

Winning Sets

The School of Culinary Arts at Kendall College in Chicago participated in a recent food-styling competition sponsored by American Metalcraft. Students in Kendall's Mignardise/Plated Desserts class submitted entries plated on a variety of American Metalcraft stainless-steel, ceramic, and porcelain serving trays and bowls. The challenge was to select an American Metalcraft platter or bowl and create a presentation with mini candies or desserts that would most complement the serving piece.

Students were given one hour to style and were judged on their presentations' movement, creativity, layout, height, color, and balance. Kendall judges included food stylist Mary Valentin, Dining Room manager Brian Wilson and Associate Dean of the Culinary College Renee Zonka.

First-place winner Leila Manoochehry (l.) received \$500 for her Cheeseburger in Paradise



entry; Bisera Urdarevik was awarded second place and \$200 for her Joan Miró Brownie. Both were presented with checks from American Metalcraft President David Kahn (r.).

"This first contest sponsored by American Metalcraft was such a success, we are looking forward to continuing this event with additional culinary classes like our dessert buffet course, garde manger and lunch/dinner restaurant," Zonka said.

For more information, call (800) 333-9133 or visit www.amnow.com.

Give Earth a Hand

ConServe gloves and bags from FoodHandler are food-safe and are certified compostable to meet the



ASTM D6400 standard, ensuring that when properly composted, they degrade into nutri-

ent-rich compost to support plant growth. For more information, visit www.conservegloves.com. **FoodHandler**

Mango in the Mix

Fresh mango adds luscious flavor, texture and color to any meal. Try recipes from the National Mango Board such as Sweet Mango Slaw; Mango Caprese Salad; and Thai Pork and Mango Salad with Mango-Mint Dressing. For more information about ordering, handling and cooking with fresh mango, visit www.mango.org. **National Mango Board**



OVERHEARD

● Fort Lauderdale, Fla.-based **Electrolux Professional** now is on YouTube; search by user name electroluxpro. In other news, **2Market Group, Inc.**, and **Chrane Foodservice Solutions LLC** joined Electrolux Professional as manufacturer's representatives.

● **Joanne Ferrara**, senior director of research, quality and innovation at **Gilroy Foods & Flavors**, based in Omaha, Neb., was elected president of the Washington, D.C.-based Flavor and Extract Manufacturers Association.

● Baltimore-based **Phillips Foods, Inc.**, appointed **Frank Goodman** (r.) regional sales manager for the state of Florida.



● Columbia, Md.-based foodservice sales agency **KeyImpact Sales & Systems, Inc.**, appointed **Clay Marcum** director of marketing.

● **Marriner Marketing Communications**, based in Columbia, Md., appointed **Sandy Patterson** and **Carrie Gardner** to its account services team and **Steve Opilo** to its interactive department.

● **Benedictine Health System**, a Minn.-based long-term-care system, participated in a training session at Minneapolis-based **General Mills** to identify ways in which dietary managers can improve resident and family satisfaction.