



AMERICAN CULINARY FEDERATION PRESS RELEASE

For Immediate Release:

November 3, 2011

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Need Expert Cooking Advice? Let American Culinary Federation Chefs Answer Your Holiday Kitchen Questions

Nearly 200 certified chefs listed in ACF's Chefpertise Guide are willing to offer culinary tips.

St. Augustine, Fla., November 3, 2011—There's no busier time of the year for a chef than the holiday season. So who better to turn to for cooking advice? Whether you're working on a story about holiday entertaining, catering, desserts, healthy cooking or how to best utilize leftovers, American Culinary Federation (ACF) certified chefs are available to offer their input and recipes for newspaper, online, radio and TV stories.



ACF's Chefpertise Guide is an online database of nearly 200 certified chefs that can be searched by specialty or location. View the guide at www.acfchefs.org/chefpertiseguide. Featured chefs hold the Certified Chef de Cuisine® (CCC®) designation or higher. ACF certification serves as a benchmark to personal and professional achievement, and is awarded after extensive experience, education, and completion of written and practical exams.

Topics to consider discussing with ACF chefs:

- Easy-to-make hors d'oeuvres that are sure to impress dinner guests
- Making healthful ingredient replacements in holiday favorites
- Putting a spin on traditional Thanksgiving Day dishes
- Pastry chefs share secrets for making the perfect pie
- Taking the stress out of cooking for a crowd
- Easy holiday treats to prepare with kids
- How to pair holiday favorites with wine
- Tips for carving a turkey or ham
- Plating and presentation tips

ACF chefs represent all areas of the foodservice industry. They are restaurant and business owners, caterers, educators and pastry chefs, and they oversee food-and-beverage operations at some of the country's top hotels and country clubs.

To request an interview with an ACF chef featured in the Chefpertise Guide, or for other sources, contact Leah Craig, ACF communications manager, at (904) 484-0213 or lcraig@acfchefs.net.

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 20,000 members spanning 225 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® designation the only culinary credential accredited by the National Commission for Certifying Agencies (NCCA). 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.