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MICHELIN STAR AND CELEBRITY CHEFS TO TAKE CENTER STAGE AT INTERNATIONAL RESTAURANT & FOODSERVICE SHOW OF NEW YORK

Registration Open at www.internationalrestaurantny.com

NEW YORK, NY, February 26, 2020– Influential names in the restaurant industry will take Center Stage at next month's International Restaurant & Foodservice Show of New York and Healthy Food Expo. A wide range of chefs and culinary professionals, including Alex Guarnaschelli, Executive Chef, Butter Restaurant; Max Cavaleri, Executive Chef, New York Times; and Marc Forgione, chef and owner, Restaurant Marc Forgione and co-owner/partner of Khe-Yo are among some of the talent that will present demonstrations. Mareya Ibrahim, an award-winning entrepreneur, chef and author will emcee the action-packed Center Stage during the three-day, co-located events taking place March 8-10, 2020 at the Javits Center in New York City.

"One of the most dynamic featured areas at the International Restaurant Show is Center Stage, offering three days of culinary demonstrations by celebrity chefs, insightful panel discussions and culinary and beverage competitions," said Tom Loughran, Vice President for the Clarion Events Food & Beverage Portfolio. "We have put together a stellar line up of chefs as well as industry leaders and invite all attendees to make plans to visit the Center Stage during the Show to watch fantastic demonstrations and taste delicious food and drinks." The full Center Stage schedule is available on the Show [website](#)."

Sunday, March 8

- **Chef Chris Jaeckle Culinary Demonstration** – Jaeckle is Executive Chef of All'onda and President/Executive Chef of Kitchen Connect Consulting. He has worked at such renowned New York Restaurants as Tabla, Eleven Madison Park and others through Union Square Hospitality Group and Altamarea Group. (11 am – 12 pm)
- **Presentation of the Torch Award** to Jeffrey LaPadula, Co-General Manager; April Tam Smith, Co-Founder; and Timothy Carberry, Co-General Manager of P.S. Kitchen. The team is committed to donating 100% of profits to sustainable charitable work locally and overseas, creating jobs for those marginalized, and providing New Yorkers with delicious food options that are kind to the body and the earth. (12:00 pm – 1:00 pm)
- **Chef Alex Guarnaschelli Culinary Demonstration** - Guarnaschelli is recognized as one of America's most accomplished top chefs, acclaimed for her work in the kitchen, as an author, and as a popular television personality. Guarnaschelli was recently named the Head of Twitter's Food Council, a group of leading culinary figures who regularly join the Twitter conversation on all things food and food culture. (1:00 pm – 2:30 pm)
- **Hip Sip: Battle of the Modern Bartender Competition – Cocktails & Coffee**, sponsored by *Professional Bartenders Association* and *Bar Business Magazine* will feature seven bartenders who will compete to win \$1,000 for the most creative and inventive mix of cocktail and coffee. Judges include:
 - Tom Fischer, BourbonBlog.com
 - Mia Mastroianni, Celebrity Mixologist, Consultant as seen on Bar Rescue
 - Phil Wills, Owner/Partner, The Spirits in Motion, Consultant as seen on Bar Rescue

Monday, March 9

- **Chef Mareya Ibrahim Culinary Demonstration**, an award-winning entrepreneur, chef, and author of the new book, "Eat Like You Give a Fork: The Real Dish on Eating to Thrive" and host of the "Recipes for Your Best Life" Podcast. She is also the co-inventor of the patented Eatcleaner line of products. (10:30 am – 11:30 am)

