



The Los Angeles Chef of the Year Award 2003 Culinary Competitions and Salons was hosted by our American Culinary Federation (ACF) / Chefs de Cuisine Association of California, Los Angeles Chapter and is the first chapter to change our chapters Chef of the Year winner, from a popularity vote to an intense "Iron Chef Style" live cooking competition. The new annual competition is becoming a well-regarded event for greater Los Angeles chefs, restaurants, hotels, caterers, educators, culinary community and sponsors. Chef Nominees are a diverse field of highly regarded chefs, many from well-known local establishments, including hotels, culinary educators. Nominations are open for Los Angeles Chef of the Year 2004 and no memberships or organization affiliation is required, but chefs must be sous chef or higher and work in the Greater Los Angeles Area. Visit www.acfla.org for updates and information. Contact Dennis Scheeler 2004 Show Chair at (818) 559-5218, or Lance McCloud Communications Chair 310-479-3848.

THE 2003 EXECUTIVE CHEFS, AND ACF CERTIFIED JUDGES

CHEF OF THE YEAR LOS ANGELES 2003 EXECUTIVE CHEF COMPETITORS:

Stefano Sampson, Robert Baradaran, Rudy Garcia, Jeff Marino, Mial Parker, Dennis Sheeler, and Romeo Warin.

JUDGES:

Joseph Amendola, CEPC, CCE, AAC, Roland G. Henin, CMC, John Hui, CEPC, ACC, Roland Schaeffer, CEC, AAC

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**STEFANO SAMSON, Executive Chef, Valentino's Santa Monica, CA.
Gold Medal Winner!
Los Angeles Chef of the Year 2003**



Stefano Samson

Stefano (Steve) was born to an Italian mother and an American father, and raised in the San Fernando Valley. At a young age, Stefano began his knowledge of cooking from his mother, a skill that has been passed down from generation to generation.

At the age of 18, he spent a year at the University of Venice, Ca'Foscari, where he studied Italian history and culture in a special program. Stefano continued his education at the University of California at San Diego, earning a Bachelor of Arts, History and Literature degree. He then went on to Columbia University, where he spent three years in the pre-medical program, only to find that cooking was his passion, and enrolled in Peter Kemp's New York Cooking School.

After completing culinary school in 1997 as a Blue Ribbon Graduate and working several jobs in New York City, Piero Selvaggio came across his talent and sent him to Italy. From October 1997 to February 1998, Stefano worked as an extern line cook, at the 2 Star Michelin Cascinale Nuovo, with Chef Walter Ferretto, learning traditional and modern Piemontese cuisine. From March 1998 to August 1998, he worked at the prestigious 3 Star Michelin restaurant, "Dal Pescatore" in Canneto Sul'Oglio with Nadia Santini, considered today, one of the best chefs in all of Italy, there he worked as a line cook as well as coordinated events for large foreign groups. Continuing his instruction, October to December of 1998, Stefano worked at Agata e Romeo and Antonello Colonna restaurants in Rome.

Returning to the states in January of 1999, Stefano spent 6 months as the sous chef at VALENTINO Santa Monica preparing for the opening of VALENTINO Las Vegas. On August 1, 1999 Stefano opened VALENTINO Las Vegas as Chef de Cuisine, under Executive Chef and Luciano Pellegrini. Chef Luciano was recently award best chef Southwest by the James Bread Foundation.

Website: www.pieroselvaggio.com

ROBERT BARADARAN
Chef Instructor
El Camino College
Torrance, CA



Robert Baradaran

A statement from the chef:

My Name is Robert Baradaran. I have spent more than half of my life in the hospitality industry. I have worked in free standing restaurants, hotels and catering operations. I am a certified executive chef and certified chef educator with the American Culinary Federation. I moved back to Los Angeles twenty years ago when I transferred within an airline catering company. Currently I teach culinary arts at Los Angeles Mission College and El Camino College. The instant gratification of training and teaching has always intrigued me and I have always enjoyed sharing my knowledge and techniques with other people. My main objective in competing is to meet other colleagues in the industry and measuring my skills against other culinarians. I look forward to this competition.

Sincerely, Robert B. Baradaran.

