



Winter Career Fair

February 9, 2010

21 Federal

www.21federal.com

Table
49
C
BP

21 Federal is housed in an 1847 Green Revival building right in the heart of downtown Nantucket. The ever-changing menu of new and traditional American cuisine is sure to please both locals and worldly visitors. The restaurant's reputation of culinary excellence is paired with an award-winning wine list.

Recruiting for: Culinary Externs - B&P Externs - Line Cooks - For May - October 2010 Season

Russell Jaehnig '93	Executive Chef russell@21federal.com	21 Federal Street - P.O. Box 1409 Nantucket MA 02584 (508) 228-2121	(508) 228-2962
Robert Sarkisian	General Manager robert@21federal.com		
Benjamin Woodbury	Pastry Chef		

2941 Restaurant

www.2941.com

Table
32
C M
BP
Will
Interview
Wednesday

2941 is a contemporary French-American fine dining restaurant located on a beautiful lake setting in the Virginia suburbs just outside of Washington, DC. We recently welcomed New York 3-Star Chef Bertrand Chemel (formerly of Café Boulud) as our new executive chef. Chef Chemel will bring 2941 to the fine dining status he obtained in New York City.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Full-time: Line Cooks - FOH Waiters - Assistant Managers - All pastry positions

Patrick Deiss '98	Chef/Baker deiss_patrick@yahoo.com	2941 Fairview Park Drive Falls Church VA 22042 (703) 270-1500	(703) 270-1501
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Abigail Kirsch - Pier Sixty

www.abigailkirsch.com

Table
41
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A preeminent caterer with over 25 years experience in the New York, New Jersey and Connecticut region, Abigail Kirsch is known for its outstanding cuisine and event management, executing weddings, corporate events, galas and social functions with superb food, impeccable service and unmistakable flair. Abigail Kirsch owns and operates unique event sites in Westchester and New York City. Its off premise catering division brings the same standard of distinctive food service to any other location a guest may choose. Locations include Tappan Hill in Tarrytown, New York; the New York Botanical Garden in Bronx, New York; and Pier Sixty LLC; The Abigail K, Cornelia Spa, and the Off Premise Division in Manhattan

Recruiting for: Culinary Externs (Tappan Hill) - Full-time culinary positions at Tappan Hill and Pier 60.

Jim Clancy	Human Resources Manager jclancy@abigailkirsch.com	81 Highland Avenue Tarrytown NY 10591 (914) 631-3030	(914) 366-8964
John D'Arcangelo '03	Chef de Cuisine jarcaj@chelseapiers.com		
Mark Gagnon '90	Corporate Executive Chef		

Adirondack League Club

Table
52

The Adirondack League Club is a 120-year-old private hunting and fishing club located just three miles from Old Forge, NY. An emphasis is placed on family activities both on the preserve and clubhouses. The club is comprised of 53,000 acres and three lake communities, each with its own clubhouse and amenities.

Will
Interview
Wednesday

Mountain Lodge is the main lodge of the Adirondack League Club, and is situated on Little Moose Lake. Members may rent rooms in one of two lodges or select one of seven cottages. In summer, the restaurant is open daily, serving breakfast, lunch and dinner. Saturday night the lodge hosts a picnic at one of its remote lakes on the preserve. Monday through Friday the children visiting the Adirondack League Club can enjoy its recreation program. Mountain Lodge will provide room and board for eligible employees. Time off may be spent relaxing on the staff dock, hiking on over 90 miles of foot trails, bike riding on many miles of roads, enjoying one of the greatest water parks in New York located in Old Forge or just relaxing.

Recruiting for: Sous Chefs - Cooks - Utility

Chris Ferris	General Manager alclmmanager@frontier.net	Post Office Box 8 Old Forge NY 13420 (315) 369-3024	(315) 369-3000
James Seery '99	Chef jseery901@aol.com		

American Cruise Lines, Inc.

www.americancruiselines.com

Table
31

American Cruise Lines is the leader in small ship luxury cruising. Our uniquely designed vessels, culturally enriching destinations and the utmost care to our passengers have enabled us to provide the most desirable small ship cruise vacation anywhere.

