

# Dining Services Team Wins Bronze



University of Richmond Dining Services culinary team featuring Matt Grosse, Sharitka Giles, Amanda Boyd and Earl Lee III, won the bronze medal during the 25<sup>th</sup> Annual Tastes of the World Chef Culinary Conference at University of Massachusetts Amherst on June 14, 2019.

The team competed against 15 other teams from colleges and universities across the United States, Canada and China.

For the American Culinary Federation sanctioned competition, each team is given a mystery basket and is required to prepare a three-course menu in two hours for national judges. With their basket components, they made pork and beef meatballs with spinach and a wild mushroom sauce. They were given a secret ingredient, which was pasta and worked well with the meal they had planned.



When the Chefs were asked about the experience, they said it was a Game of Thrones theme hosted by Food Network's Jet Tila. The atmosphere was fun with a DJ, lights and cameras. It was just like the TV show where they sabotage you. At one point, they took away all of their knives except one. Then they took away the induction cooking burners and gave them a camp stove to cook on. Overall it was exciting event and a great opportunity to make culinary connections from all over.