AMERICAN CULINARY FEDERATION PRESS RELEASE

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Baltimore International College Declared ACF Northeast
Regional Conference Knowledge Bowl Champions


The team is comprised of the following student culinarians from ACF Greater Baltimore Chapter, all of which are students at Baltimore International College, Baltimore: Carrie Britain, of Street, Md.; Megan Cirincione, of Abingdon, Md.; Kevin Keller, of Baltimore; Adam Lewis, of Baltimore; and Jeffrey Lyons, of Edgewood, Md. The team is coached by Faith Kling, CEC.

ACF knowledge bowls are open to junior culinary teams from ACF chapters, apprenticeship programs and accredited schools. Competition questions are drawn 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 is 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.

This year, six student teams from Maryland, New Jersey, New York, Pennsylvania and West Virginia went head-to-head for the Northeast Regional title. As Northeast Region champions, the Baltimore team will compete for the national title against three other winning regional teams at the 2009 ACF National Convention in Orlando, Fla., July 11-14. The highest scorer will be named the ACF Baron H. Galand Culinary Knowledge Bowl winner for 2009.

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

Chosen for its historic charm and vibrant culinary scene, Boston was the location of the 2009 ACF Northeast Regional Conference hosted by ACF Epicurean Club of Boston. Bringing more than 600 chefs, cooks and foodservice professionals to the city, the conference provided attendees with numerous opportunities to advance their professional development and enhance their culinary skills through informative business seminars, forums and cooking demonstrations featuring the latest trends and techniques. In addition, the conference offered participants the opportunity to compete in several cooking competitions.