



Utah's Victoria Maxfield Takes Home 2009 ACF Western Region Student Chef of the Year

ACF Beehive Chefs Chapter member Victoria Maxfield won the Western Region ACF Student Chef of the Year, vying for a chance at the ACF Student Culinarian Competition, sponsored by Custom Culinary, Inc. The competition will take place during the ACF national convention held at the Orlando World Center Marriott, July 11-14.

At an early age, Victoria wanted to become a nurse. But after taking one medical course, she decided she enjoyed nurturing people through cooking more than through medicine.



Victoria Maxfield at the Seattle Doubletree, Seattle, WA, April 4-6

"My whole family, especially my mom likes to cook," she explained. So a high school culinary course and jobs ranging from fast food to fine dining led her to realize the possibilities of a chef career. She enrolled at the Utah Valley State College in Orem, Utah, pursuing an associate degree in culinary arts. After graduating, she will pursue a bachelor's degree in hospitality management.



Herb Crusted Pork Tenderloin with a Sherry Vinegar Sauce, Thyme Scented Potatoes with Pancetta, and a Apple Parsnip Puree, garnished with Glazed Chippolini Onion, Carrot Bundle, Tourneed Zucchini and Yellow Squash, Fried Basil Leaf, and Fluted Mushroom

After competing on the 2008 ACF Student Team Regional Championship for her college she decided to compete individually. To prepare for the national competition, Victoria is making her meal three times each week, focusing on different aspects of her appetizer and entrée each time she cooks.

Victoria has no doubt about her decision to become a chef. In fact, Victoria wants to use her culinary and hospitality education to work in the hotel industry specifically, something that will certainly make her kitchen-savvy family proud.