

ACF CULINARY TEAM USA

Cold-Food Tryouts Heat Up Competition for Spot on Team USA

Eighteen candidates are eligible to try out for ACF Culinary Team USA during the hot-food segment of the competition April 10 at Elgin Community College, Elgin, Ill. The candidates, who are vying for a place on the six-member ACF Culinary National Team USA, qualified during the cold-food tryouts. The team will compete at the Culinary World Cup in Luxembourg this November and the *Internationale Kochkunst Ausstellung (IKA)*, or "culinary Olympics," in Erfurt, Germany, in 2012.



Timothy Bucci, CEC, CCE, CHE, is a chef/professor at Joliet Junior College, Joliet, Ill. He earned an individual gold medal at the 2008 IKA, and was the 2009 ACF Chef

Educator of the Year. Bucci has a bachelor's in restaurant, hotel and institutional management from Purdue University Calumet, Hammond, Ind. He is a member of ACF Louis Joliet Chapter.



Brian Campbell CEC, CCE, is an associate instructor at Johnson & Wales University, Charlotte, N.C. He holds a bachelor's in foodservice management from Johnson &

Wales University, Providence, R.I., and an associate degree in culinary arts from The Culinary Institute of America, Hyde Park, N.Y. Campbell is a member of ACF Inc. Charlotte Chapter.



Shawn Culp, CEC, is a culinary-arts instructor at Le Cordon Bleu Institute of Culinary Arts, Pittsburgh. He received a culinary-arts degree from Westmoreland

County Community College in 1999. He has 12 years of culinary-competition experience, and has earned seven medals in ACF-sanctioned competitions. Culp is a member of ACF Pittsburgh Chapter.



Kevin Doherty, CEC, CCA, is regional executive chef for Delaware North Companies Sportservice at Boston's TD Garden. He earned an individual bronze medal at the

2008 IKA. In 1988, he graduated from Johnson & Wales University, Providence, R.I., with an associate degree in culinary arts. He is a member of ACF Epicurean Club of Boston.



George Gonzalez is district executive chef for Sodexo Corporate Services, Nashville, Tenn. He graduated from Inframen San Salvador, El Salvador, in hospitality and

tourism administration, and from the Chef's Apprenticeship Program at Westin Hotels and Resorts, San Salvador. He is a member of ACF Middle Tennessee Chapter.



Scott Green, CEC, is executive chef for Fairgrounds Gaming & Raceway, Delaware North Companies, Hamburg, N.Y. He competed as a member of Delaware

North's team at the 2008 IKA, earning a silver medal. He graduated from Indiana University of Pennsylvania Academy of Culinary Arts, Punxsutawney, Pa. Green is a member of ACF of Greater Buffalo New York.



Anthony "Ben" Grupe

is sous chef at St. Louis Country Club, St. Louis. He apprenticed at The Greenbrier, White Sulphur Springs, W.Va., and The Racquet Club Ladue,

St. Louis, and studied culinary arts/restaurant management at St. Louis Community College. He is a member of Chefs de Cuisine Association of St. Louis Inc., and in 2005, competed as a member of the chapter's junior hot-food team.



Adam Heath, CSC, is executive sous chef at River Oaks Country Club, Houston. He apprenticed at The Balsams Grand Resort Hotel, Dixville Notch, N.H. In 2005,

he served as commis to Friedrich "Fritz" Gitschner at the Bocuse d'Or culinary competition in Lyon, France. In 2006, Heath earned a gold medal at the Southwest Region Chaîne des Rôtisseurs Junior Commis competition. He is a member of ACF National Chapter.



Joseph Leonardi, CEC, is executive chef at Somerset Club, Boston. He was a member of 2008 ACF Regional Team USA, ranked No. 1 in the world out of 62

regional teams at the IKA. He has associate, bachelor's and master's degrees from Johnson & Wales University. He is a member of ACF Rhode Island Chapter, and was the 2009 U.S.A.'s Chef of the Year™.



Paul Malcolm, CEC, CCE, is an assistant professor at Johnson & Wales University, Charlotte, N.C. He has a master's in educational technology from Long Island

University, Glen Head, N.Y., and a bachelor's in service and management and an associate degree in occupational studies in culinary arts from New England Culinary Institute, Montpelier, Vt. Malcolm is a member of ACF Inc. Charlotte Chapter.



