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**WORLD'S BEST CHEFS COMPETE IN AMERICAN CULINARY CLASSIC AT  
NATIONAL RESTAURANT ASSOCIATION RESTAURANT, HOTEL-MOTEL SHOW**  
*Largest, most prestigious international culinary competition in U.S. to feature ACF Culinary Team USA*

**WHAT:** American Culinary Federation (ACF) Team USA is competing in the American Culinary Classic during 2007 National Restaurant Association Restaurant, Hotel-Motel Show®, the most prestigious international culinary competition in the United States. Over the course of the show, twelve six-member teams representing a variety of countries will compete for the ACC championship title. Teams compete each day of the show from 9:30 a.m. to 3:00 p.m. in the Culinary Scene display kitchens at McCormick Place. The competition encompasses hot and cold food categories and is judged on creativity, flavor, presentation, timing and technique.

**WHEN:** **Prep sessions:** Thursday, May 17, through Monday, May 21 (times vary daily)  
**Competition:** 8:00 a.m. to 3:00 p.m., Saturday, May 19, through Tuesday, May 22

**WHERE:** **Competition**  
McCormick Place South – Level 3, Culinary Scene display kitchen area

**ACF Culinary Team USA Prep Kitchen**  
Palmer House Hilton Hotel, 17 East Monroe, Chicago, IL

**MEDIA:** Numerous opportunities to photograph and interview team members and coaches from ACF Culinary Team USA during practice rounds at the team hotel and onsite at McCormick Place.

- May 17: team practice, Palmer House ACF Culinary Team USA Kitchen (1:00 p.m. – 11:00 p.m.)
- May 18: team practice, Palmer House ACF Culinary Team USA Kitchen (8:30 a.m. – 3:00 p.m.)
- May 18: welcome reception, Union League of Chicago (7:00 p.m. 9:00 p.m.)
- May 19-20: Cold food prep, Palmer House ACF Culinary Team USA Kitchen (8:30 a.m. – 4:00 a.m.)
- May 20: Cold Food Program competition, McCormick Place (8:00 a.m. – 3:00 p.m.)
- May 20: team at Culinary Scene, McCormick Place (3:00 p.m. – 5:00 p.m.)
- May 21: Hot food menu prep, Palmer House ACF Culinary Team USA Kitchen (8:00 a.m. – 9:00 p.m.)
- May 22: Hot Food Program competition, McCormick Place (8:00 a.m. – 3:00 p.m.)
- May 22: awards reception, McCormick Place, Vista Ballroom, (4:00 p.m. – 5:30 p.m.)

**CONTACT:** To schedule interviews, visit the ACF Culinary Team USA kitchen at the Palmer House Hilton or cover the actual competition at McCormick Place, contact John Scroggins at 800-545-4087, extension 5118, or by cell at (417) 861-1895, or Patricia Carroll at 800-624-9458 extension 147, or by cell at (904) 994-6114.

**SPONSORS:** Chef Revival; Club Managers Association of America; Fortessa; Kraft Foods Global; McCormick & Co. Inc.; Tyson Foods, Inc.; Uncle Ben's; Unilever Foodsolutions; and Westchester Country Club.

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