



146 Fargo Quad
Buffalo, NY 14261-0050
(716) 645-2521
Fax: (716) 645-3990
myubcard.com

PRESS RELEASE
FOR IMMEDIATE RELEASE
Contact: Raymond Kohl
Tel: 645-2308
Email: rjkohl@buffalo.edu

April 24, 2015

UB Launches SUNY Guest Chef Series

UB Welcomes SUNY Geneseo Chef Christopher Mejia to cook at Crossroads Culinary Center this Monday

BUFFALO, N.Y. – The University at Buffalo Campus Dining and Shops will kick off what it hopes to be a regular series this Monday, April 27 as SUNY Geneseo Chef Christopher Mejia will prepare and serve a signature dish to UB students at Crossroads Culinary Center. Chef Chris will be stationed at Oreganos and creating a Rapini and White Bean Pasta with Pork Sausage.

Later in the week (Thursday), UB’s own Certified Executive Chef Neal Plazio and Chef Manager Amelia Ruiz will travel to SUNY Geneseo’s Letchworth Dining Complex and present their Grilled Chicken and Pasta Pomodoro, a balsamic grilled chicken accompanied with cavatappi in a red wine tomato sauce, garnished with olives, mushrooms and pancetta.

This inaugural Chef Series initiated from conversations between the marketing departments from the Western New York SUNY schools including SUNY Brockport, SUNY Fredonia, SUNY Geneseo and UB. The schools hope to expand the series in the fall, with each school sending their chef to the other schools.

“The concept here was to be able to offer our students something fresh and different,” said Raymond Kohl, marketing manager for Campus Dining & Shops. “With so many of our students having friends at other SUNY schools, we thought what a great way to share what their friends get to experience on a regular basis.”

Both UB and Geneseo will be featuring Barilla Pasta, a local product that is manufactured in Avon, NY. “We think this is going to be a great program for our students,” said Neal Plazio, C.E.C. “The experience of tasting another chef’s food, their style and flare, that’s exciting.”

END

###

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.