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## **USC BRINGS HOME A GOLD MEDAL IN CULINARY EXCELLENCE**

**LOS ANGELES, California, USA (April 1, 2015)** – Everybody’s Kitchen Chef, David Teal, represented USC Hospitality in a culinary challenge hosted by the National Association of College and University Food Services (NACUFS) at their Pacific Regional Conference held in Santa Cruz on March 28, 2015. Chef David earned his ticket to Santa Cruz earlier this year in a campus wide competition between other USC Hospitality chefs. His win in Santa Cruz advances him to the National Competition that will be held in Indianapolis on July 23, 2015 where he will represent the Pacific Region.

The mandatory protein for the 2015 culinary competitions is buffalo flank steak. Chef David’s self-created recipe, *Coffee Rubbed Buffalo Flank Steak with Parsnip, Bulleit Caramel, Arugula and Rogue River Blue Cheese* met the strict standards of NACUFS and ACF (American Culinary Federation) certification process that includes scores for organization, skills and cooking technique and taste. A gold medal means very high points in each category and mastery of kitchen organization. Chef David faced fierce competition from nine other university chefs including cross-town rival, UCLA. “It’s not easy to put yourself and your skills on stage for all to see and critique” adds USC’s Executive Chef Eric Ernest. “David’s commitment to culinary excellence has paid off and he has done USC Hospitality proud.” Chef Eric works very closely with all of the chefs at USC and is responsible for their training and development.

Chef David was cheered on by USC Hospitality associates who were also attending the educational conference. His win was met with deafening shouts and yells with hands in the air displaying the “V” for Victory salute. Eric Russell, Associate Director of Residential Dining, shared “David’s passion and commitment to technique paid off. I continue to be impressed by his dedication and ability to deliver on the plate.”

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USC Hospitality chefs continue to shine both on and off campus. Chef Joshua Trovato, also from Residential Dining, is maintaining his presence as a competitor on Fox Network's Hell's Kitchen. For more information on USC Hospitality, please visit [hospitality.usc.edu](http://hospitality.usc.edu) or contact the Marketing Department at 213.821.5707.

### **About USC Hospitality**

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 over 30 food and beverage venues on the University Park Campus, 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](http://hospitality.usc.edu).

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