Website: www.elcaminocollege.org

**MIAL PARKER, CEC, CCE, R.O.B.M.F.
Chef Instructor AILA
Santa Monica, CA**



Mial Parker

Chef Parker was captain of the 1992 Culinary Olympic Team West while as an instructor at the California Culinary Academy in San Francisco. His culinary training includes a degree in Culinary Arts from Broward Community College, Ft. Lauderdale, Florida; an apprenticeship at the London Chop House – Detroit, Michigan under the tutelage of the first certified Master Chef in the USA – Chef Milos Cihelka and a three year apprenticeship at the Grand Hotel Krasnapolsky and the Queens Royal Palace in Amsterdam, Netherlands.

Chef Parker has received more than thirty awards in international culinary competitions including two Gold Medals and Cloverleaf at the 1988 Culinary Olympics and two Gold medals at the 1992 Culinary Olympics held in Frankfurt Germany.

He coached numerous awarded winning student teams and continues to do the same today. He acts as a mentor and coach to many of his students and has served as an advisor to the California Culinary Team.

His most recent accomplishments were receiving special awards and medals including “Best in Show and High Score” at the 2003 Las Vegas Culinary Challenge.

Today, you can find Chef Parker as an instructor at the Art Institute of California in Los Angeles and Grossmont College in San Diego. He currently resides in San Diego, California and takes up surfing, reading and enjoys travel.

In 1997, The Art Institute of California — Los Angeles opened its location on 31st Street in the city of Santa Monica in 1997. The building's interior is designed with the creative student in mind. Light, spacious classrooms, studios, and labs offer a productive working atmosphere.

The Art Institute of California — Los Angeles offers an Associate of Science degree in Culinary Arts. The degree program lasts just over two academic years and contains 112-quarter units, including approximately 28-quarter credits in general education courses. The objective of the program is to help the student attain a fundamental grounding in culinary arts, including an introduction to the theory and practice of hospitality, baking and pastry, catering, the à la carte

kitchen, wine and spirits, purchasing, cost control, and externship. Graduates are prepared for entry-level positions in the culinary field, including prep cook, line cook or garde-manger cook.

The Bachelor of Science Degree Program in Culinary Management prepares graduates for entry-level foodservice related management and supervisory trainee positions. The program provides an opportunity for students to become knowledgeable in the identified priorities of the foodservice industry, communication, training, leadership, motivation, management, human resources, technology, accounting, marketing, and customer relations.

From overseeing food quality, to dealing with customers, to making staffing decisions, a foodservice manager handles hundreds of varied yet critically important tasks every day. The manager's capabilities and day-to-day performance, and abilities to make decisions quickly, often determine the ultimate success or failure of a foodservice operation.

Website: www.aia.artinstitutes.edu

JEFF MARINO
Executive Chef
Palomino
Westwood, CA



Jeff Marino

Born and raised on Cape Cod, Jeff Marino's passion for food began with his first childhood clambake and has not subsided since. As the son and grandson of restaurateurs, Marino grew up in kitchens and around food all his life. At age 15, Marino began working at the three-and-a-half star Linnell House on Cape Cod. By the time he moved on from the Linnell House at age 19, he had achieved sous chef level. From 1990 to 1995, Marino honed his skills as lead sous chef at the Tower House restaurant, another high volume, high quality restaurant.

In 1995, Marino decided to move to Southern California to further explore food styles, ethnic cuisines, and restaurant opportunities. After one year of working at Croce's Restaurants in San Diego, he was promoted to head chef. In addition, he participated in the first annual Avocado Growers Recipe Competition at the Taste of San Diego where he took second place and subsequently appeared on the Today show.

In August 2000, Marino was promoted to head chef of Palomino where he looks forward to utilizing his creativity and experience to help the restaurant's continued growth. The melange of ethnic influences and intensity of flavors makes cooking for a Palomino audience an exciting and evolving process.

Website: www.palomino.com

**DENNIS SHEELER, Eurest Dining,
Executive Chef
ABC Studios
Burbank, CA**



Dennis Sheeler

A Statement from the Chef: I began my culinary career in 1984.

I attended Metropolitan Community College in Omaha from 1986 to 1992 under a NRA Junior Member Scholarship and MCC six-semester, academic achievement grant. I achieved Associate of Arts Degrees in Restaurant Management and Culinary Arts and apprenticed at the Omaha Club under Lionel Have, a classically trained French Chef from Lion, France

In 1989 I was a student honor delegate in the National Restaurant Association Educational Foundation's "Salute to Excellence" and also became a junior member of the American Culinary Federation, Omaha, Nebraska chapter. I participated with active member chefs at the "Annual Culinary Extravaganza" fundraiser and after four years I had my own active member station.

