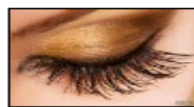




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In the world of cheffy awards, it doesn't get much bigger than the [Bocuse d'Or](#). That's the international competition held in Lyon, France (home of legendary French chef Paul Bocuse). The winner of the 2012 [USA Bocuse d'Or](#) -- the competition to represent the United States in the next year's big competition -- is Richard Rosendale of the [Greenbrier in White Sulphur Springs, W.Va.](#) This is no "Top Chef" kind of thing where the chef just wings it and hopes not to be humiliated.

Rosendale trained for months for the competition. He and his commis (assistant) Corey Siegel will now begin an intensive, yearlong training under the wings of Bocuse d'Or USA's board of directors, Daniel Boulud,

Thomas Keller and Jerome Bocuse. Team USA's coaches include Thousand Oaks native Gavin Kaysen (executive chef, [Daniel](#) in NYC), Grant Achatz ([Alinea](#), Chicago) and Gabriel Kreuther ([the Modern](#), NYC). First stop: [The French Laundry](#) in Napa Valley. Goal: winning the [2013 Bocuse d'Or](#) competition.