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CHEFS PREPARE TO BATTLE FOR TOP CHEF AT USC 5th Annual Culinary Challenge

LOS ANGELES, California, USA (January 20, 2017) – USC Hospitality is hosting its 5th Annual Culinary Challenge in traditional competition format in the Grand Ballroom at the Radisson Hotel at USC on Tuesday, January 24, 2017. Ten chefs from different university venues will battle before a live audience, preparing signature plated entrées from self-developed menus featuring Whole Pork Loin (4 – 8, Bone-In) and two “classical cuts.”

The judging criteria is within the strict standards of the American Culinary Federation’s certification process that includes scores for creativity, menu compatibility, nutritional balance, flavor and texture. The culinary challenge, a vision of USC Hospitality’s Executive Chef, Eric Ernest, CEC, CCA was designed to develop and showcase the culinary talent at USC.

USC Hospitality plays an important part in student life at USC. Studies have shown a link between academic performance and healthy eating habits. USC Hospitality is committed to ensuring that students have a variety of cuisines and are exposed to learning opportunities for nutrition and sustainability during their time on campus. Every meal served is an opportunity to influence future global leaders and as such, great care and attention is taken to employ culinarians who support the department’s food philosophy and are competitive with top chefs throughout the nation. USC Chefs collectively earned over 30 medals in sanctioned events last year, further evidence of the culinary power of this team and its relentless pursuit of deliciousness.

The event is open to the public and provides an opportunity to experience a live culinary competition in person. For more information on USC Hospitality, please visit hospitality.usc.edu or contact the Marketing Department at 213.821.5707.

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About the USC Hospitality Group

USC Hospitality is a division of USC Auxiliary Services at the University of Southern California, one of the nation's premier research universities. USC Hospitality operates and manages the Radisson Hotel at USC, over 40 food and beverage venues on the University Park Campus and Health Sciences Campus as well as two off campus venues and offers full-service catering. A unique mix of nationally recognized, locally acclaimed as well as innovative self-branded concepts consist of full-service restaurants, residential dining restaurants, cafes, retail dining concepts, vending and full-service catering supports the food and beverage needs of the university community. For more information, please visit hospitality.usc.edu.

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