



Chef-Instructors at The French Culinary Institute Selected to Compete in Bocuse d'Or USA and Mondial du Pain Competitions

New York, NY, July 24, 2008 --(PR.com)-- Chef Rogers Powell, an instructor at the world-renowned French Culinary Institute (www.frenchculinary.com), was selected as one of eight semi-finalists vying to represent the U.S. in the prestigious Bocuse d'Or World Cuisine Contest to be held in Lyon, France on January 27 and 28, 2009.

Chef Roger Gural, another instructor at The French Culinary Institute, was selected to represent the U.S. in the Mondial du Pain Competition that will take place in Lyon, France on January 29, 2008. Chef Gural graduated from New York University in 1995 and received a Le Diplome du Boulanger from The French Culinary Institute in 1998. Prior to joining the school as an instructor in 2007, Chef Gural worked at bakeries in France and the U.S. including Bouchon Bakery and Amy's Bread.

"We are immensely proud that two of our Chef-Instructors have been recognized for their international culinary excellence," said Dorothy Hamilton, Founder and CEO of The French Culinary Institute. "We are thrilled that they have chosen to impart their considerable talent and knowledge on a daily basis to the students at The French Culinary Institute."

Chef Gural was asked to represent the U.S. by Chef Daniel Boulud, Chairman of Bocuse d'Or USA Committee, and the committee's President Chef Thomas Keller.

For the Bocuse d'Or USA competition, Chef Powell has selected Kyle Fiasconaro, a current student at The French Culinary Institute to be his commis.

A graduate of TECOMAH Cooking School in France, Chef Powell joined The French Culinary Institute in 2002. He is also a part owner of Pascal's in Larchmont, NY. Previously Chef Powell worked in several fine-dining restaurants in France and the U.S. including Maxim's in Paris.

Along with the seven other semi-finalists, Chef Powell was selected by a Culinary Advisory Board that included Chefs Boulud and Keller; Jermone Bocuse, son of the legendary Paul Bocuse, the founder of the world competition; Chefs Alain Sailhac, Andre Soltner and Jacques Pepin, Deans of the French Culinary Institute; and a roster of notable American chefs including Jean-Georges Vongerichten, Daniel Humm, Emeril Lagasse and Tom Colicchio. Selections were based on the Chef's written application, statement of intent, letters of recommendation, written recipes and photos of their dishes.

An orientation meeting will be held at The French Culinary Institute on Thursday, July 24, 2008 where chef-comis teams will receive an overview of the competition and be given an opportunity to prepare a dish for members of the Culinary Advisory Board and Chef Roland Henin, who will coach the US team for the world competition.

The eight semi-finalists chef-commis teams will compete in the USA Bocuse d'Or Cuisine Contest (www.bocusedorusa.org) at the Epcot International Food & Wine Festival in Orlando, Florida on



September 26 and 27, 2008. The winning U.S. team train with Chef Coach Roland Henin at the Bocuse d'Or USA Culinary Training Center in Yountville, CA from October 2008 until the world competition in Lyon, France in January 2009.

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About The French Culinary Institute

Located at The International Culinary Center in New York City, The French Culinary Institute (FCI) teaches the protocol, language and techniques upon, on which all Western cuisine is based. The FCI offers a rigorous six-month program by day and nine-month program by night for those who seek quality, intensive culinary and pastry arts education in a condensed period of time. The school also offers a career track in bread baking, wine, food writing and restaurant management; an extensive roster of Advanced Studies for professionals; intensive courses for serious amateurs; and recreational classes for the home cook. In 2007, The Italian Culinary Academy, sister school to The FCI, opened its doors. Both are located at 462 Broadway, New York, NY, 10013. For more information, visit www.frenchculinary.com or call (888) 324-CHEF.

About Bocuse d'Or USA

Twenty years ago, Chef Paul Bocuse created the Bocuse d'Or, the world's most rigorous international culinary competition. In 2008, Daniel Boulud, Thomas Keller, and Jerome Bocuse have joined forces with some of America's top chefs to recruit and train the next team that will represent the United States at the Bocuse d'Or World Cuisine Contest in Lyon. For more information visit www.bocusedor.org.

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