



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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### Russell Scott, CMC, WGMC, Places Second in Cooking Competition in Brazil

**ST. AUGUSTINE, Fla., September 28, 2009**—Certified master chef Russell Scott, executive chef at Isleworth Golf & Country Club in Windermere, Fla., placed second in the World Association of Chefs Societies' (WACS) Global Chefs Challenge semifinals for the Americas that took place in São Paulo, Brazil over the weekend. Canada placed first, earning the right to represent the Americas at the Global Chefs Challenge during the WACS Congress in Chile in January, and Chile came in third.

"On behalf of the American Culinary Federation, I'd like to extend our congratulations to Chef Scott for his second-place win in the Global Chefs Challenge semifinals for the Americas," said Michael Ty, CEC, AAC, ACF national president. "We are grateful to have had such a qualified candidate represent our country and our federation."

Scott was asked to represent the U.S. after winning the title of 2008 U.S.A.'s Chef of the Year™ at the American Culinary Federation (ACF) National Convention in Las Vegas in July 2008.

In Brazil, chefs from four countries competed in a "mystery basket" competition where they prepared a menu using a preselected list of ingredients. They were required to use salmon and shrimp for the first course, corn for the second course, chicken for the third course, and coconut and mango for the dessert course. Daniel Gorman, a line cook at Cherokee Town and Country Club in Atlanta, assisted Scott.

Scott is a certified master chef, a distinction shared by only 58 others in the nation. Prior to his position at Isleworth Golf & Country Club, he worked as an associate professor at The Culinary Institute of America (CIA), Hyde Park, N.Y., and executive chef at upscale establishments that include Hotel Nikko in Los Angeles and Virginia Country Club in Long Beach, Calif.

His formal training includes a degree in baking and pastry from Johnson & Wales University, Providence, R.I., and apprenticeships at The Greenbrier, White Sulphur Springs, W.Va., and Grand Mariner Restaurant, Pittsburgh. Scott received two gold medals at the 1988 Culinary World Cup in Luxembourg and was team captain of CIA's Culinary Team in 2000. In addition, he was a member of ACF Culinary Team USA 2004, the official representative for the United States in major international culinary competitions. Scott is a member of ACF Central Florida Chapter.

### About the American Culinary Federation

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 WITH CHEF SCOTT, OR FOR A HIGH-RES PHOTO, CONTACT LEAH CRAIG AT (800) 624-9458 EXT. 113, OR EMAIL [LCRAIG@ACFCHEFS.NET](mailto:LCRAIG@ACFCHEFS.NET).**