

Search Under Way for Third Annual \$5,000 HCFS Grant Recipient
Award Given for Best Foodservice or Food Retail Sustainability Program of 2009

FOR IMMEDIATE RELEASE

CHICAGO – May 16, 2009 – For the third consecutive year, the Hobart Center for Foodservice Sustainability (HCFS) is awarding a \$5,000 grant to the individual or company judged to have the best-executed foodservice or food retail sustainability project of the year. Submissions are currently being accepted, and the recipient will be announced at the 2009 Greenbuild Expo to be held Nov. 11-13 in Phoenix, Ariz. To learn more and to access the official application, visit www.hcfsforum.com.

“The Hobart Center for Foodservice Sustainability seeks best practices from sustainability programs in foodservice and food retail that showcase clear planning, precise implementation and a strong return on investment,” said Rick Cartwright, vice president and general manager of retail systems, ITW Food Equipment Group and an HCFS Fellow. “The HCFS grant recipient serves as a prime example for foodservice and food retail for their commitment to sustainability programs that improve the environment and make economic sense.”

Applicants can enter by submitting a case study of 10 or fewer pages demonstrating how their program addresses sustainability challenges such as reducing energy and water use; decreasing wastewater or solid waste; or implementing Farm-to-Fork programs or other combined programs. Descriptions of specific foodservice equipment used to achieve sustainability goals, including ENERGY STAR® qualified equipment, is also encouraged. All submissions must be received by 5 p.m. EST Aug. 31, and will be judged by the HCFS Fellows. The recipient will use the proceeds to invest in additional sustainability efforts. The individual and/or company honored will be selected to join the HCFS Fellows and assist in future initiatives.

The University of California, Santa Cruz, a nationally ranked research university in Santa Cruz, Calif., was the 2008 recipient of the HCFS grant. UC Santa Cruz decreased energy consumption and water use, reduced solid waste and water waste, and implemented a Farm-to-Fork program. Scott Berlin, UC Santa Cruz’s director of hospitality and dining, now serves as an HCFS Fellow.

Hobart established the HCFS to provide thought leadership and counsel on sustainable design efforts and innovation for the foodservice industry. Designed as a resource hub, the HCFS offers forums allowing foodservice and food retail operations, architects, designers and consultants to collaborate with Hobart in developing new sustainability ideas and solutions while building economic value for the end-user.

The HCFS is led by five Fellows who are experts in sustainability and seek to foster new thinking and approaches to sustainability solutions. The Fellows include Michael Berning, director of sustainable design and principal, Heapy Engineering; Rick Cartwright, vice president and general manager of retail systems, ITW Food Equipment Group; John Turenne, founder and president of Sustainable Food Systems; Richard Young, senior

engineer/director of education, Food Service Technology Center; and Scott Berlin, UC Santa Cruz's director of hospitality and dining.

To apply for the HCFS grant or for more information, including the official rules, visit www.hcfsforum.com.

About Hobart

Hobart is the world leader in commercial food equipment and service for the foodservice and food retail industries. Hobart, an ENERGY STAR Partner of the Year, manufactures products for warewashing and waste handling; food preparation; Baxter bakery; cooking; weighing, wrapping and labeling systems; and Traulsen refrigeration. Hobart equipment is supported by a national network of nearly 1,700 factory-trained service technicians and 200 locations across the United States. To learn more about Hobart, visit www.hobartcorp.com.

MEDIA CONTACT:

Tammy Monroe, APR
Associate Director – Public Relations
GyroHSR
(513) 346-3436
hobart@gyrohsr.com