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PRESS RELEASE
FOR IMMEDIATE RELEASE
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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 Williams, a Campus Dining and Shops 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 at Rutgers University in New Jersey, March 19-22, 2014.

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 Baltimore, 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, live lobster.

Individual competitors will have 60 minutes to prepare four portions of an original hot entrée, featuring the mandatory ingredient of lobster, (two 2.5 pound live lobsters per competitor), side dishes and sauces to create a balanced plate. Chef Seth's application entry of Lobster & Grits was selected from fifteen regional applicants. His creation, a unique take on a classic southern creole dish of Shrimp & Grits, pairs succulent blackened lobster meat with wild boar bacon and braised kale - served over gruyere grits and topped with a truffle poached egg.

The NACUFS Culinary Challenge is sanctioned and judged by the American Culinary Federation (ACF), and is classified as a K-8 Live Lobster Practical and Contemporary Hot-Food Cooking Competition. Campus Dining and Shops and UB 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.