

Republic's Abbey Steffen helps area students turn up the heat at Nationals.

Our very own Abbey Steffen has been working with juniors and seniors as part of the Pulaski Culinary Arts Program. She recently worked with a select team of dedicated and talented students to compete against 28 other schools.

The team has been working together for the last three months preparing for the competition, learning everything from knife skills to sanitation in the kitchen to plating dishes.

The Pulaski team was tasked with preparing three courses in one hour using only two butane burners. (With everything made from scratch, by hand.) The team took 1st place and will represent Wisconsin as they travel to Overland Park, Kansas to compete at Nationals, April 30 to May 3.

“They deserve every bit of recognition. They are such a talented group and I see bright futures for all of them. I’m just so proud and want to see them excel, because they’ve each worked so hard for this,” said Abbey Steffen, mentor and Executive Chef at Republic Chophouse.



Left to right: Kenneth Falk, VP of Sales and Marketing at US Foodservice, Instructor Liz Moehr, Michael Kurowski, Tom Chartrand, Christian Guevara, Elle Anderson and Executive Chef, Abbey Steffen.