

## **AMERICAN CULINARY FEDERATION PRESS RELEASE**

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### **World's Best Chefs to Compete in American Culinary Classic at 2007 National Restaurant Association Restaurant, Hotel-Motel Show** *Largest, most prestigious international culinary competition in the U.S. to feature ACF Culinary Team USA*

CHICAGO, Ill., April 18, 2007 – The National Restaurant Association is proud to again welcome teams of the best international chefs from around the world to compete in the prestigious quadrennial American Culinary Classic (ACC) at the 2007 National Restaurant Association Restaurant, Hotel-Motel Show®, held May 19-22 at McCormick Place in Chicago. The American Culinary Federation (ACF) Culinary Team USA will represent the U.S. in this intense competition in the Show's Culinary Scene area display kitchens, allowing viewers a close-up view of the teams' creativity. The ACF Culinary Team USA won the gold at the last ACC, held in 2003, and will now battle 11 other countries for the top honors.

"We are very excited to see these top international teams use their collaborative creativity to dazzle attendees and judges with innovative techniques, ingredients and presentations," said William C. Anton, FMP, convention chairman for the 2007 Show, and chairman and founder of Anton Airfood, Inc. "This 'world championship' of cooking competitions can't be found anywhere else than at the 2007 Show, and adds to the star-studded lineup of leading chefs and restaurateurs at our Show this year."

Teams from the Bahamas, Canada, Czech Republic, Germany, Great Britain, Italy, New Zealand, Norway, Switzerland, Turkey, U.S.A., and Wales will compete in this year's American Culinary Classic. The competition will be held 9:30 a.m. to 3:00 p.m. each Show day in the Culinary Scene area (McCormick Place South, Level 3). Twelve six-member culinary teams, each representing their country, will compete in both hot and cold food categories, and will be evaluated on creativity, blending of flavor, presentation, timing and technique.

ACF Culinary Team USA will be headed by Michael Matarazzo of Westchester Country Club, Rye, N.Y. and team coach Jill Bosich, CEC, CCE, AAC, Southern California Gas Company, Downey, Calif. The team also includes Scott Fetty of the Pennsylvania Culinary Institute in Pittsburgh, Pa.; Joseph M. Leonardi of Johnson & Wales University

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College of Culinary Arts in Providence, R.I.; Craig Peterson of Hallbrook Country Club in Leawood, Kan.; Timothy Prefontaine, CSC, of River Oaks Country Club in Houston, Tx.; and Mellisa K. Root, also of River Oaks Country Club in Houston. All team chefs are members of the American Culinary Federation.

"ACF Culinary Team USA, the official United States representative in international culinary competition, is proud to be competing against teams that hold to the same high culinary standards, and we look forward to seeing our colleagues from the international culinary community in Chicago," said John Kinsella, CMC, CCE, AAC, ACF national president.

The American Culinary Classic is owned and produced by the National Restaurant Association in cooperation with the American Culinary Federation, and is sanctioned by the World Association of Cooks Societies (WACS). The teams' creations will be reviewed by a panel of international WACS approved judges specially selected for The American Culinary Classic. The competition is open to national culinary teams in countries recognized by WACS.

"We are proud to welcome the American Culinary Classic back to the National Restaurant Association Restaurant, Hotel-Motel Show," said Michel Bouit, chairman of The American Culinary Classic. "The 2003 competition produced many culinary masterpieces, and we are looking forward to seeing new ones this year. The international teams each bring a unique perspective to the theme ingredients, ensuring an exciting competition."

A limited number of luncheon reservations will be available for Show attendees to enjoy a three-course meal of world class cuisine prepared by the competing teams. Each reservation is \$35. The Culinary Scene area was created in cooperation with Nestle® FoodServices, and will also feature lively demonstrations by members of the Research Chefs Association (RCA) for non-competitive purposes.

Now in its 88th year, the annual National Restaurant Association Restaurant, Hotel-Motel Show is the largest single gathering of restaurant, foodservice and lodging professionals the Western Hemisphere. The 2007 Show will be held May 19-22, at McCormick Place in Chicago, Ill. The Show attracts 2,000 exhibiting companies and 73,000 attendees and visitors from all 50 states and 110 countries. Free, online media registration and more information can be found on the Show Web site at [www.restaurant.org/show/media](http://www.restaurant.org/show/media).

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The National Restaurant Association, founded in 1919, is the leading business association for the restaurant industry, which is comprised of 935,000 restaurant and foodservice outlets and a work force of 12.8 million employees - making it the cornerstone of the economy, career opportunities and community involvement. Along with the National Restaurant Association Educational Foundation, the Association works to represent, educate and promote the rapidly growing industry. For more information, visit our Web site at [www.restaurant.org](http://www.restaurant.org).

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in America. With more than 19,000 members spanning more than 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the only 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 also holds the presidium for the World Association of Chefs Societies, the largest international network of chef associations with more than 8 million members globally. For more information, visit [www.acfchefs.org](http://www.acfchefs.org).

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