the foodservice industry.
• John Liberatore, Liberatore’s Ristorante & Catering

2017 Allied Member of the Year
An industry supplier company that goes above and beyond to serve the foodservice industry, demonstrates leadership, and is recognized for outstanding service and quality products.
• Business & Commercial Ventures, Represented by Jerry Blumenthal

2017 Chef of the Year
Presented by Oracle
An executive chef who demonstrates consistent standards of excellence, serves as an inspiration to other foodservice professionals, displays dedication to the artistry of food, and exhibits ongoing commitment to the community.
• Brigitte Bledsoe, Miss Shirley’s Café

2017 Craft Brew Program of the Year
Presented by Evolution Craft Brewing Co.
An establishment that is recognized for its craft beer selection and features a menu and staff that are knowledgeable and passionate about the world of craft beers.
• The White Oak Tavern, Ellicott City

2017 Favorite New Restaurant
A new establishment opened in Maryland in the past two years that exhibits a top-notch menu, impeccable service, and amazing atmosphere.
• Slice New York Pizza, Baltimore

2017 Favorite Restaurant
A trendy spot or an old favorite that you return to time and time again.
• Mission BBQ, 14 Md. locations

2017 Favorite Bar or Tavern
The watering hole you frequent where the drinks are great, and the bartenders are beyond compare.
• Harborside Bar & Grill, Ocean City

2017 Heart of the Industry Award
A staff member who goes above and beyond to keep the restaurant running smoothly and exemplifies dependability, teamwork, and dedication to the restaurant industry.
• Garret Hadel, Bartender at Jimmy’s Famous Seafood

The Brice & Shirley Phillips Lifetime Achievement Award
This award is given to the person who exemplifies sound business principles and impeccable character while dedicating his or her career to the betterment of the restaurant and foodservice industry.
• Peter Plamondon Sr., Roy Rogers restaurants

Eddie Dopkin First Course Award, Honoring Entrepreneurship in Hospitality
Presented by Miss Shirley’s Café and The Classic Catering People
The Dopkin family created this $5,000 scholarship to celebrate the life and memory of Eddie Dopkin, founder and visionary behind the award-winning Miss Shirley’s Café and a partner with The Classic Catering People.
• Elsheva Goldenberg, Stratford University

2017 ProStart Student of the Year
This award is given to the high school student who dedicates him- or herself to pursuing a career in the foodservice industry. The awardee has excellent grades, takes the time for extra-curricular activities, and is a leader in the classroom.
• Kyle Schwartz, Northeast High School

2017 ProStart Teacher of the Year
This award is given to the high school culinary arts or restaurant management teacher who empowers and inspires students to pursue a career in the hospitality industry while holding students to a high standard.
• Jeffrey Smith, Solvers Point Technical High School

2017 Wine & Beverage Program of the Year
An establishment that is distinguished by the quality, diversity, clarity, and value of its beverage program.
• Dry 85, Annapolis

The Otto Schellhase Award
An individual of sterling character who has made numerous contributions to RAM and the Education Foundation.
• Maria Vaccaro, Vaccaro’s Italian Pastry Shop