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Our spacious ships were designed with the passengers' comfort and convenience in mind. We seek to provide our passengers with an exceptional culinary experience highlighting fresh ingredients and local flavors prepared by well-trained and formally educated chefs. Meals are prepared to order and served in the glass-enclosed dining room, where every seat has a panoramic view.

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Head Chefs - Second Chefs

Joe Pascarella	Hotel Operations pascarella@americancruiselines.com	741 Boston Post Road - Suite 200 Guilford CT 06437 2714 (203) 453-6800	(203) 453-0417
Paul Taiclet	Vice President of Hotel Operations taiclet@americancruiselines.com		

American Culinary Federation

www.acfchefs.org

Table
26

The A.C.F. is the premier organization of professional chefs in the nation. The A.C.F. is the culinary leader in offering professional resources in training and apprenticeship as well as accreditation at all levels.

CIA Chef Alain DeCoster from the Mid-Hudson Chapter will also be available to answer your questions and share the benefits of being a member of this professional organization.

Recruiting for: Membership.

Albert Pijnappel	180 Center Place Way St. Augustine FL 32095 (800) 624-9458
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ARAMARK @ Fenway Park

www.redsox.com/events

Table
34

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ARAMARK @ Fenway Park - Premium Services, boasts 4 game day private restaurants, 2 of which are upscale with a la carte and action station/buffet service; and the other are full open kitchen with fine dining a la carte. We have an upscale bistro, a private party room, and 52 premium suites along with a cafeteria style media dining room. We have a huge focus on fresh, local, seasonal, sustainable ingredients which are delivered daily.

Will
Interview
Wednesday

Recruiting for: Culinary Externs for Spring, Summer and early Fall.

James Mehne	Executive Sous Chef mehne-james@aramark.com	4 Yawkey Way Boston MA 02215 (617) 536-6683	(617) 536-6228
Pat Ford	Executive Sous Chef ford-patrick@aramark.com		

Atlantic Inn and ELI's Restaurant

www.atlanticinn.com

Table
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Atlantic Inn: A full service "Victorian" Inn and Restaurant - Formal Service - Fine Dining - Four Course Prix-Fixe Menu. All aspects from scratch - 70 Seats - Dinner Only - Reservations Only. Focus is NOT on high table turnover and we are looking for students not afraid to express their own thoughts and opinions. Outside veranda serves tapas and cocktails. One of 5 Wine Spectator's "Best of" in Rhode Island. Renowned throughout the region and reviewed by Bon Appetit, Travel & Leisure, Yankee, The New York Times and more.

Will
Interview
Wednesday

ELI's Restaurant: A casual style full-service bistro. Eclectic menu from scratch - 46 Seats. Focus on quality, service and customers. Dinner only. Looking for students not afraid of expressing thoughts, ideas and opinions. Extremely busy and popular throughout the region. Reviewed in Boston Magazine, Yankee, The Boston Globe, Travel & Leisure and more.

Recruiting for: Baking & Pastry Externs - Line Cooks - Front-of-the-House (graduates)

Brad Marthens	Owner/Operator atlanticinn@biri.com	P.O. Box 1788 - High Street Block Island RI 02807 (401) 466-5883	(401) 466-5678
Edward Moon '92	Owner/Operator edward_moon@hotmail.com		
Linda Rondinone	Executive Pastry Chef lindalynn56@hotmail.com		
Aaron Wisniewski	Executive Chef - Atlantic Inn aaronw@atlanticinn.com		

The Bar Harbor Inn Oceanfront Resort

www.barharborinn.com

Table
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Oceanfront resort in Bar Harbor, Maine. Two restaurants - upscale - fine dining.

