



NEWS RELEASE

## Food Fanatics Spices Things Up In 2016

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As local chefs and restaurateurs gear up for spring, the US Foods Food Fanatics movement is in full swing. US Foods has added 11 Food Fanatics Chefs, who represent food leadership locally to bring new inspiration to restaurant operators and foodservice professionals. Food Fanatics LIVE, the food and technology tour, is extending to 20 cities across the US in 2016 to help foodservice operators succeed at what they love most – creating great food.

“Food Fanatics is an important and unique movement to our customers because it is chef-focused rather than sales driven,” says Marshall Warkentin, senior vice president of marketing for US Foods. “Our customers value the authenticity and mentorship they receive from their peers in helping them solve business problems and stay inspired to follow their passion of making great food that keeps their customers coming back for more.”

Among the highlights for 2016:

**Food Fanatics Chefs:** As part of the Food Fanatics movement we are expanding the arsenal of US Foods’ esteemed group of culinary experts, the Food Fanatics Chefs. In 2015, the company nearly tripled its roster of Food Fanatics Chefs. Food Fanatics Chefs collaborate and consult directly with chefs and restaurateurs to share food trends and insights that can take their restaurants and businesses to the next level. **The newest Food Fanatic Chefs** include:

- James Cochran, Hurricane, W.Va.
- Franklin, Dye, Little Rock, Ark.
- Peter Felton, Allentown, Pa.
- Manny Haider, San Francisco
- Leigh Holland, Altoona, Pa.
- Rob Komotos, St. Louis
- Chris Kube, Norwich, Conn.

- Chuck Martin, Charlotte, N.C.
- Maria O'Rourke, Manassas, Va.
- Chris Quinn, Cleveland
- Jennifer Steakley, Memphis, Tenn.

**Food Fanatics LIVE Tour:** This year the Food Fanatics LIVE tour will hit 20 cities across the country, and we are excited to be introducing a new element in a few of these markets. Talk Shop LIVE is an intimate, industry-focused conversation among a panel of experts in culinary trends, business and social culture. Together they will address topics and issues our customers have told us are critical to solving problems and driving business. The first Talk Shop LIVE event will be in Dallas, Texas and focus on the influence of Latino culture on the food industry. In keeping with the company's commitment to sustainability, all Food Fanatics LIVE events this year are "going green" with compostable and recyclable materials and a partnership with Feeding America to donate usable food.

**Food Fanatics Magazine:** The spring edition of this National Award Winning magazine features some of the hottest culinary trends, such as tacos expanding beyond their Mexican borders, chefs emboldening menus with spices of India and Bloody Marys standing out from the crowd with a killer base. Insight and analysis on business matters can also be found including the growth of food halls across the country and ways to build a profitable wine program. Get a jump on bettering the bottom line from these chefs and restaurateurs who are sharing recipes, experiences and expertise.

To register for a Food Fanatics Live event, learn more about US Foods and its Food Fanatics Chefs or to find a digital version of the Food Fanatics magazine, visit [www.usfoods.com](http://www.usfoods.com) or [www.foodfanatics.com](http://www.foodfanatics.com). You can also like us on Facebook, follow us on Twitter and watch our chefs in action on YouTube.

## ABOUT US FOODS

US Foods, Inc. is a large foodservice distributor serving chefs and foodservice operators across the country. Its customers include independent and multi-unit restaurants, healthcare and hospitality entities, government and educational institutions. The company employs approximately 25,000 people in more than 60 locations nationwide. US Foods is headquartered in Rosemont, Ill.

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