

CULINARY COMPETITION WINNERS ANNOUNCED

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Competition Showcases the New Face of Healthcare Foodservice

Louisville, KY (June 10, 2013) – The Association for Healthcare Foodservice (AHF) hosted its fourth 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 7, during AHF's Annual Conference. Each of the five competing teams was challenged to create an innovative entrée using *Potato Pearls® Natural Mashed Potatoes* from Culinary Competition sponsor Basic American Foods.

Winners include:

First Place

James Roth, Certified Executive Chef
Yanka Manikatova, Lead Retail Cook

Elmhurst Memorial Healthcare

Elmhurst, IL

Potato Pearls® Goat Cheese Mashed Potato Cake atop Crab & Corn Maque Choux, with New Orleans-style BBQ Shrimp, Abita Amber Ale Glaze & Pineapple Compote

Second Place

Steven Bressler, Retail Services Manager
John Graziano, Executive Chef

The Valley Hospital

Ridgewood, NJ

Arabian Snapper with an Avocado Yogurt Sauce, Saffron Potato and Red Quinoa Cake, Garlic and Thyme Flat Bread and Kale, Red Peppers, Carrots and Beets.

Third Place

Joanne McMillian, Director
Aatul Jain, Retail Operation Manager, Chef

Saint Clare's Health Systems

Denville, NJ

Jazzed Quartet: Potato Pearl Wild Mushroom Roll – Super Food Pilaf of Quinoa – Edamame, Pomegranate – Sorrel Pesto; Whisper of Rosemary Glaze

The other two teams who competed this year included *Michael Atanasio, Director of Food Services and Todd Daigneault, Executive Chef, **Overlook Medical Center**, Summit, NJ* and *Dan Powers, Manager, Operations and Glenton Goodwill, Cook, **Centra**, Lynchburg, VA.* Atanasio and Daigneault created Wicked Potato Tuna Potato stuffed wasabi crusted tuna accompanied by a cactus leave chayote slaw and potato quinoa cakes. Powers and Goodwill created Creole Chicken Stack Boneless skinless chicken breast stuffed with andouille sausage served atop fresh sautéed vegetables and potato strudel; garnished with crayfish etoufee.

The teams and their dishes were judged on organization, time management, culinary skills, originality, and taste and plate presentation. As first place winner, Chef James Roth and *Yanka Manikato* were awarded the AHF gold medal.

“There’s no other competition that showcases such extraordinary talent and creativity, the hallmarks of self-operation in healthcare foodservice,” says Cindy Parker with Basic American Foods. “We’re proud to sponsor these outstanding teams and the difference they’re making in facilities all across the country.”

Recipes for the Culinary Competition dishes can be found on the [Basic American Foods website](#).

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