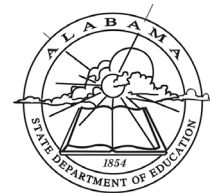




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FOR IMMEDIATE RELEASE
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ALABAMA'S HALEYVILLE HEAT EARNS FIRST PLACE AT SOUTHEAST REGIONAL JUNIOR CHEF COMPETITION

Montgomery, Ala. – The Haleyville Center of Technology, located in the Haleyville City School System, achieved culinary success on May 9, 2025.

The school officially won the Southeast Regional Junior Chef Competition (SERJCC) held in Louisville, Kentucky at Sullivan University. Their innovative and flavor-packed hand-breaded BBQ Chicken Sandwich was the overall top place winner.



The sandwich wowed with its bold, sweet, and spicy profile. Its hand-breaded chicken was coated in a savory sauce and served on a soft bun.

It stood out not only for its taste, but also for its balance, texture, and visual appeal – earning the Haleyville team top marks from a panel of expert national culinary judges.

The Haleyville Center of Technology's winning team featured high school senior **Cole Whitten**, and sophomores **Becca Yarber**, **Abby Brewer**, and **Jaylyn Taylor**.

The team is coached by **Lindsey Kilpatrick**, whose leadership and guidance helped support these students to earn this national award. The Haleyville City Schools Child Nutrition Program, led by **Emma Anne Hallman**, proudly supported the team throughout their journey.

The SERJCC's goal is to inspire students across the region to be involved in the creation of healthier eating habits that will improve their health now and in the future.

While educating students about nutrition, SERJCC also stimulates interest in including locally sourced agricultural products in Child Nutrition Programs, and ultimately increases consumption of healthier products in school meals.

The competition also inspires and prepares the next generation of food-service professionals.

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