After completing college I became the Executive Chef at the Sheraton Hotel in Omaha, Nebraska. In 1994 I joined Eurest Dining Services and have traveled within the company to various locales including Northwestern Bell, (Nebraska), ALCOA, (Iowa), Maytag Corp., Illinois) The Southern California Gas Co. (Los Angeles), Hughes/Raytheon (El Segundo) and ABC Studios (Los Angeles) where I am currently the Executive Chef. I completed my continuing education at The Culinary Institute in Napa Valley, Greystone (1998)

I have maintained my ACF active member status by belonging to the Illinois ACF chapter and the Chefs de Cuisine Association of Los Angeles. After a year of participating in the events of the Chefs de Cuisine, I accepted the appointment of Sergeant at Arms, Public Relations Chairman's position. I have used my time to gather sponsor funds and information to build the CCAC-ACFLA website to promote the worthwhile causes of the Association and bring public attention to the food service professionals here in Los Angeles. The following year I accepted the nomination to serve as our Chapter President. I look forward to participating with all culinarians in the first year of our new and challenging competition.

Sincerely,

Chef Dennis Sheeler, CCC

ABOUT Canteen Vending Services and Eurest Dining Services, both operating companies of Compass Group, North American Division, will provide food and vending at ABC television studios in Hollywood.

Eurest will serve more than 800 people at the studio lots where ABC produces the local and West Coast news and soap operas such as "General Hospital." In addition to the regular employees, Eurest and Canteen will be serving additional people that independent production companies bring onsite for specific productions.

The Hollywood dining center provides cafeteria dining in the South Dining Room, table service in the North Dining Room, catering to offices and room service. Eurest will also provide food for "craft services," catering to actors and production workers during filming breaks. The site will feature Profiles in Good Taste, Compass Group's program to offer upgraded menus with an emphasis on service, presentation and atmosphere.

Compass Group, North American Division has annual revenues of \$2.7 billion and employs more than 58,000 people.

Compass Group is the Official Catering Services Supplier for the 2002 Olympic and Paralympic Winter Games in Salt Lake City. Compass Group will provide catering and concession services to the 3,500 residents of the Olympic Village as well as more than 125,000 people daily during the Olympic Winter Games, including members of the worldwide media, judges and officials.

Website: www.cgnad.com/index.cfm

RUDY GARCIA, CCE, Executive Chef/Instructor Los Angeles Mission College

Picture and bio was not available at time of this publication

Notable: The Student Competitors from Los Angeles Mission College in the ACF judged State Culinary Competition held on October 26, 2001, received 24 bronze medals and the culinary education program continues to grow and gain recognition.

Culinary Arts Institute Los Angeles Mission College

Website: [Los Angeles Mission College](#)

EXECUTIVE CHEF ROMEO WARIN
Provence Cafe



Romeo Warin

Executive Chef Romeo Warin was born in Paris and grew up in Southern France on the Nice Riviera.

I started cooking at the age of twelve, in our family restaurant with my stepfather, for three years. Afterwards, I went to the culinary school of Cagnes/mer “Auguste Escoffier”. Two years later, I got my diploma as cook and restaurant beginner and went to Corsica to open a restaurant called “Le Blanc-Bleu” which specialized in fish and seafood.

A year later, I came back to Nice and worked with Chef and owner Alain Leloup of “Le Gourmet Lorrain”, two stars Gault & Millaut. Then I went to St.-Tropez and worked for Chef Owner Jean-Claude Bordat at Lou Castellas in Ramatuelle. Two years later, at the age of twenty I returned to Nice and opened my own Provencale Restaurant with my Mother for three Years.

My first step in America was in 2000; I worked in Los Angeles for Bernard J. Jacoupy owner of Lunaria restaurant on Santa Monica Blvd., in Century City. Currently I am at Provence Café, which embraces my original cuisine and is where I am able to express myself as the young chef from Provence. I cook with *love* and *passion* every day and am always looking for new challenges. I am also very excited to be in America in Los Angeles and to meet all the great chefs of this city.

Thank you for letting my team and me participate at this amazing contest.

Chef Romeo and his team members; Esteban Morales, Thomas Bouvier, Thomas Elbow and Linda Weisbach, the “Melting Pot Team” of the year 2003.

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Beverly Hills, CA 90210
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THE JUDGES



Joseph Amendola, CEPC, CCE, AAC

Joseph Amendola, CEPC, CCE, AAC, a member of ACF Central Florida Chapter, is the 2002 ACF National Chef of the Year. ACF National President Edward Leonard, CMC, AAC, made the announcement during the President's Grand Ball at the 2002 ACF National Convention in Las Vegas.