Recruiting for: Culinary Externs - Hot Line Cooks - Cook Line Cooks - Garde Manger - Assistant Pastry Chef

Will
Interview
Wednesday

Louis Kiefer, Jr.	Executive Chef lkiefer1@myfairpoint.net	7 Newport Drive Bar Harbor ME 04609 (207) 288-8279	
Kathy Alyward	Pastry Chef		

Basin Harbor Club

www.basinhabor.com

Table
70

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BP

Will
Interview
Wednesday

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.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Line Cooks - Tournants - Assistant Sous Chef - Garde Manger

David Merrill	Executive Chef dave@basinhabor.com	4800 Basin Harbor Road Vergennes VT 05491 (802) 475-2311	(802) 475-6547
Juan Brenes	Red Mill Chef		
Scott Raiche	Executive Sous Chef dave@basinhabor.com		

Babbo Ristorante e Enoteca, opened by Mario Batali and Joseph Bastianich in June 1998, is an exuberant celebration of the best of Italian food, wine and lifestyle. Hailed with a glowing 3-star review by Ruth Reichl of the New York Times shortly after its opening, Babbo has since been met with much critical acclaim, and was the recipient of the James Beard Foundation's Best New Restaurant Award for 1998. The menu is a roster of Chef Mario Batali's lusty creations, incorporating the best and freshest seasonal produce, Italian cheeses, meat, game and seafood, accented with fine Italian olive oils, traditional aceto balsamico and many unusual ingredients that will surprise and delight. The wine list represents one of the most extensive and intelligent collections in the city, and indeed the country, presided over by Bastianich and Beverage Director David Lynch and served by our expert wine and service teams. Babbo seats up to 90 diners in its split-level dining room, and has a lively bar area where patrons may enjoy a quartino (quarter-liter) of wine, or choose to have a full meal.

Modeled to look like an Italian train station, OTTO, meaning "eight" in Italian, is located on the corner of 8th Street and Fifth Avenue, in the historic One Fifth Avenue building, just steps away from Washington Square Park. An Art Deco masterpiece, One Fifth Avenue was built in 1927 and opened its doors on January 1, 1928. Originally a hotel, the building is now completely residential. OTTO sits comfortably on the ground floor in the space that fabulously legendary restaurant, One Fifth, once occupied. Mario Batali and Joe Bastianich opened OTTO in 2003 and it quickly became the buzzing neighborhood hotspot for everyone ranging from foodies to local college students and families to everyone in between. OTTO has combined the elegance of an Italian enoteca with the fun bustle of a crowded Italian train station. Open daily from 11am to midnight, OTTO is perfect for a quick snack, a lingering meal, a big group, a family night out or even a large social gathering. With marble-topped standing tables, the enoteca area is great for meeting new people and for grabbing drinks and antipasti with a group of friends. The classic dining room seats over 150 guests and the lively music and cool vibe bring everyone a smile from their first bite of salumi or griddle-cooked pizzas to their last spoonful of creamy, homemade gelato. OTTO has carried on the One Fifth Avenue tradition of excellence, swank and overall enjoyment. Come on in and experience the most delicious and fun time on lower Fifth Avenue since the days when John Belushi hung out here.

Del Posto is the ultimate expression of what an Italian restaurant should be. Joe Bastianich, Lidia Bastianich and Mario Batali represent a convergence of different styles and experiences. The restaurant concept generated at Del Posto can best be described as trans-generational: an expression of the evolution of cuisines, menus, service and ambiance that have characterized the history of the Italian dining experience in this country. Del Posto creates the highest quality dining experience in what is one of the greatest indoor spaces in New York City. Without projecting stilted formality, Del Posto creates an ambiance filled with warmth buoyancy and lightheartedness of the Italian spirit. Del Posto is an approved B&P externship site.

Lupa Osteria Romana opened its doors on October 1, 1999 under the partnership of Jason Denton, Mario Batali and Joseph Bastianich, and Mark Ladner. The idea behind the four men was to open a casual restaurant specializing in Roman trattoria fare of the highest quality at a moderate price. The restaurant has met its promise, offering a unique dining experience with a true "Lupa" dimension. Under the direction of Mark Ladner, executive chef, the menu at Lupa has received rave reviews from many prominent critics, magazines and newspapers. This is the result of Lupa's uniqueness that other restaurants in New York are not able to match. We have a salumeria that serves Italian artisan meats and cheeses, house-made products such as canned tuna and guanciale, and a kitchen that is dedicated to creating and serving dishes of the freshest ingredients. The kitchen's concept is to create dishes as traditionally Roman as possible, while skillfully substituting and supplementing ingredients that are out of season or unavailable in New York. The result is a Roman menu with a New York balance.

