



Winter Career Fair

February 10, 2015

Abigail Kirsch

www.abigailkirsch.com

Table
41

A preeminent caterer with over 35 years of experience in the New York, New Jersey and Connecticut region, Abigail Kirsch is known for its outstanding cuisine and event management. Abigail Kirsch is the area's first choice for the best execution in weddings, corporate events, galas and social functions. Abigail Kirsch always delivers superb food, impeccable service and unmistakable flair. Abigail Kirsch operates unique event sites in Westchester and New York City. The Off Premise Catering Division brings the same standard of distinctive food service to any other location a client may choose. Locations include Tappan Hill Mansion in Tarrytown, two venues at The New York Botanical Garden in the Bronx and Stage 6 at the historic Brooklyn Navy Yard. In addition Abigail Kirsch is the exclusive caterer for two locations at Chelsea Piers in Manhattan, Pier Sixty and The Lighthouse.

C
BP

Recruiting for: Culinary Externs - Baking & Pastry Externs - Various Culinary and Pastry Positions.

Leo Campbell Director of HR @ Pier 60 and The Lighthouse
lcampbell@piersixty.com

Frank Imperato Human Resources Manager 81 Highland Avenue Tarrytown NY 10591
fimperato@abigailkirsch.com (914) 269-9645 (914) 366-8964

Aman Resorts - Amangiri Resort & Spa

www.amanresorts.com

Table
13

Set amongst the dramatic canyons of southern Utah and a short drive from Lake Powell – Amangiri Resort & Spa consists of 34 suites and pool suites, a 25,000 sq foot Spa and a signature restaurant. The resort offers an extensive range of activities within the resort and region. Opened September 2009, Amangiri is Amanresorts' second property in North America.

Recruiting for: Line Cook - Pastry Cook - Executive Sous Chef - Server - Head Server - Food & Beverage Supervisor

Alicia Robertson Human Resources Manager P.O. Box 410285 Canyon Point UT 84741
arobertson@amanresorts.com (435) 675-4109 (435) 675-9034

Atlantic Golf Club

www.atlanticgolf.org

Table
117

Established in 1992, Atlantic is a traditional golf club, located in the exclusive "Hamptons" community on the east end of Long Island. The Metropolitan Golf Writers Association named Atlantic Club of the Year for 2010 "for upholding the spirit and traditions of golf through consistent and energetic support and dedication to the game." Atlantic's commitment to excellence extends to every facet of the operation; from the course, to the membership and staff, many of whom have been with the Club since it first opened.

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs

Darryl Ford '06, '08 Executive Sous Chef
dford@atlanticgolf.org

George Ryan '75 Executive Chef 1040 Scuttle Hole Road - P.O. Box 1890 Bridgehampton NY 11932
chef@atlanticgolf.org (631) 537-1818

Baldor Specialty Foods, Inc.

www.baldorfood.com

Table
70

Baldor is one of the largest importers and distributors of fresh produce in the Northeast. We are dedicated to sourcing the finest and freshest produce available worldwide. We buy directly from domestic farmers and international growers on a daily basis and provide customers with a consistent supply of whatever produce they desire. We have the capacity to receive air, rail and sea transport daily. Our operation functions in 140,000 sq. feet of space in the Hunts Point Section of the Bronx and we have 36 loading docks and approximately 100 refrigerated delivery trucks. We deliver to hotels, white tablecloth restaurants, B & I, upscale retail stores, in-flight caterers, hospitals, schools, executive dining rooms, foodservice chains and country clubs. The greatest challenge we face now is to effectively utilize the vast space we now occupy. We've done this by creating several businesses under the Baldor umbrella: Fresh Cuts, Ipex, De La Terre, Hunts Point Cold Storage & Logistics, Catskill Mountain Produce.

Will
Interview
Wednesday

Recruiting for: Sales Representatives - Produce Buyer - Category Specialist

Cynthia Baez	HR Recruiter cbaez@baldorfood.com	155 Food Center Drive Bronx NY 10474 (718) 860-9100	(718) 304-4562
Jim Chlebogiannis	Sales Manager		
Daisy Rajsingh	Human Resource Manager drjsingh@baldorfood.com		
Jared Walton '04, '06	Sales Executive jwalton@baldorfood.com		

Balthazar Restaurant Group

www.balthazarny.com

Table
85

Keith McNally's Balthazar group has restaurants in New York City and London. Our group has a wide variety of operations such as a classic French bistro and bakery, Italian trattoria, and contemporary steakhouse.

C M
BP

Recruiting for: Culinary Externs (Morandi) - Baking & Pastry Externs (Balthazar Bakery) - BOH Openings - FOH Opportunities for Managers - Wine and Bar Stewards

Tony Liu '97, '98	Executive Chef tliu@morandiny.com	568 Broadway New York NY 10012 (212) 925-5340	(212) 898-1340
William Brasile '97	Executive Chef wbrasile@minettatavernny.com		

The Bar Harbor Inn Oceanfront Resort

www.barharborinn.com

Table
29

The Bar Harbor Oceanfront Resort is an upscale property that is located close to Acadia National Park. The Bar Harbor Oceanfront Resort prides itself on the guest experience and is long established as one of the top resort destinations. The Resort is dedicated to quality food service with a farm-to-table approach and the procurement of the finest ingredients. The Reading Room is an award-winning, white tablecloth restaurant with ocean views of Frenchman Bay. Our Terrace Restaurant is a high volume bistro restaurant with outdoor seating overlooking the ocean. Both restaurants create trendsetting menu selections with an emphasis on fresh seafood. The Food and Beverage department performs weddings and group functions.

C

Will
Interview
Wednesday

The Bar Harbor culinary team is built on a strong foundation of teamwork to create a positive guest and employee experience. The Bar Harbor Oceanfront Resort participates in numerous benefit, media and culinary events to showcase our culinary talents.

Chef Kiefer may also be reached on his cell phone: 207-460-2006.

Recruiting for: Culinary Externs - Sous Chef - Line Cooks (Hot/Garde Manger) - Pastry Chef - Pastry Chef Assistant

Louis Kiefer, Jr.	Executive Chef lkiefer1@myfairpoint.net	Newport Drive Bar Harbor ME 04609 (207) 288-8279	(297) 288-5296
Brittany Damon	Human Resources		

Basin Harbor Club

www.basinhabor.com

Table
24

Basin Harbor Club has been welcoming guests since 1886, when Ardelia Beach opened her farm to summer boarders. Today, sister and brother Pennie and Bob are the fourth generation of the Beach family to host the 700-acre resort. There are a wide range of activities to enjoy including golf, tennis and Lake Champlain. Our food program is based on the concept of scratch production while utilizing as much local product as possible. We welcome culinarians to a mutually sharing experience.

C

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Recruiting for: Culinary Externs - Baking & Pastry Externs - Sous Chef - Line Cook - Garde Manger - Commis

Christian Kruse	Executive Chef chris.kruse@basinhabor.com	4800 Basin Harbor Road Vergennes VT 05491 (802) 478-7866	(802) 475-6547
George Waterman	Purchasing Manager george.waterman@basinhabor.com		

Benoit Bistro

www.benoitny.com

Table
104

Alain Ducasse's French bistro in Manhattan.

Recruiting for: Both FOH and BOH: Server - Sommelier - Line Cook - Pastry Cook.

Will
Interview
Wednesday

Jay Poblador '00	General Manager j.poblador@benoitny.com	60 West 55th Street New York NY 10019 (646) 943-7373	(646) 973-7330
Philippe Bertineau	Executive Chef p.bertineau@benoitny.com		
Nicolas Simon	Director of Operations n.simon@adny.cncdsl.com		

Dining has always been a cause for celebration at Biltmore Estate. When George and Edith Vanderbilt entertained, uniformed footmen in the grand Banquet Hall served eight-course dinners. Fresh fish was shipped from New York daily; lobster was delivered twice weekly.

Today fine dining has remained a cherished Biltmore tradition. Our talented culinary staff inspired by the Vanderbilt legacy of entertaining creates wonderful menus for functions large or small, formal or casual. This legacy is the same fundamental to which we have developed our extensive Externship Program and at Biltmore Estate, the opportunities are endless!

Our distinct property has five very different restaurants ranging from fine dining to southern comfort foods, also boasting unique banquet facilities and catering services. Being a part of our externship program means being able to experience all we have to offer at Biltmore.

Our externs have the opportunity to rotate through all five restaurants: The Bistro, Stable Café, Deerpark, Cedric's Tavern, and our four-star, four-diamond luxurious Inn on Biltmore Estate. Students may also be rotated at one of our banquet locations, such as Lioncrest, if seasonally available. We believe this rotation is what sets us apart from any other property because students will walk away with a broad range of practical, resume-building experiences that might otherwise take years to accomplish. We also offer monthly field trips for our students incorporating our field-to-table program and other culinary educational possibilities. Externships are paid, and shared housing options are available by reservation at time of offer. Personal transportation is suggested due to the vast property and enjoyable Asheville area.

Please visit our website to enjoy the beautiful scenery, learn more about our exceptional chefs and restaurants, as well as apply through our online process for the program of your choice.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Food & Beverage Management Interns. All positions begin March 2015 or later.

Dawn McKinney	Staffing Operations Manager dmckinney@biltmore.com	One North Pack Square Asheville NC 28801 (828) 225-6161	(828) 225-1683
Bryan McIntosh	Director of F&B Village Operations		
David Ryba	Inn on Biltmore Estate Executive Chef		
Brian Sherwood	F&B Director at Inn on Biltmore Estate		

Black Rock Country Club

blackrockcc.com

Table
78

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Black Rock Country Club is a family oriented private club with over 375 members. The Club is open year round and features a well maintained 18 hole championship course. Amenities include a 42,500 square foot Clubhouse with a full-service member dining room, bar, open air terrace, function facilities, board room, golf pro shop, as well as two swimming pools with poolside café, five tennis courts, two paddle courts, and a recreation/fitness center offering child care, weight room, fitness classes. Members enjoy many activities such as a full golf and tennis schedule of Ladies, Men's, and Junior events, social events, holiday events, poolside buffets, children's summer programs, and more.

Black Rock is a private club. located 15 minutes south of Boston. We have two restaurants on property, the Grille Room and On the Rocks, our pool side kitchen. The Grille Room offers our membership a fine dining atmosphere, offering creative dinner specials nightly. On the Rocks is more laid back, and is known for its BBQ style cuisine. We are also know for our detailed wedding receptions and functions, with our menus ranging from upscale buffets to plated receptions for up to 200 people.

Recruiting for: Culinary Externs - Full-Time Jobs - Part-Time Jobs - Variety of FOH Positions.

Sean O'Mahoney	Executive Chef sean@blackrockcc.com	19 Clubhouse Drive Hingham MA 02043 (781) 749-1919
Brad Cornwall '92	Food & Beverage Director brad@blackrockcc.com	
Kyle Dunlea '10	Chef de Cuisine kyle@blackrockcc.com	

Blooming Grove Hunting & Fishing Club

Table
62

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We are an upscale, private club located in Northeast PA. A country club atmosphere offering Creative American Cuisine, utilizing local produce and artisan products. We will be hiring one culinary student to work with our CIA graduate chef in all areas of kitchen operations. The Extern will be exposed to a la carte, banquet and catering functions. Many Saturday dinners are prepared at outdoor locations on our 20k acre pristine property. Also hiring 1 graduate for a sous chef position. This is a seasonal full-time position with a complete medical benefit package.

Recruiting for: Culinary Extern (Memorial Day - Columbus Day). Housing included off premise; must have own transportation. Culinary graduate for Sous Chef position starting March/April.

Karl Ulmer '82	Executive Chef kmulmer@ptd.net	123 Old Field Road Tafton PA 18464 (570) 775-7371 (570) 775-9721
Kathy Molt	Dining Room Manager bghfclub@ptd.net	

Blue Hill and Blue Hill at Stone Barns

www.bluehillfarm.com

Table
77

C

BP

Over the past 10 years, co-owners Dan, David and Laureen Barber have cultivated a unique farm-to-table experience at their two restaurants: Blue Hill, in Greenwich Village, and Blue Hill at Stone Barns, located on an 80-acre working farm and educational facility 30 miles north of midtown Manhattan. Dan Barber, Blue Hill's Executive Chef/ Co-Owner, is regarded as an expert in the field of sustainability and local agriculture. In spring of 2006, Dan received the James Beard award for Best Chef: New York City, and in 2009 was named James Beard's Outstanding Chef. Time Magazine featured him in their 2009 edition of "Time 100," an annual list of the world's most influential people.

Recruiting for: Culinary Externs (both locations) - Baking & Pastry Externs (Stone Barns only). Stone Barns: Full-Time F.A.R.M.S. Apprentices - FOH - Culinary and Pastry. NYC: Full-Time FOH and Culinary.

John Jennings	Human Resources Coordinator john@bluehillfarm.com	630 Bedford Road Tarrytown NY 10591 (914) 366-9600
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The Bonura Hospitality Group

www.bonurahospitalitygroup.com

Table
44

We started catering social and business events for groups ranging in size from 50 to 1,500 in 1980. Now, with eight of the Hudson Valley's premier venues including Anthony's Pier 9, The Grandview, The Poughkeepsie Grand Hotel, West Hills Country Club, Shadows on the Hudson, and Bistecca, we offer the perfect setting for all types of events from weddings and bar and bat mitzvahs to banquets, parties, meetings and conferences.

C M
BP Will
Interview
Wednesday

Recruiting for: Culinary and Baking & Pastry Externs (at approved sites). Line Cooks - Garde Manger - Chef de Partie - Maitre D - Event and Full-Service Server.

Nick Brower '08	Executive Chef chefnick@shadowsonthehudson.com	
Jeff Greene '13	General Manager jeff@blu-pointe.com	2795 Route 9W New Windsor NY 12553 (845) 565-3390
Kasey Posadas	Pastry Chef k_posadas1@yahoo.com	
Patrick Ricci '99	Executive Chef pricci@westhillscountryclub.com	

Borgata Hotel Casino & Spa

www.theborgata.com
www.borgatajobs.com

Table
96

Borgata Hotel Casino & Spa is home to 2,000 spacious guest rooms and suites, a 50,000 Square-foot world class European Spa with deluxe salon and barbershop and over 164,000 square-foot casino for gaming excitement. The 13 signature restaurants include Italian, an American Bistro, 2 Steak houses, Asian Noodle and Buffet and range from fine dining to casual eating. Some of these restaurants include Bobby Flay Steak; SeaBlue, a Michael Mina Restaurant; Wolfgang Puck American Grille; Izakaya, a modern Japanese pub; Old Homestead Steak House and Fornelletto. Entertainment at Borgata includes many exciting bars, two high energy night clubs and live performances at four exciting venues ranging in size from 100 – 2,400 seats. Boutique shopping, landscaped garden, 70,000 sq ft of event space and 7,100 parking spaces complete the Borgata experience.

C
BP Will
Interview
Wednesday

Opened June 2008, The Water Club, a signature hotel by Borgata - the city's first boutique-lifestyle hotel combines elements of Borgata, while delivering a unique personality of its own. The \$400 million hotel features 800 upgraded guestrooms and suites; a two-story 'spa in the sky,' 18,000-square-feet of meeting space; three Residences modeled after chic, urban lofts; five heated pools - indoor and outdoor, each offering a distinct experience; and six retail shops, while offering direct access to and from Borgata Hotel Casino and Spa.

Recruiting for: Culinary Externs - Baking & Pastry Externs (no openings at this time) - Cook - Sous Chef

Jim Drew	Employment Center Manager jjmdrew@theborgata.com	One Borgata Way Atlantic City NJ 08401 (609) 317-1000 (609) 317-1078
Tom Biglan	Executive Chef tb23224@theborgata.com	(609) 317-7770

The Broadmoor

www.broadmoor.com

Table
42

The Broadmoor welcomes guests to Colorado Springs with impeccable service and distinctive amenities. Here, the spirit of the West inspires the adventurer within, with endless opportunities to explore the picturesque mountains, streams, and canyons. Experience a truly one-of-a-kind resort where personalized luxury offers an escape from the ordinary and modern details blend seamlessly with the timeless elegance of our historic hotel. The Broadmoor is the longest-running consecutive winner of both the AAA Five-Diamond and Forbes Travel Guide Five-Star awards. Since first opening in 1918, The Broadmoor has offered guests a unique way to experience the beauty of the American West, and continues that tradition through our Forbes Travel Guide Five-Star day spa as well as our restaurants (including the only Five-Star, Five-Diamond restaurant in Colorado, Penrose Room), 54 holes of championship golf, six tennis courts, indoor/outdoor pools, distinctive retail shops, specialty tours, activities and programs for guests of all ages and interests. In addition, The Broadmoor welcomes meetings and events with 185,000 square feet of meeting space. The adventure continues with The Broadmoor Wilderness Experience. This experience blends the most scenic of the rugged Colorado Wilderness with the comfort and amenities upon which The Broadmoor built its reputation. This includes The Ranch at Emerald Valley, Cloud Camp, Broadmoor Fly Fishing School, The Broadmoor Fishing Camp, and Seven Falls. These properties provide the ultimate Colorado outdoor experience with the activities and cuisine at The Broadmoor level.

C
BP
Will
Interview
Wednesday

Recruiting for: Culinary Externs - Baking & Pastry Externs (May or later start dates) - Cook I - Cook II - Junior Sous Chef - Baker II - Pastry Cook II.

Elsie Daugharty	Food & Beverage Recruiting Manager edaugharty@broadmoor.com	1 Lake Avenue Colorado Springs CO 80906 (719) 577-5780
Bertrand Bouquin	Executive Chef bbouquin@broadmoor.com	

Caesars Entertainment

We are a casino entertainment company looking for culinary and baking talent to fill openings within the Atlantic City region.

Recruiting for: Culinary Extern - Entry-Level Culinary and Baking - Sous Chef Opportunities.

Table
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C

Robert Schoell	Executive Chef rschoell@harrahs.com	1809 Pacific Avenue Atlantic City NJ 08401 (609) 340-2205
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Cafua Management Company - DBA Dunkin Donuts

www.cafuamanagement.com

Table
15

With over 280+ stores, over 9 states, Cafua Management is the largest franchise in the world under the Dunkin Donuts umbrella.

Recruiting for: Entry-Level Restaurant Management - General Restaurant Manager - Multi-Unit Manager.

M

Will
Interview
Wednesday

Luis Marques	Corporate Recruiting Manager lmarques@cafuamanagement.com	280 Merrimack Street Methuen MA 01844 (978) 682-2382 (978) 945-0515
Bob Alberti	Vice President of Operations balberti@cafuamanagement.com	
Robin Brophy '05, '06	District Manager	
Mike Dingman	Director of Operations	

Campus Auxiliary Services, Inc.

www.geneseo.edu/cas

Table
118

Campus Auxiliary Services, known as CAS on campus, is a not-for-profit company dedicated to serving the SUNY Geneseo campus. We are passionate about Geneseo - the community, the college, and the individuals that make up the campus.

