurt, capturing second place overall and earning gold and silver medals. He coached pastry chefs at the 2008 IKA to gold medals across the board.

"Team USA is one of the most rewarding experiences of my culinary career. I am honored to again be a part of the coaching staff, and I look forward to creating new memories and friends."

Joachim Buchner, CMC, is executive chef



at Chevy Chase Club, Chevy Chase, Md., and a member of ACF Nations Capital Chefs Association. He has competed in many national and international

culinary competitions, including the 2005 Salon Culinaire Mondial in Basel, Switzerland. Buchner was a member of ACF Culinary National Team USA 2004, which took home two gold medals and was named World Champion at the IKA. He was also a member of the 2008 ACF Culinary National Team USA that earned three gold medals and one silver.

"Having been involved with Team USA for the past three 'culinary Olympics,' and a member of the national team for the past two, I have gained culinary and logistic experience that I am eager to share with Team 2012."



Charles Carroll, CEC, AAC,

is executive chef at River Oaks Country Club, Houston, and a member of ACF Professional Chefs Association of Houston.

He has been involved with the IKA since 1988, competing on city and regional teams, and was a member of ACF Culinary National Team USA in 2000. He was manager/coach of the 2004 ACF Culinary Regional Team USA that won three gold medals and was ranked third internationally at the IKA. He was cold-food coach for the 2008 ACF Culinary National Team USA.

"The responsibility and honor of representing the United States should not be taken lightly or for granted. I have been blessed to be a part of ACF and the 'culinary Olympics' family for more than 27 years, and I am honored to be a part of this team."



Patricia Nash is executive pastry chef at MotorCity Casino Hotel, Detroit, where she oversees the pastry program for nine venues. She is a member of

the Chefs Association of Westchester and Lower Connecticut. Nash served as an apprentice to ACF Culinary National Team USA at the IKA in 2000, and was a member of the 2004 ACF Culinary National Team USA that regained the World Championship for the U.S. In 2007, she was ACF's Pastry Chef of the Year.

"I am truly honored to be asked to lend my pastry experience and knowledge to Team USA. I deeply respect the skill and capabilities of those involved and look forward to their success representing the United States and ACF."



Gilles Renusson is pastry chef/professor at Grand Rapids Community College, Grand Rapids, Mich., and a member of ACF Greater Grand Rapids

Chefs Association. He coached the 2004 ACF Culinary Pastry Team USA to one gold and two silver medals at the IKA in Erfurt, and was coach/

Cold-food tryouts for ACF Culinary National Team USA take place Feb. 19-21 in the culinary-arts center at Elgin Community College, Elgin, Ill. Platters will be available to view 3-6 p.m. Sunday, Feb. 21.

advisor to ACF Culinary Team USA in 2008. He has also coached the U.S. team in the Coupe du Monde de la Pâtisserie in France.

"I would like to share my knowledge with the U.S. pastry chefs who will compete in the competitions leading up to the 'culinary Olympics' in Erfurt in 2012, and encourage them to build on their existing skills and expose themselves to new ones."



Richard Rosendale, CEC,

is executive chef at The Greenbrier, White Sulphur Springs, W.Va. He joined 2004 ACF Culinary National Team

USA—which won the World Championship at the IKA—as the youngest member since Team USA's inception. He was captain of 2008 ACF Culinary National Team USA that earned three gold medals and one silver in Erfurt. Rosendale was U.S.A.'s Chef of the Year™ in 2005, and was runner-up in the 2008 Bocuse d'Or USA Cuisine Contest. He is certified in sous vide cookery.

"It is a great opportunity to give back to an organization that has given me so much, and I am eager to help shape the future of the next team in their efforts to bring home the gold."



Daniel Scannell, CMC,

is chef at La Gorce Country Club, Miami Beach, Fla., and a member of ACF National Chapter. He competed as

a member of the 2000, 2004 and 2008 ACF Culinary National Team USA teams, and helped the 2004 team regain the World Champion status for the U.S. at the IKA in Erfurt. He is a member of the Epicurean World Master Chef Society, Confrérie de la Chaîne des Rôtisseurs and Les Amis d'Escoffier Society.

"Those who rest on the experience and determination of others will be bound to a life of complacency. I embrace this opportunity to help team members as they seek success at the IKA in 2012 and strive to regain the World Championship."