

2012 CULINARY COMPETITION FINALISTS ANNOUNCED

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Louisville, KY (May 10, 2012) – Top culinary professionals from the healthcare industry will compete in the Association for Healthcare Foodservice (AHF) 2012 Culinary Competition held in conjunction with its annual conference in Miami, Florida at the Doral Golf Resort and Spa on June 21st. Five competing teams will demonstrate their exceptional culinary talent and creativity, representative of the healthcare industry.

Each team will utilize ProPortion® chicken provided by conference sponsor Tyson™ Food Service and create an appealing and nutritious entrée complete with side dishes, sauces and garnishes. The following teams will be competing:



Mojito Chicken over Crab Yucca Hash with Tomato Tartare and Avocado Ensalada

Jessica Marchand, Director, Food & Nutrition Services

Jennifer Leamons, Chef

Wake Med Hospital - Raleigh, NC



**Chicken "Ropa Vieja" with Heirloom Black Barley,
Mango Jicama Salad, Plantain Mojo Sauce**

Tyran Lawson, Retail Services Coordinator
Ryan Conklin, Executive Chef
REX Healthcare - Raleigh, NC



**Cuban Inspired Spring Roll with Tropical Mojito
Dipping Sauce and Jicama Slaw**

Nelson Sangurima, Patient Services Manager
John Graziano, Executive Chef
The Valley Hospital - Ridgewood, NJ



A Moveable Feast

Angelo Mojica, Director, Nutrition & Foodservice
Shawn Dolan, Executive Chef
UNC Hospitals - Chapel Hill, NC



Cubano Chicken accented with "Seafoam" and "Sand"

Joanne McMillian, Food & Nutrition Director
Aatul Jain, Executive Chef
Saint Clare's Health System - Denville, NJ

The winning dish must fit within the stated nutritional guidelines — cost under \$7 to produce, and of course be delicious. These teams and their dishes will be judged on organization, culinary skills, taste and presentation. The top three winners will be awarded prizes by Tyson™ Food Service and medals from AHF.

“AHF’s Culinary Competition is Iron Chef for hospitals,” says AHF Executive Vice President Billye Potts. “These dishes represent the future of food in healthcare; vibrant, healthful, inspiring ... all of the things that you would expect from a fine dining restaurant.”

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The Association for Healthcare Foodservice (AHF) is the national professional association dedicated to advancing self-operated healthcare foodservice as industry best practice. AHF develops healthcare foodservice professionals, assuring food and nutrition services are valued as an essential contributor to the healthcare organization’s mission.