M

We provide several non-academic services to SUNY Geneseo. While most known for our dining program, we also provide catering, laundry, cable, vending, ID, refuse and recycling, as well as a host of other services. Together, our team takes care of the members of the campus community so that they can focus on why they're here - academics. On-Campus Restaurants and Cafes is our largest division. SUNY Geneseo is a premier public liberal arts college, consistently ranked high in US News & World Report and Kiplinger's for being a "best value" and offering outstanding educational value.

The non-academic services that CAS offers the campus have transformed over the years to match the quality of the campus; as such, restaurants and cafes have replaced cafeterias and highly trained chefs have replaced many line cook positions. We have eight on-campus restaurants and cafes as well as a food truck and sporting concessions, offering students, faculty, staff and visitors a vast array of dining experiences. Our restaurants and cafes provide various ethnic cuisines from American, Filipino, and Korean on a daily basis to many other specialty dishes throughout the week. Our catering department services small functions on campus, such as Texas barbeques and cultural dinners to high-end functions such as dinners at the Geneseo President's house. Our culinary team has the ability to compete at the ACF with awards in both individual and team events.

Recruiting for: Chef - Chef Assistant - Sous Chef - Assistant General Manager - Assistant Manager.

Rhonda Lander	Director - Human Resources lander@geneseo.edu	1 College Circle - Blake A 108 Geneseo NY 14454 (585) 245-5021	(585) 245-5237
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Cape Resorts

www.caperesortsgroup.com

Table
124

Cape Resorts is a subsidiary of Cape Advisors, Inc. a significant developer of residential office and hospitality real estate. Founded by Curtis J. Bashaw and Craig Wood in 1995, Cape Advisors has offices in Cape May, NJ, Atlantic City, NJ and New York, NY. Known for its expertise in adaptive reuse and historic preservation of resort and hospitality properties on the New Jersey Shore, Cape Resorts manages six distinctive hotel properties with several more under development. Each property offers a unique lodging experience, tasty dining venues, exciting nightlife destinations and successful retail and wellness outlets. While focused today in New Jersey, the brand is expanding into other American resorts destinations where distinctive approach to hospitality will thrive. Current Hotel portfolio includes: The Chelsea in Atlantic City, NJ as well as Congress Hall, The Virginia Hotel & Cottages, The Star Inn, the Beach Shack and Sandpiper Beach Club in Cape May, NJ. Sag Harbor, NY will open in spring of 2014.

C
BP

Recruiting for: Culinary Externs - Baking & Pastry Externs (at approved sites) - Seasonal Positions - Year-Round Positions

Jenna Andrews	Human Resources Generalist jandrews@thechelsea-ac.com	29 Perry Street Cape May NJ 08204 (609) 884-6526	(609) 884-6556
Matthew Crist	Executive Chef mcrist@thevirginia.com		
Jeremy Einhorn '06, '08	Executive Chef jeinhorn@congresshall.com		
Megan Rue	Human Resource Coordinator mrue@caperesorts.com		

Castle Street Café

www.castlestreetcafe.com

Table
84

A 150-seat farm-to-table restaurant, jazz club, and catering business in the heart of the Berkshires. Chef owned, celebrating 25 years in business.

Recruiting for: Culinary Extern - Sous Chef

C

Will
Interview
Wednesday

Michael Ballon

Chef-Proprietor
info@castlestreetcafe.com

10 Castle Street Great Barrington MA 01230
(413) 528-5244 (413) 528-8863

Cater to You

http://www.cater toyoufoodservice.com

Table
55

Specializing in providing private schools with fresh, quality, healthy meals from sustainable and local resources. For over 25 years we've used our unique, hands-on approach to deliver food service programs to our network of over 16 schools.

In our schools we prepare over 11,000 meals daily for students ranging from pre-school children to high school seniors. Meals are always created on-site, from scratch, using the finest products. Our commitment is to provide traceable, local and sustainable meals with a focus on seasonality. Daily, our skilled chefs prepare fresh meals centered around high quality hormone and antibiotic free proteins from plant and meat sources, whole grains, legumes, healthy fats and an abundance of colorful seasonal vegetables and fruit, creating a unique and individualized dining experience reflective of each school's community.

Our skilled professionals are the success of our program. Being part of the school community is essential to our food service team in providing the best dining experience and customer service. Through understanding the taste of our diners, we enhance their daily food options and provide a comforting setting. Building the best team for your community starts with our selective recruitment process to find the most talented professionals. Our staff is continually trained and educated with an emphasis on food, nutrition, allergen awareness, safety and sanitation. All Managers, Chefs, and Sous Chefs are ServSafe certified by the American National Standards Institute and have successfully completed annual allergy awareness training through AllerTrain.

Recruiting for: Chefs - Sous Chefs - Food Service Managers

Anthony Vernaci

Human Resource Manager
avernaci@ctyfs.com

665 Broadway Suite 503 New York NY 10012
(212) 535-2640

Eric Baer '06, '07

Chef Manager
eric@ctyfs.com

Brian Bonanno

District Manager
brian@ctyfs.com

Charlie Palmer Group

www.charliepalmer.com

Table
3

The Charlie Palmer Group is a restaurant management and services enterprise that owns and/or manages a number of world-renowned fine dining restaurants including Aureole and Astra in the D&D Building (NYC); Aureole at Mandalay Bay and Charlie Palmer Steak at The Four Seasons Hotel (Las Vegas); Charlie Palmer Steak (Washington, DC); Charlie Palmer Steak and Briscola at the Grand Sierra Resort (Reno); Charlie Palmer at The Joule (Dallas); Charlie Palmer at Bloomingdale's South Coast Plaza (Costa Mesa, CA); Dry Creek Kitchen and Hotel Healdsburg (Sonoma County, CA); Burritt Room + Tavern and Mystic Hotel (San Francisco). The group is led by American cuisine pioneer Charlie Palmer, the celebrated chef, hospitality entrepreneur and hotelier.

Recruiting for: Culinary and Baking & Pastry Externs (at approved sites) - Full-Time FOH and BOH positions.

Alex King

Director of Human Resources
aking@charliepalmer.com

420 Lexington Avenue - Suite 850 New York NY 10170
(212) 755-7050 (646) 755-6143

Charles Pouchot

East Coast Director of Operations
cpouchot@charliepalmer.com

C - approved externship site for Culinary Arts

BP - approved externship site for Baking and Pastry Arts

M - seeking students for management positions

Chatham Bars Inn Resort and Spa

www.chathambarsinn.com

Table
1

A Time You'll Always Remember. A Place You'll Never Forget. Once upon a time, affluent New Englanders spent their summers at a grand oceanfront resort. There, they splashed in the surf, played golf in the tangy sea air, took afternoon tea on the wide veranda overlooking panoramic ocean vistas, and dined on the best New England cuisine, featuring fresh-from-the-ocean seafood.

C
BP

Today, you can enjoy the resort lifestyle as so many did, so long ago, at Chatham Bars Inn, New England's Grand Oceanfront Resort. Lovingly restored to its original grandeur, yet completely updated with the latest amenities, Chatham Bars Inn sits on 25 acres of beautifully landscaped grounds and sandy ocean beaches. The historic main inn has 217 luxuriously appointed guestrooms, including 68 private suites and several indulgent spa suites. For those seeking a little more seclusion, 34 charming Cape Cod-style cottages dot the spacious grounds.

The Chatham Bars Inn dining room features dishes prepared by a world-class chef and numerous amenities and activities for young and old alike. Chatham Bars Inn is listed on the register of the National Trust for Historic Preservation as a Historic Hotel of America and has been named one of the top resorts in the world by Travel & Leisure Magazine and the best hotel on Cape Cod by Boston Magazine.

Whether you're planning a family get-away or a family reunion, a wedding for 200 or a romantic get-away for two, a business meeting or a reward for business well done, consider the Chatham Bars Inn.

Recruiting for: Culinary Externs and Baking & Pastry Externs for Spring, Summer, and Fall. Pastry Cooks - Garde Manger - Banquet Cooks - Sushi Chefs - Food Prep Cooks - Breakfast Cooks - Line Cooks - Seasonal Sous Chef.

Anthony Cole	Executive Chef acole@chathambarsinn.com	297 Shore Road Chatham MA 02633 (508) 945-0096	(508) 945-6785
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Chez Nous

www.cheznousbistro.com

Table
73

Fine, seasonal cuisine is served at our dinner-only French bistro. Local and organic ingredients feed our menu where everything is made in-house from scratch by our strong team.

C

Recruiting for: Culinary Externs (will get some baking experience).

Rachel Portnoy	Co-Owner/Pastry Chef rachelportnoy80@gmail.com	150 Main Street Lee MA 01238 (413) 243-6397	(413) 243-6389
Franck Tessier	Co-Owner/Chef tessierfranck@hotmail.com		

Colonial Williamsburg Company

www.colonialwilliamsburg.org

Table
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Visualize yourself working for an organization where your contributions are valued and you can make a difference. Colonial Williamsburg Foundation is the nonprofit organization established in 1926 to restore, preserve, operate and interpret the 18th century colonial capital of Virginia. Colonial Williamsburg offers over 19 career fields ranging from hospitality to information technology. We are open year-round with full-time, part-time, seasonal, summer, and internships opportunities. Communication, collaboration, stewardship and guest focus define us. We invite you to apply online for at www.colonialwilliamsburg.org/careers. Colonial Williamsburg supports a drug- and alcohol-free workplace. AA/EOE

C
BP
Will
Interview
Wednesday

Recruiting for: Culinary Externs - B&P Externs - Cooks - All positions listed at www.history.org/careers.

Travis Brust	Executive Chef - Williamsburg Inn tbrust@cwf.org	
Rodney Diehl	Head Pastry Chef - Williamsburg Lodge	
Rhys Lewis '77	Executive Chef rlewis@cwf.org	Post Office Box 1776 Williamsburg VA 23187 (757) 565-8780
Keith Nickerson	Executive Sous Chef knickerson@cwf.org	

The Community at Brookmeade

www.arborridgeliving.com

Table
79

The Community at Brookmeade is comprised of three distinct levels of care on one campus. Each community residence maintains its unique dining experience satisfying the needs of the Residents. The Community offers a variety of dining experiences. This ranges from fine dining to large scale food production.

C

Recruiting for: Culinary Externs (Arbor Ridge at Brookmeade) - Cooks - Servers

Nicole Coffey	Director of Human Resources ncoffey@baptist-home.com	46 Brookmeade Drive Rhinebeck NY 12572 (845) 871-1346 (845) 871-1397
Eric Stritt '94	Director of Dining Services/Executive Chef estrirt@arborridgeliving.com	

The Cookery & The Parlor

thecookeryrestaurant.com
theparlordf.com

Table
83

Chef / owner operated. The Cookery is a rustic Italian gastropub with cuisine focused on nose to tail and local seasonal produce. We pride ourselves on pushing the culinary limits in Westchester. At the Parlor, diners can experience the delicate, wood-fired soul of Neapolitan pizza with carefully sourced local and seasonal ingredients.

Will
Interview
Wednesday

Recruiting for: All kitchen and front-of-the-house positions.

David DiBari	Chef/Owner chefdibari@yahoo.com	39 Chestnut Street Dobbs Ferry NY 10522 (914) 305-2335
Cathy Cercena	Marketing Manager thecookeryrestaurant@yahoo.com	
Ralph Rubino	General Manager ralphrubino@hotmail.com	

Crafted Hospitality

www.craftrestaurant.com

Table
90

Crafted Hospitality was founded by chef Tom Colicchio with the opening of Craft restaurant in New York in 2001. Since then the company has grown to include Craftbar, Colicchio & Sons, and Riverpark in New York; Craftsteak at the MGM Grand and Tom Colicchio's Heritage Steak in Las Vegas; and Craft in Los Angeles. Tom is also the co-founder of 'wichcraft, a quick service restaurant with 15 locations in New York and one location in San Francisco. Crafted Hospitality has consulted on restaurants for both the Kiawah Island Club in South Carolina and Doonbeg Golf Club in Ireland. Our passion and creativity have led us to develop "temporary" restaurants like Tom: Tuesday Dinner at Craft and concessions like The Lot on Tap in conjunction with Friends of the High Line. Our goal is to create wonderful experiences for our guests through providing delicious food and beverages and warm hospitality whether it's in a formal dining room or at a picnic table in a parking lot.

C
BP

Recruiting for: Culinary Externs and Baking & Pastry Externs (at approved sites) - Line Cook - Pastry Cook.

Kelsey Terrell Human Resources Generalist 29 East 19th Street New York NY 10003
kterrell@craftrestaurant.com (212) 780-0666

Stephanie Trinidad Human Resources Coordinator
strinidad@craftrestaurant.com

Cullasaja Club

www.cullasajaclub.org

Table
22

There are few places more special than Cullasaja Club. This intimate golf and family club community nestled at 4,200 feet into North Carolina's Blue Ridge Mountains offers Members 'Simply the Perfect Life'. Featuring less than 300 homes, the community boasts a stunning mountain Clubhouse, a premier golf course, gourmet dining and a full roster of Club activities including tennis, croquet, swimming, boating, and a first class fitness and wellness facility. This Highlands, North Carolina, retreat has become a second home to friends and family who return year after year. We invite you to be a part of the Cullasaja Family.

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Sous Chef - Line Cooks

Shelley Walker Director of Food and Beverage 1371 Cullasaja Club Drive Highlands NC 28741
swalker@cullasaja-club.com (828) 526-3531 (828) 526-3560

Christopher Arnold Chef
chrisarnold422@gmail.com

David Burke Group

www.davidburke.com

Table
97

It all began in 2003, when David Burke Townhouse opened its doors on the Upper East Side - introducing diners to a world of whimsy, innovation, and most important, palate-pleasing food. Since then, David Burke Group has continued to push the limits of refined American cuisine, adding David Burke Fishtail, David Burke Kitchen, and David Burke at Bloomingdale's to its Manhattan empire while opening restaurants in Chicago (David Burke's Primehouse), New Jersey (David Burke Fromagerie) and Connecticut (David Burke Prime). We also have ventured West with our newest location soon to open in Aspen, Colorado, David Burke Kitchen.

C

BP
Will
Interview
Wednesday

The company's motto: Never eat ordinary. Eat extraordinary.

Recruiting for: Culinary Externs - Baking & Pastry Externs (at approved sites). All back-of-the-house and front-of-the-house positions.

Sarah Diehl Vice President of Human Resources 170 East 61st Street - 4th Floor New York NY 10065
sarah@davidburke.com (212) 813-0108

Adin Langille Executive Chef - Fabrick Restaurant

John Murray COO - David Burke Group

DeCicco & Sons

www.deciccos.com

Table
112

DeCicco & Sons is a family-owned and operated supermarket. We demand that only the best selection and highest quality of food be presented to our customers. Whether you're a worldly chef or simply a curious food aficionado looking to try the best of everything, DeCicco & Sons is the destination.

Recruiting for: Chefs - Sous Chefs - Kitchen Clerks - Line Cooks - Bakery Clerks - Pastry and Baked Goods Decorators - Caterers - Wait Staff.

Will
Interview
Wednesday

Danielle A. Thomas	Human Resources danielle@deciccos.com	43 Fifth Avenue Pelham NY 10803 (914) 738-1377 (914) 355-4433
Kenia Aguilar	Human Resources kenia@deciccos.com	
Joanna Sicuranza	Human Resources joanna@deciccos.com	

Delaware North Companies, Inc.

www.delawarenorth.com

Table
132

Delaware North is one of the largest and most admired, privately-held hospitality companies in the world. Founded and owned by the Jacobs family for nearly 100 years, it is a global leader in hospitality and food service with operations in the sports, travel hospitality, restaurants and catering, parks, resorts, gaming and specialty retail industries. Its portfolio includes high-profile venues ranging from sports stadiums, entertainment complexes, national parks, restaurants, airports, and some of the top regional casinos in the country. The company also owns a selection of award-winning destination resorts, as well as a series of premium restaurants and catering services that are leaders in the industry. Delaware North has annual revenue exceeding \$3 billion with 60,000 employee associates serving half a billion guests in the United States, Canada, the United Kingdom, Australia, New Zealand, and Asia.

Recruiting for: Culinary Externs (at approved sites). Full-Time Culinary Positions.

C

Will
Interview
Wednesday

Syrie Roman	Culinary Recruiter sroman@dncinc.com	40 Fountain Plaza Buffalo NY 14202 (716) 858-5563 (716) 858-5101
Ted Donnelly	Sous Chef - Sportservice tdonnell@delawarenorth.com	
Roland Henin CMC	Corporate Chef rhenin@delawarenorth.com	
Ryann Langdon	F&B Manager - Parks Division rlangdon@delawarenorth.com	
Dave McDonald	Executive Chef - Gaming Division dmcdonal@delawarenorth.com	
Fernando Troiani	Sous Chef - Parks Division ftroiani@delawarenorth.com	

Devil's Thumb Ranch Resort & Spa

www.devilsthumbbranch.com

Table
82

Devil's Thumb Ranch Resort & Spa is a highly regarded and environmentally friendly year-round resort offering rustically upscale accommodations, fine dining and an array of winter and summer outdoor activities. We use the freshest ingredients possible, ensuring a flavorful and healthy dining experience.

Recruiting for: Culinary Externs - Baking & Pastry Externs.

C
BP
Will
Interview
Wednesday

Courtney Flynn

Human Resources Coordinator
cflynn@devilsthumbbranch.com

3530 County Road 83 Tabernash CO 80478
(970) 722-1193 (970) 726-9038

Dig Inn Seasonal Market

www.diginn.com

Table
19

At Dig Inn we believe you don't have to spend a lot of money to enjoy great food. Our mission is to democratize the farm-to-table movement by offering exceptional food at reasonable prices. We currently operate 11 restaurants in NYC serving over 40,000 meals/week. We believe in transparency when it comes to our food and how it ends up on your plate much more than touting the tagline-du-jour, and we're here to change how the world eats. We're off to a pretty good start, but we could use your help.

Recruiting for: Operators - Managers - Sous Chefs - Culinary Interns - Corporate Interns.

M

Tania Fogg

Human Resources
hr@diginn.com

153 West 27th Street New York NY 10001
(646) 719-3691

The Dinex Group - Restaurant Group of Daniel Boulud

www.danielboulud.com

Table
56

The Dinex Group, the Restaurant Group of Chef Daniel Boulud, offers what many hospitality professions dream of - the opportunity to build a lifelong career with both global potential and a sense of pride in work well done. The Dinex Group continues to expand to exciting new destinations around the country (New York, Palm Beach, Miami, DC, Boston, Vegas . . .) and the world (Asia, Europe, and Canada.)

