

FIVE STUDENTS AND TEAM COACH, CHEF RANDY TORRES OF THE PROFESSIONAL CULINARY INSTITUTE LED ACF CULINARY YOUTH TEAM USA TO A WORLD CHAMPIONSHIP AT THE KNORR WORLD CULINARY GRAND PRIX IN GLASGOW, SCOTLAND

The Professional Culinary Institute's Chef Randy Torres Leads Team USA to a World Championship

Campbell, Calif. – March 5, 2009 – The Professional Culinary Institute (PCI) is elated to be a part of ACF Culinary *Team USA*'s victory as the 2009 World Title Champions at The Knorr World Culinary Grand Prix in Glasgow, Scotland, March 2-4..

ACF Culinary Youth *Team USA* earned Gold Medals in all three events and ultimately took the World Title from the 2008 defending Champions, Canada. This team represents an array of talented culinarians from PCI beginning with the team members, Edalyn Garcia, Alyssa Twelker, Alison Murphy, Alfonso Mendoza; team coordinator, Lanni Wui; team support, Vanessa Gallardo and Dawn Smith; team captain Keriann Von Raesfeld; and team coach, Chef Randy Torres, director of culinary education at PCI. Steve Jilleba CMC, CCE, AAC. Corporate executive chef, Unilever Foodsolutions, Lisle, Ill., coached the team.

The World Culinary Grand Prix offers the opportunity for teams from all over the world to compete at the event where visitors can dine on their creations in the Restaurant of Nations, view their cold displays and watch the team in the culinary studio. There are three events included in the competition: a 3-course meal for 85, Cold Display and the Culinary Studio.

"I am thrilled at yet another extraordinary accomplishment of PCI," says Richard Battista, president of PCI. "To win a world title speaks volumes to the dedication, training and professionalism of Chef Randy Torres, Chef Steve Jilleba and the entire team. I am so proud and honored that PCI won the right to field such a talented group of students to earn such a noble win on behalf of the USA."

The KNORR World Culinary Grand Prix is held every two years where national teams of chefs aged 25 and under are invited to compete from World Association of Chefs Societies (WACS) member countries. WACS is a global network of chefs associations founded in October, 1928 at the Sorbonne in Paris. The biennial WACS Congress brings together over 1,000 of the world's leading culinary industry professionals. Operating in more than 73 member countries, WACS represents over 10 million professional chefs, and is recognized as a global voice on all issues related to the culinary industry.

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