



## **NEWS RELEASE**

FOR IMMEDIATE RELEASE:

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### **THE MICHIGAN CULINARY OLYMPIC TEAM BRINGS HOME MORE MEDALS THAN ANY OTHER STATE IN THE UNITED STATES AT THIS YEAR'S 23<sup>RD</sup> INTERNATIONAL CULINARY ART EXHIBITION**

**(Detroit, Mich. December 6, 2012)** – The AMERICAN CULINARY FEDERATION'S MICHIGAN CHEFS DE CUISINE ASSOCIATION is pleased to announce that the Michigan Culinary Olympic Team (MCOT) has returned home from the 23<sup>rd</sup> International Culinary Art Exhibition, aka "The Culinary Olympics" with more medals than any other state in the United States.

Held in Erfurt, Germany this past October, the Internationale Kochkunst Ausstellung (IKA) featured over 1,600 talented chefs from more than 50 countries to showcase their respective culinary skills and innovation in a competitive format. Nearly 25,000 people attended this highly anticipated competition and it was monitored by millions worldwide.

This world-class event is similar to the traditional athletic Olympics, which brings together the best athletes from around the world. Every four years, the IKA serves as the single most elite competitive culinary event globally. This culinary Mecca highlights the best in both professional and student culinary teams from around the world to compete for Gold, Silver, and Bronze Medals in multiple categories.

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Overall, the 2012 MCOT, sponsored by the ACF Michigan Chefs de Cuisine (MCCA), brought home three Gold Medals, one Silver Medal and three Bronze Medals from this year's competition. The Macomb Culinary team, also members of the ACF MCCA, received one Gold Medal, one Silver Medal and three Bronze Medals. This year's competition resulted in Michigan winning more medals than any other state.

MCOT's goal was to utilize Michigan products in the competition including beef, pork, poultry, seafood, fruits, vegetables, beer, wine, liquors and hand crafted service ware, platters and plates. "Our mission was simple," said Randy Smith, CEC, manager of the 2012 MCOT and executive chef of the Walnut Creek Country Club. "We represented the Detroit Metro area, Michigan and the entire United States on an International stage, using products grown, raised, processed and manufactured in our Great Lakes state, emphasizing that Michigan is home to some of the greatest products and chefs in the world."

This year's award-winning team included Doug Ganhs, CEC, team captain and chef instructor at The Culinary Studies Institute of Oakland Community College (Gold and Bronze Medal Winner), Sarah Rougeau, CSC, banquet chef at the Oakland Hills Country Club (Silver Medal Winner), Shawn Loving, CEC, CCA, culinary arts department chair, Schoolcraft College (Bronze Medal Winner), Chef Gabriel Vera, executive chef, Lena & Habana restaurants in Ann Arbor (Bronze Medal Winner), John Miller, CEC, executive chef, Chartwells at Oakland University (Gold Medal Winner), and Brian Beland, CMC, executive chef/director of food and beverage at the Country Club of Detroit (Gold Medal Winner).

Members of the Macomb Culinary Team included Chris Wyrembelski, (Bronze Medal Winner), Scott Simpson, CC (Bronze Medal), Jacob Williams, CEC (Bronze Medal Winner), James Delao, (Silver Medal Winner), and Scott O'Farrell, CEC, CEPC, CCA (Gold Medal Winner).

Michigan is home to nearly 1,000 American Culinary Federation members statewide and has had great success in previous World Culinary Olympics winning 12 Gold, 9 Silver, and 6 Bronze medals in international competitions over the last 25 years. "I'm so proud of everyone on this team and how they truly worked together to help each other succeed and elevate Michigan's long running tradition of culinary excellence on a world stage at the 2012 Culinary Olympics," added Smith.

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The ACF Michigan Chefs de Cuisine hosted several fundraisers these past two years to help raise money for the MCOT to send the team, supplies and equipment to the competition. Through these fundraising efforts and also through contributions of many local businesses MCOT was able to raise nearly \$60,000.

Businesses that sponsored this year's team include: US Foods, Sysco Food Services of Detroit, LLC, Gordon Food Service, Northern Lakes Seafood & Meats, Mark's Quality Meats & Culinary Specialties, Coastal Produce, Churchill China, Lorge Marketing Services, LLC, Graphikitchen, LLC, Fairway Packing, Red Goose Spice Company, Assimacopoulos Supreme Baking Company, Fortune Fish Company, Leonardo's Produce, Elegance Distributors, Chef Source, ISC Services, Michigan Restaurant Association, Miceli & Oldfield Advantage Waypoint, Del Bene Produce, King Coffee and Tea Services, Mama Mucci's Pasta, Sunburst Chemicals, R. Hirt Jr. Co., Westland Car Care Automotive, Gold Star Products, Michaels & Associates, Gass Centennial Farms, General Wine and Spirits, North Star Produce, Ray's Ice Cream, and Werp Farms.

*The Michigan Chefs de Cuisine (MCCA) was founded in 1970 by Certified Master Chef Milos Cihelka, whose vision it was to create one of the most prestigious chef's associations in the nation. Today, the Chapter consists of over 480 members. Chef Milos, now semi-retired but still teaching, was the chef/co-owner and proprietor of the renowned Golden Mushroom Restaurant in Southfield, Michigan. MCCA helps to provide opportunities for culinary education, professional growth, certification, competition and networking while supporting charitable organizations in the community. For more information, or to become a member, please visit [www.mccachef.org](http://www.mccachef.org) or call Executive Director, Brian Lorge at 734.320.8738 or [bflorge@comcast.net](mailto:bflorge@comcast.net).*

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