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**Founding Father of New World Cuisine Norman Van Aken  
to Guest Judge Culinary Competition**

*Annual Competition Showcases Outstanding Cuisine in Healthcare Foodservice*

**Louisville, Ky. (May 24, 2012)** – Leading chefs from South Florida and around the country will judge the Association for Healthcare Foodservice Culinary Competition held in conjunction with its annual conference in Miami, on June 21 at the Doral Golf Resort and Spa. 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. AHF is pleased to announce that the following chefs will be judging:

- **[Norman Van Aken](#)**, Chef and Director of Restaurants, Miami Culinary Institute, Chef-Owner, Norman's at the Ritz-Carleton Grand Lakes, Orlando, and James Beard Foundation Winner. Chef Van Aken is known internationally as "the founding father of New World Cuisine," a celebration of Latin, Caribbean, Asian, African and American flavors.
- **[Paula DaSilva](#)**, Executive Chef, 1500 Degrees, the only Florida restaurant noted in *Esquire's* annual magazine feature, "The Best New Restaurants in America 2011" and Runner-up *Hell's Kitchen* season 5
- **Josef Zimmerman**, CEC, German Master Chef, Executive Chef at Lexington Country Club
- **[Rene Marquis](#)**, CEC, CCE, PCEC, CCA, AAC, SFC (P), US Army, Military Regional Director, American Academy of Chefs
- **Denis Picard**, CEC, Regional Corporate Chef, Advantage Waypoint

The winning dish must fit within the nutritional guidelines supplied to the finalists — 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.

"Our culinary competition finalists were inspired by the bold new world flavors of our host city," said AHF Executive Vice President Billye Potts. "The caliber of these dishes and of our guest judges shows how far hospital cuisine has come."

For more information about the Culinary Competition and the dishes entered, please visit our [website](#).

**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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