

KEISER **UNIVERSITY**

News Release--Immediate Release

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Keiser University Culinary Arts Program Recognized Nationally *Also, Students Slice Past the Competition in Recent Contest*

Tallahassee, Florida—March 14, 2008— Someone IS in the kitchen at Keiser University and they are cooking up a national ranking and gold and silver medals. Keiser University's Center for Culinary Arts has received the prestigious "Exemplary" program distinction by the American Culinary Federation Foundations Accrediting Commission (ACFFAC). Twenty-two culinary arts programs out of 183 nationwide were recognized as "Exemplary" placing Keiser University's program in the top 12 percent throughout the country.

To qualify as "Exemplary" the program must have no areas of non-compliance in the last two visiting team reports. The teams evaluate the programs to ensure the nationally recognized ACFFAC standards are met based on Eligibility, Program Mission and Goals, Organization and Administration, Faculty and Staff, Curriculum, Facilities, Student Services and Assessment.

Additionally Keiser University culinary arts students competed in the American Culinary Federation-SYSCO Foods Student Skills Competition in Atlanta on March 4. Steven Goldberg earned a Gold Medal while Chad Brite, Chad Smith and Matthew Lanier received Silver Medals and Larry Lane received a certificate of achievement.

"These students have dedicated over 100 hours of their personal time outside of school and their jobs to prepare for this competition," stated Chef Kevin Keating, CEC, CCE, Dean of Culinary Arts. Competitions are one of the most valuable learning experiences an aspiring chef can undergo to perfect their skills and wider their exposure to the culinary arts career field. "We couldn't be more proud of their accomplishments," added Keating.

Keiser University's Center for Culinary Arts has approximately 60 students and is the second largest Associate degree program at the university. Interested students can apply for admission prior to the next class start for Culinary Arts which is May 5, 2008.

Keiser University, Florida's leading private, statewide provider of career-focused, post-secondary education is accredited by the Commission on Colleges of the Southern Association of Colleges and Schools. Keiser University serves more approximately 13,000 students at its 13 campuses throughout the State of Florida and through the online division.

Keiser University offers master's, bachelor's and associate degrees in high demand career fields meeting workforce and economic development needs in the communities we serve. In 2006, Keiser University was the nationwide leader in production of Associate of Science graduates in Health Professions and Related Sciences (Community College Week Analysis of US Department of Education Data Released July 8, 2007).

For more information on Keiser University, visit www.keiseruniversity.edu.