



## AMERICAN CULINARY FEDERATION PRESS RELEASE

**FOR IMMEDIATE RELEASE:**

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### **Chefs de Cuisine Association of St. Louis Inc. Wins Baron H. Galand Culinary Knowledge Bowl at 2009 ACF National Convention in Orlando, Fla.**

**St. Augustine, Fla., July 17, 2009**—Five American Culinary Federation (ACF) student culinarian members from Chefs de Cuisine Association of St. Louis Inc. won a gold medal and first place in the 2009 Baron H. Galand Culinary Knowledge Bowl for the second consecutive year, and for the third time since 2006. The competition, sponsored by Pearson Education, took place at the 2009 ACF National Convention held at the Orlando World Center Marriott, Orlando, Fla., July 11-14.



The Chefs de Cuisine Association of St. Louis Inc. team, representing ACF Central Region, comprises: Jeremy Brown, Meredith Frank, Erin Hoffmann, Amanda Losh and Richard Mueller. The team is coached by Vicki Davenport.

The Baron H. Galand Culinary Knowledge Bowl competition was open to student culinary teams from ACF chapters, apprenticeship programs and accredited schools. Twenty-eight teams competed in ACF's four regional conferences. The winning team competed for the national title July 13 in Orlando against three other ACF regional teams. Competition questions were developed from five nationally published textbooks for culinary professionals that cover topics such as nutrition, safety and sanitation, and the art of modern cooking. The tournament was formatted using a "Jeopardy"-style, five-by-four matrix board for games leading to the final round, and a five-by-five matrix board for the final round.

In addition, the Broadmoor Hotel and Resort team earned a gold medal. The team comprises: Katharine Allen, Mikki Butler, Lucas Glau, Jacquelyn Gundelfinger and Kendra Peregrin. The team was coached by Erica Murphy.

ACF Greater Baltimore Chapter, students at Baltimore International College, Baltimore, earned a silver medal. Team members are: Carrie Brittain, Megan Cirincione, Kevin Keller, Adam Lewis and Jeffrey Lyons. The team was coached by Faith Kling, CEC.

The Baron H. Galand Culinary Knowledge Bowl was named in honor of past ACF National President Baron H. Galand, CEC, AAC, HOF, who championed junior members and encouraged them to get involved in their profession outside the kitchen.

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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; 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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**TO ARRANGE AN INTERVIEW OR FOR A HIGH-RES PHOTO, CONTACT LEAH CRAIG AT (800) 624-9458 EXT. 113, OR PATRICIA CARROLL AT EXT. 147. EMAIL [LCRAIG@ACFCHEFS.NET](mailto:LCRAIG@ACFCHEFS.NET) OR [PCARROLL@ACFCHEFS.NET](mailto:PCARROLL@ACFCHEFS.NET).**

**MEDIA CONTACT:** Patricia Carroll  
Communications Director  
(800) 624-9458, Ext. 147  
[pcarroll@acfchefs.net](mailto:pcarroll@acfchefs.net)

Leah Craig  
Communications Manager  
(800) 624-9458, Ext. 113  
[lcraig@acfchefs.net](mailto:lcraig@acfchefs.net)