

146 Fargo Quad
University at Buffalo
Buffalo, NY 14261-0050

(716) 645-2521
Fax: (716) 645-3990
myubcard.com

FOR IMMEDIATE CIRCULATION

Contact: Raymond Kohl
Tel: 645-2308
Email: rjkohl@buffalo.edu

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University at Buffalo's Executive Chef Neal Plazio Named a Finalist in National Culinary Contest

Submission of Breakfast Tempeh Sope in top 4 for Culinary Cup – Outstanding Recipe of the Year

(Buffalo, NY) – Executive Chef Neal Plazio from the University at Buffalo has been selected as one of the four finalists in the Premier Culinary Creation Contest. His recipe for *Breakfast Tempeh Sope* will be prepared at the Premier Foodservice Forum at Breakthroughs in Nashville, TN on June 20, where it will be served to the members and voted on. The winning dish will be awarded the Culinary Cup for Outstanding Recipe of the Year.

The category for this year's contest was Breakfast All Day. "This dish is barbacoa flavored tempeh with a whole grain corn sope, topped with pickled onions and avocado cream for a vegetarian alternative to a flavorful entrée," said Chef Plazio. "The sope is finished with a fried egg and garnished with cilantro for all-day breakfast enjoyment." Each year at Premier's annual Breakthroughs Conference and Exhibition, Premier recognizes the outstanding work of its members and contracted suppliers for their efforts to improve community health.



This is the second major accolade for Plazio this year, as he was named the 2018 Chef of the Year by the American Culinary Federation (ACF) of Greater Buffalo. Plazio joined Campus Dining and Shops in 2013 and brought with him over 40 years of experience in the food and beverage industry. As the executive chef, he oversees five chefs in three Residential Dining Centers and provides food management for both retail and catering operations. In addition to his day-to-day responsibilities, he is the Chair for the State University of New York (SUNY) Culinary Summit; a three day conference and team culinary competition. Plazio also serves as the Chair for the National Association of College and University Food Services (NACUFS) Northeast Culinary Challenge.

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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 and services 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.