



NEWS RELEASE

For Immediate Release, May 11, 2015

Contact: Mary Coppola

mcoppola@unitedfresh.org

202-303-3425

Winners of 8th Annual Produce Excellence in Foodservice Awards Spotlight Fresh Produce

WASHINGTON, D.C. (May 11, 2015) – Seven of the country's most exciting chefs and foodservice professionals representing an array of culinary styles and backgrounds will be honored this June as part of the United Fresh Produce Excellence in Foodservice Awards Program. Sponsored by PRO*ACT LLC, and now in its eighth year, the program honors chefs and their companies for their innovative and influential use of fresh produce in the culinary arts. Winners will be honored guests at the United Fresh 2015 convention and trade show, June 8-10 in Chicago.

"Year after year, these honorees continue to impress us with their creativity and ingenuity," said PRO*ACT President Max Yeater. "We are so proud to be the sponsor of the Produce Excellence in Foodservice Awards and we thank all of the nominees and all of the chefs who dedicate their efforts to increase the consumption of fresh fruits and vegetables."

"These seven winners have created extraordinary dishes featuring fresh fruits and vegetables as mainstays on their menus. We are proud to honor them for the important role that they play in showcasing our industry and introducing their customers to fruit and vegetable trends and new products," said United Fresh CEO Tom Stenzel. "We appreciate their tremendous commitment and recognize PRO*ACT's generous support in honoring these winners and their positive impact on our nation's dining habits."

The 2015 Produce Excellence in Foodservice Award winners are:

- **Business in Industry:**
 - Chef Tim Galligher, Executive Chef at Sodexo – Blue Cross Blue Shield, Omaha, NE
- **Casual & Family Dining Restaurants:**
 - Chef Ype Von Hengst, Executive Chef & Co-Founder, Silver Diner, Rockville, MD
- **Colleges & Universities:**
 - Chef Bob Patton, Executive Chef, Aramark – Old Dominion University, Norfolk, VA
- **Fine Dining Restaurants:**
 - Chef Tony Marchetto, Chef Owner/Proprietor, Prasino's, St. Charles, MO
- **Hotels & Healthcare:**
 - Chef Rick Laughlin, Chef de Cuisine, Ritz Carlton, Amelia Island, FL
- **K-12 School Foodservice:**

- Brenda Robinson, Director of Nutrition Services, Bakersfield City School District, Bakersfield, CA
- **Quick Service Restaurants:**
 - Chef Erik Roth, Executive Chef, TownHall, Cleveland, OH

These winners were selected from more than 130 nominations submitted by produce companies and foodservice operations across North America. A panel of produce and foodservice industry leaders reviewed each nominee's incorporation of fresh produce into menu development, use of food safety protocols for proper storage and handling of produce, 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 attend United Fresh 2015 in Chicago. They also will be featured in a panel discussion on the United Fresh 2015 trade show floor in the Fresh Marketplace Learning Center, Wednesday, June 10 from 11:15 a.m. – 12:00 p.m.

Co-located with [FMI Connect 2015](#) and the [International Floriculture Expo](#), United Fresh 2015 will bring together retail, fresh produce and floral leaders who are searching for unique products and looking to enhance relationships with valuable business partners. Registration is available at www.unitedfreshshow.org.

For more information about the Produce Excellence in Foodservice Awards Program, contact Miriam Wolk, Vice President, Member Services, at 202-303-3410 or mwolk@unitedfresh.org. United Fresh will start accepting nominations for 2016 beginning this fall, with winners to be honored at United Fresh 2016 in Chicago.

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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.

About [PRO*ACT](#):

PRO*ACT is North America's leading distributor of fresh food to the foodservice and retail industries, sourcing from premier national, regional and local farmers. PRO*ACT streamlines the produce supply chain, offering significant cost benefits and an easy, one-call solution to source the freshest produce from more than 70 third-party inspected, independently owned, local distribution centers across the United States and Canada. PRO*ACT provides category cost management through commodity contract pricing, in-house consultation services and integrated produce program distribution management.