Recruiting for: Culinary Externs - Baking & Pastry Externs - Garde Manger - Entry-Level FOH - Line Cooks - Sous Chef

C
BP

Elizabeth Rodriguez

Human Resource Manager
erodriguez@dinexgroup.com

16 East 40th Street - Fourth Floor New York NY 10016
(212) 794-2600

Dogfish Head Craft Brewery

www.dogfish.com/eats/brewpub/index.h
tm

Table
133

Founder Sam Calagione calls Dogfish Head Brewings & Eats in Rehoboth Beach the soul of the company. When the doors opened in 1995, Sam brewed two or three 10-gallon batches a day on a glorified homebrew system, making Dogfish the smallest commercial brewery in the United States. Because the batches were small, Sam could afford to indulge his off-centered whims. He would wander into the brewpub's kitchen and grab a handful of raisins, a cup of maple syrup or a scoop of roasted chicory. Next thing you know, Dogfish Head's signature experimental style was born, and the brewpub became the home for "Original beer, original food and original music." Today, you'll find a wide selection of off-centered ales (including some from our in-house experimental brewery that you won't find anywhere else), small-batch spirits and a menu full of specialty pizzas, seafood entrees and yummy sandwiches. Open at noon, seven days a week, year-round. See you there!

Recruiting for: Culinary Externs - Chef - Sous Chef.

C
Will
Interview
Wednesday

Bailey Borzecki

HR Generalist
bailey@dogfish.com

320 Rehoboth Avenue Rehoboth Beach DE 19971
(302) 226-2739 (302) 684-0541

Kevin Downing

kdowning@dogfish.com

Dolphin Marina and Restaurant

www.dolphinmarinaandrestaurant.com

Table
20

We are a well established, family-owned and operated restaurant looking for motivated individuals to join our team. Located on the water's edge of Casco Bay, we are fortunate to have a premiere, and popular, location in the Mid-Coast area. Our menu features traditional Maine fare and daily specials focusing on fresh seafood and local ingredients. We have recently rebuilt and expanded our restaurant facility to accommodate the continuing growth of our business, providing a work environment with new and up-to-date equipment. Explore the possibility of growth within our company.

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs - All Line Positions

Chris Saxton	Manager info@dolphinmarinaandrestaurant.com	515 Basin Point Road Harpswell ME 04079 (207) 833-6000
Chuck Carter	Chef info@dolphinmarinaandrestaurant.com	
Maya Saxton	Manager info@dolphinmarinaandrestaurant.com	

Dylan's Candy Bar

www.dylanscandybar.com

Table
53

Renowned for merging the worlds of art, fashion and pop culture with candy, Dylan's Candy Bar is the largest, state-of-the-art sweets emporium. Dylan's Candy Bar is not your average "candy store" as it's home to over 7,500 candies from around the world, making it the most popular destination for the ultimate sugar rush experience. Giant Pop Art installations of oversized candy adorn the store and transport visitors to a modern day Candy Land, awakening the creative spirit and inner child in everyone. Dylan's Candy Bar stores are currently located in New York City, East Hampton, Los Angeles, Miami Beach, and Chicago. Dylan's Candy Bar products can also be found in prestigious venues like Neiman Marcus, W Hotels, Four Seasons Hotels and the Empire State Building. For more information, please visit www.DylansCandyBar.com or www.facebook.com/DylansCandy.

Will
Interview
Wednesday

Recruiting for: Café Associates - Bussers - Servers - Kitchen Associates - Hosts/Hostesses.

Pamela Robinson	Human Resources Director probinson@dylanscandybar.com	315 East 62nd Street New York NY 10065 (212) 620-2700
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Marc Sharma

Eastern Standard - Island Creek Oyster Bar - Row 34 - The Hawthorne

www.islandcreekoysterbar.com

Table
65

We opened the Island Creek Oyster Bar to bring the restaurant to the farmer. It's a collaboration joining farmer, chef, and diner in one space. We welcome guests to get to know their oyster grower, harvester, winemaker, distiller, brewer, and fisherman. One meal at a time. Eastern Standard is a neighborhood restaurant. We may sound like a lively dinner party, look like a French Brasserie and feed you before a Sox game but at the end we just want you to feel at home no matter which suburb, city or country you may reside. We were inspired to create Eastern Standard at a time when conversation was king and 140 characters was just a starting point. We want you to understand our menus and get to know our staff. There is no room on our tables for pretense and no place in our kitchens for shortcuts. So dive into our dishes and drinks, they all have a great story to tell.

C M
BP Will
Interview
Wednesday

Recruiting for: Culinary Externs - Baking & Pastry Externs - Manager-In-Training Candidates.

Carol Glagola Turner	Project Manager for Jeremy Sewall carol@row34.com	528 Commonwealth Avenue Boston MA 02215 (617) 532-9100
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Eastern Yacht Club

www.easternyc.org

Table
105

Eastern Yacht Club is a historic yacht club in the Northeast of Massachusetts that has been at the forefront of yachting for over 100 years. The facility has a number of different restaurants and caters to weddings, functions, regattas, and just about anything else you can think of.

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Sous Chef - Hot Line - Garde Manger - Front-of-the-House Opportunities.

Christopher Janian '00	Executive Chef christopherjanian@hotmail.com	47 Foster Street Marblehead MA 01945 (781) 631-1400 (781) 631-1575
Jeffrey Wargo	General Manager jeff.wargo@easternyc.org	

Educational Housing Services

www.studenthousing.org

Table
76

Externing In New York City? Where Are You Going To Live? Educational Housing Services (EHS) is a great option. EHS provides safe and convenient short term housing to students throughout NYC. The EHS signature lifestyle includes:

- Fully furnished rooms with private bathroom
- Free: high-speed internet, gym, AC
- 24 hour security plus MUCH more!

If you will be living in NYC but can't make a year-long commitment, this is an easy solution. To find out more about EHS visit www.studenthousing.org or call 1-800-297-4694. Please stop by our table for more details!

Recruiting for:

Karen Entwistle	Director kentwistle@studenthousing.org	55 Clark Street New York NY 11201 (888) 466-8056
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Epic

www.epic.com

Table
12

As a worldwide leader in the development of software for healthcare organizations, Epic is driving change for an entire industry – one that affects the quality of life for everyone. Our team works with some of the nation's most respected healthcare organizations and collaborates with the best minds in medicine. The challenges we tackle on a day-to-day basis impact the lives of more than 172 million patients and 295,000 providers in the US alone, and we're committed to the common goal of improving healthcare. We're searching for smart, passionate people who want to achieve great things. If you want to be part of something truly important, consider a career at Epic.

Recruiting for: Cooks - Bakers

Lacey Miron	Recruiter profiles@epic.com	1979 Milky Way Verona WI 53593 (608) 271-9000
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Fog Island Café and Fog Island Grille

www.fogisland.com

Table
116

C

Will
Interview
Wednesday

Fog Island does not only sell food and beverage products; we make friends. We build connections. Connections to our brand that not only make customers go out to eat, but that make them want to come to us, and then keep coming back for more. We create beautiful experiences that feel good, things that build the kinds of relationships between our staff and our consumers that last long after our work is done. We look forward to speaking to those who stop by our booth at the Career Fair. But until then...Let us consider a little inspiration? Imagine... In a short period of time... you are more knowledgeable in the restaurant industry, more experienced and faster! Imagine... you have the focus and desire to keep going strong from dawn to dusk, or dusk to dawn and you've got the forward momentum and confidence to get every aspect of your life moving forward in a positive direction. Imagine ... inspiring your family and friends, through your example, not to mention the compliments you'll be getting on your improved smile! Wouldn't all that be nice? Wouldn't it be GREAT if what you're imagining could become real... all in as little as a summer season? Good news... it can! Fog Island Café and Fog Island Grille opportunities are put together with the intention of helping people excel in the spirit of cooperation, camaraderie and friendship. You'll get practical, insightful information that you can apply on the job right away. Every year our staff becomes a close-knit family of wonderful caring people. Our "family" can be "on course" when we communicate daily, share our experiences, learn together and push each other to reach higher. We will be "on course" when we plan together as a group while still respecting each one's individuality. You may already know...Being located in the heart of the historic downtown Nantucket Island in Massachusetts, means that we are surrounded by ocean, bike paths, boating, surfing, fishing and beaches! Our staff housing is just 3 miles from the restaurant. A car is not needed but a bike is encouraged. American regional cuisines give us the opportunity to offer our focus of "healthy alternatives". You will not see a deep fat fryer hooked up on our kitchen line. Right now you have a wonderful opportunity...that can open doors and be a positive difference in your future! But we have housing for only a few more people... So if you are willing to chat ... fill out our online application form at www.fogisland.com and bring us your resume!

Recruiting for: Culinary Externs and Graduates interested in both front and back of the house at both locations.

Mark Dawson '83

Owner
fogisland@comcast.net

7 South Water Street Nantucket MA 02554
(508) 228-1818

Eric Anderson '03, '05

Chef
fogisland@comcast.net

Genesee Valley Club

Table
81

Will
Interview
Wednesday

Established in 1885, The Genesee Valley Club is a premier city club in Rochester New York. We have roughly 700 members. Our main focus is for social gathering, fine and casual dining venues. We offer fitness and racket sports to our members as well. We are honored to be a Platinum Club of America and have been recognized by Board Room Magazine as a distinguished club of the world. Our Chef is a CIA alum, past executive sous chef from The Inn at Little Washington, a finalist in the 2005 White House search and has worked in the finest most distinguished clubs in America. He has competed in many American Culinary Federation competitions and is active with The World Association of Chefs Society. The club focuses on fine details and quality. Chef Fasce and the GVC have been recognized as a fantastic spot to hone skills and be mentored.

Recruiting for: We will be looking for eager-to-learn, friendly team members that have a drive to succeed. We have positions in both the front-of-the-house and back-of-the-house. We are always enthusiastic to discuss possibilities with driven people.

Robert Fasce '89

Executive Chef
rfasce@geneseevalleyclub.org

421 East Avenue Rochester NY 14580
(585) 327-4330

Peter Jones

Sous Chef
pjones@geneseevalleyclub.org

Golden Inn Hotel

www.goldeninnc.com

Table
27

The Golden Inn Hotel & Resort Avalon NJ is the perfect place for a vacation. Steps from the beach, the Golden Inn has represented the best of the Jersey seashore for nearly half a century. Featuring 158 guest rooms, our Seaglass Restaurant is open for breakfast, lunch and dinner, and Luigi's Pasta and Vino, our gourmet Italian restaurant, is open from Memorial Day until September. The Beach Bar and Grille is open from Memorial Day until September as well. We also offer full catering and banquet service.

C

Recruiting for: Culinary Externs - Cooks - Restaurant Servers - Food and Beverage Supervisor.

Jesse Goffredo	Executive Chef goffredo@goldeninnc.com	7849 Dune Drive Avalon NJ 08202 (609) 967-2114	(609) 368-6112
Rob Noble	Sous Chef noble@goldeninnc.com		

Grand Hotel Marriott

www.marriottgrand.com

Table
50

Grand Hotel Marriott Resort Golf Club & Spa was founded in 1847 and is a Four Diamond property, with a Four Diamond restaurant as well as nine other food and beverage outlets. We are known as the "Queen of the South."

C

Recruiting for: Culinary Externs (8) - Baking & Pastry Externs (5.) We have been hosting externs at our property for years. Our property is a Luxury #1 Marriott Resort with 10 different dining options.

BP
Will
Interview
Wednesday

Mike Wallace '90	Executive Chef mike.wallace@marriottgrand.com	One Grand Boulevard Point Clear AL 36564 (251) 990-6337	(251) 990-6329
Natasha King	Human Resource Manager		

Grandfather Golf & Country Club

www.grandfatherclubnc.com

Table
93

Grandfather Golf and Country Club is a private club community, owned exclusively by its membership. Nestled in the heart of North Carolina's majestic Blue Ridge Mountains in Linville, N.C., Grandfather is a seasonal club (April - November) with 4-food outlets, 2-golf courses, and a beach club.

C

M

Recruiting for: Culinary Externs - Baking & Pastry Externs - Cook 1 - Cook 2 - Cook 3 - Servers - Dining Room Managers

BP
Will
Interview
Wednesday

Sam Brod '06, '08	Executive Chef sbrod@grandfatherclubnc.com	2120 US Highway 105 - P.O. Box 698 Linville NC 28646 (828) 898-3166	
J. Kevin Walker, CMC, AAC '89	Director of Food and Service Operations kwalker@grandfatherclubnc.com		

Great Harbor Yacht Club

www.ghyc.com

Table
80

Great Harbor Yacht Club is a private club, situated on picturesque Nantucket harbor, offers its members exceptional recreational opportunities and dining options while making sure to immerse our members in Nantucket's unique locale. GHYC offers a variety of different food and beverage outlets which include: The Grill Room, a formal Dining Room, craft cocktail bar, banquets, and snack bars. GHYC provides their employees with competitive wages, housing, staff meals, island bus passes, and a quality working environment.

Recruiting for: Culinary Externs - Lead Line Cooks - Line Cooks - Prep Cooks - Sous Chef - Banquet Chef - Pastry Assistant - Pastry Chef

Jeremy Browand Sous Chef
jbrowand@ghyc.com

Lindsay Daley Events Manager
ldaley@ghyc.com

Andre Marrero Executive Chef 96 Washington Street Nantucket MA 02554
amarrero@ghyc.com (508) 680-5018

C

The Greenbrier Resort

www.greenbrier.com

Table
129

If you're interested in making a career out of helping other people enjoy one of the leading luxury resorts around the world, the Greenbrier is looking for you. Quite frankly, we only hire the very best people to deliver the absolute finest experience to our guests. In fact, visitors arrive from around the world each day to enjoy our legendary service and amenities.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Second Cooks - Pastry Cooks - Manager-in-Training Food and Beverage

Steven Halliday Executive Sous Chef 300 West Main Street White Sulphur Springs WV 24986
steven_halliday@greenbrier.com

Bryan Skelding Executive Chef
bryan_skelding@greenbrier.com

C

M

BP

Will

Interview

Wednesday

Harvest Restaurant Group

www.harvestrestaurants.com

Table
43

Harvest Restaurants began in 1996 with the opening of Trap Rock Restaurant & Brewery. We are now a multi-concept group with 10 restaurants in Northern New Jersey ranging from upscale steakhouses and taverns to breweries, and fast casual concepts. We offer ever-changing seasonal menus and a stylish dining experience. We are always looking for good people.

Recruiting for: Culinary Externs (at approved sites) - Managers-and-Chefs-In-Training - Managers - Chefs - Pastry Chefs.

Grant Halliday Director of Operations 2230 Route 10 West Morris Plains NJ 07950
ghalliday@harvestrestaurants.com (973) 656-1881 (973) 656-1828

Lauren Rubio Training and Development
lrubio@harvestrestaurants.com

C

M

Hershey Entertainment & Resorts

www.hersheyjobs.com

Table
134

One Company.....Many Opportunities

Welcome to Hershey Entertainment & Resorts, a world-class entertainment and hospitality company dedicated to the selection, development, acknowledgement, and advancement of highly motivated individuals who can deliver on the legacy of excellence established by our founder, Milton S. Hershey. We are multi-generational workforce and are committed to establishing and maintaining a stimulating work environment where all employees feel valued and included. If you're looking to excel in a rewarding and successful career then we have the right opportunity for YOU!

Why Work for Hershey Entertainment & Resorts?

Our company values the many perspectives each of our employees contribute as we work towards common goals in a team-focused environment. We provide excellent training and the valuable experience of working with industry professionals. Success centers on hard work and being passionate about what you do to create memorable experiences for our guests. We offer employment opportunities at levels including internships, seasonal and part-time year round.

Dining in Hershey

Hershey Resorts offers the largest and most deliciously diverse selection of restaurants in Central Pennsylvania, offering something for everyone, from award-winning four-star cuisine to fun-filled family options and everything in between. As you would expect from Hershey, The Sweetest Place on Earth, the menus feature chocolate in the extravagant desserts and silky chocolate martinis and even in unexpected places like cocoa seared scallops and cocoa braised beef. Dining options are Café Zooka, Circular Dining Room, Cocoa Beanery, Devon Seafood Grill, Harvest, Hershey Grill, Highlands Grill, at Hershey Links, Houlihan's Restaurant + Bar, Iberian Lounge, Lebbie Lebkicher's, The Bears' Den, The Forebay, Hogan's Grill and Trevi 5.

Recruiting for: Culinary Externs (Hotel Hershey, Hershey Lodge, Hershey Country Club) - Baking & Pastry Extern (Hotel Hershey) - Part-Time and Seasonal Positions

Karima Abdul-Salaam Senior Recruitment Specialist
kaabdul-salaam@hersheypa.com

27 West Chocolate Avenue Hershey PA 17033
(717) 508-1717

C

BP
Will
Interview
Wednesday

Highland Baking Company

www.highlandbaking.com

Table
98

Highland Baking is a 3rd generation commercial bakery in the Chicagoland area. At Highland, students can expect a non-traditional externship in Product-Concept Development. Areas of focus are as follows: Ideation/ Concept Development: Students will participate in creative ideation/brainstorming sessions with the culinary, creative and sales teams. At these creative sessions, we will use various methods for creating out-of-the-box ideas. Students will learn about methodology of ideation, "consumer need states", customer branding, customer bundling, and more. Students will use menu research, market intelligence, trend information, and other consumer data in developing new product concept ideas at these sessions. This creative work will be based on current projects on hand. Recipe Development/Bench Work: Students will be developing recipes for our product concepts. Bench work is a discipline where the student will use his or her culinary skills to test and develop recipes to turn them into a gold standard for our customers. Creation of Prototype Concepts/Bench Top Samples/Formulation: After recipes are completed in the kitchen, prototypes of the new concept ideas are tested, and evaluated internally. Students will make any changes and or improvements as required by the Chef. Including documentation of changes and improvements with the resubmission of concepts as required. Product Showings: Students will have the opportunity to assist at product showings internally and possibly externally at our customer locations. Product Showing Preparation: Menu writing, food photography, food styling for photos, and concept work for customer decks including: protocept marketing concepts, ideas for packaging, creating displays and "hero plates" are all a part of what the student can expect to be exposed to during their training at Highland Baking Company. Portfolio and Presentation Development of New Concepts based on educational learnings Highland Baking: Student will do a final project based on what they have learned at Highland. This will consist of developing a menu, creating the benchtop samples, prep procedures, styling and photography as well as a showing to the Management team.

Recruiting for: Culinary Externs - (No Baking & Pastry Externs needed at this time).

Catherine Policella '96 Director of Culinary
cpolicella@highlandbaking.com

2301 Shermer Road Northbrook IL 60062
(847) 677-2789

Matt Maynard Culinary Manager
mmaynard@highlandbaking.com

C

BP
Will
Interview
Wednesday

Hillstone Restaurant Group

www.hillstone.com

Table
5

Attention Kitchen Managers, Sous Chefs, highly-skilled line chefs! Hillstone Restaurant Group is a privately-held collection of upscale restaurants with 45+ locations in major cities across the country. Some of our more well-known operations are East Hampton Grill, Hillstone, R+D Kitchen, South Beverly Grill, White House Tavern, Palm Beach Grill, and Houston's. In the last year we opened in Aspen, CO and Yountville, CA, our 2nd property in the Napa Valley, and are currently developing properties on both coasts. The uncompromising quality of our food, service, art, and architecture has set the standard in our industry for three decades.

