

ifsea infusion

INFUSION: To instill a principle or quality: To introduce: To inspire

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INTERNATIONAL
FOOD SERVICE EXECUTIVES
ASSOCIATION

**NETWORKING
MENTORING
COMMUNITY SERVICE
HAVING FUN**



"We enhance the careers of our members through professional and personal growth."

Recipe Box

TROPICAL TERIYAKI PITA POCKETS YIELD: 4 SERVINGS



8 boneless, skinless chicken thighs
2/3 cup *plus* 2 Tbsp. Kikkoman Roasted Garlic & Herbs,
Toasted Sesame, Honey & Mustard *or* Gourmet Teriyaki
Quick & Easy Marinade, divided
Gourmet Pita Spread*
8 canned pineapple slices, drained
4 pita breads, cut in half and warmed
Lettuce leaves

Marinate chicken in 2/3 cup quick & easy marinade in large plastic food storage bag 20 minutes, turning bag over once. Meanwhile, prepare Gourmet Pita Spread. Grill or broil chicken 4 to 5 inches from heat source 7 minutes. Turn chicken over. Add pineapple slices to grill or broiler pan; brush pineapple and chicken with 1-1/2 Tbsp. quick & easy marinade. Cook 4 to 5 minutes, or until chicken is no longer pink in center and pineapple is golden brown, turning pineapple over once and brushing with remaining 1/2 Tbsp. quick & easy marinade. Cut each pineapple slice in half. Spread inside of each pita half with Gourmet Pita Spread. Arrange lettuce, chicken and 2 pineapple halves in each pita half.

*Gourmet Pita Spread: Blend together 1/4 cup mayonnaise and 1 teaspoon Kikkoman Roasted Garlic & Herbs, Toasted Sesame, Honey & Mustard *or* Gourmet Teriyaki Quick & Easy Marinade.

STEAMED SOLE & VEGETABLES - LOW-CARB YIELD: 4 SERVINGS



4 tablespoons Kikkoman Soy Sauce, divided
3 tablespoons dry white wine
1 teaspoon onion powder
1/2 teaspoon sugar
1-1/2 teaspoons minced fresh ginger root
4 fresh sole fillets, each about 4 ounces
1 large carrot, julienned
1 medium zucchini, julienned
3 tablespoons minced green onions and tops, divided
Blend 3 Tbsp. soy sauce, wine, onion powder, sugar and ginger in shallow pan; add fillets, turning to coat both sides well. Let stand 10 minutes turn over once. Meanwhile, toss carrot and zucchini with remaining soy sauce; pour off excess sauce. Turn vegetables out onto 8-inch round heatproof plate. Remove fillets from marinade; spread out flat and sprinkle with 2 Tbsp. green onions. Starting at thinner end, roll up fillet, jellyroll fashion; arrange, seam side down, on vegetables. Place plate on large steamer rack set in large pot or wok of boiling water. (Do not allow water level to reach plate.) Steam, covered, 12 minutes, or until fish flakes easily with fork. Sprinkle remaining 1 Tbsp. green onions evenly over fish. Total Carbohydrates Per Serving: 5 grams.
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KIKKOMAN foodservice

international low-down

IFSEA's Gold Seal is the biggest news of the day for food service manufacturing companies that want to have the IFSEA Visitation Team go to their plant, view their manufacturing procedures, customer service skills, interview some customers, and much more, and receive the new IFSEA Gold Seal.

The first company to receive a visit will be Pitco, in Concord, New Hampshire. At about the same age as IFSEA, Pitco has been around a long time, yet they see value in having our Team visit them and hopefully approve the first IFSEA Gold Seal for various pieces of their equipment. This will happen September 1st and 2nd.

Peter Pao heads up the IFSEA Gold Seal Committee, which is just now being put together. The IFSEA Visitation Team for the first visit will be Cecilia Cobb (Marriott Courtyard, Albuquerque), Bill Lacey (ARAMARK, Coast Guard Academy), CMSgt William Garner (Air Force, AETC Services), FSCM Chuck D'Amico (Coast Guard Academy), Robin Keys (CareOne of New Jersey). This team will vary from visit to visit depending on where the factory is, but it will always have a mix of operators representing significant companies in our industry. If you would like to serve let us know. The company requesting the visit pays the expenses of the visit.

IFSEA will have a booth at the NAFEM (food equipment) show in Anaheim in November, where we will be promoting our IFSEA Gold Seal.

IFSEA leads the way in education opportunities.

With 13 symposiums and 3 other training programs already in 2005, and 7 more planned for the Fall, IFSEA has already helped almost 300 people get over 600 certifications, and by the end of the year we should approach 1000 certifications in food safety, HACCP and IFSEA's MCFE, CFE or CFM.

