



International
Foodservice
Manufacturers
Association

Shaping the Future of Foodservice

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PRESS RELEASE

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IFMA Announces 2010 Silver Plate Award Winners

Chicago, Illinois – The International Foodservice Manufacturers Association (IFMA) held its annual Gold & Silver Plate Awards Jury meeting on February 9 in Chicago. This year’s Jury selected nine accomplished operator executives as recipients of IFMA’s 2010 Silver Plate Awards. These industry-renowned operator awards are presented annually by IFMA in recognition of excellence in nine segments of foodservice operations. Winners are chosen based on their outstanding industry achievements and their commitment to innovation. These awards pay tribute to winners’ contributions to the advancement of their segments and the foodservice industry as a whole.

The 2010 Silver Plate winners are:

- **Tony Almeida**, Director, Food & Nutrition/Environmental/Host Services, Robert Wood Johnson University Hospital, New Brunswick, NJ (Health Care category),
- **Major Robert James Beach**, Director of Food Services, Orleans Parish Sheriff’s Office, New Orleans, LA (Specialty Foodservices category),
- **Jonathan Bennett**, Chef/Partner, Moxie, the Restaurant; Red, the Steakhouse; Beachwood, OH (Independent Restaurants category),
- **Timothy J. Dietzler**, Director of Dining Services, Villanova University, Villanova, PA (Colleges & Universities category)
- **Michael J. Hislop**, CEO, Il Fornaio (America) Corp. & Corner Bakery Café, Corte Madera, CA (Chain Full Service/Multi-Unit Concept Operators category)

IFMA 2010 Silver Plate Winners – continued

- **Joanne Kinsey, SNS**, Director of School Nutrition Services, Chesapeake Public Schools, Chesapeake, VA (Elementary & Secondary Schools category),
- **Laura Lozano**, Facilities Manager, Global Dining, Dell Inc., San Antonio, TX (Business & Industry/Foodservice Management category),
- **Andrew F. Puzder**, CEO, CKE Restaurants, Inc., Carpinteria, CA (Chain Fast Service category),
- **Fernando Salazar**, Vice President, Food & Beverage, Wyndham Hotels & Resorts, Parsippany, NJ (Hotels & Lodging category).

Silver Plate recipients are selected on the basis of accomplishments in such areas as:

- Management and marketing with leadership in food quality, menu or concept development, nutritional programs, food safety, and food preparation and presentation;
- Outstanding human resource practices, including training programs, employee motivation and expansion of career opportunities;
- Strong financial and operational management techniques in the areas of cost control, quality control and marketing merchandising; and
- Contributions to the prestige and public image of foodservice through participation in professional organizations and in community and civic activities.

The winners were selected by a Jury comprising 2009 Silver Plate Award winners, national trade press editors and the chairman of the International Gold & Silver Plate Society. The Jury was chaired by **Mary Chapman**, Editor-in-Chief, *Chain Leader*. After the nine Silver Plate winners were chosen, a secret ballot was cast to select one Gold Plate winner from among them. The Jury's secret ballot, tallied by McGladrey & Pullen, LLP, will be kept confidential by the accounting firm until the evening of the Gold & Silver Plate Celebration in May when the Gold Plate winner's name will be announced for the first time.

The 56th annual Gold & Silver Plate Awards Celebration will be held May 24 at the Sheraton Chicago Hotel & Towers. The Celebration draws hundreds of leading foodservice executives from the supplier and operator communities. The elegant event features a champagne reception, custom-designed gourmet meal and festive atmosphere. In addition to the tributes paid to the nine Silver Plate recipients, the Celebration will be capped by the announcement of the 2010 Gold Plate Award winner.

IFMA 2010 Silver Plate Winners – continued

For more information on the Gold & Silver Plate Awards or to make reservations for the Gold & Silver Plate Celebration dinner, go to www.ifmaworld.com, or contact Corinne Zollars at (312) 253-4686.

IFMA is a leading trade association comprising more than 300 of the world's most prestigious food, equipment and supply manufacturers in the \$588 billion foodservice industry, as well as related marketing service organizations, foodservice trade publications, distributors and brokers. IFMA's mission is to shape the future of foodservice by creating an environment for positive change and actionable solutions benefiting manufacturers and their foodservice channel partners.

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Editor's Note: Please list IFMA's 2010 **Gold & Silver Plate Celebration, May 24, 2010, at the Sheraton Chicago Hotel & Towers**, in your print and Web calendars of events. Thank you.