

University Dining Services
Press Release – Campus and Local
Contact: Jerry O'Malley, Director of Marketing, 243-6433

FOR IMMEDIATE RELEASE: March 3, 2009

2009 NACUFS Continental Region Culinary Challenge

The University of Montana Dining Services (UDS) is proud to announce that UDS Sous Chef Farrah Smith was awarded a bronze medal, taking second place, and Sous Chef Eric Bayley received a bronze medal, placing third at the 2009 NACUFS Continental Region Culinary Challenge.

Chef Smith prepared Pan Fried Trout Meuniere, Citrus Risotto, Glazed Carrot, and Rosemary Cracker. Chef Bayley prepared Trout Roulade of Scallop Mousse, Savory Sabayon, Cherry Braised Kale and Onion Blini. Both chefs were reportedly “cool, calm and collected” in what was a very stiff competition.

The Ninth Annual Culinary Challenge is sanctioned by the American Culinary Federation (ACF). This year's competition was held at Concordia College in beautiful Moorhead, Minnesota on February 23, 2009. UDS Director Mark LoParco commented, “To have both of our sous chefs medal is a testament to their individual skills and professionalism as well as the high standards of our culinary team. Farrah and Eric are two of our rising stars and we are proud of their performance in their first competition.”

Each contestant had a total of 65 minutes to produce a hot entrée, side dishes and sauces for four portions featuring rainbow trout. Chefs were required to fabricate the fish during the allotted time to demonstrate knife skills. Four ACF approved judges, including two Certified Master Chefs, were present to judge the competition. Judging criteria included taste of the finished product, the demonstration of cooking skills and culinary techniques, and the practice of organizational skills, including sanitation principles.

Performance is based on a 40 point maximum scale. Smith and Bayley practiced extensively after work hours to prepare for the competition. Chef Smith scored 31.16 points; Chef Bayley received 28.83 points, each qualifying for an ACF Bronze Medal.

Awards are based on total points:

ACF Gold – (36 – 40 points) * ACF Silver (32 - 35.99 points) * ACF Bronze (28 - 31.99 points)

UDS Executive Chef Tom Siegel said, “During the competition it was obvious that all their practice and hard work paid off. They were in control and determined to prepare their dishes as well as they did in any of their best practice sessions. They performed liked season professionals. I am so proud for them.”

###