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Contact: Andrea Parr  
Director, Public Relations & Digital Media  
502-574-9934  
[aparr@hqtrs.com](mailto:aparr@hqtrs.com)

**Nicholas Mercogliano Receives “Future Horizons” Award**  
*AHF Honors the Sous Chef at Robert Wood Johnson University Hospital*

**Louisville, KY (May 8, 2014)** – The Association for Healthcare Foodservice (AHF) is proud to announce that Nicholas Mercogliano, CCC, Sous Chef, Robert Wood Johnson University Hospital, is the winner of the 2014 AHF Future Horizons Award. This award will be presented at the 2014 AHF Annual Conference in Orlando, Fla.

The AHF Future Horizons Award is presented to AHF operator members who have practiced in the healthcare foodservice industry for five years or less, who are new to management and who demonstrate a desire for future growth through contributions to their hospitals or community.

Mercogliano has been a member of the Robert Wood Johnson University Hospital Food and Nutrition Department for the past two years. He was initially hired as a cook and promoted to Sous Chef within six months.

“He is a very ambitious young man who has accomplished many great things both personally and professionally,” said Tony Almeida, Director of Food and Nutrition, Robert Woods Johnson University Hospital.

Truly engaged in making a difference in healthcare foodservice, Mercogliano works closely with the front line cooks under the leadership of the Executive Chef, to assure that the quality and presentation always meet expectations. He enjoys making rounds to talk with patients regarding their foodservice experience.

Other contributions and areas of responsibility include:

- Created and manages departmental website
- Helped increase Press Ganey scores by rounding on challenging units to increase overall score
- Created new recipes to increase sales in The Dining Room
- Certified ServSafe instructor

- Created several new action stations in The Dining Room
- Handles all display cooking for Community Outreach Program at RWJ Health Center

Mercogliano achieved the coveted Certified Chef de Cuisine (CCC) designation from the American Culinary Federation (ACF). He holds a Bachelor's Degree in Culinary Arts from Le Cordon Blue College of Culinary Arts and an Associate's Degree in Culinary Arts from Culinary Institute of America (CIA).

He is involved in the Greater New Jersey Society for Healthcare Foodservice Administrators (GNJSHFSA) and is the 2013-2014 Chairperson for the ACF Jersey Shore Chef's Association Winterfest event, which raises thousands of dollars for scholarships for culinary students and food banks of Ocean and Union counties. Mercogliano also serves on the Board of Directors for the American Culinary Federation: Jersey Shore Chef's Association.

"Healthcare foodservice is extremely lucky to have an individual like Nick as an ambassador," said Almeida. "His energy and enthusiasm are contagious. I have no doubt that he will be a future leader in GNJSHFSA and AHF for many years to come."

**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](http://www.healthcarefoodservice.org).

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