The southeast region finalist and his wife Marjorie live in Orlando, where Chef Amendola is partner and senior vice president of Fessel International, a worldwide foodservice and hospitality consulting company. Before joining the company in 1988, he was at The Culinary Institute of America (CIA) for more than 40 years, serving as senior vice president, acting president, director of development, dean of students, and baking instructor. He has served the CIA as ambassador since 1989.

An ACF member for more than 50 years, Chef Amendola chaired ACF's national scholarship and senior chefs committees from 1995 to 2001. He received the American Academy of Chefs Hall of Fame award in 1992 and was AAC secretary, treasurer, and chair in 1998. In 1995, he received the ACF National Chef Professionalism Award. He serves as an international culinary, baking, and ice-carving judge and conducts fund raisers for culinary and humanitarian groups worldwide.

Chef Amendola served in the U.S. Air Force from 1941 to 1945. He earned degrees from the University of Massachusetts at Amherst and the University of New Haven in 1971 and 1973. He has represented U.S. military food evaluation throughout the world and consulted for foodservice hospitality globally. He is the author of four books and has collaborated on several others.

His many awards and honors include Diplomate, Chicago, 1985, the National Restaurant Association Educational Institute; the Order of the Dinner Gong, the International Food Service Executives Association; and the Lt. General John D. McLaughlin Award, 1999. He is an honorary member of Kyoto Cooking School in Kyoto, Japan.

Chef Amendola considers one of his most important achievements the mentoring of hundreds of culinarians throughout their careers. Who better, then, to offer ten commandments for enhancing a culinary career, which he did on becoming a southeast region chef of the year candidate.

"Do unto others, as you want others to do unto you. Pass on your knowledge and skills to your apprentices. Maintain good health and diet. Enjoy your work and free time. Do things in moderation. Network and make friends for a lifetime. Don't burn bridges—you may need them. Have a hobby or hobbies. Keep learning and refreshing your education. Plan a financial program for your twilight years."



Roland G. Henin, CMC

Roland G. Henin CMC, is one of an elite group of fifty-seven Certified Masters Chefs in the United States. Chef Henin is also a Certified Culinary Educator who has taught and designed courses in classical cuisine, food show competition and the practical understanding of sauces at Johnson & Wales University and the Culinary Institute of America. He joined The Art Institute of Seattle in 1994 to develop a new 18-month associates degree culinary program and to direct the School of Culinary Arts.

Chef Henin's background in the industry is just as impressive as his educational commitments. He has worked as a Corporate Chef in research and development, creating a line of high-quality, prepared entrees for the health care industry and co-packing contracts which involved the development, production, marketing and sales end of product introduction and presentation. Prior to his role as Academic Department Director, Chef Henin was Executive Chef for OSF International, Inc. where he also provided training to district, general and kitchen managers in opening new restaurants.

As a culinary competitor, Chef Henin has had the rare opportunity to win national and international gold medals as an individual competitor, as a team member, regional team captain and as coach of the United States "Culinary Olympic" Team (which went on to win the Culinary World Cup competition in Luxembourg). The American Culinary Federation (ACF) bestowed the highest honor on Henin by recognizing him with the first Chef Professionalism Award. Henin has so been inducted into the American Academy of Chefs, the honor society of chefs in America. In addition, Henin is a national and international appointed judge for hot and cold food competition and a member of the Culinary Committee as well as a former National Certification Chairman.

His philosophy in leading the Culinary Arts program is that the school is fortunate to have such wonderfully inspiring facilities overlooking Puget Sound. "Along with Pike Place Market at our back door, we are continually supplied with a superb seasonal bounty from the land and the sea," Henin says "Our instructors have this passion about teaching which makes the experience of sharing our knowledge very rewarding and gratifying." It is with pride that he states, "We love what we do and our students are responding beautifully."

The culinary program at The Art Institute of Seattle was introduced in the spring of '96. There are presently over 150 students enrolled in this 18-month, applied associates degree program. Chef Henin, developed the curriculum and designed the facilities using input from several of the top Northwest chefs and restaurateurs.

