



VIRGINIA POLYTECHNIC INSTITUTE
AND STATE UNIVERSITY

Division of Student Affairs

The Office of Student Programs
109 East Eggleston Hall (0428), Blacksburg, Virginia 24061
(540) 231-6207 Fax: (540) 231-5041
www.studentprograms.vt.edu

FOR IMMEDIATE RELEASE

Nov. 10, 2004

For more information, contact

Heather Riley Chadwick

Student Programs

(540) 231-8068 or hrchadwi@vt.edu

VIRGINIA TECH'S CHEF BRIAN MANN WINS AWARDS

VIRGINIA TECH, Blacksburg, Va. (Nov. 10, 2004) Virginia Tech Chef Brian Mann recently won the first-place award from The National Association of College and University Food Services (NACUFS) Mid Atlantic Conference Culinary Challenge and a silver American Culinary Federation medal. Winning this regional contest qualifies Chef Mann to compete at the national NACUFS convention in New Orleans, Louisiana, next July. A specialist in classic French food with a nouvelle approach, Chef Mann won with his recipe for roasted lamb loin with spinach, shitake duxelles, and lamb jus—paired with a potato and Maytag blue cheese latkes, ratatouille, crispy pancetta, and asparagus with truffle essence. He has won several other medals in culinary competitions, as well.

This American Culinary Federation-certified sous chef began his career in a little Italian restaurant nineteen years ago in Boston. Chef Mann attended Newbury College in Brookline, Massachusetts, and

(more)

(page 2)

worked at the famous Ken's Steak House in Boston and other restaurants in Cape Cod, Mass.; Hampton Beach, N.H.; Key West, Fla.; and Virginia. Since 2002, Chef Mann has worked for Virginia Tech as the food production manager and sous chef at West End Market.

West End Market, one of Tech's prize-winning, restaurant-style dining halls, focuses on venues that prepare food right before your eyes. This facility has already won multiple national awards and offers seven different venues: Bistro Frieze, with wood-oven pizzas; Wrap World, with seasoned tortillas stuffed with rice and a variety of meat and vegetable combinations; Cutting Edge Delicatessen, with hot and cold made-to-order sandwiches; Leaf and Ladle, with made-to-order salads, as well as soups served in fresh bread bowls; Fighting Gobbler Sports Lounge, with signature hamburgers and appetizers; Wired, with gourmet coffee and Ethernet-connected computers; and J. P.'s Chop House, with cut-to-order, grilled steaks.

Virginia Tech proudly provides students with the latest in campus dining options prepared by award-winning culinary wizards, such as Chef Brian Mann.

###