M

The uncompromising quality of our food, service, art, and architecture continues to set standards for those who are obsessive about details. However, success in our collaborative environment demands leaders who know that while everything you do is important, developing people is how you build your reputation. Our performance-driven environment attracts passionate kitchen professionals who are dedicated to consistently driving high standards.

The first step is 4-5 months of Culinary Management Training in one of our NY restaurants where we give you the time to strengthen your kitchen skills while employing your management skills (hiring, training, ingredient selection, vendor negotiation, financial statements, etc.). If you are a sous chef, or an aspiring one, at Hillstone you can marry your passion for food excellence with a professional career in culinary management. Our chefs and managers source all products locally, purchasing from renowned vendors. So whether you visit the farmers market in the morning or call upon another local relationship, you'll have an opportunity to showcase your skills in a luxury restaurant environment.

Our most successful managers are passionate about food and wine and bring an energetic spirit to the business. If you are a Sous Chef, Chef, Executive Chef, or someone who aspires to be, send your resume and cover letter to Keith.Clancy@Hillstone.com. Those who enjoy a small-company-feel, are adept at building relationships, and have a single-minded focus on delivering quality should apply.

NOTE: We consider our Culinary Managers and Chefs for General Management opportunities. FOH management opportunities are available. Aggressive compensation plan for qualified candidates. EOE

Recruiting for: Management Training Program OR Culinary Management Training Program

Keith Clancy Human Resource Manager 2710 East Camelback Road Phoenix AZ 85016
keith.clancy@hillstone.com (602) 553-2191

Nicole Hurst '14 Culinary Manager

Hobart

www.hobartcorp.com

Table
51

For more than 100 years, Hobart has supported the food equipment and service needs for the foodservice and food retail industries. Hobart manufactures products for the foodservice and food retail industry, including cooking, food preparation, warewashers and waste handling, weigh wrap, Baxter baking and Traulsen refrigeration. Hobart equipment is supported by a national network of factory-trained service representatives in hundreds of locations across the United States.

Recruiting for: Sales Representative Trainee

Richard Hynes Director, Consultant Services 701 South Ridge Avenue Troy OH 45373
richard.hynes@itwfeg.com (937) 332-2021

Shayne Varnum National Sales Manager, Consultant Services
shayne.varnum@hobartcorp.com

Hyannisport Club

www.hyannisportclub.com

Table
17

The Hyannisport Club is a private country club located on Cape Cod overlooking Nantucket Sound. The club offers three dining areas and a satellite location to its membership on a seasonal basis May - November. Menus are created weekly with local sustainable ingredients prepared and presented with precise detail. As a member of the culinary staff, you will experience casual and fine dining a la carte service, buffet presentations, and banquet production. The Hyannisport Club Culinary Staff is made up of 20- 25 chefs, cooks, and dish/utility workers. As a member of the culinary staff, you will experience casual and fine dining a la carte service, buffet presentations, and banquet production. We produce 90-95% of all products in house. You will see 5 weekly menu changes with the emphasis on quality local seafood, produce, and meats. You will be responsible for daily mise en place of your assigned station and execution of service. Sanitation, teamwork, and quality of the finished product are an essential part of your job. During your externship/ internship, skills that will be reinforced and enhanced are as follows: stocks, vegetable cookery, starch cookery, butchering, sauces, knife cuts, and line work.

C

Recruiting for: Culinary Externs - Sous Chef - Pastry Chef - Line Cooks

Daniel Ferrare, CEC, CCA '92 Executive Chef
danielf@cape.com

2 Irving Avenue Hyannis Port MA 02647
(508) 771-5455 (508) 771-0926

Sean Moore '07 Executive Sous Chef
seanm@hyannisportclub.com

Hyatt Hotels Corporation

www.hyatt.jobs

Table
66

Our global philosophy, "Food. Thoughtfully Sourced. Carefully Served," focuses on sourcing and providing healthy food and beverage options for Hyatt guests and associates that are good for the local communities in which they reside and good for the planet. This includes sourcing and serving meat without supplemental growth hormones or antibiotics, cage-free eggs, sustainable seafood, and fresh local ingredients that reflect the season and local flavors. Our full-service hotels operate under the Hyatt®, Park Hyatt®, Andaz™, Grand Hyatt®, and Hyatt Regency® brands. Our two select service brands are Hyatt Place® and Hyatt Summerfield Suites™. We develop, sell and manage vacation ownership properties under the Hyatt Vacation Club® brand.

C M

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Corporate Management Trainee

Ronisha Goodwin Regional Talent Acquisition Manager
ronisha.goodwin@hyatt.com

71 South Wacker Drive Chicago IL 60606
(848) 391-3464

The Inn at Little Washington

www.theinnatlittlewashington.com

Table
71

The Inn at Little Washington, just 67 miles west of Washington, D.C., is a renowned 5 Star/5 Diamond Relais & Chateaux country house hotel. The Inn is internationally renowned for Chef/Proprietor Patrick O'Connell's pioneering of Refined Regional American Cuisine, and is a culinary oasis akin to visiting a Michelin starred restaurant in the European countryside.

C

BP
Will
Interview
Wednesday

Established in 1978, The Inn is a member of Relais & Chateaux and their restaurant group Les Grands Chefs. Patrick O'Connell's inspired American cuisine draws admirers from around the world and has been described by critics as "so good it makes you cry." The Inn features an award-winning 14,000 bottle wine cellar, which includes the finest offerings from Bordeaux, Burgundy, California and Virginia. The late Craig Claiborne of The New York Times called it "the most magnificent inn I've ever seen - - in the country or Europe - - where I had the most fantastic meal of my life." Patrick's approach to cooking, while paying homage to the lawmakers of Classical French Cuisine, reflects a belief in "the cuisine of today," healthy, eclectic, imaginative, unrestricted by ethnic boundaries and always growing.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Cooks - Pastry Chef - Server Assistants - Breakfast Server - Dinner Server.

Jill Gardner Recruiter
jgardner@theinnatlittlewashington.com

Post Office Box 300 Washington VA 22747
(540) 675-5275 (540) 675-3134

Iron Hill Brewery and Restaurant

www.ironhillbrewery.com

Table
94

Iron Hill Brewery & Restaurant is passionate about producing distinctive, full-flavored handcrafted beers, accompanied by fresh-from-scratch New American cuisine in a comfortable, casual atmosphere. We currently have 1,100 employees and 11 restaurants located in Delaware, Pennsylvania and New Jersey. While we offer the stability of a larger company, Iron Hill is privately owned. Because they value the importance of staying in touch with their employees and customers, our three founders are a part of the daily operations as much as any employee.

Recruiting for: Culinary Externs - Sous Chefs

Mike Casciello '06	Head Chef mikec@ironhillbrewery.com	2502 West 6th Street Wilmington DE 19805 (302) 888-2739
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C

The Ivy Hotel

www.theivybaltimore.com

Table
101

Newly opening 18-bedroom ultra boutique hotel with 75-seat restaurant in the heart of downtown Baltimore, MD. Managed by The Garrett Hotel Consultancy, former owners of ThePoint and Lake Placid Lodge, New York. Forbes 5 Star and Relais & Chateaux ambition.

Recruiting for: Junior Sous Chefs - Line Cooks - Front-of-the-House Members and Managers - Concierge

Mark Levy	Executive Chef mlevy@theivybaltimore.com	205 East Biddle Street Baltimore MD 21202 (443) 503-3701 (410) 528-8093
Nina Arnold	Dining Room Manager nina@theivybaltimore.com	

M

Will
Interview
Wednesday

J. Alexander's Restaurants

www.jalexanders.com

Table
58

J. Alexander's Restaurants operates 31 free-standing restaurants in 12 states. J. Alexander's is an upscale, contemporary American Restaurant known for its wood-fired, from scratch cuisine. Our menu includes a wide selection of American classics, including steaks, prime rib of beef, and fresh seafood. We also feature an outstanding selection of wines by the glass and bottle. The vision of J. Alexander's is simply to be the highest quality service and food provider in our industry. We do not take any shortcuts in product preparation. Providing our guests outstanding professional service, quality food and great value is our objective. More than just a set of words, this objective reflects what we are truly passionate about at J. Alexander's. Our company vision is accomplished through the efforts of great people – people who possess an unwavering resolve to produce the highest quality food possible at a level of service that exceeds all others. J. Alexander's leaders are hospitable, intense and professional. An attention to the minutiae is a must as the smallest detail is a building block for seamless service and impeccable food. Our uncompromising standards keep us improving and growing.

Recruiting for: Back-of-the-House (Sous Chef) Restaurant Manager - Front-of-the-House Restaurant Manager

Mary Ostman	Management Recruiter mostman@jalexanders.com	3401 West End - Suite 260 Nashville TN 37203 (615) 269-1912 (615) 469-1912
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M

Will
Interview
Wednesday

Jose Andres' ThinkFoodGroup

www.thinkfoodgroup.com

Table
128

ThinkFoodGroup, founded by award-winning chef José Andrés and his partner Rob Wilder, is the creative team responsible for renowned dining concepts in Washington, DC, Las Vegas, Los Angeles, Miami, and Puerto Rico including minibar by José Andrés, Jaleo at the Cosmopolitan of Las Vegas, and The Bazaar by José Andrés at the SLS Hotel Beverly Hills and South Beach as well as Mi Casa at Dorado Beach, a Ritz Carlton Reserve. ThinkFoodGroup oversees all of the creative and educational efforts for José Andrés, an internationally recognized culinary innovator, passionate advocate for food and hunger issues, author, educator, and television personality. Time Magazine recently named him on the "Time 100" list of most influential people in the world. Often credited with creating the "Spanish food boom" in America, Andrés is Dean of the Spanish Studies program at the International Culinary Center, the first and only program of its kind in the United States. Andrés can be seen on PBS as host and executive producer of Made in Spain. His cookbooks include Tapas: A Taste of Spain in America. Andrés also teaches "Science and Cooking" at Harvard as well as "The World on a Plate: How Food Shapes Civilization" at George Washington University. In late 2010, José Andrés and ThinkFoodGroup launched World Central Kitchen, a nonprofit that aims to feed and empower vulnerable people in humanitarian crises around the world.

C M
Will
Interview
Wednesday

Recruiting for: Culinary Externs (at approved sites) - Prep Cooks - Cooks - BOH and FOH Managers for Fast Casual Concept.

Laura Smith	Recruiter lauras@thinkfoodgroup.com	717 D Street NW 6th Floor Washington DC 20004 (202) 638-1310
Robert Meltzer '09	Sous Chef robertm@jaleo.com	

La Fleur Restaurant (Food is Good, Inc.)

www.restaurantlafleur.net

Table
86

La Fleur is a French fine dining restaurant located in Mayville, NY near the world renowned "Chautauqua Institution." chef Haloua specializes in farm-to-table modern French Cuisine highlighting the bounty from our local farms. We use multiple cooking techniques including sous-vide, pacojet, and smoking. We craft our charcuterie in-house. For nine years, La Fleur has been the recipient of the 4 Diamond Award by AAA. Join us for a unique hands-on experience with a passionate professional staff!

C

Recruiting for: Culinary Externs - Line Cook - Pastry Cook - Stagiaire - Sous Chef.

Jonathan Haloua	Executive Chef jhaloua@yahoo.com	5031 West Lake Road Mayville NY 14757 (716) 397-9392
Saskia Tounsi	Manager	

Lake Naomi Club

www.lakenaomiclub.com

Table
88

C

Will
Interview
Wednesday

Lake Naomi Club is a historic club located on a 300 acre private lake. We are currently interested in culinary externs starting their externship in the beginning of May. We are looking for candidates who are interested in exposure to a high volume, fast paced professional environment with a strong desire to participate and learn the daily operations of the kitchen. Externs can expect to work in the following areas: a la carte dining, banquet, and off-premise catering. Lake Naomi Club will provide FREE HOUSING and a weekly salary as well as access to LNC's private fitness and community center.

Recruiting for: Culinary Externs - Culinary Positions

Paul Guthy	Executive Chef pguthy@lakenaomiclub.com	Route 423 - P.O. Box T Pocono Pines PA 18350 (570) 646-2866
Robert Jones, Jr. '90	General Manager rjones@lakenaomiclub.com	
Peter Koryttko	Club House Manager pkoryttko@lakenaomiclub.com	
Johnathan Thomas	Food and Beverage Director jthomas@lakenaomiclub.com	

Lake of Isles

www.lakeofisles.com

Table
57

C

Will
Interview
Wednesday

Turn-of-the-century architecture featuring natural cedar shingles, stone pillars and entry towers combine with rustic craftsman interiors to create an atmosphere of classic elegance in the 50,000 square foot clubhouse, the centerpiece for social and golf activities on the property. The Pequot Village Ballroom, which can accommodate more than 300 guests, is host to countless upscale weddings, golf tournaments and corporate meetings. Matches Tavern features modern tavern fare, serving breakfast, lunch and dinner daily. The private Dining Room, open exclusively to club members, offers a fine dining experience for lunch and dinner.

Recruiting for: Culinary Externs - Culinary Sous Chef - Seasonal Line Cooks

Benton Young '99	Executive Chef byoung@troongolf.com	1 Clubhouse Drive North Stonington CT 06359 (860) 312-2127 (860) 312-2106
Graham Wilson	Sous Chef gwilson@troongolf.com	

Langham Place, Fifth Avenue

<http://newyork.langhamplacehotels.com/>

Table
74

For the discerning traveller, Langham Place Hotel, Fifth Avenue in New York delivers an engaging blend of modern luxury and urban sophistication. Located in the world's cultural capital, Langham Place, Fifth Avenue stands at the crossroads of art, fashion and design. Comprising 157 stylish guest rooms and 57 ultra-luxurious suites, Langham Place, Fifth Avenue is designed to inspire and destined to surprise. From the captivating artwork throughout the hotel, to the specially selected turndown amenities, Langham Place, Fifth Avenue provides experiences that stimulate the senses and spark the imagination. Our guests can indulge in the rejuvenating treatments available at Langham Place spa, delight in the culinary excellence of its Michelin-starred restaurant, Ai Fiori, or enjoy jazz and exceptional cocktails and snacks at Measure lobby lounge. Contemporary design defines the guest accommodations. Capturing a residential mood, the spacious rooms and suites are distinguished by plush textiles and bespoke furnishings. Langham Place, Fifth Avenue caters to guests who appreciate premium luxury. Embodying the very core of the Big Apple, the hotel reflects the vibrancy, sophistication and culture of the world's most inspiring city.

C
BP

Recruiting for: Culinary Externs - Baking & Pastry Externs - Line Cooks

Anne Donovan	Director of Human Resources anne.donovan@langhamhotels.com	400 Fifth Avenue New York NY 10018 (212) 613-8651	(212) 613-8659
Michael Lippi	Sous Chef michael.lippi@langhamhotels.com		

Le Pain Quotidien

www.lepainquotidien.com

Table
49

Le Pain Quotidien boulangerie kitchens offer a home from home for people to enjoy authentically delicious food in a friendly and convivial ambiance. Our ingredients are fresh, seasonal, organic and locally sourced wherever possible, and our artisan bread remains the piece de resistance of our menu. We provide wholesome food that is good for the body, good for the soul and good for the planet. LPQs offer table service, take away counter service and a retail selection of pantry items.

M

Will
Interview
Wednesday

Recruiting for: Kitchen Managers - Service Managers - Assistant General Managers - General Managers - Culinary Operations Managers - District Kitchen Managers

Emily Boyer	Talent Acquisition and Development Manager eboyer@pqus.com	434 Broadway, 3rd Floor New York NY 10013 (571) 314-6687	
Ryan Hart '06	Director of Culinary Operations rhart@pqus.com		
Tessa Price	Training and Development Manager tprice@pqus.com		
Lisa Woo	Recruiter lwoo@pqus.com		

Legal Sea Foods

www.legalseafoods.com

Table
52

We've always counted on a simple recipe for success. Start with the finest seafood available, and have it prepared and served by the best employees. The results? A winning combination!

From a fresh beginning in 1950 at a fish market in Cambridge, Massachusetts, the Legal name has been synonymous with quality and freshness. Now, three generations, 32 restaurants (including our newest concept Legal's Harborside) in 10 states, and a mail order business later, Legal Sea Foods, LLC., has traveled from simplicity to sophistication! We proudly continue the tradition of serving the highest quality, freshest seafood at a great value, in a stylish atmosphere. We are committed to these values as we head into the future. We promise we'll always seek ways to improve.

We strive to hire talented dedicated associates. We work hard to present interesting, comfortable dining environments. Our culinary and purchasing experts source products from all over the world to arrive at the most delicious results on your plate. And we do it all with a sense of responsibility and pride in being Boston's favorite restaurant and one of America's most admired.

We are currently seeking qualified people to staff a variety of positions encompassing all levels of restaurant management and operations. We offer top rewards, competitive salaries, excellent benefits, 401K, bonuses, ample opportunities for growth, and much more.

Recruiting for: Culinary Externs - Baking & Pastry Externs (Harborside Boston area only) - Culinary Graduates - Kitchen Managers

Janet Sutherby

Director of Recruiting
jsutherby@legalseafoods.com

One Seafood Way Boston MA 02210
(617) 530-9155

C M
BP Will
Interview
Wednesday

The Little Nell

www.thelittlenell.com

Table
25

The Little Nell is Aspen's only five-star, five-diamond hotel, offering luxury services and unparalleled access to America's most famous mountain town. Guests of The Little Nell enjoy coveted ski in/ski out privileges to historic Aspen Mountain, a cosmopolitan yet intimate ambience, haute cuisine, and exclusive adventures and amenities designed to rejuvenate the mind, body and spirit. Relax in the elegance and ease of The Little Nell: Aspen's most legendary hotel. element 47 at the Little Nell paying tribute to silver, the precious metal that put Aspen on the map, the Little Nell's latest gem revives soulful American cuisine with Executive Chef Robert McCormick's distinctive, artistic flair. Savor contemporary cooking infused with seasonal ingredients, toast a mining town's heritage with a glass of Colorado beer or spirits, or select from a Burgundy-rich wine list with assistance from a Master Sommelier. Element 47's sleek design creates a memorable dining ambience, highlighted by large-scale artwork and glass wine wall -- a subtle nod to a prestigious and award-winning wine list. Indulge in Sunday brunch or daily breakfast, lunch, bar service or dinner at element 47, and experience world-class, personal service in an approachable and timeless alpine environment. Ajax Tavern at The Little Nell Located at the base of Aspen Mountain, Ajax Tavern's sun-drenched, mountainside patio is the idyllic place for lunch, apres ski and dinner —our restaurant comes to life at lunch and sizzles into the night year around. Ajax Tavern offers some of the best dining in Aspen, crafting distinctive bistro fare inspired by Colorado's bounty of sustainably raised meats and locally-grown seasonal produce, so you are guaranteed only the freshest and best. Our chef's innovative dishes include our signature selections such as Poached Rabbit Tagliatelle, Soft shell Crab "BLT," and the Ajax Double Cheeseburger and Truffle Fries. For lighter fare, try our Pristine Raw Bar selections which feature fresh oysters, shrimp, and crab. The executive chef is Matt O'Neill. Ski in for après ski or cocktail hour, and enjoy our abundant selection of fine wines and aperitifs, or our signature martinis and Colorado-based microbrews.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Line Cook I, II, III - Lead Line Cook - Banquet Cook I, II, III - Pastry Cook I, II, III - Back Server - Front Server - Food Runner - Cocktail Server - Host - Room Service Server.

