

## TEAM USA

# Coaching the Team

By Kay Orde

Coaches are the lifeblood of a team. Not only do they have a vast knowledge and priceless experience, but also something less tangible—a passion for the game. ACF Culinary Team USA is fortunate to have these coaches in their corner as they train for the *Internationale Kochkunst Ausstellung* (IKA) in Erfurt, Germany, in 2012.



**Joachim Buchner, CMC**, is executive chef at Chevy Chase Club, Chevy Chase, Md., and a member of ACF Nations

Capital Chefs Association. He has competed in many national and international culinary competitions, including the 2005 Salon Culinaire Mondial in Basel, Switzerland. Buchner was a member of ACF Culinary National Team USA 2004, which took home two gold medals and was named World Champion at the IKA. He was also a member of the 2008 ACF Culinary National Team USA that earned three gold medals and one silver.

*"Having been involved with Team USA for the past three 'culinary Olympics,' and a member of the national team for the past two, I have gained culinary and logistic experience that I am eager to share with Team 2012. Also, being of German origin has certain advantages. In addition to assisting the team with menu translations and business interactions, I can share the subtleties of the language."*



**Charles Carroll, CEC, AAC**, is executive chef at River Oaks Country Club, Houston, and a member of ACF Professional Chefs

Association of Houston. He has been involved with the IKA since 1988, competing on city



and regional teams, and was a member of ACF Culinary National Team USA in 2000. He was manager/coach of the 2004 ACF Culinary Regional Team USA that won three gold medals and was ranked third internationally at the IKA. He was cold-food coach for the 2008 ACF Culinary National Team USA.

*"The responsibility and honor of representing the United States should not be taken lightly or for granted. I have been blessed to be a part of ACF and the 'culinary Olympics' family for more than 27 years, and I am honored to be a part of this team and to help in any way possible to bring back the World Championship to the United States and ACF."*



**Patricia Nash** is pastry chef at Iridescence, MotorCity Casino Hotel, Detroit, where she oversees the hotel's entire pastry

program. She is a member of the Chefs Association of Westchester and Lower Connecticut. She served as an apprentice to ACF Culinary National Team USA at the IKA in 2000, and was a member of the 2004 ACF Culinary National Team USA that regained the World Championship for the U.S. In 2007, she was ACF's Pastry Chef of the Year.

*"I am truly honored to be asked to lend my pastry experience and knowledge to Team USA. I deeply respect the skill and capabilities of those involved and look forward to their success representing the United States and ACF."*



**Gilles Renusson** is pastry chef/professor at Grand Rapids Community College, Grand Rapids,

Cold-food tryouts for ACF Culinary National Team USA take place Feb. 19-21 in the culinary-arts center at Elgin Community College, Elgin, Ill.

Mich., and a member of ACF Greater Grand Rapids Chefs Association. He coached the 2004 ACF Culinary Pastry Team USA to one gold and two silver medals at the IKA in Erfurt, Germany, and was coach/advisor to ACF Culinary Team USA in 2008. He has also coached the U.S. team in the Coupe du Monde de la Pâtisserie in France.

*"I would like to share my knowledge with the U.S. pastry chefs who will compete in the competitions leading up to the 'culinary Olympics' in Erfurt in 2012, and encourage them to build on their existing skills and expose themselves to new ones. This is a perfect opportunity for eager, motivated, disciplined young professionals to participate in one of the most intensive forms of training they will ever experience."*



**Daniel Scannell, CMC**, is chef at La Gorce Country Club, Miami Beach, Fla., and a member of ACF National Chapter. He

competed as a member of the 2000, 2004 and 2008 ACF Culinary National Team USA teams, and helped the 2004 team regain the World Champion status for the U.S. at the IKA in Erfurt, Germany. He is a member of the Epicurean World Master Chef Society, Confrérie de la Chaîne des Rôtisseurs and Les Amis d'Escoffier Society.

*"Those who rest on the experience and determination of others will be bound to a life of complacency. I embrace this opportunity to help team members as they seek success at the IKA in 2012 and strive to regain the World Championship."*