

FOR IMMEDIATE CIRCULATION

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UB Culinary Team Awarded Silver in Saratoga Springs

Team places in the top 3 in ACF Category W Market Basket Competition

(Buffalo, NY) – Campus Dining and Shops (CDS) at the University at Buffalo (UB) fielded a four-person team for the American Culinary Federation’s 6th Annual Culinary Conference and Competition held at Skidmore College in Saratoga Springs, NY on Friday, January 13, 2017 and was awarded a Silver medal in the ACF Category W Market Basket Competition.

The UB team, comprised of Amelia Ruiz, Assistant Executive Chef, Jessica Riehle, Assistant Executive Chef, Meghan Moynihan, Chef Manager, and Amber Southern, Bakery Supervisor, placed third out of the eleven teams participating across four states. Each team was required to prepare a four-course menu consisting of either an appetizer or salad; a soup or dessert; an entrées with the appropriate starch/vegetable and accompaniment, as well as one buffet platter to serve 10.

The Category W Market Basket that each team was given consisted of Proteins (whole pheasants, skate wings, kurobuta bacon, bison flank steak), Vegetables (napa cabbage, romanesco cauliflower, tri-colored carrots, bok choy, mini cucumbers), Grains & Legumes (marble potatoes, bulgur wheat, red lentils, rice noodles), Fruits & Nuts (avocados, pomegranates, mangos, dragon fruit, pears, pistachios, macadamias, walnuts), Popcorn and Black Lager (Death Wish Coffee) from Saratoga Brewery. Teams had to create their entire menu using each ingredient and were given one hour to complete the cooking portion.

Chef Ruiz, who has been with Campus Dining and Shops for over four years, was a little apprehensive at the start of the competition. “When we got the mystery basket, my heart sank. I didn’t know how we would use all the ingredients and make them work together.” She went on to add, “Relying on each of our strengths, our UB team crafted a really creative menu and each judge had a lot of great things to say about every dish.” Their presented menu consisted of:

Salad: Asian marinated skate wing with a vegetable noodle salad – *Pan-seared skate wings with julienned peppers, cucumbers, avocado, napa cabbage, bok choy, pineapple and rice noodles tossed with a sweet and spicy dressing topped with toasted pistachios.*

Entrée: Orange cardamom pheasant breast with walnut and pear lentil and bulgur with bacon lardon and carrot buttons – *Pan-seared pheasant with stewed lentils and a spiced pomegranate.*

Dessert: Vanilla bean panna cotta with a macadamia popcorn brittle and a spiced fruit compote – *Panna cotta with a nut and popcorn brittle and a fruit compote.*

Buffet: Coffee and brown sugar flank steak, garlic smashed potatoes and grilled romanesco, caramelized mushroom trio and a death wish pan sauce – *Marinated flank steak in coffee and brown sugar, smashed potatoes with roasted garlic and cream, seasoned and grilled romanesco, with a caramelized mushroom trio and a death wish pan sauce.*

“The competition was very challenging and rewarding,” said Chef Riehle. “It was a great opportunity to learn and network with a lot of talented chefs.”

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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.

