

## CULINARY COMPETITION WINNERS ANNOUNCED

### FOR IMMEDIATE RELEASE

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#### *Competition Showcases the New Face of Healthcare Foodservice*

**Louisville, KY (June 26, 2012)** – The Association for Healthcare Foodservice (AHF) hosted its third annual Culinary Competition, showcasing five competing teams that demonstrated outstanding culinary talent and creativity representative of the self-operated healthcare foodservice industry.

The Culinary Competition was held on the evening of June 21, during AHF's Annual Conference. Each of the five competing teams was challenged to create an innovative entrée using *ProPortion Chicken* from Culinary Competition sponsor Tyson Food Service.

Winners include:

#### **First Place**

Tyran Lawson, Retail Services Coordinator and Executive Chef Ryan Conklin  
**REX Healthcare**, Raleigh, North Carolina  
*Chicken "Ropa Vieja" with Heirloom Black Barley Mango Jicama Salad and Plantain Mojo Sauce*

#### **Second Place**

Nelson Sangurima, Patient Services Manager and Executive Chef John Graziano  
**The Valley Hospital**, Ridgewood, New Jersey  
*Cuban Inspired Spring Roll with Tropical Mojito Dipping Sauce and Jicama Slaw*

#### **Third Place**

Joanne McMillian, Food & Nutrition Director and Executive Chef Aatul Jain from **Saint Clare's Health System**, Denville, New Jersey  
*Cubano Chicken accented with "Seafoam" and "Sand"*

The other two teams who competed this year included Director of Food and Nutrition Services Jessica Marchand and Chef Jennifer Leamons with Wake Med Hospitals in Raleigh, North Carolina for their *Mojito Chicken over Crab Yucca Hach with Tomato Tartare and Avacado*

*Ensalada* and Director of Nutrition and Foodservice Angelo Mojica and Chef Shawn Dolan with UNC Hospitals in Chapel Hill, North Carolina for their “*A Moveable Feast.*”

The teams and their dishes were judged on organization, time management, culinary skills, originality, and taste and plate presentation. As first place winner, Chef Conklin and Lawson were awarded the AHF gold medal, along with a set of engraved plates, and a set of knives. The second place winner was awarded the AHF silver medal. The bronze medal was awarded to the third place winner. All participating contestants received a certificate of recognition.

Recipes for the Culinary Competition dishes can be found on the AHF website:<http://www.healthcarefoodservice.org/CMS/Resources/AHF2012CulinaryCompetitionRecipes.pdf>

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***About AHF:***

*The Association for Healthcare Foodservice (AHF) is the preeminent professional society dedicated to advancing self-operated healthcare foodservice as the 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.*