Recruiting for: Culinary and B&P Externs (at approved sites). Savory and pastry opportunities at all sites, including those listed above as well as Pizzeria Mozza, Tarry Lodge (Porchester, NY) and our Las Vegas restaurants.

Elizabeth Meltz	Director of Food Safety & Sustainability ermeltz@bandbhg.com	45 East 20th Street - 10th Floor New York NY 10003 (646) 579-6359
Dan Drohan '97	Executive Chef - Otto	
Frank Langello '98	Executive Chef - Babbo	
Andy Nusser '95	Chef - Tarry Lodge & Casa Mono	

Biltmore Estate

www.biltmore.com

Table
81

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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 four 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 four restaurants, The Bistro, Stable Café, Deerpark/Lioncrest, and our four-star, four-diamond luxurious Inn on Biltmore Estate. 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.

Please visit our website to enjoy the beautiful scenery and learn more about our exceptional chefs.

Recruiting for: Culinary Externs - Cooks - Pastry Positions

Dawn McKinney	Staffing Operations Manager dmckinney@biltmore.com	One North Pack Square Asheville NC 28801 (828) 225-6268	(828) 225-6269
Brian Ross	Food & Beverage Director skehres@biltmore.com		

Birdsall House

www.birdsallhouse.net

Table
36

We are a new restaurant opening soon in the heart of downtown Peekskill, NY. We are craft beer lovers and will offer 20 different local craft beers. Set in a bar built in the late 1930's we are offering our customers the complete package. Hand crafted, local drinks and food set in a beautiful historical setting. We need someone to help curl the guests toes with scrumptious inventive food.

We are looking for a moderately priced menu with new and traditional American cuisine possibly with a southern accent. The menu will feature local ingredients from the many farms in the Hudson Valley. We are looking for a core menu for lunch through late night with seasonal rotating dinner specials.

Recruiting for: Chef

John Sharp	Owner bh@birdsallhouse.net	970 Main Street Peekskill NY 10567 (917) 687-4812	(914) 930-1879
Tim Reinke	Owner bh@birdshallhouse.net		

Blooming Grove Hunting & Fishing Club

We are a private club established in 1871 and located in North Eastern PA. A country club atmosphere offering fine cuisine to our members. We are looking for a person to fill a position in our kitchen. A la carte and banquet style food preparation. We offer breakfast, lunch and dinner. Many of our Saturday night dinners are prepared at outdoor locations on our property.

Recruiting for: Seasonal Kitchen position May - September: All stations in the kitchen and cooking for special outdoor functions.

Karl Ulmer '82	Executive Chef bghfclub@ptd.net	123 Old Field Road Hawley PA 18428 (570) 775-7371	(570) 775-9721
Kathleen Molt	Dining Room Manager		

Table
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Will
Interview
Wednesday

Brae Burn Country Club

www.braeburngolf.com

Brae Burn is a very exclusive club located just a few miles from Boston. Our facility includes a 35 seat fine dining room with 60 additional seats on our outdoor deck; a 100 seat Grille Room and a function facility. Our menus focus on local fresh ingredients and change frequently. We provide students and cooks with an environment that promotes ongoing education and continuous development of their skills.

Recruiting for: Culinary Externs - Line Cooks - Seasonal Kitchen Manager

Dean Moore	Executive Chef deanmoore@braeburngolf.com	326 Fuller Street West Newton MA 02465 (617) 244-0680	(617) 630-1506
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Table
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The Breakers, Palm Beach

www.thebreakers.com

The Breakers, a AAA Five Diamond ocean-front resort is located in Palm Beach, Florida. The 560-room Italian Renaissance-style resort features an outstanding selection of restaurants to suit casual or elegant preferences; a 20,000 square foot luxury spa; beach club with half-mile of private beach featuring luxury beach bungalows; five pools and four whirlpool spas; two 18 hole golf courses; 10 tennis courts; and 45,000 square feet of indoor meeting space.

