



## FOR IMMEDIATE RELEASE

### **Epicurean Group Director of Purchasing Roy Bischoff Receives Antonin Carême Medal**

DALY CITY, California (November 5, 2018) – The Chef's Association of the Pacific Coast, Inc. honored Roy Bischoff, Director of Purchasing for Epicurean Group, with the prestigious Antonin Carême medal at a black-tie ceremony here on November 5, 2018.

Named for Chef Antonin Carême, “the chef of kings and the king of chefs,” the award honors “individuals who have made extraordinary contributions to the culinary profession, to education, or the advancement of gastronomy and to the culinary arts.” Bischoff was one of this year’s four distinguished medal recipients, including the Chef Tracy Flores, Chef Robert Phillips and Chef Bill W.C. Sy.

Bischoff was the 185<sup>th</sup> recipient to have been named a medalist, joining such notables as Julia Child and Martin Yan, as well as Epicurean Group’s CEO and founder, Mary Clark Bartlett 2013 Carême medal recipient.

Epicurean Group’s CFO, Marvin Rodriguez, introduced Bischoff, the evening’s first honoree, as “one of the pioneers in our business” citing his nearly sixty years in the industry. Rodriguez continued by praising Bischoff’s integrity, loyalty and “tremendous dedication and focus to the success of the enterprise.”

Bischoff’s son, Scott, accepted the award on behalf of his father who was unable to attend the event. He shared a personal story of his father’s determination to succeed from day one. While attending the distinguished Hotel and Restaurant program at San Francisco City College, the dean told Bischoff that he would not achieve success in the industry. Instead of being discouraged, Bischoff took it as a catalyst. Scott Bischoff states that at this moment it was as if the dean “threw a gantlet down and Roy Bischoff picked it up.” From that moment forward, Bischoff pledged to succeed, no matter the title, because it was his passion.

More than 100 culinarians attended the 49<sup>th</sup> annual reception and dinner, held at the Lake Merced Golf Club in Daly City, California. Guests enjoyed a seven-course menu, paired with local still and sparkling wines, prepared by Lake Merced Golf Club’s Executive Chef and award recipient Tracy Flores.

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Epicurean Group is an independent food service management company, providing restaurant and catering services to corporations, educational campuses, and fine arts facilities throughout Northern California. Epicurean Group is committed to socially responsible and environmentally sustainable business practices.

*Epicurean Group ... Fresh. Honest. Local.*

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