FOR IMMEDIATE RELEASE

The American Egg Board Sponsors 25th Annual Chef Culinary Conference
Chef Robert Danhi to showcase six signature egg-focused recipes to attendees

CHICAGO (May 16, 2019) — Taking place on the University of Massachusetts campus, the 25th Annual Chef Culinary Conference invites chefs to share their story and shape the future of campus dining. As a proud platinum sponsor, the American Egg Board (AEB) will feature six different egg-focused recipes to the 350 attendees.

The event will be held June 9-14, and each day of the conference, the AEB will highlight a different egg dish. Each breakfast will include one of the following recipes: Egg and Potato Bites, Rolled Omelet or Creamy Saigon Cinnamon Egg Coffee. Other featured recipes include Key Lime Soda, Roti John Sandwiches and Yolkamole Tostadas.

Representing the American Egg Board will be Phaedra Ruffalo, senior director of market development, and Chef Robert Danhi, James Beard Finalist and award-winning author.

“The Chef Culinary Conference connects the campus dining industry in an innovative way,” said Ruffalo. “We’re proud to support this premier industry event and cannot wait to share some of the innovative egg-forward dishes we’ve curated for attendees.”

In addition to Chef Danhi’s presentation, the Chef Culinary Conference will feature 33 culinary experts, hands-on workshops and more. Registration deadline for operators is May 17.

For a full conference schedule, visit chefculinaryconference.com. For more information on how to partner with the American Egg Board to enhance student dining experiences, visit aeb.org.

About the American Egg Board (AEB)
Home of the Incredible Egg, the AEB is the U.S. egg industry’s national commodity marketing board. The AEB’s mission is to increase demand for eggs and egg products through research, education and promotion. The AEB’s Egg Nutrition Center is the country’s largest repository of egg nutrition research. The AEB is located in Chicago, Ill. For more, visit www.aeb.org.
About Eggin’UOn!
Eggin’UOn! is a program developed by the American Egg Board specifically for the college and university dining segment. The program is designed to assist C&U foodservice directors with on-trend menu inspiration featuring eggs that will encourage students to dine in campus dining facilities — from on-campus marketing support to menu ideation. For more info and online resources, visit aeb.org/colleges-universities.

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