Founded in 1896 and listed on the National Register of Historic Places, The Breakers Palm Beach is one of America's legendary resort destinations. Our working environment is characterized by teamwork and dedication. We encourage your success by providing opportunities for recognition, rewards and professional growth.

Recruiting for: Culinary Externs - B&P Externs - Full-time Culinary

Anthony Sicignano '88	Executive Chef anthony.sicignano@thebreakers.com	One South County Road Palm Beach FL 33480 (561) 653-6611	(561) 659-8401
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Table
63

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Will
Interview
Wednesday

Camp-of-the-Woods

www.camp-of-the-woods.org

Table
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Camp-of-the-Woods is an upscale Christian Family Resort and Conference Center located in the heart of the Adirondack Mountains. Servicing an average of 20,000 guests every year, Camp-of-the-Woods offers a wide range of indoor and outdoor activities and showcases many of today's top Christian speakers and pastors. The Purdy Center Dining Room offers an upscale dining atmosphere and refined American fare with French and Asian influences. We are also a CIA-approved externship site under the leadership of Chef Lance Nitahara, CEC, CPC, PCIII.

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Chef's Assistant - Bakery Assistant - Sous Chef - Hill Dining Room

Lance Nitahara, CEC, CPC, PCIII '08, Executive Chef
lancen@camp-of-the-woods.org

P.O. Box 250 Speculator NY 12164
(518) 548-4311 (518) 548-4324

Dan Worrall, Personnel Director
danw@camp-of-the-woods.org

Cape Resorts Group (Congress Hall and The Chelsea)

www.caperesortsgroup.com

Table
65

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Congress Hall is a full service resort with 106 guest rooms and a white tablecloth tavern, "The Blue Pig". Our restaurant offers three meals a day, pool service, beach service, room service, bar and night club. There is a 5600 foot ballroom and 1600 square foot conference center. Congress Hall was established in 1816 as a historical landmark.

Recruiting for: Line Cooks -Food & Beverage Supervisors - Pastry Cooks

Jeannette Behrens-Quintana, Pastry Chef
jquintanao@theshelsea-ac.com

Ann Marie Miller, Human Resources Manager
amiller@thechelsea-ac.com

251 Beach Avenue Cape May NJ 08204
(609) 884-6533 (609) 884-6556

Chatham Bars Inn

www.chathambarsinn.com

Table
3

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.

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 world-class chefs, 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 - B&P Externs

Anthony Cole	Executive Chef acole@chathambarsinn.com	297 Shore Road Chatham MA 02633 (508) 945-6779	(508) 945-6785
Michael Peponis	Executive Sous Chef mpeponis@chathambarsinn.com		

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Will
Interview
Wednesday

Chipotle Mexican Grill

www.chipotle.com

Table
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Chipotle Mexican Grill is a quick service restaurant that serves gourmet burritos and tacos. Our belief is to use the freshest ingredients in everything we make. All meats are naturally raised free of hormones and antibiotics. You can see and taste the difference while dining in our uptempo, hip restaurants.

Recruiting for: Kitchen Manager - Service Manager

Michael Kark	Area Manager mkark@chipotle.com	129 West 48th Street New York NY 10020 (303) 669-3367	
Michael Iaia	Area Manager miaia@chipotle.com		

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Will
Interview
Wednesday

Colonial Williamsburg Company

The Colonial Williamsburg Company/Resort Collection, a subsidiary of The Colonial Williamsburg Foundation operates a world-class resort to accommodate one million visitors annually. Among the many properties in the rich portfolio of offerings is the flagship of the Resort Collection, The Williamsburg Inn. The Inn has hosted celebrities, world leaders and visiting dignitaries for over 65 years. The Resort Collection also operates three other hotels and 10 restaurants including four 18th century taverns in the center of the Historic Area. Established in 1926, the Colonial Williamsburg Foundation is the not-for-profit educational institution that preserves and operates the restored 18th-century Revolutionary capital of Virginia. Williamsburg is located in Virginia's Tidewater region, within an hour's drive of Richmond and Norfolk, and 150 miles south of Washington, D.C., off Interstate 64.