In addition to his educational roles, Henin has served as Executive Chef at Oregon-based OSF International and Truitt Bros., as well as Chef des Cuisines at the five-star Breakers Hotel in Palm

Beach, Fla. He also served as the coach of the gold medal U.S. Olympic Culinary team in 1992 and has worked in preparing the U.S. team for competition in the Culinary Olympics in 2000. In 1991, he received the first National Chef Professional Award ever given by the American Culinary Federation. Educated at the College Moderne in Nancy, France, Henin was designated a certified Executive Chef in 1979 and a Certified Culinary Educator in 1982 by the American Culinary Federation. He received the coveted honor of Certified Master Chef in 1983.

Roland G. Henin CMC, an award-winning, internationally recognized culinary expert, has been Corporate Executive Chef for Delaware North Parks Services (DNPS), one of the nation's leading hospitality management companies. Henin, one of only 57 chefs in the United States to have earned the highly respected designation of Master Chef from the American Culinary Federation.



John Hui, CEPC, AAC

John Hui, CEPC, ACC, Executive Pastry Chef of Caesars Palace in Las Vegas, has managed the day-to-day baking for the hotel's restaurants, banquets, and special events since April 1997. Prior to his current position, John worked for many fine hotels including the Westin St. Francis, the San Francisco Hyatt Regency, the Westin Maui Hotel, and the San Francisco Marriott.

With over 23 years experience, John has received many awards and medals including the 2002 Chef of the year of Las Vegas, ACF Chef Professionalism Award, seven ACF medals and three prestigious Culinary Olympic Gold & Silver Medals from Germany. In 2001 he was selected one of the "Ten Best Pastry Chefs in America" by Pastry Art & Design.

"We as chefs should lead and nurture young culinarians to have a strong foundation through education, certification, and apprenticeship. A certified chef will be more confident and more knowledgeable about running kitchens and managing people. I hope that one day we can implement an apprenticeship program that is consistent and agreeable to all establishments and unions. I am strongly dedicated to educating our young culinarians and preserving the skills of the culinary profession."

John is currently the ACF Western Regional Competition Coordinator and a Certified Culinary Competition Judge with the American Culinary Federation.

Website: www.parkplace.com/caesars/lasvegas



Roland Schaeffer, CEC, AAC

Roland Schaeffer, CEC, AAC is a former chef for the Bel Air Country Club and the Brown Derby Restaurant in Hollywood, as well as Chicago's famous Blackstone Hotel. An Executive Chef, and Senior Experimental Chef for Heinz Company USA, a division of H.J.Heinz Company for 21 years, and a Native of West Germany, Executive chef Roland Schaeffer has more than 47 years experience in Culinary Arts and has won more than 70 culinary awards in the U.S. and worldwide!

CHEF TABLE EVENT
ACF Los Angeles, Chefs de Cuisine California, California Restaurant Associations
Western Expo Present our Culinary Salon Results.
August 3rd, 4th, 5th, 2003.

Chefs Team Table Competition:

Team Dessert Springs led by Steve Ferraro won the Gold Medal

Team Keoki - Silver

Team Beach Cities - Silver

Team Provence - Bronze

Team Mission College - Bronze

"One of the highlights on the show floor was the American Culinary Federation's First Annual Chefs de Cuisine Association Culinary Competition. Winning first place in the 2003 Western Foodservice & Hospitality Expo-LA Chef Table Luncheon was Team Desert Springs led by Steve Ferraro of the J.W. Marriott Desert Springs Resort & Spa, Palm Springs, CA. The 2nd place team was Team Keoki, led by Joseph Orate from Grossmont College. Team Keoki represented restaurants in the San Diego, Orange Coast and Los Angeles regions. The 3rd place team was Team Beach led by José Luis Jimenez from the Santa Monica Beach Club. Many of the chefs that participated will also go on to the Los Angeles Chef of the Year Awards, which will be announced in October 2004 at the Gala Presidents ball."- [Amy Riemer, Media Relations of Reed Exhibitions](#)

Congratulations to our Cold Food (A), Hot and Cold Food (B), Patisserie (C), and Showpiece (D) participants this year!

Cold Food Salon

Connie Vasquez - Best of Show Award

Rob Chandler - Judges Award

Silver: Rob Chandler, Scott Sullivan, John Cardoma, Allyson Ames, Quynh Vu, and Connie Wasquez

Bronze: Jose Luis, Grady Adkins, Candace Kasulka, Quynh Vu, Jimmy Zang, Gabriel Torrero, Teresa Zamora, Aviana Medwa, Olga Volquartz, Jimmy Zang, Will Almazan, and Martin Guilligan.

