

**NORTHWESTERN UNIVERSITY HOSTS “BATTLE OF THE PAIRS”
A CULINARY COMPETITION WHERE ONE TRIP GIVES GUESTS A TASTE OF FOUR
CULTURES**

Sodexo USA donates portions of the proceeds to Campus Kitchens Project after feeding over 190 guests at the first culinary event of its kind on campus

EVANSTON, IL., November 11, 2004—Sodexo USA, foodservice provider at Northwestern University, hosted a culinary competition on Friday, October 29 in the Norris Center, pitting top Sodexo visiting chefs from Chile and Colombia against the Northwestern team (Team NU) of Swiss and American chefs. Guest judges, including the executive chef from the Drake Hotel in Chicago and other culinary experts, declared Team South America victorious at the end of the event that fed students, university staff and guests.

Over \$1,100 from the event was donated to Northwestern’s Campus Kitchens Project, a partnership between Sodexo USA and Northwestern students, working together to alleviate hunger by preparing and serving meals to those in need in the community.

“We are proud to host an event that was not only enjoyable for our students on campus, but raised awareness about homelessness and hunger at Northwestern,” said Paul Komelasky, Sodexo USA’s area manager at Northwestern. The Campus Kitchens Project has been up and running for a year and a half and is a model for other programs around the country.

The two culinary teams prepared menus using a theme ingredient, pears, to incorporate into each menu course. Judges paid particular attention to taste appeal, plate presentations, creativity and cooking method when scoring the four-course menu.

Team South America, masterminded by Chefs Francisco Layera (Sodexo Chile) and Chef Joaquin Suarez (Sodexo Colombia), were visiting Northwestern and other local college campuses as part of the Sodexo Global Chef Program, a month-long international chef residency that sends Sodexo chefs from around the world to other countries., giving customers a taste of authentic international cuisine.

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The winning team served a first course of harvest salad of bitter greens, shrimp and bacon in a napkin of caramelized pears with blue cheese vinaigrette, followed by an entrée of turkey breast with pears in harvest wine and sweet Aji sauce accompanied by potatoes filled with pear ragout and mascarpone cheese. The meal closed with pear sushi with Arequipe and chocolate truffle in a perfumed Wasabe sauce.

“We are privileged to have top international chefs visiting Northwestern through the Global Chef program, and our ability to highlight their talent with a worthy cause gives us a great feeling,” said Komelasky. Chefs Layera and Suarez are the third and fourth chefs respectively to visit the United States as part of the Global Chef program.