Chris Mathie '07, '09

Production Chef
cmathie@aspensnowmass.com

Alex Streblov '98

Assistant Director of Human Resources
astreblov@thelittlenell.com

675 East Durant Avenue Aspen CO 81611
(970) 920-4600 (970) 544-6221

C
BP

The Lodge at Woodloch

www.woodloch.com

Table
14

Family Resort - Country Club - Destination Spa.

C
BP

This exceptional Poconos resort, nestled in a pristine mountain lake setting, is regarded as one of America's "Best All-Inclusive Family Resorts." Woodloch has been owned and operated with pride by the Kiesendahl Family since 1958. Their traditional warm hospitality has been nurturing and embracing the spirit of spending quality time with family and friends for over fifty years. This Pocono Mountains resort provides a four-season, fun-filled, lakeside escape.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Line Cooks

Stevan Sundberg	Corporate Chef stevan.sundberg@woodloch.com	109 River Birch Lane Hawley PA 18428 (570) 685-8562	(570) 685-8591
Josh Tomson '98	Executive Chef jtomson@thelodgeatwoodloch.com		

Loews Hotels at Universal Orlando

www.loewshotels.com

Table
109

Team members are the heart of Loews Hotels. We seek genuine individuals who are able to engage and delight our guests by providing Four Diamond AND MORE service. We invest in training and development opportunities for all team members, so they may grow and develop as individuals. We embrace diversity at our core and offer the opportunity for all team members to reach their potential as professionals. We promote social responsibility by being a good neighbor in the communities in which we reside. At Loews Hotels, we seek to create a dynamic culture that makes work interesting, challenging, fulfilling and fun. Loews Hotels is an Equal Opportunity Employer committed to a diverse work culture, M/F/D/V.

C M
Will
Interview
Wednesday

Loews Portofino Bay Hotel, Hard Rock Hotel and Loews Royal Pacific Resort are newly approved CIA externship sites and are currently accepting applications of interest. In addition, we will be looking for talented individuals to accept into our Management Training Program, as well as for direct placement opportunities. Please stop by and see our recruitment team during the Winter Career Fair for more information.

Recruiting for: Culinary Externs - Culinary Management Trainees - Direct Placements

Nando Belmonte	Executive Chef nbelmonte@loewshotels.com	6800 Lakewood Plaza Drive Orlando FL 32819 (407) 503-9065
Keegan Mitchell '14	Culinary MIT kmitchell@loewshotels.com	

Major Food Group

www.majorfood.com

Table
63

Major Food Group (MFG) is a New York based restaurant and hospitality company founded by Mario Carbone, Rich Torrisi, and Jeff Zalaznick. The founders all exhibit a wealth of knowledge in the food, hospitality, and business sectors. Our company is very passionate about food and very passionate about New York. Thus, we seek to find locations that are significant to the history of food in New York, and to New York itself. Whether it be Torrisi Italian Specialties and Parm on Mulberry Street, Parm at Yankee Stadium, or Rocco Restaurant, which is one of the oldest remaining Italian-American restaurants in the City, we choose places that have a story that we can tell. We aim to bring each location we operate to life in a way that is respectful of the past, exciting for the present, and sustainable for the future. We do this through the concepts that we create, the food that we cook, and the experience that we provide for our customers. Just as we draw inspiration from history, we also draw inspiration from the bounty that surrounds us. We are highly dedicated to the use of local ingredients, and everything that we use in our restaurants is sourced domestically.

C
Will
Interview
Wednesday

Recruiting for: Culinary Externs (at approved sites) - Sous Chefs - Line Cooks - Pastry Cooks

Jonathan Moldenhauer	Human Resources Manager jonathan@majorfood.com	156 Prince Street #4A New York NY 10012 (646) 692-4732
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Manursing Island Club

www.manursing.com

Table
72

C M

Will
Interview
Wednesday

Manursing Island Club is a private club located on the Long Island Sound in Rye, New York. It is known for its fine dining, beautiful view and popular tennis programs. Dining in the summer is available (5) nights per week with different menus each evening. In addition, on Friday and Saturday there are two venues for dining both casual and upscale serving as many as 350 people. The average number of covers per day is 80-100 during the week and 250-350 on a weekend evening. We are proud to make the majority all of food products in house and on premise including baking and pastry.

Recruiting for: Culinary Externs - Wekkend Help - Summer Help - Front-of-the-House Managers.

John Krall	Executive Chef john@manursing.com	1 South Manursing Island Rye NY 10580 (914) 967-6400
Dana Leichtweis	Food & Beverage Manager dana@manursing.com	
Dianna Levene '06, '08	Pastry Chef diannalevene@yahoo.com	
Nicole McGee '07, '09	Executive Sous Chef nicole@manursing.com	

Marriott International and The Ritz-Carlton

www.marriottU.com

Table
126

C M

BP Will
Interview
Wednesday

Where life just keeps getting better. Where Enthusiasm meets Accomplishment. Welcome to Marriott International, Inc. You've found a place where you define what success means to you, and we help make it happen. It's where you'll be given the building blocks you need to forge a challenging new path, the hotel opportunities you want to expand your skills, and the benefits that let you live the life you want. Multiple brands offer you the opportunity to work and grow your experiences in many directions from Marriott Hotels, JW Marriott, Renaissance, and The Ritz-Carlton all offering World Class Cuisine. You'll work alongside ladies and gentlemen who share your enthusiasm about your hotel employment within one of our Marriott brands. And you'll discover hospitality jobs that offer growth and promotions that will let you experience the career of a lifetime. Whether you're applying for your first hospitality job or you are a career professional, Marriott offers success you can experience. We invite you to..... Consider Marriott as your career destination.

All interested candidates must apply in advance at www.marriottU.com. If you are an extern candidate please apply to the "Internship" program. Property opportunities will depend on the timing of your externship dates. Housing for all properties is the responsibility of the student, however, all properties have information to assist you with your housing search. If you are graduating between now and June 2015 you may be eligible for the Voyage Leadership Program, this is our management training program. Candidates of interest for the Voyage Leadership program are recent graduates with industry and leadership experience who, are open to relocation as opportunities may not be available in your preferred areas. Many students will gain their leadership through extra-curricular activities or being an RA or classroom leader. We also have a Culinary Program for both AA and BA students. Feel free to send an email message after and apply to janet.bachtel@marriott.com if you do not receive an email verification from the system.

Candidates seeking opportunities outside of externship or the Voyage program with Marriott International can apply 4-6 weeks prior to being available to start work at www.careers.marriott.com.

Join our Team for an Informational Session on Monday, February 9, at 9 PM in the EcoLab Theatre in the CIA Admissions Building.

Recruiting for: CA and B&P Externs at approved Marriott and Ritz-Carlton sites on the actively seeking list. Culinary candidates for limited Voyage Leadership Program - must be ready and willing to relocate. Great opportunities throughout the domestic US

Janet Bachtel	Manager, University Relations janet.bachtel@marriott.com	10400 Fernwood Road - Dept. 52931.91 Bethesda MD 20817 (573) 873-5393 (301) 576-8472
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The Marshside

www.themarshside.com

Table
37

We are a from scratch kitchen on Cape Cod. We have 119 seats and grossed 3.7M in sales for 2014. We serve only the freshest of seafoods and the finest cuts of meat. Our facility is only six years old and is very well equipped. We are constantly updating our menus and trying new ideas.

C
BP

Recruiting for: Culinary Externs - Baking & Pastry Externs

Christian Schembri '98

Executive Chef
chefschem@yahoo.com

28 Bridge Street East Dennis MA 02641
(508) 385-4010 (508) 385-2211

matchboxfoodgroup

www.matchboxfoodgroup.com

Table
120

Our Company, our business began humbly. In 2002, four guys signed a lease in a DC neighborhood still known for "gunshots and seedy transactions." With life's savings at stake and a cobbled tool collection, we built the restaurant with our own hands. We trusted that better things were coming to Chinatown. Living together for a ten month period to save on expenses, we built matchbox Chinatown in DC on a shoestring...as many cool stories began. Today, over ten years later, with restaurants in several of the DC metro area's best neighborhoods, our mission is the same as when we began...to offer a great value to our "raving fans" ...the best in casual American fare, a great wine list, an eclectic beer selection and most importantly, great design in a warm, welcoming atmosphere. Our culture isn't imposed from the top down, and it isn't created through analytics or spreadsheets. Culture is magic; it's the spark that keeps them wanting more. Our culture is also the reason that people want to be part of our group. We're warm, fun, quirky, and unpretentious. Our concepts are honest and our brands are real. Culture isn't logical, and in some ways, neither are we. The food at all of our restaurants is simple: to fix delicious dishes and present them to guests in an elegant way. We use fresh ingredients, unique flavor combinations, and a lot of love to make the best food around. Based on our consistently good reviews, our commitment to culinary quality seems to be paying off. We are unbelievably proud of our restaurants. Not only because we designed and built them ourselves, but because they embody our culture and philosophy. They embody who we are and who we'll always be. They are authentic, real and true to the core. They're not just restaurants...like us they've got soul. Our Locations: Washington, DC, Virginia, Maryland, California. Coming Soon: Florida, Texas.

M
Will
Interview
Wednesday

Recruiting for: Restaurant Manager - Kitchen Manager - Sous Chef - Line Cooks - Front-of-the-House Hourly Positions.

Donna Shore

Director of Operation Services
donna.shore@matchbox369.com

806 7th Street NW, Suite 300 Washington DC 20001
(202) 289-4403 (202) 289-4451

Stephen Lyons '00

Vice President of Culinary Operations
stephen.lyons@matchbox369.com

Mohonk Mountain House

www.mohonk.com

Table
10

Founded in 1869, Mohonk Mountain House stands in the midst of 24,000 acres of the Shawangunk Ridge outside of New Paltz, NY. We are a Full American Plan Resort, featuring American cuisine. This National Historic Landmark is a Victorian castle situated on a majestic setting next to a glacier formed lake, where employees are welcome to, and encouraged to, use many of the resort facilities and participate in activities as a complimentary benefit of their employment.

C
BP

A commitment to personal service is high on the agenda at the resort. Starting with a full day Orientation, new employees learn about the history, geography and marketing of Mohonk, and then continue their learning processes through on-going customer service training and skill development "on-the-job."

Our Kitchen is directed by Executive Chef James Palmeri, Executive Sous Chef Anthony Veirni, and Pastry Chef Eric Smith. Breakfast and Lunch are buffet. Seasonally, guests may choose from up to three venues for dinner: A fully served meal, a dining festival with cooking stations; or outdoor dining at the Granary. Meal capacity is 1100 plates.

Mohonk welcomes applicants with a positive attitude, a wish to use their skills and knowledge to provide "legendary" customer service, and a desire to learn and grow.

Recruiting for: Culinary Externs - Baking and Pastry Externs - Year Round Opportunities

Jon Levin	Director of Human Resources jlevin@mohonk.com	1000 Mountain Rest Road New Paltz NY 12561 (845) 256-2089	(845) 256-2049
James Palmeri	Executive Chef jpalmeri@mohonk.com		

Momofuku

www.momofuku.com

Table
40

Momofuku is comprised of restaurants and bakeries located in the U.S., Australia, Canada, a culinary lab, a magazine, and an equipment manufacturing company. Momofuku seeks career-minded cooks. We feature an ever-changing, evolving menu with limitless opportunities for creativity. We offer competitive pay and a comprehensive benefits package, including vision, dental, and medical along with gym and commuter discounts, plus more! We encourage our employees to grow and learn and we offer many opportunities for personal and career development.

C

Recruiting for: Culinary Externs (at approved sites) - Line Cooks

Marisa Yokoyama	Human Resources myokoyama@momofuku.com	853 Broadway New York NY 10003 (212) 228-0031
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Moxy/Vida Cantina

www.moxyrestaurant.com
www.vidacantinanh.com

Table
35

Moxy: Modern American tapas restaurant focusing on smaller plates meant for sharing and taking our inspiration from our local farmers, culture, and history.

C

Vida Cantina: Modern Mexican cuisine using the best local, seasonal and organic ingredients. Come enjoy life with soulful food and imaginative cocktails.

Will
Interview
Wednesday

Recruiting for: Culinary Externs

Matt Louis '00, '01	Chef/Owner matt@moxyrestaurant.com	One Middle Street, Suite 1 Portsmouth NH 03801 (603) 766-3474	(603) 766-0009
David Vargas	Executive Chef david@vidacantinanh.com		

Nemacolin Woodlands Resort & Spa

www.nemacolin.com

Table
100

C

BP
Will
Interview
Wednesday

Nemacolin Woodlands is one of North America's premier resort destinations. Situated on nearly 2,000 acres, the Forbes Four-Star and AAA Four-Diamond resort features 320 luxurious guestrooms, suites, townhouses, and private luxury homes, including the Forbes Five-Star, AAA Five-Diamond, Falling Rock boutique hotel and clubhouse. In addition to the internationally acclaimed Woodlands Spa, the resort offers 36 holes of golf on two championship courses—the Pete Dye designed Mystic Rock and the traditional Links Course. For shooting of another sort, guests should visit our 30-station Shooting Academy, a sporting clays facility situated on 140 acres complete with a spacious lodge. Trail rides are available at the Equestrian Center, or for a more rugged trail experience, there's the JEEP® Off Road Driving Academy offering guests the ultimate in off road adventures. For shoppers there are 14 specialty shops, plus nearby Uniontown boasts the ultimate outdoor store, Woodlands World. As the seasons change, our ski facilities for both downhill and cross-country enthusiasts, snowboarders and snow tubers kick into high gear, or for a different winter experience visitors can enjoy dog sledding. Nemacolin Woodlands also boasts an impressive collection of 15 restaurants and lounges, including the Forbes Five Star, AAA Five Diamond, Lautrec as well as a multi-million dollar art collection. For meetings and events, Nemacolin Woodlands offers 31,000 square feet of meeting and banquet facilities including four ballrooms, a 200-seat lecture hall, and 24 meeting rooms - making Nemacolin Woodlands the ideal setting for functions ranging from weddings to sales meetings. For those guests arriving by air, our on-property private airfield with 3,900-foot airstrip is available.

Nemacolin Woodlands Resort is one of only six resorts in the world to have Forbes 5 Star Award for lodging and dining. Our flagship restaurant, Lautrec, is 5 Star and 5 Diamond.

Recruiting for: Culinary Externs - Baking & Pastry Externs

Brent Wertz '88	Executive Chef and VP of Food & Beverage brent.wertz@nwlr.com	1001 Lafayette Drive Farmington PA 15437 (724) 329-6464	(724) 329-6643
Sean Eckman	Executive Sous Chef - Casual Dining sean.eckman@nwlr.com		

New York Yacht Club - Harbour Court

www.nyyc.org

Table
91

C

Harbour Court, the summer home of the New York Yacht Club, is actively searching for qualified culinary candidates. Harbour Court is a beautifully maintained nine-acre campus in Newport Rhode Island with 28 guest rooms, a full-service restaurant, and unique function spaces. The staff of Harbour Court provides New York Yacht Club members a world-class sailing location, spectacular amenities, and a refined and relaxed hospitality experience.

Recruiting for: Culinary Externs - Commis - Line Cooks

David Parisi '02	Executive Chef parisi@nyyc.org	5 Halidon Avenue Newport RI 02840 (401) 608-1162	
Mark Bryson	Chef de Cuisine brysonm@nyyc.org		

Newport Harbor Corporation

www.newportharbor.com

Table
113

Newport Harbor Corporation is an industry pacesetter and long-standing symbol of quality in the culinary and hospitality trade. With an impressive and diverse portfolio of award-winning hotels, restaurants and events spanning across the states of Rhode Island and Massachusetts, NHC continues to be defined by the pursuit of excellence and unwavering commitment to each of our endeavors. We are proud to be an employee-owned (ESOP) company, characterized by an energetic synergism between colleagues with a mutual respect for innovative ideas and unique expression in order to remain an industry leader. Learn more about us at www.newportharbor.com

C
BP

Recruiting for: Culinary and Baking & Pastry Externs - Line Cooks - Prep Cook.

James Colleran	Executive Chef jcolleran@22bowens.com		
Karsten Hart	Executive Chef khart@castlehillinn.com	366 Thames Street Newport RI 02840 (401) 848-7010	(401) 849-9655
Michael Shkreli	Executive Chef mshkreli@mooringrestaurant.com		
Walter Slater	Executive Chef wslater@trio-ri.com		

NoHo Hospitality Group

www.andrewcarmellini.com

Table
68

NoHo Hospitality Group owns and operates some of the country's best known and beloved restaurants helmed by award-winning chef Andrew Carmellini and his partners, Josh Picard and Luke Ostrom. They include Locanda Verde, The Dutch in SoHo and Miami Beach, Joe's Pub & The Library at The Public, Lafayette, and Bar Primi. Their latest project, Little Park, opened in Tribeca in November.

C
BP

Recruiting for: Culinary and Baking & Pastry Externs (at approved sites). Line Cooks - Pastry Cooks - Front-of-the-House Positions.

Jason Hua '04	Chef de Cuisine - The Dutch NYC jason@thedutchnyc.com		
Emily Olmsted '05	Human Resources Manager emily@nhnyc.com	380 Lafayette - Suite 202 New York NY 10003 (646) 442-7856	(917) 591-9445
Max Quattrone '05, '06	General Manager - The Dutch NYC max@thedutchnyc.com		

Nordstrom

www.nordstrom.com

Table
125

Nordstrom has been honored by Fortune Magazine 8 years in a row as one of the 100 Best Companies to Work For in America. We also have been named to Fortune's list of the 50 Best Companies for Minorities.

We encourage you to come and see the opportunity that waits you in a place where you can work, play, achieve and succeed. Quality of life, outstanding benefits and good growth potential set us apart from the competition.

We offer:

- A professional and fun work environment.
- Competitive salary and balance between personal and professional life.
- Comprehensive benefits package including 401(k), company funded profit sharing, Medical, Dental, Life Insurance, Merchandise discount and complementary employee meals.
- Employee discount at all Nordstrom stores.

Recruiting for: Chefs - Sous Chefs - Restaurant Managers - Restaurant Assistant Managers - Speciality Coffee Managers - Specialty Coffee Assistant Managers.

