



## **Team USA Wins Chef Knockout Competition**

*Team USA wins the 2009 Chefs Knockout competition, which was conducted July 25th during the National Personal Chef conference in New Orleans, LA.*

**Aug. 14, 2009 - [PRLog](#)** -- The 2009 Chefs Knockout competition was conducted July 25th during the United States Personal Chef Association (USPCA) national convention in New Orleans, LA. Teams of professional personal chefs were made aware of the secret ingredient (Tabasco Sauce) then given 15 minutes to formulate their recipe and begin cooking.

Team USA consisting of Chef Scott Thornton from Ohio, Chef Mark Tafoya from New York and Chef Toni Scott from Texas were declared winners by a panel of judges ranging from executive chefs to Tabasco representatives. "It was a food fight out there" jokingly claimed Chef Thornton. "I'm always amazed at the creativity generated when we're under the gun and have to make something extra special on a moment's notice" Thornton continued. The second place team was headed by Chef Dean Mitchell of Calgary, Alberta, who was reigning champion of this event. Chef Mitchell worked with Chef Tim Stewart from Ottawa, Ontario and Chef Michelle Wolfson from Toronto, Ontario. "My congratulations to Team USA, but I fully intend to move this trophy back to Canadian soil next year" stated Chef Mitchell.

The 2009 USPCA national convention in New Orleans drew hundreds of professional personal chefs from through the United States and Canada. "The annual convention is primarily a business building and educational event designed to help independent personal chefs strengthen their business and expand their service" stated USPCA President Chef Gail Kenagy. She continued, "The Chefs Knockout has become a tradition at our conference, and it truly brings out the best in everyone through these fun challenges".

The 2010 USPCA Personal Chef National Convention will be held in Denver, CO, July 30 - August 1, 2010.

There are 5,000+ working personal chefs with the overwhelming majority associated with the USPCA. Personal chefs prepare custom delicious, nutritious meals daily for a wide range of clients in all 50 states and throughout Canada. Clients using this special service represent active households, affluent seniors and individuals with restrictive dietary needs. Unlike a private chef who works for one household in an employer-employee relationship, personal chefs own and operate their own independent business and will service 12-20 unique clients each month. The direct tangible benefits to each client will be the time saved in the actual meal preparation and the associated shopping, while still enjoying exactly what they've requested at a cost no greater than a comparable restaurant. "The coveted dinner hour which has eroded over the years as career and outside influences demand more and more time of individuals is being reinstated thanks to personal chefs who allow families to unite with minimal effort to enjoy healthful custom prepared meals" Kenagy stated.

Locating a personal chef can be accomplished through <http://www.hireachef.com>, the largest search site for personal chefs.

The Culinary Business Academy is the educational division of the USPCA, providing world class culinary

business education to individuals having the expertise and desire to create excellent meals. “The Culinary Business Academy is the only provider of personal chef business education to be licensed by a Private Post-Secondary Commission on Higher Education” stated Phil Ellison, USPCA Executive Director.

“Routinely we help individuals reach their goal of independence through professional education and guidance, so that they may be successful and productive in a career field that is enjoyable and rewarding with a very high level of satisfaction” Ellison continued.

The USPCA also monitors and administers the only federally recognized certification program for personal chefs. Through demonstrated abilities and the acquisition of industry related education and business development courses, the designation of Certified Personal Chef (CPC) is bestowed. Continued efforts and ongoing educational advancement are requirements to maintain this highly sought after designation. All USPCA personal chefs are required to possess a standard level of proficiency and complete a testing series. Only the USPCA requires testing of each member, and each USPCA personal chef is provided with general liability insurance.

“For a service concept that is almost 20 years old, the industry has just begun to emerge. Busy active households and the demand for quality nutritional meals will certainly help shape the landscape of this industry for years to come” Ellison stated. The USPCA remains ever vigilant to stay ahead of demand by developing new educational opportunities, providing business leadership and recognizing trends in consumer needs.

For a no-obligation consultation to determine if a personal chef fills your ‘What’s for Dinner’ dilemma, contact a personal chef at <http://www.hireachef.com>

For further information:

<http://www.uspca.com>

<http://www.culinarybusiness.com>

Contact: Phil Ellison, Executive Director, USPCA

610 Quantum Road NE

Rio Rancho, NM 87124

505-994-6392

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The United States Personal Chef Association is the oldest and largest personal chef association. It provides training and support for the majority of the over 5, 000 personal chefs currently working throughout the United States and Canada.

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