



## FOR IMMEDIATE RELEASE

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### Culinary Competition Finalists Announced

**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 21<sup>st</sup>. 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 and 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 and 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 and John Graziano, Executive Chef*  
**The Valley Hospital**  
Ridgewood, NJ



**A Moveable Feast**  
*Angelo Mojica, Director, Nutrition & Foodservice and Shawn Dolan, Executive Chef*  
**UNC Hospitals**  
 Chapel Hill, NC



**Cubano Chicken accented with "Seafoam" and "Sand"**  
*Joanne McMillian, Food & Nutrition Director and Aatul Jain, Executive Chef*  
**Saint Clares 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. For more information, please visit: [www.healthcarefoodservice.org](http://www.healthcarefoodservice.org).

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