Richard Ladd	Restaurant Divisional richard.ladd@nordstrom.com	1700 7th Avenue Seattle WA 98101 (206) 303-5826	(206) 303-5819
Shane Sykes	Specialty Coffee Regional		
Audrey Vincenzi	Chef		

North End Grill

www.northendgrillnyc.com

Table
21

Located in the heart of Battery Park City, Danny Meyer's North End Grill showcases Chef Eric Korsh's rustic, elemental cooking imbued with subtle smoke from the wood-burning grills and mesquite charcoal ovens. The menu is complemented by a classic raw bar, house-made charcuterie, and seasonal produce from the restaurant's rooftop farm. North End Grill's wine list features classic and little-known wines, peppered with great value and older vintages. Over 150 bottlings of Scotch are available, by the taste or for the table, to accompany the flavors and aromas of smoke that characterize North End Grill.

Recruiting for: Culinary Externs - Full-Time FOH and BOH Positions.

Jeff Turok '11	Bar Manager jturok@northendgrillnyc.com	104 North End Avenue New York NY 10282 (646) 747-1600
Kim Yu '12	Service Manager kyu@northendgrillnyc.com	

C

Northstar Café

www.thenorthstarcafe.com

Table
28

A management position at Northstar is different. You will join a team of fantastic people and build skills for your career and your life. You'll be a part of something meaningful that is also challenging and inspiring. You will be proud.

At Northstar, we think every detail matters.... All of the time. That's how we design our restaurants. That's how we purchase ingredients. That's just how we do things. Our food is prepared from scratch, responsibly sourced, and delicious. Our service is casual, exceptionally friendly, and totally genuine. Being a leader at Northstar is hard work. It means continuously looking at the experience through the eyes of our guests and asking "How can it be better?" The result is four of the most loved restaurants in Columbus, Ohio and a growing restaurant group prepared to open two more locations in the next year. We are looking for our future leaders. This is a place where accomplished CIA graduates thrive. Leaders at Northstar are great at connecting with our team and creating an environment where all of our coworkers understand the vision, feel supported, and can succeed. We provide our new managers with six months of immersion into every aspect of operating our restaurants. What matters most is your ability to learn and grow. Everyone on our team is well paid, enjoys great benefits, and gets to take part in the best professional development program in our industry. These are some of the reasons we love what we do. If you love food and want to make the world a healthier, happier place, here's your chance to make a career of it.

Recruiting for: Culinary Externs - Managing Partners

Kevin Malhame	Partner kevin@thenorthstarcafe.com	4215 North High Street Columbus OH 43214 (614) 263-0303
Matt LaGrow '06	Partner matt@thenorthstarcafe.com	

C M

Not Your Average Joe's

www.nyajoes.com

Table
108

Not Your Average Joe's was founded in 1994 to fill an unmet demand for: innovative, made-from-scratch, chef-prepared food fostering a culture of outstanding guest experience. There are currently 22 locations in VA, RI, MD, HN and MA. We are positioned for substantial growth in the next two years.

Recruiting for: Full Service Restaurant Manager - Full Service Scratch Kitchen Sous Chef

Kris Broe	Director of Recruiting kbroe@nyajoes.com	2 Granite Avenue - Suite 300 Milton MA 02186 (781) 405-2863
Christopher Gatto	Vice President cgatto@nyajoes.com	

M

Ocean House & Weekapaug Inn

www.oceanhouseri.com

Table
9

The Ocean House in Watch Hill, RI, is devoted to creating enduring relationships with our guests and members by providing highly personalized service and gracious hospitality in an informally elegant atmosphere. The OH! Spa at the Ocean House has been awarded the coveted 5 Stars from Forbes Travel Guide, becoming one of 30 5-Star rated spas in the world while our Resort and Seasons Restaurant have been awarded 4 Stars. Service is executed at the highest level at the Ocean House. Seasons is the Ocean House's fine dining restaurant of farm-to-table cuisine. Our chefs work closely with local farms to obtain the best ingredients available in New England, which allows for dishes to change daily based on what is freshest and just harvested. Seasons received 3 stars from Rhode Island Monthly on its first year (9/10), and is one of Esquire Magazine's 11 Spots Not to Miss (2010). The Club Room is our Members Dining Room. A Bistro menu features a charcuterie program, along with dishes that are seasonally driven.

C
BP

The Ocean House is a Five Diamond AAA hotel and a member of Relais & Chateaux. Also, the Travel + Leisure Best Awards 2012, voted on by Travel + Leisure readers, ranked the Ocean House as the #4 Top Resort in the Continental U.S. and #60 Top Hotel in the World. Reopened in the fall of 2012, the Weekapaug Inn is located in the peaceful community of Weekapaug, RI, with sweeping views of Quonochontaug Pond and the Atlantic just beyond. Inspired by classic Cape-Cod style, the building is covered with red cedar shingles, accented by dark brown trim. The property features 27 guest rooms and four Signature Suites, with farm-to-table fine and casual dining and boutique event space. As the sister property to the Ocean House, located just five miles away in Watch Hill, RI, guests of the Weekapaug Inn enjoy access to all of the amenities and facilities at the resort including, five restaurants, a private beach, activities and programming, yachting, the OH! Spa, and others.

The Ocean House and Weekapaug Inn are Equal Opportunity Employers.

Recruiting for: Culinary Externs - Baking & Pastry Externs (both locations) - Manager - Host - Cooks - Banquet Cooks - Pastry Cooks - Banquet Servers - Bartenders - F&B Assistants - Stewards

Jonathan Feiler '99	Sommelier jfeiler@oceanhouseri.com		
Jacob Jasinski	Chef de Cuisine/Executive Sous Chef jjasinski@oceanhouseri.com		
John Kolesar	Executive Chef jkolesar@oceanhouseri.com	1 Bluff Avenue Watch Hill RI 02891 (401) 584-7032	(401) 584-7041

Ocean House Restaurant

www.oceanhouserestaurant.com

Table
26

Contemporary ocean front dining featuring Asian and New American Cuisine.

C

Recruiting for: Culinary Externs - Baking & Pastry Externs - Graduates for culinary and baking and pastry positions.

BP
Will
Interview
Wednesday

Anthony Silvestri '95	Executive Chef asilvestri111@aol.com	421 Old Wharf Road Dennis MA 02639 (508) 394-0700
Bernardo Macado	Sous Chef	

Ocean Properties, Ltd.

www.oplhotels.com

Table
59

Ocean Properties, Ltd. & Affiliates (OPL) is one of the largest and most dynamic privately-held hotel management and development companies in North America. With an award-winning portfolio of over 100 hotels and 17,000 guestrooms, the company operates major brands such as Marriott, Hilton, Starwood and Intercontinental, as well as several independent hotels and resorts. OPL operates hotels, restaurants, golf courses, spas, marinas, boating tours and commercial real estate. The company's success is built upon the core values of excellent customer service, meticulous product quality, fiscal responsibility and unequaled associate satisfaction and loyalty.

C
BP

Standing on the emerald shores of Lake Placid with majestic views over its clear waters and leafy islands, Lake Placid Lodge welcomes guests to an unrivaled lodging experience in the heart of the Adirondacks. Lake Placid Lodge is a Forbes Four-Star-rated property as well as a Relais and Chateaux property.

Recruiting for: Culinary Externs - Baking & Pastry Externs (at approved sites.) - F&B Entry-Level Restaurant Managers - Seasonal Line Cooks.

Tim Pierce '86 Executive Chef - The Samoset
tpierce@samoset.com

Tom Huling '95 Director of Food & Beverage
tom.huling@oceanprop.com

Ryan Phillips Executive Chef 1000 Market Street - Bldg. 1, Suite 300 Portsmouth NH 03801
ryan.phillips@oplhotels.com (603) 559-2166 (603) 559-2189

Omega Institute

The Foodworks department at the Omega Institute for Holistic Studies is seeking passionate, goal-oriented CIA graduates for our upcoming season! We are looking for cooks, first cooks and sous chefs to help produce up to 2200 plant-based meals a day in our farm-to-table kitchen. Join our seasonal staff community, from April to October, and receive room and board, access to numerous staff classes and events, a small stipend, and the experience of a life time while perfecting your craft.

Table
36

C

Recruiting for: Culinary Externs - Head Chef - Sous Chef - Cook - Baker.

Sandi Trillo Foodworks Dining Services Manager
sandit@eomega.org

Robert Turner '00, '02 Executive Chef 150 Lake Drive Rhinebeck NY 12572
bobt@eomega.org (845) 266-4444

Omni Amelia Island Plantation

omnihotels.com/careers

Table
16

Omni Amelia Island Plantation Resort is nestled on 1,350 acres at the tip of a barrier island just off the Northeast Florida coast. Enjoy luxurious oceanfront accommodations, world-class resort pools, championship golf, full-service spa, endless dining options, and family-friendly activities. A skilled culinary team of chefs and hospitality professionals, along with inventive southern-style cuisine and a variety of dining venues, have earned Amelia Island Plantation a reputation for excellence in Florida resort dining. The resort is home to nine different Food and Beverage outlets and over 80,000 square feet of banquet space.

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs

Lindsey Campos Employment Manager 39 Beach Lagoon Road Amelia Island FL 32034
lcampos@omnihotels.com (904) 321-5067 (904) 321-5047

Daven Wardynski
dwardynski@omnihotels.com

On The Marc Events

www.onthemarcevents.com

Table
92

On The Marc's philosophy is simple: fresh food at its finest. We create seasonally-inspired menus using unique flavors and ingredients that are always prepared to perfection. Our core values: Innovative culinary creations, from classic to exotic. Attention to detail. Friendly and attentive services perfectly suited (or aligned) for client's vision and budget. Professionalism at every level.

C

Recruiting for: Culinary Extern - Full-Time: Sous Chef. Part-Time: Cooks - Servers - Bartenders - Event Captains.

Amanda Parker

Staff Coordinator

amanda@onthemarcevents.com

47 Larkin Street Stamford CT 06907

(203) 274-6808

(203) 883-8531

Oran Mor Bistro

www.oranmorbistro.com

Table
75

Oran Mor Bistro is owned by Chef Chris Freeman and his wife Heather. The cooking style is one of inspired simplicity; each ingredient complements one another to create a unique, savory dish. The evolving and innovative menu is derived from the changing seasons and their bountiful offerings, showcasing native seafood, fresh local produce and naturally raised meats from select farms.

C

Recruiting for: Culinary Externs - Culinary Graduates - Pastry Graduates

Christopher Freeman '86

Chef-Owner

chris@oranmorbistro.com

2 South Beach Street Nantucket MA 02554

(508) 211-3968

Orange and Olive Caterers

www.orangeandolivecaterers.com

Table
32

Orange and Olive Caterers focuses on local, sustainable, and organic products, as well as, hormone and antibiotic free proteins and dairy products. We accommodate anything from corporate parties, weddings, to grab and go services.

C M

Recruiting for: Culinary Extern - Full-Time Cooks (Culinary and Baking & Pastry) - Dining Room Manager/Sommelier.

Sam Fertik '09

Executive Chef/Co-Owner

sam@orangeandolivecaterers.com

398 Central Avenue Jersey City NJ 07307

(866) 247-2520

(866) 247-2521

Matt Campion

Sales Representative

matt@orangeandolivecaterers.com

The Otesaga Resort Hotel

www.otesaga.com

Table
48

The Otesaga Resort Hotel is a 133-room hotel registered in Historic Hotels of America. Built in 1909, the Otesaga is nestled in Cooperstown, NY, with an ambiance of a bygone era. We are a seasonal hotel open from April through November with the Hawkeye Grill remaining open all year.

Recruiting for: Line Cooks - Sous Chef Tournant - Baker - Pastry.

Terri Winter

Director of Human Resources

twinter@otesaga.com

60 Lake Street Cooperstown NY 13326

(607) 544-2507

(607) 544-2440

OTG Management

www.anotgexperience.com

Table
99

Our Story OTG's mission is to transform the airport experience. Sophisticated dining and fresh to go. Tasteful retail with a personal touch. Vibrant design leading to inviting atmospheres. The latest technology and a custom experience. The seamless integration of these ingredients defines who we are. We are an award-winning travel restaurateur with more than 200 restaurant and retail locations in ten airports across North America. Since our entry into airports in 1996, we have been recognized throughout the industry for our exceptional customer focus and groundbreaking innovation. Celebrated chefs such as Andrew Zimmern, Andrew Carmellini, and Michael White are part of our culinary consulting team, and we work with world renowned design firms to help create atmospheres that transform the architectural space of an airport. Our dining programs for John F. Kennedy International Airport Terminal 5 and LaGuardia Airport Terminal D are industry leaders in terms of revenue and recognition, and our unprecedented roll-out of iPads in the airport dining sector is on track to be one of the largest consumer-facing deployments of the acclaimed tablet. For us, the experience is about the journey, not the destination.

M
Will
Interview
Wednesday

Recruiting for: Chefs - Sous Chefs - Restaurant Managers - Sushi Chefs - Kitchen Managers.

Mia Garcia	Employment Coordinator mia.garcia@otgmanagement.com	
Kimberley Lehman	Talent Acquisition Manager kim.lehman@otgmanagement.com	352 Park Avenue South, 10th Floor New York NY 10010 (929) 214-2985
Ramesh Meanger '10	Chef ramesh.meanger@otgmanagement.com	
Kevin O'Neill '98	Executive Chef kevin.oneill@otgmanagement.com	
Kim Yost	Talent Acquisition Coordinator kim.yost@otgmanagement.com	

Padoca Bakery

www.padocabakery.com

Table
87

Padoca aspires to be an international brand of neighborhood bakeries. We seek to become part of our local communities starting with New York City and growing to cities around the world, drawing from the local culture to become a hub of community life both for residents and local businesses. Our neighbors will join us for their breakfast, lunch, or morning coffee, while those looking to go out for a weekend treat will find themselves amazed by our selection of whimsical pastries, desserts, and beverages. Our guests will be trendsetters in their community—artists, designers, writers, and creative types from all disciplines—who appreciate the finest techniques showcased by our products. They will also be families, residents, and travelers seeking the best pastries and desserts available and looking for a fun atmosphere in which to enjoy themselves.

M

Recruiting for: Pastry Sous Chef - Pastry Cook - Prep Cook - General Manager - Assistant Manager

Marina Halpern	Owner marinah@padocabakery.com	359 East 68th Street New York NY 10021 (917) 488-3720
Rachel Binder	Executive Pastry Chef rachelb@padocabakery.com	

The Parker Palm Springs

www.parkerpalmsprings.com

Table
31

Boutique Hotel - 5 Star/5 Diamond!

Recruiting for: Culinary Externs - Baking & Pastry Externs - Line Cooks - Prep Cooks - Pastry Cooks

C

BP
Will
Interview
Wednesday

Herve Glin	Executive Chef hglin@parkerpalmsprings.com	4200 East Palm Canyon Drive Palm Springs CA 92264 (760) 321-4613	(760) 321-4603
Brandon McCurley	General Manager bmccurley@parkerpalmsprings.com		

Patina Restaurant Group

www.patinagroup.com

Table
135

Patina Restaurant Group is a bicoastal boutique restaurant and foodservice company. We are committed to providing our customers with outstanding and memorable dining experiences that include exceptional food and genuine hospitality. Learn about our legendary restaurants, luxury catering at premier events and venues, and innovative dining experiences in unexpected places. With a passion for all things culinary, our dynamic professional staff brings its world-class talents to the table every day. Unlimited opportunities are available for talented and dedicated individuals.

Recruiting for: Culinary Externs - Baking & Pastry Externs - All Culinary Positions.

C

M
BP
Will
Interview
Wednesday

Frank Marino	Director - Recruiting, Training & Development fmarino@patinagroup.com	120 West 45th Street - 16th Floor New York NY 10036 (212) 789-8100	(212) 302-8032
Lou Piuggi '83	Senior Vice President of Culinary Operations lpiuggi@patinagroup.com		

The Pearl/Boarding House

www.boardinghouse-pearl.com

Table
47

C M
BP Will
Interview
Wednesday

Two unique restaurants created by Seth and Angela Raynor, the ever-popular 'Boarding House' and The Pearl awarded The Best Seafood Restaurant in all of New England - by New England Travel. Both restaurants focus on showcasing seasonal shellfish, local seafood, produce from their Island farmers and heritage meats.

Executive-chef, Seth Raynor, Boarding House chef-de-cuisine, Tony Adams, and consulting Pastry Chef- Sam Mason collaborate to create unique award-winning menus and provide hands on mentoring to the culinary teams in each distinct venue.

The Boarding House

The award-winning Boarding House is located in the heart of the historic district on Federal Street. The cuisine focuses on the simplicity of fine natural and organic ingredients featuring local farms and regional purveyors. The wine + beverage program features an array of organic, biodynamic and sustainable offerings. Devotees love this place for its exceptional market driven menu, overseen by talented chef de cuisine, Tony Adams & sous-chef, Nikki Pulli.

The Pearl

This beautiful island gem is focused on modern coastal cuisine. Executive-chef, Seth Raynor and his team create an extensive nightly menu featuring translations of exotic flavors experienced during off-season travels cooking in Vietnam, Thailand & Japan. The signature entrée - Nantucket Salt & Pepper Wok Fried Lobster, is considered to be the Island's best lobster dish and Travel & Leisure magazine gave it a World's Best Award. The pearl has also been awarded The Best Seafood Restaurant in all of New England - by New England Travel & Life.

We take great pride in mentoring talented individuals who are passionate about food, wine and hospitality. Many of these students have stayed on to work thru our restaurants ranks, assuming leadership roles and several have then gone on to operate their own restaurants.

To inquire about joining our team, please email surferscr@gmail.com. For FOH positions, please contact Angela Raynor – Director of Operations angela@boardinghouse-pearl.com

Recruiting for: Culinary Externs (Pearl and Boarding House) - Baking & Pastry Extern (Boarding House). FOH and BOH positions starting between April 15 and June 15.

Angela Raynor

Proprietor
angela@boardinghouse-pearl.com

Seth Raynor

Chef/Owner
seth@boardinghouse-pearl.com
12 Federal Street Nantucket MA 02554
(508) 228-9622

Pinehurst Resort and Country Club

www.pinehurst.com

Table
103

The Story of Pinehurst: A three-time U.S. Open Site. A three-time winner of Travel + Leisure Golf Magazine's Best Golf Resort in America award. The home of the famed No. 2 golf course. Around the world, Pinehurst is where the American golf story is rooted, and where it continues to flourish. Most know of its modern history – with stories like the Payne Stewart putt that won the 1999 U.S. Open. But locked with its archives are thousands of moments that define each generation for the past 100 years. We are America's first golf resort, but also a world-class tennis, spa, meetings, special events and family destination.

