



## AMERICAN CULINARY FEDERATION PRESS RELEASE

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### **John Reed, CEC<sup>®</sup>, CCA<sup>®</sup>, Advances in ACF Culinary Team USA Tryouts in Pursuit of Spot on Internationally Acclaimed Six-Member Team** **14 of the 25 Chefs Who Competed Qualified to Advance**

**St. Augustine, Fla., Aug. 6, 2013**—John Reed, CEC<sup>®</sup>, CCA<sup>®</sup>, of Skokie, Ill., is one of 14 chefs who qualified to compete in the second phase of competitions to determine who will represent the United States on the American Culinary Federation's ACF Culinary Team USA, sponsored by Unilever Food Solutions, the official representative team of the U.S. in major international culinary competition.



The first of the two-stage tryouts for ACF Culinary Team USA, held June 1-2 at Johnson & Wales University's Denver campus and June 15-16 at Johnson & Wales University's Charlotte campus, featured the cold-food segment. The 25 chef candidates had 17 hours to prepare, plate and present their dishes according to the guidelines. Fourteen were selected to advance to the hot-food segment Aug. 24 at College of DuPage, Glen Ellyn, Ill. To qualify to try out for the team, candidates had to pass a rigorous application review in which their application, résumé, biography, competition experience, work history and other qualifications were evaluated. Each chef had to display a high level of craftsmanship based on solid classical cooking principles and a variety of cooking disciplines incorporating current and modern trends in presentation, technique and taste.

Reed, an ACF-Certified Executive Chef<sup>®</sup> (CEC<sup>®</sup>), Certified Culinary Administrator<sup>®</sup> (CCA<sup>®</sup>) and an Approved Culinary Evaluator, is owner of Customized Culinary Solutions, Skokie, Ill., and an adjunct faculty member in hospitality administration at College of DuPage, Glen Ellyn, Ill. He has received numerous awards including the 2010 ACF Chef Professionalism Award and has won several medals in culinary competitions. He was a member of ACF Culinary Regional Team USA, which earned a silver medal and placed fourth overall at the 2012 *Internationale Kochkunst Ausstellung* (IKA). Reed is a member of ACF Windy City Professional Culinarians Inc.

The 13 other chefs selected to advance are as follows:

- **Joseph Albertelli**, executive chef, Westchester Country Club, Rye, N.Y.; Chefs Association of Westchester and Lower Connecticut
- **Brian Campbell**, CEC<sup>®</sup>, CCE<sup>®</sup>, senior instructor, Johnson & Wales University, Charlotte, N.C.; ACF North Carolina Chapter
- **George Castaneda**, executive chef, Sodexo, Franklin, Tenn.; ACF Middle Tennessee Chapter
- **Shawn Culp**, CEC<sup>®</sup>, culinary arts instructor, The Art Institute of Pittsburgh, Bridgeville, Penn.; ACF Pittsburgh Chapter
- **Ben Grupe**, sous chef, Old Warson Country Club, St. Louis; Chefs de Cuisine Association of St. Louis Inc.
- **Aaron Haga**, CEC<sup>®</sup>, chef tournant, The Broadmoor, Colorado Springs, Colo.; ACF Pikes Peak Chapter Inc.
- **Jason Hall**, CMC<sup>®</sup>, executive chef, Hammock Dunes Club, Palm Coast, Fla.; ACF St. Augustine Chapter

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- **Adam Munroe**, chef de cuisine, The Country Club, Chestnut Hill, Mass.; ACF Epicurean Club of Boston
- **Alison Murphy**, executive pastry chef, The Vintage Club, Indian Wells, Calif.; ACF national member
- **Woojay Poynter, CSC®**, assistant professor, Oregon Coast Culinary Institute, Coos Bay, Ore.; ACF Bay Area Chefs Association of Oregon
- **Matthew Seasock, CEC®**, executive sous chef, The Fort Worth Club, Fort Worth, Texas; ACF national member
- **Corey Siegel, CC®**, rounds cook, The Greenbrier, White Sulphur Springs, W.Va.; ACF of Greater Buffalo New York
- **Ashley VanHulle**, baker, MotorCity Casino Hotel, Detroit

“After seeing the food that was created and displayed at the cold-food tryouts, I am eager to see what will be produced at the hot-food tryouts. We have some extremely talented chefs competing for the six coveted spots on the national team,” said Joseph Leonardi, CEC, ACF Culinary Team USA manager and executive chef, Somerset Club, Boston. “The candidates will need to be at the top of their game, and I expect nothing less than perfection if they are to become a member of ACF Culinary Team USA.”

Judging the tryouts with Leonardi are the following ACF-approved culinary competition judges: Darrin Aoyama, CEPC®, executive pastry chef, River Oaks Country Club, Houston; Timothy Bucci, CEC®, CCE®, CHE®, associate professor, Joliet Junior College, Joliet, Ill; Joachim Buchner, CMC®, executive chef, Chevy Chase Club, Chevy Chase, Md.; Dan Hugelier, CMC®, professor of culinary arts, Schoolcraft College, Livonia, Mich.; Patricia Nash, CEPC®, executive pastry chef, MotorCity Casino Hotel, Detroit; Timothy Prefontaine, CEC®, executive chef, The Fort Worth Club, Fort Worth, Texas; Randy Torres, CEC®, AAC®, culinary-arts department chair, Le Cordon Bleu College of Culinary Arts in Los Angeles, Pasadena, Calif.; and J. Kevin Walker, CMC®, AAC®, executive chef, The Vintage Club, Indian Wells, Calif.

ACF Culinary Team USA began competing in international competitions in 1956. The 1960 team captured the first world championship honor at the IKA and repeated the distinction in 1980, 1984 and 1988 by taking the prestigious hot-food competition and establishing a new world record for the most consecutive gold-medal wins. In 2002, ACF Culinary Team USA had the highest score in restaurant-style cooking among 32 nations, and in 2008, the regional team won the overall world championship title for the regional portion. At the last IKA in 2012, ACF Culinary National Team USA won a silver medal in cold-food presentation—only one gold medal was awarded—and a silver medal in the hot-food kitchen, placing sixth overall.

### [About the American Culinary Federation](#)

The American Culinary Federation, Inc. (ACF), established in 1929, is the premier professional organization for culinarians in North America. With more than 20,000 members spanning 200 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and programmatic accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States, with the Certified Executive Chef®, Certified Sous Chef® and Certified Executive Pastry Chef® designations the only culinary credentials accredited by the National Commission for Certifying Agencies. 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). Find ACF on Facebook at [www.facebook.com/ACFChefs](https://www.facebook.com/ACFChefs) and on [Twitter @ACFChefs](https://twitter.com/ACFChefs).

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**Editor’s note:** Media is invited to attend. Please contact Jessica Ward at [jward@acfchefs.net](mailto:jward@acfchefs.net) or (904) 484-0213, or Patricia Carroll at (904) 484-0247 or [pcarroll@acfchefs.net](mailto:pcarroll@acfchefs.net) for press badges, high resolution photos or to arrange an interview with a candidate.