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UB Chef Seth Williams Selected to Compete in Regional Culinary Challenge

Northeast region winner to compete at National Conference

BUFFALO, N.Y. – Seth DT Williams, CEC, assistant executive chef at the University at Buffalo, 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 in Providence, Rhode Island, March 18-21, 2015. This is the second Culinary Challenge for Chef Seth; he was awarded a bronze medal in last year's competition.

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 Indianapolis, Indiana, 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 featured ingredient, Buffalo Flank Steak.

Individual competitors will have 60 minutes to prepare four portions of an original hot entrée, featuring the mandatory protein of buffalo flank steak, (one 1.5-2 pound steak per competitor), side dishes and sauces to create a balanced plate. Chef Seth's application entry of Sumac & Chili Grilled Bison Flank Steak with Juniper & Blueberry Gastrique was selected from fifteen regional applicants. The plate will feature a unique Potato Cannoli, Sautéed



Brussels Sprouts with Cauliflower Puree, and Wild Mushrooms with Sage.

The NACUFS Culinary Challenge is sanctioned and judged by the American Culinary Federation (ACF), and is classified as a Category W – Bison Flank Steak Competition. Campus Dining and Shops and the University at Buffalo will be the host school for the 2016 NACUFS Northeast Regional Conference.

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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. Serving foods from local growers, striving to achieve sustainability, and expanding the availability of dining choices are ways that we enrich the dining experience. We challenge our experienced and knowledgeable employees daily to provide exemplary customer service. CDS is a multi-unit company employing over 1,200 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.