C

BP
Will
Interview
Wednesday

A Championship Destination: Many other sports have hosted their championships at Pinehurst, including the U.S. Clay Court Championships in Tennis; the U.S. Croquet Championship, and the World Lawnbowling Championship. And in 2002, it returned to its roots as a health-driven resort with the opening of The Spa at Pinehurst, adjacent to the Carolina hotel. It was one of the first spas in the South to receive the Mobil Four-Star spa designation. Each of Pinehurst's recreational facilities has a history as steep as Pinehurst itself, and the resort has been able to retain that turn-of-the-century charm and ambiance. While many guests still migrate from New England, Pinehurst is a destination that continues to welcome guests from around the world. Just as Tufts envisioned over 100 years ago, guests visit today to discover this peaceful retreat. What they find amidst this serenity is the history, beauty and Southern hospitality of an era past. Add to that eight world-class golf courses—including the renowned Pinehurst No. 2—an award-winning spa, a tennis facility, family activities, dining, shopping and more and you'll see what makes Pinehurst the quintessential resort.

Recruiting for: Culinary Externs - Baking & Pastry Externs

Chip Ashman	Human Resources Manager chip.ashman@pinehurst.com	P.O. Box 4000 Pinehurst NC 28374 (910) 235-8176	(910) 235-8174
Thierry Debailleul	Executive Chef		

Rainbow Room

Table
18

Rainbow Room, the quintessential New York venue, has been the site of some of the most celebrated events in the world. Every occasion at Rainbow Room is a special, one of a kind experience. Therefore, we are seeking hard working, talented chefs who possess a strong commitment to quality, who take great pride in delivering unparalleled experiences to guests, and individuals who value teamwork, integrity and professional development in a world-class setting.

Recruiting for: Chef de Partie Culinary - Pastry & Culinary Commis - Sous Chef - Saucier - Pastry Sous Chef - East Asian Specialty/Dim Sum Chef.

Melissa Muniz	Administrative Assistant mmuniz@rainbowroom.com	1270 Avenue of the Americas - Suite 2110 New York NY 10020 (212) 632-5054	
Christina Kaelberer	Pastry Chef ckaelberer@rainbowroom.com		
Emily Rubano '13, '14	Pastry Commis ER863555@cia.culinary.edu		

Rainbow Shores

www.lakeontariovacations.com

Table
38

Rainbow Shores is a seasonal boutique restaurant located on the shore of Lake Ontario. The cuisine is American with an emphasis on bold flavors and elegant presentations. Primarily a dinner house, the restaurant also offers opportunities for banquets and receptions.

C

Recruiting for: Culinary Externs with the desire to learn all stations in the kitchen.

Rebekah Alford	Chef/Owner rainbowshores186@yahoo.com	186 S Rainbow Shores Road Pulaski NY 13142 (315) 298-5110
Sara Joss	Waitress Manager	
Laura Washburn	Bar Manager	

Rehoboth Beach Country Club

www.rehobothbeachcc.com

Table
45

Southern Delaware's Premier Country Club

We have a rich and storied history in Rehoboth Beach, Delaware. We continue to offer our members the best of everything the area has to offer, as we have for more than 80 years. Situated within easy driving distance of many of the east coast's most exciting cities such as Washington, D.C., Philadelphia, New York City and Atlantic City, Rehoboth Beach Country Club remains the premier country club of southern Delaware and the surrounding area, as well as a destination for active retirees and growing families from all over the country.

C

Recruiting for: Culinary Externs

Carpui "C" Chereches	Clubhouse Manager c2012@comcast.net	
Robert J. Iannaccone, CEC	Executive Chef rbckkitchen@comcast.net	211 West Side Drive Rehoboth Beach DE 19971 (302) 227-3811

Restaurant 1879 at Atlantic Inn and ELI's Restaurant

www.atlanticinn.com

Table
95

Restaurant 1879 at the Atlantic Inn: An 1879 Victorian Inn on six acres overlooking the ocean and harbor . . . With a 65-seat formal service restaurant serving a four-course prix-fixe or a la carte menu, reservation only with emphasis on creativity, local ingredients, and from scratch cooking. Emphasis is not on table turn but on a whole dining experience. We have a 480 bottle wine list, regionally renowned reputation and acclaimed reviews. Students should not be afraid to express ideas, be creative and willing to learn all aspects in this unique environment.

C
BP
Will
Interview
Wednesday

ELI's: A casual 40-seat bistro with a from scratch menu that utilizes local seafood, creativity, and seasonally available ingredients. Emphasis is on freshness and quality. All students work in a small encouraging environment with extremely talented managers who promote a team and family atmosphere. We are not looking for students who are afraid to use their own talents, express ideas and utilize their unique backgrounds. (ELI's is approved for Culinary Externs only.)

Shared housing is available; dorm style with 1-2 roommates. Breakfast and dinner are included when we're open and you get the chance to spend your summer on one of the most beautiful islands in the world! www.elisblockisland.com

Recruiting for: Culinary Externs - Baking & Pastry Externs - Cooks - Baking and Pastry - Front-of-the-House, Hotel Services - Front-of-the-House Servers.

Brad Marthens	Owner/Operator atlanticinn@biri.com	P.O. Box 1788 - High Street Block Island RI 02807 (401) 466-5883	(401) 466-5678
Michael Grabe '10, '12	Chef de Cuisine		
Evan Wargo '05, '07	Executive Chef evanw@elisblockisland.com		

Restaurant Associates

www.restaurantassociates.com

Table
61

Restaurant Associates is recognized as the nation's premier hospitality company, operating over 140 prestigious locations. Restaurant Associates, based in New York City, provides premium food services to museums, performing arts centers, aquariums, corporate dining, educational facilities and off-premise catering events in New York City, Boston, Hartford, Atlanta, Washington D.C. and Philadelphia. Restaurant Associates is a subsidiary of Compass Group, North America, the world's leading foodservice organization.

C M
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Recruiting for: Culinary Externs (at approved sites) - Sous Chef - Catering Assistant - Food & Beverage Manager - Assistant Manager - Senior Catering Manager - Maitre D' - Lounge Manager - Lounge Sous Chef - Café Manager - FOH Manager - Assistant Director

Aleshai McMath	Campus Program Manager aleshia.mcmath@compass-usa.com	132 West 31st Street - Suite 106 New York NY 10001 (212) 613-5500
Molly Buckie Pinder '04, '05	General Manager molly.buckiepinder@yrgrp.com	
Michael Smith '92	Executive Chef msmith@restaurantassociates.com	

Roaring Gap Club - North Carolina

www.roaringgapclub.com

Table
119

C

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Wednesday

The Roaring Gap Club was founded in 1894 by a group of wealthy industrialists. "To the early mountaineers, Roaring Gap was the area between two peaks of the Blue Ridge that amplified the roar of the wind...", but to those who spend their summers here, many every summer of their lives, Roaring Gap is a part of them. The Employees at the Roaring Gap Club have a unique opportunity to become part of a rich, long-lasting tradition of Ladies and Gentlemen serving Ladies and Gentlemen.

The Roaring Gap Club values its most recognized asset—Our Employees. As an employee of the Roaring Gap Club, you will find the club is continuously making efforts to upgrade the working and living facilities of its employees. Recent renovations include new additional work space and new appliances in the club's kitchens, complete renovations of the Golf Grille, Pro Shop, Tennis Shop and dining rooms. The employee houses and lodge have recently undergone major renovations including a new roof, hardwood floors, heating and air conditioning and a state of the art fire detection and suppression system. Furniture and appliances are continuously being upgraded. Employment at the club includes (at no cost to the employee): private housing or semiprivate lodge rooms. Quality staff meals are provided for both lunch and dinner by the club's Chefs. Employees also have access to the club's recreation facilities at no charge.

- 18 hole Donald Ross designed golf course and driving range
- Tennis Center includes 6 clay courts, 1 har-tru court and 1 platform paddle tennis
- State of the art Nautilus fitness center and weight room
- Heated swimming pool
- 57 acre Lake Louise provides access to catch and release fishing, canoes, kayaks and a white sand swimming beach
- Basketball court and playground
- Picnic and grill areas

Recruiting for: Culinary Externs

David Wohrle	Executive Chef chef@roaringgapclub.com	2663 Roaring Gap Drive Roaring Gap NC 28668 (336) 363-4024	(336) 363-2758
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Rockrimmon Country Club

www.rockrimmoncc.org

Table
64

Rockrimmon Country Club, established in 1947, is located in North Stamford, Connecticut. Rockrimmon is a very casual, family-oriented "club in the country" and home to an active and friendly membership. The Club enjoys an extremely close family environment and culture. Its small membership appreciates the Club's privateness, and therefore, remain loyal to its successful social and dining events. The facility offers an 18-hole golf course, a golf practice facility, 3 tennis courts, 1 paddle tennis court and 2 swimming pools with a snack bar and a lunch area. The 35,000 square ft. clubhouse was completely renovated in 2010, offering terrific views of the well maintained golf course and lake. It really feels like a warm club in the country. The Club Annual Food & Beverage Revenue is \$2.1 million

Recruiting for: Dining Room Positions - Line Cooks - Bakers - Baking/Pastry Chef - Assistant Pastry Chef.

John Larsen '96	General Manager gen.mgr@rockrimmoncc.org	2949 Long Ridge Road Stamford CT 06903 (203) 322-3408	(203) 329-1664
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Peter Dunlop '10	Executive Chef golfchef@optonline.net
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Who is RoNetco Supermarkets?

RoNetco Supermarkets is a famil-owned and operated company with seven full-service ShopRite stores in northwest New Jersey. They seek Executive Chefs, Chefs, Sous Chefs, Food Service Department Managers, Cake Decorators, Pastry Merchandisers and Leaders-in-Training to join a vibrant and growing operation of food service professionals who cater to customers with quality, fresh food selections.

M

What does RoNetco look for in a Food Service / Pastry Professional?

Experience in ready-to-eat and gourmet selections for gatherings of 5, 15, 50 or more.
Ability to increase sales by leading, instructing, training, mentoring and motivating a staff of 15 to 20.
Creativity in recipe design and implementation.

Candidates who can establish and follow consistent practices of menu planning, preparation, cooking, garnishing and presentation of food and desserts.

Individuals who will maintain a high level of customer satisfaction and quality standards.

What does RoNetco offer?

The ability to maintain a schedule with hours that provide a satisfying work /life balance.
A 401(k) and pension plan – health/dental/vision program; tuition reimbursement; and life insurance;
Premium pay for Sunday hours.

We're Busy – We're innovative – we're fun and we're growing...Come Join Us! RoNetco Supermarkets, Inc., Morris Canal Plaza U. S. Hwy 46, Ledgewood, NJ 07852. Contact: Christine Foster at: Christine.Foster@wakefern.com. New Jersey Locations in Netcong – Byram – Flanders – Newton – Mansfield – Succasunna – Franklin.

Recruiting for: Cooks - Chefs - Managing Chefs - Executive Chefs - Bakery Leaders - Cake Decorators.

Tom Arrasate Executive Chef

Christopher Corvasce '11, '12 Executive Chef
christophercorvasce@gmail.com

Dan LeClech Supervisor, Food Services
dan.leclech@wakefern.com
Morris Canal Plaza 1070 Route 46 Ledgewood NJ 07852 9735
(973) 927-8300 (973) 927-4953

SAGE Dining Services, Inc.

Come join a dynamic, high-growth company that is a recognized leader in the food service industry. SAGE Dining Services®, Inc. is the nation's leading provider of sustainable dining services and gourmet catering for independent schools and private colleges. SAGE also provides dining services to a select number of convents, long-term care facilities, and conference centers. SAGE is an independent, management-owned company whose growth is powered by the talents of incredible managers. Since the creation in 1990, SAGE has grown by providing clients with personal attention, superior service, and unbelievable food while providing the management team a fun work environment and opportunities for personal and professional growth. Come join the fastest growing team of food service professionals. We have locations and opportunities coast to coast.

M

Recruiting for: Nationwide opportunities in private schools and private colleges: Executive Chef - Assistant Food Service Director - Traveling Chef - District Manager. Sorry, no externships!

Thomas Ankner '98 District Manager
t.ankner@sagedining.com

Marcel Gallo '86 Chief Operating Officer
marcel@sagedining.com
1402 York Road - Suite 100 Lutherville MD 21093
(443) 798-6016

Salamander Resort & Spa

http://www.salamanderresort.com

Table
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At Salamander Resort & Spa, we look for people who are passionate about service and have a hunger for learning new skills. We believe in the power of teamwork and the professional development of our team members. With our employees being our greatest assets, we are committed to providing competitive wages and benefits, the best training, a safe and enjoyable work environment along with many opportunities for advancement to ensure a very rewarding career. We take great pride in our dedicated and diverse team of employees. All professionals at Salamander Hotels & Resorts live by our Vision, Brand Promise, and Core Values. We specialize in the management of Four and Five Star luxury hotels, resorts and fine food establishments. If your outside interests include golf, tennis, spa, beach, water sports, equestrian, shopping or just relaxation, we have the employee discounts to match.

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Recruiting for: Culinary Extern - Baking & Pastry Externs - Pastry Cook

Anh McClarren	Human Resources Manager amccarren@salamanderresort.com	500 North Pendleton Street Middleburg VA 20117 (540) 326-4125	(540) 326-4133
JJ Kern	Sous Chef jkern@salamanderresort.com		
Eric Smith	Banquet Sous Chef esmith@salamanderresort.com		
Monica Trolio	Director of Restaurants mtrolio@salamanderresort.com		

Sconset Café on Nantucket Island

www.sconsetcafe.com

Table
102

The Sconset Café has been a destination dining spot for thirty summers. At the Café we offer simple, focused cuisine that is prepared with care. Just minutes from the beach, the restaurant provides intimate dining and unforgettable memories in a relaxed, elegant setting serving dinner only.

C

Recruiting for: Culinary Externs - Culinary Graduates. Garde manger, saute and grill positions available. We look for applicants who are humble, creative, and excited to join our small summer team.

Rolf Nelson '92	Chef/Owner info@sconsetcafe.com	8 Main Street Siasconset MA 02564 (508) 257-4008	
Cindy Nelson	Owner info@sconsetcafe.com		

Scotto Brothers Enterprises - Fox Hollow Restaurant

www.thefoxhollow.com

Table
110

Catering venue, restaurant, all-suite hotel. High-end caterers. High-end restaurants.

C

Recruiting for: Culinary Externs (Fox Hollow) - Line Cooks - Sous Chefs.

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Joseph Di Rico	CFO joed@scottobrothers.com	40 Crossways Park Drive Woodbury NY 11103 (516) 333-8777	(516) 997-6554
Antonio Cinicola '96	Executive Chef chefantonio@scottobrothers.com		
Gennaro Tallarico	Owner events@foxhollow.com		

The Seagrille

www.theseagrille.com

Table
23

The SeaGrille Restaurant has led the way for the mid – island restaurant scene, entering its 24th year. It is a favorite with locals and seasonal visitors alike. Specializing in local and fresh regional seafood, the SeaGrille, serving lunch and dinner, offers something for everyone.

C

Famous Nantucket quahog chowder, delicious lobster bisque, bouillabaisse, linguica crusted day boat cod, along with pastas, breads, and desserts made daily at “The Grille” are some of the restaurant's staples. These favorites, along with many others are the reason that the SeaGrille has been the recipient of many Cape Cod Life and Inquirer and Mirror “Best of” awards as well as Boston Magazine “All New England” mention.

Recruiting for: Culinary Externs - Sous Chef - Baker/Pastry - Front-of-the-House Positions.

EJ Harvey '75	Chef/Owner chef@theseagrille.com	45 Sparks Avenue Nantucket MA 02554 (508) 325-5700
Tucker Harvey '08	Chef de Cuisine	
Kari Harvey	Manager kari@theseagrille.com	
Robin Harvey	Chairman	
Zack Lindsey	Manager zack@theseagrille.com	
Mike Smith	Beverage Manager	

Sebasco Harbor Resort

www.sebasco.com

Table
69

Sebasco Harbor Resort is located on 550 acres along Maine's mid-coast. Now in its 84th season, Sebasco is an authentic Maine resort with breathtaking views, incredible amenities and fabulous dining options.

C

M

Recruiting for: Culinary Externs - Front-of-the-House Management

Michael Lynch	Managing Partner mlynch@sebasco.com	P.O. Box 75 - 29 Kenyon Road Sebasco Estates ME 04565 (207) 289-1161
Isaac Aldrich	Executive Chef chefissac@sebasco.com	

Shelter Harbor Golf Club

www.shgcricri.com

Table
11

C

Shelter Harbor Golf Club is a private, member owned facility on Rhode Island's southern border. The Club was built in 2005 and features a spectacular 18 hole course, an additional 9 hole course and a 25 acre practice facility. The golf course, designed by award winning architects Michael Hurdzan and Dana Fry, has drawn a sophisticated and well traveled membership clientele that expects excellence in the Food and Beverage operations.

The 130 seat dining room serves a la carte lunch and dinner, ranging in cover counts from 40-140. Banquet events such as weddings, golf outings, private parties and member functions are as large as 350, but are most often in the 100-200 range.

In the kitchen at Shelter Harbor, we feature an immaculately clean facility. We purchase the very best wholesome and seasonal products that we can attain for our dining clients, including local produce, organic and free range proteins from the nation's best ranches, and seafood from operations as small as one boat or as large as the leading operation in Boston. In all that we do, we try to take advantage of the mini seasons within the seasons, with the dinner menu changing as often as every two weeks. As examples, we run local striped bass until the quota is reached, ramps and fiddleheads until they are gone, and local greens, corn and tomatoes from farms just down the road.

Our dining clientele has an adventurous love of food, affording us the opportunity to run an exciting array of dishes such as foie gras, oysters, terrines, sushi and sashimi, oxtail, duck, skirt steak, etc., and see them all sell and do well. With the exception of our bread, everything in our kitchen, including pastry, is from scratch.

Recruiting for: Culinary Externs - Rounds Cook - Line Cook

Joey Abitabilo	Executive Chef jabitabilo@gmail.com	One Golf Club Drive Charlestown RI 02813 (401) 322-0600	(401) 322-9700
Joshua Scott '02, '04	Executive Sous Chef jscott@shgcricri.com		

Signature Services Corporation

www.signatureservices.com

Table
8

C M

Will
Interview
Wednesday

Signature Services has been in business for over 85 years. We are a Dallas based, privately held company specializing in contract food service management for exclusive private schools, camps and adult retreat centers. We are seeking self motivated, highly personable people to fill positions in our camp and conference center division. We have great opportunities for those who love to travel, like the outdoors, enjoy meeting new people, don't mind hard work and like to make a difference. In addition to providing food service we are a designated sponsor for international students to participate in the J-1 Summer Work and Travel program by the US Department of State. We recruit international students from abroad to work with us and other companies during their summer break. We offer career growth, travel, and opportunities for advancement. In addition to excellent salaries, our benefits are "out of this world". If you have a passion for the food service business, a willingness to learn and love to travel then this is a great opportunity for you.

Recruiting for: Culinary Externs - Graduates: Chef Managers - Management Trainees - Cooks.