Brian Moll, CC, Orlando, Fla., is a sauté cook at Isleworth Country Club, Windermere, Fla. He earned an associate degree in culinary management from

Valencia Community College, Orlando, and is pursuing an associate degree in baking

Photos of the cold-food tryouts are at
<http://www.flickr.com/photos/acfchefs/sets/72157623377530669/>.

and pastry management. In 2009, he was a member of Valencia's student hot-food team that competed in the ACF Southeast region competition, earning a silver medal. Moll is a member ACF Central Florida Chapter.



Timothy Prefontaine, CEC, is executive chef at The Fort Worth Club, Fort Worth, Texas. He was a member of 2008 ACF Regional Team USA, ranked No. 1 in the

world out of 62 regional teams at the IKA. He has an associate degree from New Hampshire Community Technical College, Berlin, N.H., and apprenticed at The Balsams. He is a member of ACF National Chapter.



John Reed, CEC, CCA, is owner of Customized Culinary Solutions, Skokie, Ill. He graduated with an associate degree in culinary arts from Johnson & Wales University,

Providence, R.I., and earned a bachelor's in hotel, restaurant and travel administration from the University of Massachusetts, Amherst, Mass. Reed is a member of ACF Windy City Professional Culinaris Inc.



Orlando Santos, CEPC, is executive pastry chef at The Duquesne Club, Pittsburgh. He graduated from Johnson & Wales University, North Miami, Fla., with an associate

degree, and apprenticed at Hotel Metropole, Brussels, Belgium. Santos is a member of ACF Pittsburgh Chapter.



Daryl Shular is corporate executive chef for Performance Foodservice—Milton's, Oakwood, Ga. He earned a gold medal as a member of American

Academy of Chefs Culinary Regional Team USA at the 2008 IKA. He is a graduate of The International Culinary School at The Art Institute of Atlanta. Shular is a member of ACF Greater Atlanta Chapter Inc.



Rudy Smith, CEC, is corporate chef for Unilever Foodsolutions, Lisle, Ill. In 2000, he earned three gold medals and a silver medal at Hotelympia, London, and

a silver medal at the IKA. He graduated with an associate degree in culinary arts from The Culinary Institute of America (CIA), Hyde Park, N.Y. He is a member of ACF National Chapter.



James "Kevin" Storm, CEC, CCA, AAC, is executive chef at Bellerive Country Club, St. Louis. He was a coach for ACF Culinary Youth Team USA, which placed fourth overall in

the world among youth teams at the 2008 IKA. He has a grand diploma from LaVarenne Ecole de Cuisine, Paris, and an associate degree from Johnson County Community College, Overland Park, Kan. He is a member of Chefs de Cuisine Association of St. Louis Inc.



Eddie Tancredi is sous chef at New Albany Country Club, New Albany, Ohio. He graduated from Pennsylvania Culinary Institute, Pittsburgh, with an associate degree in

specialized technology, and from a three-year apprenticeship program at The Greenbrier, White Sulphur Springs, W.Va. He is a member of ACF Columbus Chapter.



The following is an excerpt from a letter sent to ACF Culinary Team USA Manager Steve Jilleba, CMC, CCE, AAC, by Fred Raynaud, corporate executive chef for Guest Services, Inc., Fairfax, Va., following the cold-food segment of the team tryouts.

Dear Chef Jilleba,

I want to thank you for the opportunity to step into the arena and compete to be a member of 2012 ACF Culinary Team USA. Though my efforts fell short, I did not walk away empty-handed, for in my hands I carry the torch of passion and the pursuit of excellence from all those who competed at my side in this grand event.

For me, just listening to the judges' critiques was priceless. This, I think, is the heartbeat of culinary competition—that the giants of our profession reach out and stretch the boundaries of what can be accomplished in our craft, then, with the wisdom of the teacher, reach back and say to the next generation of chefs: "Strive to be the best you can be. Reach for the stars, hone your craft and enter the arena as a culinary gladiator with heartfelt passion, creative desire and the pursuit of excellence."

For those who dare to point the way, the arena of competition is where the advancement of the craft is truly honed. My only regret is that I did not pursue the arena years ago, when I was younger. It is like tasting a perfect amuse-bouche at the end of a seven-course feast without having participated in the rest of the meal.

Thank you.