

University Dining Services
Press Release – Campus and Local
Contact: Elliot Westwater, Marketing Manager
406/243-6433



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**Tom Siegel Awarded First Place and ACF Gold Medal
2006 NACUFS Continental Region Culinary Challenge**

University Dining Services (UDS) is proud to announce that UDS Executive Chef Tom Siegel, CEC, was awarded a gold medal at the 2006 NACUFS Continental Region Culinary Challenge. Chef Siegel prepared a Lobster Mushroom Dusted Chicken Roulade of Fig Chutney Finished with Pomegranate Tomato Sauce Accompanied by Anazazi Bean and Braised Greens Ragout & Zucchini Flan, winning him a first place finish and the right to represent the Continental Region in the National Association of College and University Food Services (NACUFS) 2006 National Culinary Challenge this July in Toronto, Canada.

NACUFS' Culinary Challenge is in its 6th year and is sanctioned by the American Culinary Federation (ACF). This year's regional challenge, held March 21st at the University of St. Thomas in Minneapolis, Minnesota, provided a venue for outstanding college and university culinarians to showcase their talents, techniques, and regional food styles.

Each contestant had a total of 75 minutes to produce a creative chicken entrée, with up to two side dishes. Three certified executive chefs, independent of NACUFS institutions, judged the competition. Judging criteria were based on the taste of the finished product, the demonstration of cooking skills and culinary techniques, and the practice of organizational skills, including sanitation principles.

The complexity of Chef Siegel's dish, his many hours of preparation and timed practices truly paid off. He scored a 36.66 out of a possible 40 points, qualifying him for an ACF Gold Medal. "It was truly an honor to be recognized with a gold medal," said Siegel. "Since the ACF's founding in 1929, this is only the 628th gold medal awarded. This recognition is a milestone in my 26-years at the University of Montana. I was humbled by the creativity and skills possessed by my fellow competitors."

UDS Dining Services Director Mark LoParco agrees. "It's such a rewarding experience to see a member of our team exceed in such a high-profile event. It was really a win for our whole team, and for the university. We all look forward to seeing him compete at the national level. I have the utmost respect for Tom, and know that he represents the pinnacle of our region's culinary talent."

PRIZES

First, second, and third place NACUFS prizes will be awarded based on total points:

- First place: Trophy engraved with winner's name
\$ 500 Gift certificate
- Second place: \$ 250 gift certificate
- Third place: \$ 150 Gift certificate

ACF medals will be also be awarded, based on the following point totals:

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

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