Nancy Crouch '81	Director nancy@signatureservices.com	2705 Hawes Avenue Dallas TX 75235 (214) 466-2043	(214) 353-4847
Charles Cutright	Operations Manager charles@signatureservices.com		

Sleepy Hollow Country Club

www.sleepyhollowcc.org

Table
107

C

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Interview
Wednesday

In addition to being voted one of the top 100 most prestigious country clubs in the United States, Sleepy Hollow Country Club is also one of the most picturesque. The Club offers 2 C.B. Macdonald designed courses, an outstanding 18 hole course as well as a 9 hole course. The riding facility includes an indoor ring and 2 outdoor rings plus the use of the 900 acres of beautiful Rockefeller trails. There are 10 clay tennis courts and a swimming pool serviced by a cafe and locker rooms. The main Club House boasts a ballroom, library, grill room, formal dining room, 18 guest rooms, golf shop and locker rooms. For winter sports there is a 3 court squash building, 4 paddle tennis courts, a skeet/trap/log cabin lodge facility and a golf teaching/practice center.

Recruiting for: Culinary Externs - Chef de Cuisine - Banquet Cooks - Line Cooks - Servers - Full-Time and Part-Time Employees - Seasonal and Long Term Part-Time Employees.

Alberto Tirrito '93, '96	Executive Chef atirrito@sleepyhollowcc.org	777 Albany Post Road Scarborough NY 10510 (914) 941-8070	(914) 941-6106
Salvatrice DiFresco	Assistant Dining Room Manager sdfresco@sleepyhollowcc.org		
Michael R. Murray, CEC '03	Banquet Sous Chef mic_mur@msn.com		
Peter Pappas '89	Dining Room Manager ppappas@sleepyhollowcc.org		
Jose Luis Rodriguez	Receiving Steward receiver@sleepyhollowcc.org		

Something Natural

www.somethingnatural.com

Table
67

BP
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Interview
Wednesday

Nantucket Island is a famous island off the coast of Cape Cod with significant history dating back to the first European settlers and the whaling industry. It is a beautiful island with many activities from fishing, golf, windsurfing, and biking to just relaxing on the beach. During the summer months, Nantucket's population rises from 10,000 to approximately 100,000 people in the summer. Therefore, this small island is extremely busy and tourism is a major source of income to many islanders.

Who we are: Something Natural is a bakery and sandwich shop that sells freshly baked bread and prepares unbelievable sandwiches made to order. For over 30 years, Something Natural has developed a superb reputation for its quality breads, its variety of sandwiches, and its delectable cakes and cookies. Something Natural is open for retail business from April through October, however we wholesale our bread all year to the many local restaurants and grocery stores. Something Natural is a great place to work, but please be prepared; it can be a very hectic commercial environment as well. Why Externs: Living on Nantucket, we face many employment challenges. The cost of living, crazy summer months, and quiet winters have created a shortage of qualified and enthusiastic bakery workers. It has been our pleasure to be able to fill both our short-term employment needs while providing the students with a rewarding experience and our long-term needs by hiring externs for full-time positions upon graduation.

Recruiting for: Baking & Pastry Externs - Graduates for Culinary and Baking & Pastry

Liam Bowley	Baker liam.bowley@student.neci.edu		
Lauren Keereweer	Sales & Delivery keer711@sbcglobal.net		
Kelsey Pinkall '11	Baker - Bakery Manager kpinkall@gmail.com	50 Cliff Road Nantucket MA 02554 (508) 228-6270	(508) 228-6604

St. Francis Yacht Club

www.stfyc.com

Table
2

C

Will
Interview
Wednesday

St. Francis Yacht Club was recently recognized as the #1 Yacht Club in the US by Sibbald and Associates, and nominated as one of the "Best Places to Work" in the Bay Area by San Francisco Business Times. The San Francisco Clubhouse is nestled at the foot of the Golden Gate Bridge with the infamous Alcatraz Island in sight slightly across the water, presenting a view beyond compare. The San Francisco Bay Area is an amazing experience for those who embrace the culinary world as a participant or as a full blown career. The Club's Executive Chef, Antonio Campolio, supports the sustainable food and "farm to table" concepts wholeheartedly, while guiding and training his team from a food purist's point of view. As an enthusiastic partner to the CIA externship program, St. Francis Yacht Club offers a variety of experience to externs. The San Francisco clubhouse location features a variety of high volume components such as: club events, private parties, three restaurants (in style from casual to fine dining) as well as major events on the Club's member-owned island in the Sacramento Delta. We are seeking those who are passionate about creating food, and are keenly interested in performing as a member of a driven and progressive culinary team. We look forward to meeting those of you who are pursuing a culinary adventure at a highly professional level.

Recruiting for: Culinary Externs - Culinary Positions - Possible Baker - Pastry.

Pam Brewer	Human Resources Manager pbrewer@stfyc.com	700 Marina Blvd. - On The Marina San Francisco CA 94123 (415) 820-3728	(415) 563-8670
Antonio Campolio	Executive Chef acampolio@stfyc.com		

St. Joe Club & Resorts

www.stjoecub.com

Table
4

C

Will
Interview
Wednesday

St. Joe Club & Resorts is an exclusive membership club that provides access to a diverse offering of benefits and privileges at St. Joe owned and operated amenities and facilities. Amenities include the Beach Club at WaterSound®; three 18-hole championship golf courses—Shark's Tooth, Camp Creek® and SouthWood; one six-hole executive golf course—Origins; two tennis facilities; and a fitness center. Numerous privileges including dining, recreational activities and social events are also offered. In addition to the membership club, St. Joe Club & Resorts owns and operates The WaterColor Inn in WaterColor, Florida; manages Havana Beach at The Pearl in Rosemary Beach, Florida and manages over 250 luxury vacation rentals throughout 30a and South Walton.

Recruiting for: Culinary Externs (WaterColor and Havana Beach)

Rebecca Pazik	Talent Acquisition Manager rebecca.pazik@stjoecub.com	133 S. WaterSound Pkwy, Bldg. E Panama City Beach FL 32413 (850) 231-7112	(850) 231-7102
Todd Rogers '82	Corporate Executive Chef todd.rogers@stjoecub.com		

STARR Restaurants & STARR Events

www.starr-restaurant.com

Table
111

C M

Founded in 1995 by Stephen Starr, Philadelphia-based Starr Restaurants is one of the fastest growing multi-concept restaurant companies in the country. Starr Restaurants in Philadelphia include Alma de Cuba, Barclay Prime, Buddakan, Butcher and Singer, Continental, Continental Mid-Town, The Dandelion, El Rey, El Vez, Frankford Hall, Jones, Morimoto, Parc, Pizzeria Stella, Pod, Talula's Garden and seasonal food-stand SquareBurger. Morimoto and Buddakan are two highly popular restaurants in New York City's thriving Meatpacking District. Starr Restaurants expanded to Atlantic City, NJ, with Buddakan and Continental restaurants at the Pier Shops at Caesars in 2006 and to Fort Lauderdale, opening Steak 954 at the W Fort Lauderdale in 2009. Makoto at the Bal Harbour Shops opened in 2011. STARR Events is the group's full-service catering and special events division, managing projects including Granite Hill at the Philadelphia Museum of Art and Rat's Restaurant at Grounds for Sculpture. Stephen Starr has earned numerous awards and accolades, and was named "Restaurateur of the Year" by Bon Appétit magazine in 2005 and Zagat Survey New York City in 2007. Starr also received the TimeOut New York Readers' Choice Award for "Best New Out-of-Town Restaurateur" in 2007. For more information, please visit www.starr-restaurant.com.

Recruiting for: Culinary Externs - Baking & Pastry Externs (at approved sites). Line Cooks - Prep Cooks - Sous Chefs - Sushi Chefs - Executive Chefs.

Venus Cheung	Senior Talent Acquisition Manager venus.cheung@starr-restaurant.com	402 West 13th Street New York NY 10014 (212) 989-4175
Erik Battes '04	Corporate Chef erik.battes@starr-restaurant.com	

Trump National Hudson Valley

www.trumpnationalhudsonvalley.com

Table
115

Trump National is more than just a spectacular golf experience. Membership at our Club provides our Members with access to all the social and recreational opportunities for which Trump National Hudson Valley is known.

Clubhouse Facilities Include:

The new 66 seat Trump Grille Room and the 50 seat Member's Dining Room
14,000 sq. ft. Adirondack-style Clubhouse
Brownstone patio overlooking #9 and #18 greens and 20-acre lake
Outdoor-covered Pavilion that seats up to 150 guests
Halfway Cafe

Recruiting for: Lead Lien Cooks - Banquet Cooks - Seasonal Short Order Pool Cooks - Part-Time Prep/Line Cooks.

Philip Canapini '94	Executive Chef pcanapini@trumpnational.com	178 Stormville Road Hopewell Junction NY 12533 (845) 223-1600 (845) 223-1696
Lisa Dempsey	Food & Beverage Manager ldempsey@trumpnational.com	
Sasha Hawkins '06, '08	Sous Chef shawkins@trumpnational.com	
Andy Lavine	Membership Director alevine@trumpnational.com	

UNIDINE Corporation

www.unidine.com

Table
30

Unidine Corporation is the nation's most innovative and fastest growing dining management company. Every member of the Unidine team is driven to deliver the highest level of customer and client service and shares a belief that our approach to fresh food is fundamentally linked to health and wellness, human interaction, and social responsibility. From this common foundation, we deliver the best food and dining management services in the industry and exceed our customers' and clients' expectations every day.

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Recruiting for: Culinary Externs - Sous Chef - Chef Manager - Executive Chef - Patient Services Representative - Guest Services Representative - Dining Services Director - Operations Support Manager - Operations Support Director.

Peter Cleary '12	Director, Talent Acquisition pcleary@unidine.com	1000 Washington Street - Suite 510 Boston MA 02118 (617) 456-4228	(617) 456-4428
Margaret Derby	Recruiter mderby@unidine.com		

Unnamed Restaurant by Chef Gabriel Kreuther at the Grace Building

Table
129

Gabriel Kreuther's newest project is his own restaurant, housed in the iconic Grace Building overlooking Bryant Park on 42nd Street. The new fine dining French-American restaurant will also have a retail component and is scheduled to open April 2015. The opening team consists of a powerhouse of Michelin star, critically acclaimed talent.

Recruiting for: Scheduled to open April 2015. New Graduates or Alumni for Kitchen and Pastry Positions. New Graduates with Bachelors Degree for FOH Positions.

Gabriel Kreuther	Chef/Owner gjmkreuther@yahoo.com	37 West 42nd Street New York NY 10018 (212) 961-7227
Joe Anthony	Executive Sous Chef	
Marc Aumont	Pastry Chef	
Thierry Chouquet	General Manager monsieurchouquet@gmail.com	
Chris Farha	Assistant General Manager	
Robert Pugh '08	Sous Chef	

Vineyard Golf Club

www.vineyardgolf.com

Table
6

The Vineyard Golf Club offers world class golf and exceptional dining in the quaint village of Edgartown on the Island of Martha's Vineyard. The organic golf course is renowned as one of the most environmentally sensitive golf courses ever built in the United States. The Vineyard Golf Club dining room enjoys a well deserved reputation as one of the finest restaurants on Martha's Vineyard and possibly in the entire North East. Chef's Mark Chaput and Anthony Rabeni and their culinary team prepare each dish using only the freshest local ingredients.

c

Recruiting for: Culinary Externs - AM and PM Line Cooks - Pantry Cooks - Sous Chef

Mark Chaput	Executive Chef markchaput@vineyardgolf.com	100 Clubhouse Lane - P.O. Box 9 Edgartown MA 02539 (508) 627-8930	(508) 627-7732
Anthony Rabeni '02	Chef de Cuisine anthonyrabeni@gmail.com		

Walt Disney World

www.disney.com

Table
127

Imagine joining a culinary team that includes more than 250 world-renowned chefs, gaining restaurant experience in one of our more than 300 food and beverage locations that specialize in cuisines from around the world, and obtaining the skills you need to advance in the culinary industry.

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Disney Culinary College Program Cast Members are provided many opportunities that inspire growth. As a Cast Member, you will join one of the world's leading entertainment and hospitality companies in delivering first-rate guest dining experiences. Our variety of restaurants offers the opportunity to experience a creative world of culinary options, from quick service to character dining to fine dining. Disney Culinary Cast Members may experience various positions in different work locations, helping advance their careers and discovering new opportunities. Not all Disney memories are made in the theme parks and resorts. Some are made in the kitchen.

At Walt Disney Parks and Resorts we tell stories and make magic. We do the impossible and make dreams come true. Our Culinary team creates unforgettable dining experiences that become memories that last a lifetime for our guests. You'll work in a fast-paced environment where we facilitate every element of a high-quality dining experiences from catering, to fine dining to pastry to quick service, and everything in between. No matter, whether you are working in the kitchen preparing gourmet dishes or quick eats, you'll help provide a magical experience for any dining occasion while working alongside world renowned Chefs. Each of us has a unique story to tell. Explore the inspiring tales from our culinary cast and imagine where your Disney story could begin.

Please join Disney representatives for an Informational Session on Monday, February 9, at 9:15 PM in the Danny Kaye Theatre.

Recruiting for: Culinary Externs - B&P Externs - Graduate Positions

Pauli Milotte	Chef Recruiter pauli.milotte@disney.com	1515 Lake Buena Vista Drive Lake Buena Vista FL 32825 (407) 938-1610	(407) 934-6878
Anthony Gregorek '97	Chef		

Walt Disney World Swan and Dolphin Resort

www.swandolphin.jobs

Table
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The award-winning Walt Disney World Swan and Dolphin is Located in the heart of the Walt Disney World® Resort, ideally situated between Epcot® and Disney's Hollywood Studios™. Our newly redesigned resort offers 2,265 guest rooms and over 300,000 square feet of meeting space, five swimming pools including a grotto pool, two health clubs, and a white sand beach. Our Chefs have set an industry standard for exceptional cuisine. Showcase your Culinary talents while working alongside our team of 220 Culinarian professionals and award winning chefs, including Executive Chef Robert Ciborowski and two-time World Pastry Champion, Chef Laurent Branlard. The Walt Disney World Swan and Dolphin has consistently been awarded among the "Top 100 Companies for Working Families" by the Orlando Sentinel for over 10 years, the prestigious "Employees' Choice Award" winner for 2007 and 2009, as well as the "Family Champion Award" for 2010. We offer a wonderful team environment, competitive salaries, comprehensive and competitive benefits package, including medical, dental, vision, 401(K), tuition reimbursement, daycare discounts, Hotel discounts, free meals, Paid Time Off, and more!

C
BP

Recruiting for: Culinary Externs - Baking & Pastry Externs - Banquet Cook I (Line Cook) - Fine Dining Cook I (Line Cook) - Casual Dining Cook I (Line Cook).

Cindy Erazo	Human Resources Recruiter cindy.erazo@starwoodhotels.com	1500 Epcot Resorts Boulevard Lake Buena Vista FL 32830 (407) 934-4458
Ursula Gonzalez	Human Resources Recruiting Manager ursula.gonzalez@starwoodhtels.com	

Wegmans Food Markets

www.wegmans.com

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Headquartered in Rochester, New York, Wegmans is a privately held, family-owned company, founded in 1916 by the Wegman family. Ranked #5 on FORTUNE magazine's 2012 list of the 100 Best Companies to Work For, Wegmans has been on the list every year since it began in 1998, and in 2005 it ranked #1. A major regional supermarket chain, and one of the largest private companies in the U.S., Wegmans raised the bar on the shopping experience — better quality goods, a spectacular abundance of choice, restaurant-quality prepared foods, beautiful stores and displays, and a superior level of customer service.

C M

Recruiting for: Culinary Externs (at approved sites) - Various Culinary Positions

James Orr '06, '07	Executive Chef	
Glenda Pavelski	Culinary Staffing Coordinator glenda.pavelski@wegmans.com	100 Wegmans Market Street Rochester NY 14624 (585) 452-1124
Pete Sweeney	HR Representative	

Westchester Country Club

www.wccclub.org

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The Westchester Country Club, built as the Biltmore Hotel in 1922, is currently a Platinum Club and ranked 12th in the country out of 4000 private Clubs. A sportsperson's paradise incorporating a year-around resort was the vision of hotelier John Bowman when he opened the Westchester Biltmore Country Club in 1922. The Westchester Country Club is located in Rye, New York, 2 miles away from the Long Island Sound. The country club is only a 45-minute train ride to New York City; an easy day trip! Country club members enjoy access to two beautiful 18-hole golf courses, a 9-hole family golf course, tennis courts, squash courts, a fitness center, and a large family pool. The Beach Club, a summer favorite, opens from Memorial to Labor Day. It is located 2.5 miles from the Main Club, and offers a variety of water related activities and dining options. Throughout the summer the Westchester Country Club hosts a variety of social and banquet events including: golf and tennis tournaments, weddings, family events and parties, lobster nights, the Beach Club Luau, the Family Pool Party, kid's crafts, the Big Little Show and more.... Westchester Country Club has three main dining areas open for breakfast, lunch and dinner including: the fine dining room, the Sports Grill and the terrace overlooking the golf course. Also, the dining services cater to a variety of Golf events.

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Interview
Wednesday

Recruiting for: Culinary Externs and Baking & Pastry Externs (April/May - September/October) - Banquet Chef - Seasonal Line and Pastry Cooks (May through September/October).

Anne Catherine Nielson	Director of Human Resources anielsen@wccclub.org	99 Biltmore Avenue Rye NY 10580 (914) 798-5394	(914) 798-5341
James Schulz '04, '06	Director of Outlets jschulz@wccclub.org	NY	
Harlen Valenzuela	hvalenzuela@wccclub.org		

Woodway Country Club

www.woodway.org

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Located in picturesque lower Fairfield County, CT, Woodway Country Club offers exceptional facilities and services to its members in three locations. The Main Club House with three dining rooms, banquet facility, and 18-hole golf; the Pool House with a casual café; and the Beach Club which is located on the Long Island Sound.

C
Will
Interview
Wednesday

Recruiting for: Culinary Externs - Front-of-House Staff - Sous Chef

Jeff Raider '93	Executive Chef executivechef@woodway.org	540 Hoyt Street Darien CT 06820 (203) 322-1661	(203) 329-7150
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Zuma New York

www.zumarestaurant.com

Table
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Zuma is a Japanese Izakaya restaurant with a modern twist on the traditional style of informal dining. Using the best ingredients and having a knowledge and respect of authentic Japanese cuisine, Zuma has become established as a world renowned restaurant. Zuma is located in London, Hong Kong, Dubai, Istanbul, Miami, Bangkok, Abu Dhabi and Datca Peninsula with further expansion planned for the United States.

Recruiting for: Chef de Parties - Sous Chefs - Sushi Chefs - Pastry Cooks - Line Cooks.

Tiffani Donelli	Director of Human Resources careersnyc@zumarestaurant.us	261 Madison Avenue New York NY 10016 (212) 544-9862	
John Stewart	Executive Sous Chef john@zumarestaurant.us		