

FOR IMMEDIATE CIRCULATION

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UB Chef Amelia Ruiz Selected to Compete in Regional Culinary Challenge

Northeast region winner to compete at National Conference

BUFFALO, N.Y. – Amelia Ruiz, assistant executive chef at the University at Buffalo (UB), has been selected to compete in the National Association of College and University Food Services (NACUFS) Northeast Regional Culinary Challenge. The competition will take place during the NACUFS Northeast Conference being held at the University of Connecticut, March 12-15, 2017.

The Culinary Challenge recognizes outstanding food preparation and presentation skills in collegiate dining services. The winners of each of the association's regional culinary contests square off in July at the national conference in Nashville, Tennessee, for gold, silver, and bronze medals before a live audience of college and university foodservice managers and industry suppliers. Competitors are required to incorporate the mandatory protein, bone-in pork loin. The NACUFS Culinary Challenge is sanctioned and judged by the American Culinary Federation (ACF), and is classified as a Category W – Customized Wildcard Competition.

Individual competitors will have 60 minutes to prepare four portions of an original hot entrée, featuring the mandatory protein of bone-in pork loin, side dishes and sauces to create a balanced plate. Chef Ruiz's application entry of Marinated and Grilled Loin Chop served with a mushroom shallot pan jus was selected from fifteen regional applicants. The entrée is accompanied with lemon butter green beans, parmesan risotto and garnished with crispy pancetta.

Chef Ruiz began her career at UB just over 4 years ago as an assistant manager, but her culinary skills and expertise quickly moved her into a kitchen manager role and then into her current position where she oversees 3 residential dining centers and recipe development.

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UB's Campus Dining & Shops' (CDS) primary purpose is to offer a variety of high quality, high value, and innovative dining options designed to fit the varied lifestyles and nutritional needs of the university community. CDS is a multi-unit company employing over 1,300 people. In addition to providing the university's dining services, CDS also serves the UB community through management of the UB Card Office, Three Pillars Catering, Retail and Convenience Stores, and Vending. In our day-to-day operations we rely on inherent core values: quality items, value prices, environmentally friendly settings, ethical treatment of all, and conducting all phases of our business with integrity.