

PRESS RELEASE
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UB Chef Seth Williams Receives Gold Medal in Regional Culinary Challenge

High praise given from panel of distinguished judges.

BUFFALO, N.Y. – Seth Williams, a Campus Dining and Shops assistant executive chef at the University at Buffalo, was awarded a Gold Medal in the 2015 National Association of College and University Food Services (NACUFS) Northeast Regional Culinary Challenge. The competition took place on Wednesday, March 18, during the annual NACUFS Northeast Regional Conference, held in Providence, Rhode Island this year.

The Culinary Challenge recognizes outstanding food preparation and presentation skills in collegiate dining services. Competitors were required to incorporate the featured ingredient, bison flank steak. Individual competitors had 60 minutes to prepare four portions of an original hot entrée, featuring the mandatory ingredient of bison flank steak, side dishes and sauces to create a balanced plate. Chef Seth's entry: sumac and chili grilled bison flank steak with juniper and blueberry gastric. His side dishes included potato cannoli, sautéed Brussels sprouts with cauliflower puree and wild mushrooms with sage.

Three judges from the American Culinary Federation used a 40-point scale to grade each competitor in the categories of Organization, Cooking Skills and Culinary Technique, and Taste. Of the ten competitors competing, the judges commented that Chef Seth's bison steak had the best flavor of any of the dishes presented. Only one other gold medal was awarded during the Culinary Challenge. This was the second Culinary Challenge for Chef Seth; he was awarded a bronze medal in last year's competition.

Campus Dining and Shops and UB will be the host school for the 2016 NACUFS Northeast Regional Conference, where over 500 food service professionals and executive chefs from universities and colleges throughout the Northeast will gather to share a multitude of information from their respective institution and the collegiate food service industry overall. The Conference agenda will include a campus tour, the Culinary Challenge, a Vendor Showcase with over 100 companies represented, guest speakers and educational breakout sessions.

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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.