

KEISER **UNIVERSITY**

News Release--Immediate Release

September 9, 2008

Contact: Kelli Lane (954-235-0331) kellil@keiseruniversity.edu

Keiser University Culinary Students Take Home the Bronze

Orlando, Florida—Sept. 9, 2008— This past weekend, Keiser University's culinary arts student competition team earned a bronze medal in the American Culinary Federation's Florida State Student Championship Team Skills Competition at the annual Florida Restaurant and Lodging Association Show. Culinary students, Steven Goldberg (team captain), Chad Smith, Larry Lane, Miriam Hoiles and Steward Tidwell competed against 12 other student teams at the competition held in Orlando.

Keiser University's student team competed in a two part challenge consisting of a skills demonstration of knife work, butchering and the production of pastry cream and pie dough. They also had to complete a four course meal with four portions of each component including an appetizer, salad, entrée, and dessert in 75 minutes.

Their menu of Poached Dover Sole with a Salpicon of Lobster, Fennel and Tomato served in a Puff Pastry Shell; Roasted Beet with Oranges served with a Walnut Vinaigrette; Sautéed Chicken with Shallots, Mushrooms and White Wine garnished with Saffron rice, Brie Stuffed Tomato and Garden Vegetables; Vanilla Sponge Cake with Chocolate Icing, filled with Pastry Cream and accompanied by Champagne infused Fruit Salad and Pomegranate Sauce earned the students their third bronze medals.

"Competitions are one of the most valuable learning experiences an aspiring chef can undergo to perfect their classroom skills and wider their exposure to the culinary arts career field," said Chef Kevin Keating, CEC, CCE, Dean of Keiser University's Center for Culinary Arts. The mental and physical skills you learn from the intensity and excitement of competing can directly be related to your success in the restaurant industry, he added.

Keiser University's Center for Culinary Arts has received the prestigious "Exemplary" program distinction by the American Culinary Federation Foundations Accrediting Commission (ACFFAC). Twenty-two culinary arts programs out of 183 nationwide were recognized as "Exemplary" placing Keiser University's program in the top 12 percent throughout the country.

To qualify as "Exemplary" the program must have no areas of non-compliance in the last two visiting team reports. The teams evaluate the programs to ensure the nationally recognized ACFFAC standards are met based on Eligibility, Program Mission and Goals, Organization and Administration, Faculty and Staff, Curriculum, Facilities, Student Services and Assessment.

Keiser University's Center for Culinary Arts has approximately 75 students and interested students can apply for admission prior to the next class start for Culinary Arts which is September 29, 2008.

Keiser University, Florida's leading private, statewide provider of career-focused, post-secondary education is accredited by the Commission on Colleges of the Southern Association of Colleges and Schools. Keiser University serves approximately 13,000 students at 13 campuses throughout the State of Florida including the Graduate School and online division.

KEISER UNIVERSITY

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.

According to a *Community College Week* analysis of U. S. Department of Education data released June 16, 2008, Keiser University is the nationwide leader in production of Associate of Science graduates in Health Professions and Related Sciences for the third straight year.

For more information on Keiser University, visit www.keiseruniversity.edu.

-###-