

ASSOCIATION FOR HEALTHCARE FOODSERVICE ANNOUNCES TOP CULINARY COMPETITION WINNERS AT ANNUAL CONFERENCE IN PHOENIX, ARIZONA

FOR IMMEDIATE RELEASE

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Association for Healthcare Foodservice Announces Top Culinary Competition Winners at Annual Conference in Phoenix, Arizona

Annual Competition Showcases Outstanding Cuisine in Healthcare Foodservice.

Phoenix, Arizona (June 8, 2011) – The Association for Healthcare Foodservice (AHF) is proud to announce that Retail Services Supervisor Yusie Kim and Chef de Cuisine Cornel Ruhland from **NYU Langone Medical Center in New York**, took first place honors in the 2011 Culinary Competition held during the AHF annual conference in Phoenix on the evening of June 7. The winning dish was **Soy Paper Tropical Rice Roll filled with Chicken Thigh accompanied by Crisp Organic Vegetable Salad**. Taking the second place award was Director of Food & Nutrition Services Jim McGrody and Chef Ryan Conklin from **REX Healthcare in Raleigh, NC** with their **Korean Chicken & Quinoa Bibimbap Plate with Lightly Fried Quail Egg**. The third place award went to Director of Food & Nutrition Services **Angelo Mojica** and **Executive Chef Shawn Dolan** from **UNC Healthcare in Chapel Hill, NC** for their **Asian Street Cart Named Desire**.

The five competing teams demonstrated their outstanding culinary talent and creativity representative of the self-operated healthcare foodservice industry. Each team was challenged to create an innovative entrée using Tyson All Natural, Boneless, Skinless Thigh Filets provided by conference sponsor Tyson Food Service.

Commenting on the competition, AHF president Denisa Cate said, “The level of culinary excellence displayed by all five teams is indicative of the outstanding cuisine being offered in hospitals and healthcare facilities across the country.”

The other two teams who competed this year included Director of Culinary Operations Ronald Brandl and Executive Chef/Production Orlando Ramos from NYU Langone Medical Center, NY for their Mediterranean-Style Chicken Roulade with Polenta Pepper-Stacks, Seared Asparagus and Toasted Pine Nuts and Director of Food & Nutrition Services Mary Verona and Chef Justin Klobucar with Saints Mary and Elizabeth Medical Center in Chicago, IL for their Lucky Wonton Chicken Tacos served on Purple Rice with Pickled Cucumber Slaw & Atomized Ginger Vapor.

The teams and their dishes were judged on organization, culinary skills and taste. As first place winners, chefs Ruhland and Kim were awarded the AHF gold medal, along with a set of engraved plates, a set of knives and \$500 in Tyson reward points. The second place winners were awarded the AHF silver medal and \$300 in Tyson reward points. The bronze medal and \$200 in Tyson reward points were awarded to the third place winner. All participating contestants received a certificate of recognition for their demonstrated culinary talent and creativity.

About AHF:

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. For more information, please visit www.healthcarefoodservice.org.