

Chef Randy Torres of Professional Culinary Institute Heads to Culinary Olympics

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Regional Culinary Team Prepares for Culinary Olympics 2008, Taking Place in Erfurt, Germany

The Internationale Kochkunst Ausstellung, also known as the "Culinary Olympics," will bring more than 115 national and regional teams, comprised of culinary professionals to Erfurt, Germany, this October. As the Culinary Olympics approach, Chef Randy Torres of the Professional Culinary Institute (PCI) has accepted the honor of joining Team USA's American Academy of Chefs (AAC) Regional Culinary Team. The invitation was extended to Chef Torres during the Regional Culinary Team's first official practice that took place April 3 through April 5, 2008 on the PCI campus, the official training facility for the Regional Culinary Team.

'We are happy with this recent news,' says Richard Battista, president of PCI. 'Chef Torres is a highly talented chef. Not only is he our Culinary Arts department chair, but he is also our culinary team manager. We have seen Chef Torres push several competing students across the finish line in challenging and grueling competitions. I can't think of any candidate better suited to take on this honor. We wish Chef Torres the best of luck, and we look forward to providing the AAC Regional Culinary Team with a practice space as they prepare for Germany.'

The AAC Regional Culinary Team just completed a training session at PCI April 5, and will return for their next practice May 2 through May 4, 2008. To prepare for his next practice, Chef Torres will work out his culinary concepts on paper and then practice each dish twice before meeting with the rest of the team in May. AAC Regional Culinary Team consists of a six chefs including: Team Manager Jill Bosich, CEC, CCE, AAC, and Team Members Christopher Desens, CEC, Scott Fetty, Daryl L. Shular, CCC, and Randy Torres.

Also attending the Culinary Olympics in October is Apprentice Team USA, a team of five PCI students who were granted the honor of attending the Culinary Olympics due to their exemplary performance in the American Culinary Federation (ACF) Culinary Youth Team USA Tryouts at the ACF National Convention in Orlando, Florida in August 2007. In total, Team USA is comprised of approximately 25 chefs who will work together toward the shared goal of earning the gold.

This quadrennial event will attract more than 1,000 chefs from more than 30 countries, all competing for the gold, silver and bronze medals. Considered the world's most elite culinary competition, the Culinary Olympics was founded in 1896 to promote tourism and culinary excellence through the sharing of knowledge and culinary techniques with other chefs. The first Culinary Olympics competition involved four countries and took place at the Frankfurt fairgrounds in 1900, since then, this event has attracted only the most talented chefs from around the world.

For more information about PCI and the Culinary Arts and Baking & Pastry Arts programs, visit www.pcichef.com or call toll free 1-888-PCI-CHEF.

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