



Brianne Slocum Combines Adrenaline With Lifelong Home Cooking Experience to Win 2009 Northeast Region ACF Student Chef of the Year Award

Thanksgiving dinner was always a special time for Brianne Slocum, not only for the holiday's natural significance but also for her role in helping her grandmother prepare the meal. Dressing was made the old-fashioned way and Brianne got the chance to prepare it for her family.

Years later, with a Bachelor's in Business Administration on the horizon and having served as president of the Escoffier Club at the State University of New York at Delhi, Brianne is setting herself up for a food career. Her competitive spirit led her to win the Northeast Region American Culinary Federation Student Chef of the Year Award.



Brianne Slocum at the Westin Boston Waterfront, Boston, MA, February 7-9, 2009

At the Westin Boston Waterfront, Brianne prepared butter poached lobster tail over creamy orzo, vegetable ragout and handmade seafood sausage over Swiss chard and a garnish of crispy leeks, a dish the judges deemed worthy of



Brianne Slocum's Butter Poached Lobster Tail, Creamy Orzo, Vegetable Ragout and Handmade Seafood Sausage over Swiss Chard

the top spot and a chance to compete at the national ACF Student Culinarian Competition sponsored by Custom Culinary, Inc. in Orlando, Florida July 11-14.

When pondering what pushes her to win, she says, "Nerves help push me. [During competition] the adrenaline takes over."

With market basket list in hand, she has created her menu and makes it four times a week start-to-finish in preparation for the national ACF competition. But in the end, it will be the adrenaline once again that takes over when she begins to cook for the judges. She'll also be certain to channel her grandmother's influence.