Diploma: Franklin Ras, Francis So, Yucheu Itu, Jack Greenspan, Steven Stover, Richard Tse, Raymond Tang, Karen McMillan, Charissa Murphy, Adee Finn and Owen Buccat.

2003 CHEF OF THE YEAR COOKING COMPETITION RESULTS
August 3rd, 4th, 5th, 2003 California Restaurant Show
By Whitney Werner,CEC, Executive Chef, and 2003 Show CO-Chair.

Valentino Chef Takes the Gold and is named. Chef of the Year. in Los Angeles

I am proud to announce that 2003 marks the beginning of a new Los Angeles Chapter American Culinary Federation (ACF). The Los Angeles chapter nominated all the great chefs of LA, whether they were members of the ACF or not, to compete in a cooking competition for the title of. Chef of the Year. This is the first ever. Iron Chef. style cooking competition for LA Chefs. This is also new to the ACF. Chef of the Year. award because in the past, the recipient had to be a member of the ACF and the nominees were sent out by ballot for a popular vote by the membership. The National ACF's greater mission is to get into the mainstream, making The American Culinary Federation a household name and for all chefs and the general public to know that ultimately the National Chef of the Year title will be awarded to the best cook in America! This past July marked the first time regional winners had to cook for the national title-thus a new tradition was born. Now we are the first to complete the national mission down to the chapter level! For our first ever Chef of the Year Award (CYA) Cooking Competition we brought in the Dream Team. of judges including Joe Amendola (2002 National Chef of the Year Winner and Culinary Institute of America Instructor forever! In fact, rumor has it that Joe laid parts of the original tile in the kitchen floors for the first CIA in New Haven), Roland Shaeffer (invented many of the successful brands for Heinz products-The Near East Line is one of his biggies!), John Hui (Caesars Palace-probably the most sought after ACF Certified Pastry Judge in the country) and the ever so intimidating and notoriously strict kitchen judge the .Darth Vader. of chefs . ACF Certified Master Chef Roland Henin (who I had as an instructor, by pure luck, for two classes at the CIA.)

The judges watched and tasted for three days, not completely knowing what to expect, as history was in the making! This was a first for all involved. This was the first chapter CYA Competition for all chefs, judges, students and the Reed exhibition company too! We were all energized! The competition was fierce and the tension was mounting throughout the weekend. When it finally came to an end, the competitors would walk away without a clue as to what they scored or how they placed. They would have to wait two and a half months before the Los Angeles Chef of the Year Award Winner was to be announced and any ACF culinary medals won by other competitors would be presented at the President's Ball on October 20, 2003. That was the beauty of having the competition ACF sanctioned-all of the competitors could receive ACF Culinary Medals whether they won the .Chef of the Year Award. or not. This gives much more appeal to the busy chef that runs a successful restaurant to compete who may think "oh well, I'm just too busy to get involved."

As the Competition Chair I am proud to announce that Chef Steve Samson of Valentino in Santa Monica not only won the Chef of the Year Award but also took home an ACF Gold Medal.

Chef Samson put on an amazing show including more technique in one hour than most cooks display in a lifetime. This marks the first ever Chef of the Year of an ACF chapter that competed in an ACF sanctioned cooking competition for the award, rather than by popular vote. Not only did Steve compete in a cooking contest for the award, he took the only gold in the entire competition including the chef's tables and all the cold and dessert display categories! However, the single most outrageous and controversial point of Steve winning the award is that he was not a member of the ACF. For all those who are skeptical of the new criteria for the Chef of the Year Award nomination being open to non-members - Steve and five other non-member competitors were inducted the night of the President's Ball before the results were announced! We in Los Angeles have taken the next step and, for the good of the organization and President Leonard's mission, I urge all chapters to do the same. We held our competition as an ACF sanctioned one-hour, bring your own ingredients and produce four plates for judging by ACF, K-category.

competition standards. By doing the competition by ACF competition rules it was much costlier because of the requirement for ACF certified judges, etc. (which is one reason we decided to run the competition as a K-category rather than a mystery basket because we didn't have to supply a food storeroom.) The biggest upside to having the competition ACF sanctioned is the ability for all competitors to medal whether they win or not. This is the way you will attract the restaurant chefs who feel they're TOO BUSY FOR THE ACF! We in Los Angeles have taken the first step and for the good of the organization and President Leonard's mission, I urge all chapters to do the same. Running this competition was four of the best days of my life and I wish you all the best when your chapter takes the plunge!

Congratulations to all of those who challenged themselves and strive to become greater culinarians thought competition, our toques come off and we salute you!

