NEWS RELEASE

New US Foods Food Fanatics Chef Makes Debut in Nation's Capital

2013-10-10

Continuing to expand its team of talented and knowledgeable food people, US Foods today announced it has named Chef Perry Canestraro its next Food Fanatics Chef. Chosen for his vast culinary experience and strong business expertise, the Baltimore-based chef will debut in his new role at the Taste of DC taking place Oct. 12-13.

The newly appointed Food Fanatics Chef will take to the Culinary Stage on Saturday to demonstrate holiday themed dishes that can easily be incorporated onto restaurant menus to delight diners and provide restaurateurs with an opportunity to drive more business to their locations. Chef Perry will also host a Food Fanatics Lounge, providing local chefs participating in the event a place to take a break, get a bite to eat and read the latest issue of Food Fanatics magazine.

“With more than two decades of experience as a chef and restaurant consultant, Perry brings a dynamic and varied set of skills to help restaurateurs throughout Baltimore and the D.C. area grow their businesses,” said Marshall Warkentin, vice president of marketing at US Foods. “As a Food Fanatics Chef, he’ll be an invaluable resource for the local foodservice industry.”

Taking place on historic Pennsylvania Avenue, Taste of DC is one of the year’s best events for foodies and restaurateurs alike.

In addition to sharing his culinary knowledge at regional food events, as a Food Fanatics Chef Perry will introduce the latest and greatest US Foods products to local chefs, offer in-depth menu and recipe analysis for restaurateurs, consult with operators on improvements they can make to help their business succeed, and more. Food Fanatics Chefs complete a rigorous university program that focuses on testing and expanding their skills in three key areas:

communication, consultation and culinary.

“From global fusion to classic American cuisine, the Baltimore and Washington, D.C. restaurant scene is filled with great talent,” said Food Fanatics Chef Perry Canestraro. “I’m excited to continue working alongside these chefs and help bring their businesses to the next level.”

About Perry Canestraro

An experienced chef and restaurant consultant, Chef Perry Canestraro’s roles in the culinary industry have ranged from country clubs to fine dining. As the Executive Chef at the prestigious Belle Haven Country Club in Alexandria, VA, he regularly cooked for DC’s elite crowd and had the honor of cooking for President Clinton. Chef Perry also owned and operated his own restaurant, Perrino’s in Dayton, Ohio. For nearly a decade, Chef Perry has focused his efforts on helping to grow the business of restaurant operators throughout Maryland and Washington, D.C. by bringing them the unique culinary insights and operations solutions needed to succeed. Chef Perry’s culinary style is ingredient-driven with layered flavors and textures that he pulls from his Italian family traditions.

ABOUT US FOODS

US Foods, Inc. is a large foodservice distributor serving chefs and foodservice operators across the country. Its customers include independent and multi-unit restaurants, healthcare and hospitality entities, government and educational institutions. The company employs approximately 25,000 people in 61 locations nationwide. US Foods is headquartered in Rosemont, Ill.

CONTACT

Lisa Lecas
Corporate Communications, US Foods

Office: 847-720-8243

Lisa.Lecas@usfoods.com