



FOR IMMEDIATE RELEASE
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Contact: Adriane De Ceuninck
MICHIGAN RESTAURANT ASSOCIATION
(517) 482-5244

MICHIGAN RESTAURANT ASSOCIATION ANNUAL RESTAURANT SHOW ANNOUNCED

LANSING, MI – The Michigan Restaurant Show, produced by the Michigan Restaurant Association (MRA), is the premier foodservice industry trade show in Michigan. Held October 14 and 15 at the Suburban Collection Showplace in Novi, the Show provides access to new products, ideas, and trends for restaurateurs.

“The Michigan Restaurant Show is the place to be for anyone who owns, operates, or has any kind of management role in the food and beverage service industry,” said Brian DeBano, president and CEO of the MRA. “Whether you’re looking for new kitchen equipment, cost-saving solutions, or a new food supplier, the annual Michigan Restaurant Show is a can’t miss event.”

Nearly 200 exhibitors will proudly feature their products and services to the thousands of industry professionals who attend. Free educational seminars, live cooking demonstrations, and unique vendor specials will be found throughout the Show exhibit hall. A tabletop design competition and The Great Michigan Potato and The Great Michigan Pork Recipe Contests will be featured at the Show this year.

Keynote speakers are featured both Show days. On Tuesday, Chef Rich Rosendale, certified master chef, will present “Dream Bigger Dreams: Setting Professional Goals and the Unintended Ripple Effect.” On Wednesday, President of RestaurantOwner.com Jim Laube, shares “Ordinary to Extraordinary: How to Transform Your Restaurant Into a World Class Business.”

New to the Show this year, the American Culinary Federation hosts an official chef competition on Tuesday, October 14. Eight Michigan chefs will display their culinary prowess in this dynamic competition. The competition serves as the final practice before the team heads to the prestigious Villeroy & Boch Culinary World Cup in Luxembourg this November. Competing are: Jeremy Abbey, CEC, CCE, CCA; Brandon D’Arca; David Daniot, CEC, MBA; Tom Giles, WACS, MBA; Richard Kallis; Dan Martinez; Audrey Miller; Matt Schellig, CEC, CCE; and Jake Williams, CEC.

Top Chef Contestant Chef James Rigato, from The Root Restaurant and Bar in White Lake, will conduct a live cooking demonstration at 1 p.m. on Wednesday, October 15. Attendees can wish Chef Rigato “good luck” as Bravo’s fall season of Top Chef debuts that same evening. Also on Wednesday, attendees can watch expert fruit carvers, led by Doug Ganhs, CEC, ACE, from Oakland Community College, as they create unique designs.

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Details for the Show are as follows:

When:

- Tuesday, October 14 – 10 a.m. to 5 p.m.
- Wednesday, October 15 – 10 a.m. to 4 p.m.
- Keynote Speaker – 11 a.m. each day

Where:

- Suburban Collection Showplace, 46100 Grand River, Novi, Michigan
- Free parking sponsored by Gordon Food Service

The Show is for industry professionals only and not open to the public. Learn more about the Michigan Restaurant Show at michiganrestaurantshow.org.

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The Michigan Restaurant Association (MRA) is the recognized leader of Michigan's hospitality industry, providing essential services to the foodservice community. Founded in 1921, the MRA represents more than 4,500 Michigan foodservice establishments. The industry plays an integral role in Michigan's economy, employing nearly 400,000 people and creating nearly \$13.4 billion in annual sales.