The 2003 Competition Committee & Organizers Included:

Chef "Gio" Del Rosario, CCE, 2003 Culinary Expo Chairmen, Culinary Arts Department, Los Angeles Trade Tech College

Whitney Werner, CEC, VP ACF/CCAC, Los Angeles Chapter, Escoffier Society President, and Executive Chef, The Beach Club, Santa Monica. Co-Founder Club Culinary. Los Angeles.

Daniel Drumlake, CEC, CCE, ACC, Chairman of the Board, ACF/CCAC Los Angeles, Executive Chef Instructor; Art Institute Los Angeles.

Dennis Sheeler, CCC, President ACF/CCAC Los Angeles Chapter, Executive Chef, Eurest Dining; Los Angeles.

Carol Lung, Sergeant At Arms ACF/CCAC Los Angeles Chapter.

Lance McCloud, AMA, PMI, Communication Chair, ACF/CCAC Los Angeles, Founder LanceThink Media Los Angeles, Co-Founder Club Culinary, Los Angeles.

William Trask, CEC Food Service & Culinary Consultant, Healthy Chef. ACF, American Academy of Chefs.

Advisors included Luis Martinez, CEC, AAC; Earnest Green, Richard Morgan, CEC, AAC, and Kay Corning ACF/CCAC Channel Island Chapter.

Special thanks to Edward Leonard, CMC AAC, President, American Culinary Federation and Walter Bronowitz, CCC, CCE, AAC Vice President West Region, American Culinary Federation.

The Competition Committee and organizers would like to thank all our competitors, participants and sponsors for supporting our chapter's first successful culinary competition.

Special thanks to Chef Josiah Citrin of Melise in Santa Monica who although nominated, was not able participate in the competition but fearlessly offered to host a special dinner and prepare a unique menu for the Judges. "A busy Saturday at Melise night did not detour Josiah and his staff from presenting a most exquisite culinary experience!"

Thank you to Reed Exhibitions, Amy and Crystal and the many convention staffers. Also the California Restaurant Association, which co-produced the 2003 Western Food Expo Los Angeles.

Chef of The Year Competition 2003 Competitor Recipe Submission

Submitted by **Dennis Sheeler, CCC, Executive Chef**, Eurest Dining Services,
Prospect Studios, Los Angeles, CA

***Asian Barbecued Pork Loin Combination Plate with Singapore Noodles,
Braised Oriental Vegetables and a Pork Filled Bag of Gold***



BONE IN PORK LOIN

1. Remove from packaging. Inspect for freshness, then rinse with water. Place pork loin on cutting board and remove excess fat from outer cover.
2. Cut loin in half and remove rib section from one of the two pieces. Cut into individual rib portions and place in marinade.
3. Trim loin section from same of the two pieces removing excess fat and silver skin. Shape into an eye of the loin and place in the marinade.
4. With the other half of the loin, remove meat from between the bones and clean the bones removing almost all of the cover meat and cartilage. Trim excess fat and silver skin and form into a clean rack. Trim bottom and place in marinade.
5. Marinate overnight for better flavor and color.

MARINADE

1 cup Sugar
1 cup Hoisin Sauce
1 cup Soy Sauce
1 cup Sherry Wine
1 bulb Garlic, cleaned and sliced
1 tablespoon Five Spice Powder
4 tablespoons Ginger Root, minced
1 cup Ketchup
1 tablespoon Red Food Coloring

GLAZE

6 tablespoons Honey
2 tablespoons Boiling Water
2 tablespoons Red Wine Vinegar
2 tablespoons Sesame Oil
2 tablespoons Black and White Sesame Seeds

1. In a large self-sealing plastic container, combine all ingredients and mix well. Seal and marinate in the refrigerator over night.
2. Heat oven to 400°F. Remove pork from marinade and drain excess liquid. Reserve remaining marinade for later preparation. Put a small amount of water in a sheet pan and place 1/2 rack, loin and rib sections on a wire rack on top of sheet pan, making sure pieces do not touch, and bake at 400°F for 35-40 minutes.
3. Baste every 15 minutes with glaze. In the last 10 minutes glaze the pork and sprinkle with black and white sesame seeds.
4. Remove pork from oven when temperature is 160 degrees. Let rest for service.
5. Slice chop from rack, slice loin medallions, remove rib from cooking rack and assemble plate.

