



## AMERICAN CULINARY FEDERATION PRESS RELEASE

**FOR IMMEDIATE RELEASE:**

July 16, 2009

### **Kansas' Kelly Conwell Wins ACF National Student Chef of the Year Competition at 2009 ACF National Convention in Orlando, Fla.**

**St. Augustine, Fla., July 16, 2009**—Kelly Conwell, of Kansas City, Kan., received the 2009 American Culinary Federation, Inc., (ACF) 2009 National Student Chef of the Year Award at the 2009 ACF National Convention held at the Orlando World Center Marriott, Orlando, Fla., July 11-14.

Sponsored by Custom Culinary, Inc., the ACF National Student Chef of the Year Award recognizes an up-and-coming student who demonstrates a high level of professionalism, culinary skills and a passion for the culinary arts. Students were first nominated by an ACF chapter. Then, students in each of the four ACF regions competed at the regional level. At the national competition July 12, the four finalists created a two-course meal (appetizer, entrée) or two desserts (one hot, one cold) using all ingredients in a "market basket." They had two hours to prepare and cook their meal and 10 minutes to serve the four portions to a panel of distinguished judges. Conwell was announced as winner at the President's Grand Ball, Tuesday, July 14.



It was in the fourth grade that Conwell decided her future was in the culinary industry. For her first job, she worked at a local country club bussing tables. She went on to work as a hostess, a waitress and a dishwasher, and prepping food. Conwell graduated from Johnson County Community College, Overland Park, Kan., in May. She is a member of ACF Greater Kansas City Chefs Association, and has gained competition experience as a member of the Johnson County Community College student hot-food team for two years. In a few weeks, Conwell will leave for Germany, where she will study abroad for a year. After a few years in the kitchen, she hopes to become an ACF-certified judge.

Orlando was the location of the 2009 ACF National Convention, bringing hundreds of chefs, cooks, students and foodservice professionals to the Sunshine State. The national convention provided attendees with numerous opportunities to advance their professional development and enhance their culinary skills through informative workshops and seminars, cutting-edge demonstrations, a trade show featuring more than 100 exhibitors, national competitions and ACF's annual national awards.

Sponsors of the 2009 ACF National Convention are: Ajinomoto Food Ingredients LLC; American Lamb Board; Barber Foods; Barry Callebaut; Beef Products, Inc.; BelGioioso Cheese Inc.; Berkshire Pork Products, LLC; Bon Chef, Inc.; Bunge Oils; Butterball Farms, Inc.; Canada Cutlery Inc.; Casa DiLisio Products, Inc.; Chartwells; The Cheesecake Factory Bakery Inc.; Chicago School of Chocolate Molding;

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CleanFish; Cleveland Range, LLC; Contessa Premium Foods; The Culinary Institute of America; Custom Culinary, Inc.; Demeyere; Diamond Crystal; Dole Packaged Foods, LLC; Dow AgroSciences; Ecolab; Egglund's Best; GFF, Inc./Girard's Dressings; Gordon Food Service; Guittard Chocolate Co.; Hass Avocado Board; Hormel; i-COOK Professional; Indian Harvest; The International Culinary Schools at The Art Institutes; The Investing Chef; J.R. Simplot Company; Johnson & Wales University; Kendall College School of Culinary Arts; La Brea Bakery; Lavazza Italy's Favourite Coffee; Le Cordon Bleu Schools North America; Nestlé Professional; NEWCHEF Fashion Inc.; Nueske's Applewood Smoked Meats; Pasta CHEF®; Pearson Education; Plugra; RC Fine Foods; Riviana Foods Inc.; R.L. Schreiber, Inc.; S & D Coffee; San Jamar; Saputo Cheese; Schwan's Food Service; Splenda®; Tyson Food Service; Unilever Foodsolutions; U.S. Foodservice; Victorinox Commercial Cutlery; Vita-Mix Corp.; The Vollrath Company, LLC; and Wisconsin Milk Marketing Board.

The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With more than 22,000 members spanning 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most 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 to the Chef & Child Foundation, founded in 1989 to promote proper nutrition in children and to combat childhood obesity. For more information, visit [www.acfchefs.org](http://www.acfchefs.org).

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