



Reser's Foodservice Announces "Hungry to Learn" Culinary Scholarship; Top 2 Student Finalists Compete Head-to-Head at IFEC's Annual Conference of Foodservice Professionals

Two Boulder-based Auguste Escoffier School of Culinary Arts students will compete for \$1,000 scholarship towards culinary education. IFEC attendees will taste their mouth-watering, "Mac Daddy" dishes featuring Reser's Mac & Cheese and vote for the grand prize winner who will be announced at the conference's Meet the Press event

September 20, 2017 – Beaverton, Oregon – [Reser's Foodservice](#) is partnering with [Auguste Escoffier School of Culinary Arts](#) to announce the "Hungry to Learn" competitive culinary scholarship. In the first round, culinary students were challenged to create a recipe for a "Mac Daddy" dish, using Reser's Macaroni and Cheese as the base, that would stand out on any restaurant menu.

"The students did an impressive job getting creative with our Mac & Cheese while thinking about how the dish would translate to a restaurant setting," stated Chef Jeff Quatraro from Reser's Foodservice. "Our panel of judges reviewed the entries, prepared the top three dishes and then conducted a taste test to select the top two finalists."

Announcing Top 2 Finalists:

Three Cheese Mac with Bacon and Jalapenos
by Miguel Villalobos



Fried Mac and Cheese Balls
by Iyar Mamis



Miguel Villalobos & Iyar Mamis

From Miguel: "This was a chance to do what I love and show that I am good at it."

From Iyar: "I was inspired by my mom and my family to prove that I can be the best."



In the final round, the top two finalists will prepare their dishes at the 2017 International Foodservice Editorial Council's (IFEC) annual conference taking place in Boulder, CO on Oct 25-27. IFEC attendees will taste and vote for their favorite dish at the Welcome Reception on Wednesday, Oct 25th. The winning culinary student will be announced and presented with a check for \$1,000 during the Meet the Press event.

Grand Prize: \$1,000 towards culinary school education, featured in foodservice industry publication, on resersfoodservice.com, and highlighted in Reser's Foodservice newsletter to operators and distributors.

Second Place Prize: \$500 towards culinary school education, mentioned in foodservice industry publication, on resersfoodservice.com and highlighted in Reser's Foodservice newsletter to operators and distributors.

Judging Criteria:

- Taste: Distinction of flavors and overall craveability
- On-trend: Features the "hottest" and most trendy ingredients
- Ease of Replication: Restaurants can easily make this recipe
- Value/ROI: Restaurants can see an ROI from this menu item

About Reser's Foodservice

Reser's Foodservice offers a wide variety of fresh, made-from-scratch, refrigerated foods to complement any menu. Our high-quality, prepared foods are designed to improve operational efficiencies and increase sales for both commercial and non-commercial foodservice operations throughout North America. Please visit resersfoodservice.com for recipes and product information.