



## Youth Team Announced

By Michelle Whitfield

A team from ACF Bay Area Chefs Association of Oregon was named ACF Culinary Youth Team USA Aug. 4 in Anaheim, Calif., following tryouts. It was a tough competition among teams from ACF Bay Area Chefs Association of Oregon, ACF Chefs & Culinaricians of the Heartland and ACF Chefs de Cuisine Association of California.

ACF Culinary Youth Team USA members, who are all students at Oregon Coast Culinary Institute at Southwestern Oregon Community College, Coos Bay, Ore., are: Brittney Cummings; Maddie Cutts; Edalyn Garcia, team captain; Reilly Meehan; and Alfonso Mendoza. The team is coached by Randy Torres, CEC, culinary-arts department chair at Oregon Coast Culinary Institute, and is managed by Alex Darvishi, CEC, AAC, executive chef at Houston Country Club, Houston. The youth team falls under the umbrella of ACF Culinary Team USA 2012, managed by Steve Jilleba, CMC, CCE, AAC. Jilleba and Darvishi will work closely with Torres to ensure that these young chefs achieve their fullest potential.



"It is indeed a great honor for me to have the opportunity to manage and make a difference in the lives and careers of a team of talented young culinarians who will proudly represent the U.S. in the upcoming culinary competitions and the 2012 *Internationale Kochkunst Ausstellung* (IKA), or 'culinary Olympics,'" said Darvishi.

The next step for the youth team will be continual practice sessions

ACF Culinary Youth Team USA team members are, left to right: Maddie Cutts; Brittney Cummings; Edalyn Garcia, captain; Alfonso Mendoza; and Reilly Meehan.

complemented by extensive research of ideas, strategies and techniques in preparation for competition.

The youth team will also have access to the experience and mentoring of ACF Culinary National Team USA coaches and advisors. Advisors are: Keith Keogh, CEC, AAC; George McNeil, CMC; and Ferdinand Metz, CMC, WGMC, AAC, HOF. Coaches are: Darrin Aoyama, CEPC; Joachim Buchner, CMC; Charles Carroll, CEC, AAC; Patricia Nash; Gilles Renusson; Richard Rosendale, CEC; and Daniel Scannell, CMC.

With dedication, enthusiasm and hard work, the youth team will proudly represent the U.S. and all young chefs in the nation on their journey to the 2012 IKA in Erfurt, Germany.



This salad of Orange Coast Culinary Institute garden greens, asparagus, artichokes, red onion chutney, sweetbreads and whole grain mustard was on ACF Culinary Youth Team USA's winning menu.