

ARAMARK's Paul Carr Named Chef/Innovator of the Year

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Nation's Restaurant News MenuMasters are Awarded to the People and Culinary Programs Shaping Foodservice

--Recognized for his commitment to excellence in culinary research and development, Chef Paul Carr, ARAMARK Senior Director of Culinary Development, has received the 2008 Nation's Restaurant News MenuMasters Award as Chef/Innovator of the Year. One of the foodservice industry's most sought-after accolades, MenuMasters are bestowed upon only a handful of people and programs each year that are influencing the culinary world, as selected by editors of the magazine.

'Paul is known throughout ARAMARK for his tireless pursuit of culinary innovation and excellence, working directly on companywide initiatives and as a partner and coach with culinary teams in our different businesses,' said Doug Martinides, Vice President, Culinary Development, ARAMARK. 'He is a true culinarian, who provides inspiration and creativity, while never losing sight of the needs of ARAMARK's diverse customers and business partners. I'm proud to count him as a key member of my staff, a trusted advisor and a friend.'

A Culinary Institute of America graduate, Chef Carr has worked for more than 20 years in the culinary field and has been at ARAMARK since 1989. Today, he leads a team of 10 culinarians at the ARAMARK Innovation Center, the central research and development facility in Philadelphia for the global professional services provider.

Since joining the ARAMARK Culinary Development team in 1999, Chef Carr has been directly or indirectly involved with the development of every food brand, program and promotion. A few highlights include Just4U(R) - Food That Fits Your Life(R), ARAMARK's healthy menu program, Real Food on Campus(R), which delivers the latest tastes to university students across the country, and Fast-Tracks, a limited time promotional series used at over 1200 locations.

The Fast-Tracks program received a MenuMasters award in 2002, and one individual Fast-Track menu item received a 2004 Research Chefs Association Menu Innovation Award.

Annually, Chef Carr also serves as the culinary liaison for chefs from all over the world chosen to participate in ARAMARK's International Guest Chef Exchange, a cross-cultural culinary program. Chef Carr will be honored during a MenuMasters Awards ceremony May 17th in Chicago.

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