

# ON-CAMPUS HOSPITALITY

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Washington  
State

Serves Up New  
Marketplace



# AROUND the CAMPUS

## PJs and Pancakes Breakfast Held at USC

On the last day to sleep late before classes began at the University of South Carolina (USC) in Columbia, students came to breakfast dressed in their pajamas.

"We want students to feel like our on-campus restaurants are their 'kitchen,' said Robert Coffey, Carolina Dining/Sodexo Resident District Manager. "We are all about being here for the students and how better to make them feel comfortable than an event where they can wear their pajamas."

More than 200 students enjoyed a special pancake breakfast while being a participant in or cheering on the 2nd Annual Pajama and Cereal Trivia Contest.

First-year media arts student Sydney Spangler won best overall with her "Super Mario"-themed pajamas. Cocky, the school mascot, participated in the event and took home the honorable mention. Cocky was joined by Lucky, the Lucky Charms Leprechaun. Lucky led the students in a game of trivia with questions on USC and General Mills cereals. Students left the event with stomachs full and prizes ranging from t-shirts made from recycled bottles to eco-bottles.

The students also voted for their favorite cereal. Students could sample the cereals and fill out a paper ballot. The winning cereal was Cinnamon Toast Crunch.



## Aramark Chefs Compete For Culinary Excellence

More than 150 Aramark chefs from colleges, universities and conference centers across North America competed in the 2011 Aramark Culinary Excellence competition, which culminated at the National Competition held in July in Tampa, Fla.

The Mid-Atlantic Region team, featuring chefs from University of Virginia, James Madison University and Muskingum University, won the prestigious "Copper Pot," and all 30 finalists earned medals from the American Culinary Federation (ACF), the largest professional chefs association



From left: Chris Hackem, president, Aramark Higher Education; Brandon Rudisill (James Madison University), Anthony Baker (Muskingum University), Bryan Kelly (University of Virginia), Thomas Fiammetta (Regional Coordinator), Mark Nelson, executive vice president, Aramark Higher Education.

in North America.

The finalists, divided into 10 three-member teams, were given 30 minutes for menu creation, and three hours to fully execute an appetizer, entrée and dessert from a mystery basket that included yellow tail snapper, Cornish game hen, chicken livers, whole shrimp, figs, peanuts, red beans and asparagus.

A team of five Certified Master Chefs, led by Bill Franklin of Nestle-Minors, judged the competition based on cooking skill, flavor, plate presentation, use of all ingredients and food safety practices.

"We are extremely proud