

Chef's Corner

An affiliate of Omnibus and Imperial Foods

Changing Demographics = Changing Food Preferences! — The Growing Asian Population —

A NY Times piece reported that “The fastest-growing ethnic group in the nation’s largest state, is not Latinos, but Asians — up 31.5 percent over the last decade, to about 5 million. There are more Asians in California than the total population of any American city but New York, and the group is larger than 28 of the states.”

This highlights the changing palate of America and the fact that a diverse mix of flavors will be needed to satisfy your equally diverse students’ cravings. Not only will the Asian population be a group to keep an eye on in your schools, but the changing demographics also highlight the changes in food preferences and trends we can expect to see. We know it will be a big challenge to meet these flavor demands along with the proposed Federal dietary guidelines, but Chef’s Corner will definitely be hustling and bustling to continue developing flavors and products that will meet your nutrition standards, budgets, and student demands!

We’ve already developed two new sauces that aren’t your run of the mill Asian sauces (see Korean BBQ and Cherry Blossom à), and we truly believe they’ll add additional “Oomph!” to your menu arsenal. Stay tuned as we continue researching and developing for you, but also, please continue throwing your ideas at us because you are really the source of inspiration for everything we’ve developed!

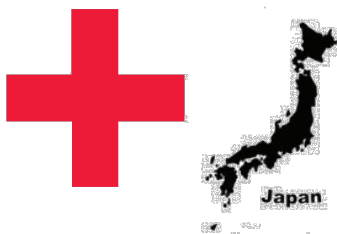
*NY Times Article: (<http://opinionator.blogs.nytimes.com/2011/03/10/rise-of-the-ethnoburbs/?nl=todaysheadlines&emc=thabi>)



American Red Cross

In honor of the Japanese People and their enduring of the hardships caused by the Earthquake and Tsunami, we would like to provide an easy link for those interested in donating to the American Red Cross with their relief efforts to help the Japanese people. Our hearts go out to the country and all those affected here at home.

http://american.redcross.org/site/PageServer?pagename=ntld_main&s_src=RS0000000000&s_subsrc=RCO_BigRedButton



NEW SAUCES!

~ KOREAN BBQ SAUCE ~ (Mouth watering and deliciously flavorful)

Have you heard of the all-you-can-eat Korean BBQ restaurants? Have you been to one and eaten to your heart’s content?! This food sensation has grown to become an international hit and we’re now able to bring that unique blend of sesame and aromatic grilling of tender meat to your dining facility.

Bottled up and ready for you, try it paired with our steamed chicken for a tender and very delicious combination that will have your students ranting and raving across campus!



~ CHERRY BLOSSOM SAUCE ~ (Beautifully fruity and sweet)

The Cherry blossom is a symbol of good fortune and love. And, most appropriately, it is a sign of Spring!

Just in time for the blossoming of a very beautiful season, we have created a unique sauce that combines sweet fruit juice with the lightness of Cherry Blossoms. It provides a beautiful aroma and sweet flavor that will remind your students of all the best things of lunch at Springtime, and make them extra ecstatic for your meals!

Paired with our battered chicken, you’ll have a new flavor that will keep their spirits up and their tummy feeling yummy!



For Samples: Please contact our office (Toll Free) at (866) 698-2433, and we can arrange for delivery!

To combat obesity in children by providing a healthier alternative in Public Schools

www.chefscornerfoods.com