KEISER UNIVERSITY

<u>News Release--</u>*Immediate Release* Aug. 5, 2008 Contact: Kimberly Dale, 954-849-5304, kdale@keiseruniversity.edu

Keiser University's Chef Michael Moench Receives 2008 Administrator of the Year Award Awarded by the Florida Association of Postsecondary Schools and Colleges

Sarasota, Florida—Aug. 5, 2008– Keiser University's Sarasota campus is proud to announce that Chef Michael Moench received the 2008 Administrator of the Year Award at the recent Florida Association of Postsecondary Schools and Colleges (FAPSC) conference.

"Chef Moench believes that in order for his students to be prepared for their future careers in the culinary arts they need to experience different real world situations," said Michele Morgan, campus president. He believes student experience should include participating in community and charity events, preparing mock weddings or student teaching.

The Administrator of the Year Award is given to one outstanding administrator of a FAPSC member institution. Nominees must have shown leadership in instituting policies and practices which resulted in improvement and made a significant contribution within the institution during the prior calendar year. There were 27 applications submitted for the Administrator of the Year with three of them being in Education.

Chef Moench has augmented his culinary classes by giving students the opportunity to work at charity and community events. Keiser University's culinary students have displayed their skills at wine dinners for the United Way and the Red Cross, hosted a political rally for presidential candidate Mitt Romney prior to the Florida primaries, provided the Christmas dinner for the Phi Delta Kappa meeting held at Keiser University, provided a booth for the Manatee Economic Development Council's Hob Nob Barbecue, hosted the Business After Business event for the Manatee County Chamber of Commerce and the Lakewood Ranch Business Alliance, and look forward to participating in the Sarasota Winefest to be held at the Polo grounds on Nov. 8, 2008.

A graduate of the culinary Arts program at Johnson and Wales University in Miami, Chef Moench came to Keiser University's Center for Culinary Arts in Sarasota in 2006. He began as a faculty member and was promoted to Program Director of the Center for Culinary Arts in the fall of 2007. His professional background included working as a student chef at The Pinehurst in North Carolina, as Chef de Partie at the Biltmore in Coral Gables, as a Sous Chef at the Maidstone Club in East Hampton and The Ritz-Carlton in Sarasota, Florida.

ACCREDITATION:

Keiser University is accredited by the Commission on Colleges of the Southern Association of Colleges and Schools, 1866 Southern Lane, Decatur, GA 30033-4097, (404) 679-4500, to award master, bachelor and associate degrees.

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Keiser University, Florida's leading private, statewide provider of career-focused, postsecondary education has been accredited by the Commission on Colleges of the Southern Association of Colleges and Schools since 1991. Keiser University serves more than 12,000 students at its 14 campuses throughout the State of Florida. In addition, Keiser University has international cooperative agreements in China and Moldova to serve international students.

The Keiser family founded Keiser University in 1977 when they recognized a need in the community for quality career education with a hands-on orientation, small class sizes and innovative scheduling to accommodate working adults.

Keiser University offers master's, bachelor's and associate degrees in high demand career fields meeting workforce and economic development needs in the communities we serve. In 2007, Keiser University was the nationwide leader in production of Associate of Science graduates in Health Professions and Related Sciences for the third year in a row. (Community College Week Analysis of US Department of Education Data Released June 16, 2008)

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