

For Immediate Release  
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### **The Mason Inn Conference Center & Hotel Set To Host Prestigious ARAMARK Culinary Excellence Program**

Fairfax, Virginia, -- The George Mason University's Dining Services will be hosting the Higher Education Division of ARAMARK Culinary Excellence (ACE) competition on Friday, March 11, 2011. The ACE Program recognizes and rewards outstanding chefs throughout ARAMARK-managed higher education accounts and provides the opportunity for the chefs to share their culinary expertise with a broader audience in an environment that is both competitive and stimulating.

The event will feature top higher education chefs from the Higher Education Division, including *Jeff Lin, Executive Chef, Villanova Conference Center; Mike Snead, Executive Chef, Georgetown university Hotel & Conference Center; Jeffery Muldrow, Executive Chef, James L. Allen Center; Andrew Boxer, Sous Chef, Steinberg Conference Center and Ann Kozina, Executive Chef, Fluno Center for Executive Education.*

Each of the participating chefs has been selected because he or she consistently strives for culinary excellence and is focused on surpassing customers' expectations with great meals. Each regional competition (10 regions) features five chefs who will present a three-course meal to five judges. The chefs will prepare one show-plate each for the students and judges and a taster-plate for each judge. Each chef will have four hours to prepare their meals from prep to finish.

The top three finalists from each of the 10 regions will then compete for the coveted "Copper Pot" at the ARAMARK Culinary Excellence National Challenge, to be held in Tampa, Florida on July 9 & 10, 2011.

For further information on the competition, please contact Osman Cuadros, Director of Food & Beverage, at (703) 987-6000 or [osman@aramark.com](mailto:osman@aramark.com).

#### **About ARAMARK Higher Education**

ARAMARK Higher Education is dedicated to excellence in dining, facility, conference center, and stadium and arena services. ARAMARK enhances the living and learning experience and environment for more than 600 colleges and universities throughout North America. For more information and a list of our services, visit [www.aramarkhighered.com](http://www.aramarkhighered.com).

#### **About ARAMARK**

ARAMARK is a leader in professional services, providing award-winning food services, facilities management, and uniform and career apparel to health care institutions,

universities and school districts, stadiums and arenas, and businesses around the world. The company is recognized as one of the "World's Most Ethical Companies" by the Ethisphere Institute, as the industry leader in FORTUNE magazine's "World's Most Admired Companies," and as one of America's Largest Private Companies by both FORTUNE and *Forbes* magazines. ARAMARK seeks to responsibly address issues that matter to its clients, customers, employees and communities by focusing on employee advocacy, environmental stewardship, health and wellness, and community involvement. Headquartered in Philadelphia, ARAMARK has approximately 255,000 employees serving clients in 22 countries. Learn more at the company's Web site, [www.aramark.com](http://www.aramark.com), or [www.twitter.com/aramarknews](http://www.twitter.com/aramarknews).

### **About The Mason Inn Conference Center & Hotel**

The Mason Inn, which opened in July 2010, is a 179,000 square-foot conference center and hotel on the Fairfax Campus of George Mason University. Managed by ARAMARK Conference Centers, the facility offers 148 guestrooms, a full-service restaurant, Boxwoods as well as a bar and lounge, The Well. It also features 20,000 square feet of technologically advanced conference space and 12 meeting rooms that meet the stringent standards of the International Association of Conference Centers (IACC). The Mason Inn is dedicated to providing the best experience possible for guests, as well as preserving our precious natural resources for future generations. The Center has been awarded the prestigious LEED Gold Certification by the U.S. Green Building Council (USGBC) and verified by the Green Building Certification Institute (GBCI). LEED is the nation's preeminent program for the design, construction and operation of high performance green buildings and The Mason Inn is the first LEED Gold certified hotel in the Commonwealth of Virginia and the first LEED Gold building on George Mason's campus. To contact The Mason Inn call 877-296-6695 or 703-865-5705.

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