

# 2016 United Fresh Produce Excellence in Foodservice Awards Nomination Form



## Chef's Contact Information:

Chef's Full Name: \_\_\_\_\_

Chef's Official Title: \_\_\_\_\_

Company: \_\_\_\_\_

Headquarters/Location (city, state): \_\_\_\_\_

Daytime Phone #: \_\_\_\_\_ Email Address: \_\_\_\_\_

## Person Nominating the Chef:

Nominator's Name: \_\_\_\_\_ Title: \_\_\_\_\_

Company: \_\_\_\_\_

Phone #: \_\_\_\_\_ Email Address: \_\_\_\_\_

## Chef Business Category:

Please check the business category for which you nominate this chef (check only one). Descriptions of the categories are on page 3. Each business category will be reviewed independently.

- |   |  |
|---|--|
| <input type="checkbox"/> Business in Industry                 | <input type="checkbox"/> Hotels and Healthcare     |
| <input type="checkbox"/> Casual and Family Dining Restaurants | <input type="checkbox"/> K-12 School Foodservice   |
| <input type="checkbox"/> Colleges and Universities            | <input type="checkbox"/> Quick Service Restaurants |
| <input type="checkbox"/> Fine Dining Restaurants              |  |

## Chef's Achievements:

Please describe the nominee's achievements as they pertain to the questions below. Be sure to relate each answer specifically to fresh produce. The more specific the description, the easier it will be to evaluate the nominee's outstanding work. Please feel free to provide this information on separate pages if more space is needed.

**Information must be included for all of the following four categories. The judging panel will select winners based only on the information you provide. We regret that incomplete nominations will not be considered.**

While not required, we encourage you to include photographs of the chef's work, as well as menus and any other supplementary materials that will help the judging panel evaluate the chef's work. Electronic photos should be sent as .jpg files.

1. ***Creativity in concept development and menu design using fresh produce, including the ability to incorporate produce into culinary trends:***
  
  
  
  
  
  
  
  
  
  
2. ***Knowledge and use of proper fresh produce handling procedures:***
  
  
  
  
  
  
  
  
  
  
3. ***Produce-related special events or outreach, including, but not limited to, community service projects, local educational outreach, etc:***
  
  
  
  
  
  
  
  
  
  
4. ***Recognition among peers and/or by the company, including, but not limited to awards, additional responsibilities, training and performance-based recognition:***

**Nominator Certification**

I hereby nominate \_\_\_\_\_ [insert name of chef] for the 2016 United Fresh Produce Excellence in Foodservice Awards. I certify that all statements made in this nomination are true and complete to the best of my knowledge. I understand that selection of winners is the sole responsibility of the United Fresh Produce Excellence in Foodservice Awards Selection Committee. I have notified the chef's supervisor or company representative about my nomination, and he/she approves. I understand that winners must attend the 2016 United Fresh convention in Chicago, IL in order to participate in this awards program.

\_\_\_\_\_ [Signature of Nominator / Date]

*If you are submitting this nomination by email, please fax this signature page to 202-303-3433.*



***The United Fresh Produce Excellence in Foodservice Awards Program  
Is Sponsored by Pro\*Act, LLC***

***Nominations must be received no later than January 15, 2016***

## **Produce Excellence in Foodservice Awards Categories**

The Produce Excellence in Foodservice Awards Program is intended to be inclusive of all types of foodservice establishments. If you have questions about which business category is appropriate for your nominee, please contact Miriam Wolk at 202-303-3410 or [mwolk@unitedfresh.org](mailto:mwolk@unitedfresh.org).

**Business in Industry** - This category recognizes chefs who regularly serve a company's employees and guests. This might include an employee cafeteria or a corporate dining room and administrative catering where produce is used to create great cuisine and impress clients. Nominees in this category must operate in an establishment that offers regular/daily foodservice catering.

**Casual and Family Dining Restaurants** - This category includes sit-down restaurants with a casual atmosphere. Casual dining restaurants may provide table service (i.e. waiter/waitress service) to patrons who order and are served while they are seated and pay after eating, or provide buffet-style service.

**Colleges & Universities** - This category includes chefs who are in charge of dining services for a college or university. This might include cafeteria-style service for students, on-campus quick-service concepts or more formal dining concepts and special event catering where produce is used to create great cuisine and impress campus visitors. Nominees in this category must operate in a college or university setting that offers regular/daily foodservice operations.

**Fine Dining Restaurants** - This category includes "white tablecloth" restaurants that, most typically, serve prepared food for lunch and dinner, or dinner only. Full table service is provided in a formal setting, and the meal is served by wait staff.

**Hotels and Healthcare Industry** - This category includes hotels (independent and chain) and hospitals or other healthcare facilities. While these two categories are different in some ways, they are similar in others. For example, they likely serve breakfast, lunch and dinner, and the properties may never "close." Patients/guests are often present for several days, and menus might vary frequently.

**K-12 School Foodservice** - This category includes public, private, parochial and charter schools for primary and/or secondary students (K-12). Responsibilities likely include oversight of a school district's cafeteria menus for breakfast and/or lunch, purchasing and distribution, as well as for other school-related meals and events.

**Quick Service Restaurants** - This category includes establishments primarily engaged in providing foodservice (including snack and nonalcoholic beverage bars) where patrons generally order or select items and pay before eating. Food and drink may be consumed on premises, taken out or delivered.

## **Submitting Nomination Materials**

Photographs and sample materials supporting this nomination will not be returned and may be used for promotional purposes.

Email all electronic submissions to Miriam Wolk at [mwolk@unitedfresh.org](mailto:mwolk@unitedfresh.org). Mail paper submissions to: Miriam Wolk, Vice President, Member Services United Fresh Produce Association, 1901 Pennsylvania Ave. NW, Suite 1100, Washington, DC 20006.

You may nominate multiple chefs, but please use a separate nomination form for each nominee. Former winners are not eligible. **Nominations must be received by January 15, 2016.** ***Winners must attend the 2016 United Fresh convention in Chicago, IL in order to participate in this awards program.***

***If you have any questions, please contact Miriam Wolk at 202-303-3410 or [mwolk@unitedfresh.org](mailto:mwolk@unitedfresh.org).***