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United Fresh Announces Winners of 2019 Produce Excellence in Foodservice Awards

WASHINGTON, D.C. (April 24, 2019) – Eight of the country's most innovative chefs and foodservice professionals representing an array of culinary styles and backgrounds will be honored this June in Chicago at the United Fresh 2019 Convention & Expo, as part of the United Fresh Produce Excellence in Foodservice Award Program.

The program honors chefs and their companies for their creativity in highlighting fresh produce on their menus, introducing diners to new flavors, and presenting creative ways to enjoy fresh produce.

"These award-winning chefs and foodservice professionals are 'pushing the envelope' on what's next with fresh," said United Fresh President & CEO Tom Stenzel. "We're inspired to see the many ways they're delighting diners and creating remarkable, colorful dishes with a variety of fruits and vegetables."

The 2019 Produce Excellence in Foodservice Award Winners are:

- **Business in Industry:**
 - Chef Allan Wambaa, Executive Chef PCIII, CEC, pacificwild Catering, Oregon Convention Center, Portland, OR
- **Casual & Family Dining Restaurants:**
 - Peter Rosenberg, Director of Operations Support & Jason Mennie, Senior Director of Legendary Food, Texas Roadhouse, Louisville, KY
- **Colleges & Universities:**
 - Chef Lesa Holford, Corporate Executive Chef, The Ohio State University, Columbus, OH
- **Fine Dining Restaurants:**
 - Chef Brian Clevenger, Owner, General Harvest Restaurants, Seattle, WA
- **Hospitals & Healthcare:**
 - Chef Jeffrey Quasha, Corporate Executive R & D Chef, Morrison Healthcare, Savannah, GA
- **Hotels & Resorts:**
 - Chef Lance S. Cook, CEC, CCA, WCEC, CFBE, FSM, Executive Chef, Hammock Dunes Club, Palm Coast, FL
- **K-12 School Foodservice:**
 - Bertrand Weber, Director of Culinary & Wellness Services, Minneapolis Public Schools, Minneapolis, MN
- **Quick Service Restaurants:**
 - Chef Brandon Hudson, Corporate Chef, Jason's Deli, Grand Prairie, TX

These winners were selected from nominations submitted by produce companies and foodservice operations across North America. United Fresh coordinated a review of each nominee's incorporation of fresh produce into menu development, use of food safety protocols for proper produce storage and handling, leadership in produce-related community service and special events, and recognition by their company and industry peers.

The winners, along with an executive from their company, will be honored guests at United Fresh 2019 in Chicago. They will be featured in a panel discussion on the Main Stage, located on the expo floor, on Wednesday June 12. The chefs will then be presented with their awards during the Retail-Foodservice Celebration that afternoon.

All attendees of the United Fresh 2019 Convention & Expo are invited to attend the Retail-Foodservice Celebration on Wednesday, June 12 at 3:00 pm in the North Hall foyer. In addition, attendees will enjoy three days of enhanced networking, B2B partner meetings, education and energy packed into Chicago's McCormick Place Convention Center, June 10-12. The events will deliver unprecedented value and access to the latest industry innovations. Registration information is available at www.unitedfreshshow.org.

For more information about the Produce Excellence in Foodservice Award Program, contact Andrew Marshall, Director of Foodservice & Foundation Partnerships, at 202-303-3407 or amarshall@unitedfresh.org.

United Fresh will start accepting nominations for 2020 beginning this fall, with winners to be honored at United Fresh 2020 in San Diego.

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About United Fresh Produce Association

Founded in 1904, the United Fresh Produce Association brings together companies across every segment of the fresh produce supply chain, including growers, shippers, fresh cut processors, wholesalers, distributors, retailers, foodservice operators, industry suppliers and allied associations. We empower industry leaders to shape sound government policy. We deliver the resources and expertise companies need to succeed in managing complex business and technical issues. We provide the training and development individuals need to advance their careers in produce. Through these endeavors, we unite our industry with a common purpose – to build long-term value for our members and grow produce consumption.