

For Immediate Release

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Bojangles' Announces Winners of 2008 Master Biscuit Maker Challenge

Competitors faced the heat in Bojangles' Test Kitchen with hopes that their biscuits would rise above the rest.

CHARLOTTE, N.C. (Oct. 9, 2008) After two days of fierce competition, Bojangles announces the winners of the 2008 Master Biscuit Maker Challenge. Sixteen people competed for the chance to be Master Biscuit champion. The focus surrounding the event is to improve Bojangles' daily execution, consistency and quality of their made-from-scratch biscuits.

One-by-one each finalist competed in front of three judges as an audience of staff, peers, friends and family watched and cheered. Each contestant began by blending the perfect mixture of flour and buttermilk to achieve the best consistency possible. After kneading and rolling the dough to the desired thickness, each finalist carefully cut out their biscuits before popping them into the oven.

The contestants were evaluated on a variety of preparation steps, including technique as well as consistency, color, size and texture of their finished biscuits. Judges paid close attention to details before coming to the conclusion of who makes the best Bojangles' made from scratch biscuits. After the strict assessment process, the judges tallied their scores.

"This year's challenge really brought some fierce competitors," said Rene' Dexter, Director of Training at Bojangles'. "The standard has been set high and next year's competitors will have a hard act to follow."

	FINALISTS	CHAMPION
CREW	Kathy Weiser , Piedmont, SC Travis Stewart , Rockingham, NC Iliana Romero , Concord, NC Nick Easter , Mount Airy, NC Travis Squire , Winston-Salem, NC	Yesenia Vela Gainesville, GA
UNIT DIRECTOR	Shelly Yow , Matthews, NC David Garren , Wilmington, NC	Jerel Cunningham Greenwood, SC
AD / FBC	Patrick Boykin , Region 1 Earl Beasley , Region 2 Mark Oshefsky , FBC	Larry Caudill Region 3 (Previous Winner)
RVP	Tony Hopson , Region 1 Rich Adams , Region 2	Dion Firooznia Region 3

Founded in 1977 in Charlotte, N.C., Bojangles' Restaurants Inc. serves only the highest quality and most flavorful food to its loyal customers. Bojangles' kitchens prepare all their proprietary menu items from scratch. A special blend of seasonings gives the food its unique Bojangles' flavor. The restaurants core menu features Bojangles' Cajun Spiced chicken, fresh, made-from-scratch buttermilk biscuits and legendary iced tea steeped the old-fashioned way. The breakfast menu offers biscuit sandwiches such as Cajun Filet, seasoned sausage, steak, country ham, and egg and cheese biscuits. Bojangles' also features unique fixin's such as Dirty Rice, Cajun Pintos and Seasoned Fries. These items have allowed Bojangles' to corner the market on flavor. First franchised in 1978, Bojangles' boasts more than 422 total locations throughout the southeast. Bojangles' has 273 franchised and 147 company operated locations. By the end of 2008, Bojangles' will have approximately 450 locations open. For more information, please visit www.bojangles.com.

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