As I prepare this note I am in the midst of teaching 11 of the finest Americans you will ever meeting, the Navy staff at the White House. Starting work at 4:30 am, finishing at 3 pm, they then have four hours of our symposium each evening, Monday to Friday, with a final test on Saturday. I doubt you've seen more cohesive, talented, dedicated food service professionals in your life. What a treat to teach these great folks, and to meet them, and to be IN the White House for a week. Surely makes one proud to be an American.

Senior Chief Mike Carter recently took a team from the White House to visit the USS Harry S. Truman, showing them over the course of a week what kind of talent they have at the White House, and encouraging others, especially junior personnel, to track their careers so they can join the team in the various locations such as the Pentagon, the VP's quarters and the White House. This is an AMAZING experience for them – but you've got to be a 4.0 sailor with a squeaky clean financial and security record – so what we do today does affect what we can do tomorrow. One of my students last time, and one this time, are the two who serve the President in the Oval Office. Can you imagine such an experience?

Thanks to LT Jon Oringdulph, the Director of Presidential Food Service, Deputy Director CSCM(SS) Glen Maes, Department Head for the White House Navy Mess, CSCM Edwin Arboleda and our Symposium Host and person who cracks the whip in the Mess, CSCS Mike Carter, for bringing IFSEA on board for this training, and for the amazing hospitality they have shown. And for committing to get ALL of their personnel trained over a period of time.

IN THE NEWS

WITH THANKS TO THE NATIONAL RESTAURANT ASSOCIATION

Weighing the benefits of a restaurant franchise

Restaurant franchises may be the most popular type of franchise, but not everyone can afford the high initial investment or wants to deal regularly with the government to ensure code and zoning compliance. On the other hand, restaurant franchises have built-in demand, proven records for success and are often associated with high levels of prestige. [MSNBC/Entrepreneur.com](#)

Chicken, beef and pork oversupply could lower prices

Chickens bred in the U.S. have fared well in the past two years due to consumer trends toward leaner meats and avian flu outbreaks overseas, but a glut from overproduction is predicted as the growth rate for consumption is expected to lag behind production levels. This oversupply will affect prices, compounded by a similar glut in beef and pork. [The Wall Street Journal](#)

Restaurants scrounge for rabbit meat

Rabbit meat's reputation is on the rise, as restaurants scramble to find enough purveyors to accommodate their needs. The U.S. imported more than 1 million pounds of rabbit meat in 2004, almost doubling the previous year's numbers, as restaurants have begun incorporating low-fat, high-protein rabbit meat into dishes from salads to smoked sausages. [Pittsburgh Post-Gazette/Associated Press](#)

Cool cocktails

Summer refreshment often comes in the form of exotic cocktails, including the batida, which captures the sweet taste of Brazil, or the pomegranate martini, which offers a new flavor twist to the ever-popular martini. [The Miami Herald](#)

Food pyramid design process explained

The new food pyramid released three months ago was intended as more of a symbol than a static list of instructions, according to the U.S. Agriculture Department's Center for Nutrition Policy and Promotion. USDA said it has received 670 million hits since launching its [mypyramid.gov](#) Web site.

Pepsi, Coke staking claims in flavored milks

Pepsico Inc. launches its Quaker Milk Chillers this week featuring chocolate, strawberry and vanilla flavors in a fortified product aimed at teenagers and young adults. Coca-Cola Enterprises Inc., Coca-Cola Co.'s largest bottler, previously announced plans to take a majority stake in Bravo! Foods International Corp., which sells flavored milks in the expanding \$2.5 billion category. [The Dallas Morning News/Associated Press](#)

Specialty coffee has room to grow

The National Coffee Association USA reports almost half of American adults consume coffee daily, helping specialty roasters, cafes and kiosks grow into a more than \$8 billion industry. While Starbucks remains the dominant force in the specialty coffee segment, franchises such as It's a Grind and The Coffee Beanery are showing there still is room for other players. [MSNBC/Entrepreneur](#)

America's love affair with ranch dressing

Ranch dressing was popularized when Hidden Valley Ranch brand owner Clorox Company figured out a way to make it shelf stable. The dressing not only registers as the most popular dressing in the U.S., but also has successfully crossed over into the snack food sector as a popular flavoring. [Slate](#)

Program gives students a restaurant education

New York's Careers Through Culinary Arts Program offers a boot camp-style program to ready students to work in the front of the house. The National Restaurant Association also offers curricula for high school students in 45 states through its ProStart program. [The New York Times](#)

The supermarket turns 75 today

The first supermarket opened 75 years ago today in Queens, N.Y., and since then the proportion of household spending on food declined from 21% to 6% while product variety expanded from 700 to 30,000 items. [Progressive Grocer](#)