SINGAPORE NOODLES

6 ounces Rice Stick Noodles, dry
1 quart Boiling Water

1/4 cup Vegetable Oil, divided
2 each Eggs, beaten with 1/2 teaspoon Sesame Oil
1/2 each Carrot, fine julienne
1/2 each Onion, julienne
1 tablespoon Ginger, chopped
2 cloves Garlic, minced
1 each Red Jalapeno Chile Pepper, julienne
4 each Green Onions, bias cut

CURRIED CHICKEN STOCK

1/3 cup Chicken Stock
2 tablespoons Dry Sherry
1 tablespoon Soy Sauce
1 tablespoon Curry Powder
1 teaspoon Sugar
1/2 teaspoon Salt

1. Place rice stick noodles in large bowl, cover with boiling water and soak for 30 seconds. Drain immediately. When cool to touch, untangle noodles, cover with plastic wrap and set aside.
2. Heat half of vegetable oil in wok and add beaten egg that has been combined with sesame oil. Swirl pan to make a thin pancake and cook one minute. Remove from pan, roll and chiffonade. Set aside.
3. Clean wok and heat remaining oil. Add julienne vegetables, garlic and ginger. Stir fry 1 minute.
4. Add curried chicken stock to wok. Place rice noodles on top of curried stock and vegetables. Cover and steam cook until noodles are tender. Remove from heat. Add egg shreds and green onions and toss well. When ready to serve, coil noodles in to small nests and place on plate.

BRAISED ASIAN VEGETABLES

2 each Small Japanese Eggplant, bias cut
 2 each Baby Bok Choy, halved length wise
 1/2 each Carrot, batonette
 8 each Chives
 1/2 tablespoon Vegetable Oil
 1/4 teaspoon Kosher Salt
 1/4 cup Sake

1. Wash and dry baby bok choy, carrot and eggplant. Cut into desired shapes.
2. Heat oil in skillet and add vegetables. Brown on both sides. Add sake. Cover and braise to reduce liquid. Season.
3. Remove vegetables from pan and arrange on plate. Garnish with two of the chives.

PORK FILLED BAG OF GOLD

1/4 cup finely chopped pork trimmings
 1 tablespoon finely chopped green onion
 1/2 tablespoon finely chopped carrot
 1/2 tablespoon finely chopped red jalapeno chile
 3/8 teaspoon soy sauce
 salt and black pepper to taste
 4 large egg roll wrappers
 1 quart cooking oil
 1/4 cup water
 4 each Chives
 1 tablespoon Corn Starch dissolved in water
 1 cup Asian Barbecue Marinade
 4 each Chives
 Black and White Sesame Seeds

1. In a food processor combine pork, onion, carrot, chile, soy sauce, salt and pepper. Process until smooth.
2. Saute pork mixture in small skillet until cooked. Set aside and keep hot.
3. Place egg roll wrappers onto dry surface. (Keep egg roll wrappers covered with a dry cloth when not in use.) Spoon approximately 1 tablespoon of pork filling into center of egg roll wrapper. Gather wrapper around filling. Moisten and pinch to seal. Trim excess wrapper dough and press gently to flatten bottom. Transfer to a baking sheet and cover with a dry cloth. Repeat.
4. In a small saucepan, heat the oil to 350 degrees. Carefully place the dumplings in oil. Cook 1 minute or until browned. Remove from oil and set aside to drain.
5. In another small saucepan, bring Asian barbecue marinade to a boil. Reduce heat and stir in cornstarch dissolved in water. Heat until thickened to desired consistency.
6. Tie each dumpling bundle with a chive and garnish with a spoonful of thickened marinade sauce. Sprinkle sauce with black and white sesame seeds.

HACCP Guidelines

1. Always wash hands before handling food.
2. Refrigerated items should be held at 36°F - 38°F.
3. Pork should be cooked to an internal temperature of 160°F.
4. If a hot food is held before service, the minimum internal holding temperature is 140°F.

EQUIPMENT LIST

Cutting Boards
Disposable Cutting Boards
Large Plastic Container with Lid
Boning Knife
Carving Knife
Green Scrub Pad
Sheet Pan
Wire Rack
Tongs
Thermometer
Large Spoon
Four White Plates
Large Bowl
Colander
Wok with Lid
Vegetable Peeler
Small Bowls
Whisk
Saucepans with Lids
Spatulas
Slotted Spoon
Measuring Cups
Measuring Spoons
Skillets with Lids
Food Processor
Towels
Soap Bucket
Sanitizer Bucket
Plastic Wrap