



OREGON HOSPITAL GREEN CHEF CHALLENGE

September 20, 2011
Oregon Health & Science University

A Healthy Food in Health Care Event,
Hosted by *Oregon Physicians for Social Responsibility* and
Oregon Health & Science University



OREGON HOSPITAL GREEN CHEF CHALLENGE

Flow of the Day

11:30 AM -12: 15 PM **Welcome & Presentation**

- ✓ **Hospital Farmers Market Management Presentation** , *Eecole Copen, Sustainable Food Program Coordinator, Oregon Health & Science University*
- ✓ **Introduction of Chef Teams and Judges**

12:15-1:00 PM

Lunch in the Market & Self Guided Market Tour

1:15-2:45 PM

Chef Challenge in the Fountain Courtyard

3:00-4:00 PM

Reception:

- ✓ **Chef Challenge Winners Announced**
- ✓ **Hospital Support for Local Agriculture**, *Michelle Markesteyn-Ratcliffe, Farm to School Program Manager, Oregon Department of Agriculture*
- ✓ **Hospital Impact on Community Health**, *Sonia Manhas, Community Wellness and Prevention Program Manager, Multnomah County Department of Health*
- ✓ **Poster Session and Networking**



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Chef Teams:

Seafood Team:

Urbano Salvati, OHSU
Greg Gates, Kaiser Permanente
Robert Shorey, Providence Portland Medical Center

Vegetarian Team:

Kirk Iverson, Adventist Medical Center
PJ Hardy, Silverton Hospital
Zeke Palomo, Oregon State Hospital

Meat Team:

Brian Seto, Legacy Emanuel Hospital
TJ Seiler, Legacy Good Samaritan Medical Center
Jared Bowling, Good Shepherd Medical Center

Poultry Team:

Martin Pedersen, Providence Milwaukie Hospital
Ian Kennedy, Shriners Hospital for Children
Tyler Kestner, Good Shepherd Medical Center



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Menus

Seafood Team:

Dungeness Crabmeat OHSU Style

Green Salad with Stone Ground Mustard & Pimenton Vinaigrette

Pomegranate Poached Northwest Pear Stuffed with Seasonal Berries & Apricot Coulis

Vegetarian Team:

Fennel, Orange & Arugula Salad

Grilled Roasted Red Pepper Polenta with Farmers Market Vegetable Ragout

Apple Raspberry Crisp with Frozen Yogurt

Meat Team

Autumn Harvest Salad with Raspberry Balsamic Vinaigrette

Flat Iron Steak with Chimichurri Marinade

Vegan Chocolate Mousse

Poultry Team

Charred Tomato Salad with Hoisin Vinaigrette

Watermelon Baked Chicken

Mixed Berry Almond Ginger Gratin



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GREEN CHEF CHALLENGE

Challenge Judges

Guillermo Maciel

Policy Advisor for Multnomah County Commission Chair, Jeff Cogen

Ivy Manning

Cookbook author, food and travel writer, and cooking instructor

Nathan McFall

Owner/Operator, Food Waves partner farm, Converging Creeks Farm, Colton, OR

Cory Schreiber

Chef Instructor, Art Institute of Portland

Dr. Yong Shin

Chief of Cardiovascular Surgery for Kaiser Permanente's Northwest Region.



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