



NEWS RELEASE

US Foods Chefs Share Culinary Expertise at American Culinary Federation Annual Convention

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Leaning on their industry experience and passion for all things food, a talented team of US Foods chefs will be playing leading roles at this year's American Culinary Federation (ACF) National Convention. The educational event takes place July 30 – August 3 in Orlando, Fla.

"Our culinary team works with thousands of chefs, restaurateurs and foodservice operators across the country to make their businesses more successful," said Steve Guberman, chief merchandising officer, US Foods. "Participating in the ACF annual convention and collaborating with the event's hundreds of chefs provides us with the opportunity to share our industry expertise and highlight our innovative products and leading business solutions with an even broader audience."

The ACF is the leading culinary association, representing more than 17,500 members spanning nearly 200 chapters nationwide. At this year's event, several US Foods chefs will be sharing their industry insights in presentations on topics ranging from how social media can affect restaurant management to new trends in mini desserts. They include a mix of talented chefs from across the company, including current and prospective Food Fanatics Chefs – the company's group of chefs that have completed specialized training to help take customers' success to the next level.

Participating US Foods chefs include:

- **Chef Melissa B. Trimmer, CEPC** – Chef Melissa will show how chefs can take current dessert trends and turn



them into bite-sized versions.

- **Food Fanatics Chef Scott McCurdy** – Food Fanatics Chef Scott will discuss how the changing demands of millennial customers are influenced by social media, population mix and cultural factors, and how they are creating a very different environment for restaurants struggling to stay relevant.
- **Food Fanatics Chef John Byrne** – Food Fanatics Chef John will share the stage with Jack Witherspoon, the fifteen-year-old old culinary sensation and author, to prepare one of the delicious recipes from Jack's book "Twist It Up: More Than 60 Delicious Recipes from an Inspiring Young Chef."
- **Chef Foster Deadman** – Chef Foster will show how chefs can easily make classic dishes new again with a few twists to dishes like gazpacho and Dungeness crab.
- **Chef Denny Trantham, CEC, CCA, MBA** – Chef Denny will discuss how chefs can build award-winning kitchens and successful businesses.
- **Chef Bill Brooks** – Attendees at Chef Bill's seminar titled, "You Are What You Eat," will learn how to use vegetables, fruits and grains differently to enhance any menu, while influencing children and adults to eat healthier.
- **Chef Jeffrey Schlissel** – Chef Jeff will explore the differences and dilemmas of grass-fed vs. grain-fed meats and how it affects the end product and nutritional value.
- **Food Fanatics Chef Josh Hoellein and Food Fanatics Chef Joe Vargyas** – Food Fanatics Chefs Josh and Joe will present "Using Essential Oils to Create Aroma," where attendees will learn that the essence of aroma in a dish has always been the gateway for creating a gratifying epicurean scene for guests.

To learn more about US Foods, visit www.usfoods.com. You can also like us on **Facebook**, follow us on **Twitter** and watch our chefs in action on **YouTube**. To learn more about the Food Fanatics Chefs and read the industry leading Food Fanatics magazine, visit www.foodfanatics.com.

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 61 locations nationwide. US Foods is headquartered in Rosemont, Ill.

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