- **Chef Max Cavaleri & Thomas McQuillan Culinary Demonstration** - Max Cavaleri, Executive Chef, New York Times and Thomas McQuillan, Vice President, Strategy, Culture and Sustainability at Baldor Specialty Foods will present a live cooking demonstration and discussion entitled **The Food Asset Potential**. Chef Cavaleri will demonstrate how to prepare a delicious dish using food products that might otherwise be wasted while Thomas McQuillan takes us on a zero food waste journey. Walk away with sustainable ideas and education that you can implement into your organization immediately (11:30 am - 12:30 pm)
- **Foodservice Council for Women Panel** followed by the presentation of the Beacon Award (12:30 pm – 2:00 pm)
 - Moderator: Kathleen Wood, Founder, Kathleen Wood Partners
 - **Allison Kave**, Baker, Bartender, Co-Founder, Butter & Scotch (2020 Beacon Award Recipient)
 - **Keavy Landreth**, Co-Owner, Butter & Scotch (2020 Beach Award Recipient)
 - **Maiko Kyogoku**, Owner, Bessou
 - **Barbara Sibley**, Restaurateur, Co-director and Founder, San Miguel Poetry Week, Author, Owner, La Palapa Cocina
- **Chef Marc Forgione Culinary Demonstration** - Forgione is the chef/owner of Restaurant Marc Forgione and the co-owner/partner of Khe-Yo. Marc founded the steakhouse American Cut, he opened with LDV Hospitality in New York City and Atlanta and as well as a Laotian restaurant, Khe-Yo with Executive Chef Soulayphet Schwader. Khe-Yo features cuisine from Laos, where Chef Schwader was born, and uses both local and authentic ingredients. (2:00 pm – 3:30 pm)
- **Rapid Fire Challenge: Dessert Edition** sponsored and moderated by *Total Foodservice* and co-sponsored by Boldric will feature finalists Brian Yurko, Executive Pastry Chef, Queensyard; Richard Leonardo, Chef De Patrie, Daniel Restaurant, and Heidi Liv Tompkins, Product Development Manager, Heidi's Health Kitchen who will present their most delicious and creative desserts for a chance to win \$1,000. (3:30 pm – 5:00 pm). Judges include:
 - Gennaro Pecchia, Partner, @aosbysosa/co-host @rolandsfoodcourt @siriusxm
 - Jansen Chan, Director of Pastry Operations, International Culinary Center
 - Dara Bliss Davenport, Corporate Chef, Special Events Director, Private Dining/Catering Manager Loi Estiatorio
 - Moderator: Fred Klashman, Co-Publisher, *Total Food Service*

Tuesday, March 10

- **Jackie Topol MS, RD**, integrative dietitian and culinary nutritionist will discuss Plant-Based Diets For Optimal Blood Sugar Control. Join Jackie for an enlightening discussion and culinary demo on the most important changes to make to manage blood sugar and reverse prediabetes using a plant-forward diet. (11:00 am – 12:00 pm)
- **The Coaches "Hot Seat"** – Join David Scott Peters, Restaurant Coach & Expert of David Scott Peters Restaurant Prosperity Formula and Darren Denington, Founder & President of Service with Style and learn about hidden operational flaws that are choking your profits. (12:00 pm – 1:00 pm)
- **Chef Jonathan Scinto Culinary Demonstration** - Chef Jonathan is Bold Flavors, Spiked Hair and yes, "Cheftainment"! Influenced by Emeril Lagasse, Gordon Ramsay and Julia Child, Chef Jonathan Scinto is pure Fire, that lights up the TV. His image is best described as Uncle Jessie from Full House meets Goodfella's, with a touch of class. Don't miss get'n saucy with Scinto as he demonstrates his techniques to a quick Sunday sauce! (1:00 pm – 2:00 pm)

The 2020 International Restaurant & Foodservice Show of New York will be held Sunday, March 8 - Tuesday, March 10 at the Javits Center in New York. The tradeshow and conference will provide thousands of industry professionals with access to the hottest menu trends, state of the art design and decor, a renowned education program, special events, as well as, hundreds of leading vendors and purveyors dedicated to serving the restaurant & foodservice community. For more information, visit www.internationalrestaurantny.com.

The International Restaurant & Foodservice Show is produced and managed by [Clarion Events](#), and sponsored by the [New York State Restaurant Association](#). The event will be co-located with [Coffee Fest](#) and the [Healthy Food Expo New York](#) and all attendees have access to all three events. **Clarion Events** produces 37 events across 13 sectors of both trade and consumer events. Clarion Events, which is the U.S. division of Clarion Events, UK, and backed by The Blackstone Group has become one of the fastest growing event companies in the U.S. with aggressive growth through both acquisition and launch. Clarion acquired PennWell in early 2018, bringing 4 Tradeshow 200 events into the U.S. portfolio and supercharging the already rapid growth. Clarion Events has offices in Trumbull, CT; Kennesaw, GA; Boca Raton, FL; Tulsa, OK; Tacoma, WA, and Fairlawn, NJ.