Recruiting for: Culinary Externs - B&P Externs.

Edward Joyner	Staffing Manager ejoyner@cwf.org	P.O. Box 1776 - 427 Franklin Street Williamsburg VA 23187 1776 (757) 220-7043	(757) 565-8780
Rhys Lewis '77	Executive Chef rlewis@cwf.org		

Table
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Will
Interview
Wednesday

Columbus Inn

New restaurant opening in Wilmington, DE. Fine dining with strong emphasis on seasonal and local agriculture.

Recruiting for: Line Cooks - Services - Assistant Managers - Sous Chef

Chris D'Ambro '06	Executive Chef chrisdambro@comcast.net	2216 Pennsylvania Avenue Wilmington DE 19806 (610) 613-0736	
Rich Snyder	General Manager dukesnyder@gmail.com		

Table
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Compass Group

www.cgnad.com

Compass Group North America is the leader in food management and support services. By combining fresh ideas with the industry's greatest talent, we continue to set the standards for food and service excellence.

We are a \$9 billion organization with associates throughout the U.S., Mexico and Canada. Our parent company is UK-based Compass Group PLC, a \$20.2 billion foodservice company. In 2008, Compass Group PLC was named the world's 20th largest employer by Fortune magazine.

Recruiting for: New Graduate Hourly Apprenticeship Program @ Chartwells - Higher Education Manager in Training Program - Morrison Healthcare Manager in Training Program.

Amy Tormey	Manager of College Relations & Recruitment amy.tormey@compass-usa.com	2400 Yorkmont Road Charlotte NC 28217 (704) 328-6008	(704) 235-6003
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Table
62

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Will
Interview
Wednesday

Delaware North Companies, Inc.

www.delawarenorth.com

Table
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Delaware North Companies Inc. is one of the world's leading hospitality and food service providers. Its family of companies is in industries ranging from global sports stadiums and arenas, national and state parks, global airports, worldwide visitor attractions, gaming and entertainment destinations and destination restaurants and retail locations. Delaware North is one of the largest privately held companies in the United States with annual revenues approaching \$2 billion and 40,000 associates serving half a billion customers worldwide.

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Recruiting for: Culinary Externs - B&P Externs - Sous Chef

Robin Ostrov	Senior Recruiter rostrov@dncinc.com	40 Fountain Plaza Buffalo NY 14202 (716) 858-5278	(716) 858-5101
Brian Sterner	Executive Chef - Gideon Putnam Resort & Spa		

The Dinex Group - Restaurant Group of Daniel Boulud

www.danielnyc.com

Table
54

The Dinex Group is a management holdings company which owns and manages the restaurants and food related companies for which Chef Daniel Boulud is world renowned. These include Restaurant Daniel, Café Boulud New York, Bar Boulud, DBGB Kitchen and Bar, Café Boulud Palm Beach, db bistro moderne, and db brasserie in Las Vegas.

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Recruiting for: Culinary and B&P Externs - Full-time positions for Front-of-the-House and Back-of-the-House - Management

Mia Rappoport	Assistant Human Resources Director mrappoport@dinexgroup.com		
AJ Schaller '05	Culinary Communications Director ajschaller@danielnyc.com	16 East 40th Street - 4th Floor New York NY 10016	

Dune

Table
56

Dune is a full service high end upscale bistro serving contemporary seasonal American cuisine. The décor is slightly modern and contemporary but still casual and comfortable. The wine list will be medium sized featuring unique reasonably priced wines from around the world. The restaurant will be open year round serving dinner with the addition of lunch during the summer season.

Recruiting for: Line Cooks

Michael Getter '89	Owner mgetter@verizon.net	20 Broad Street Nantucket MA 02554 (508) 228-5550	(508) 228-5811
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Equinox - A Luxury Collection Golf Resort & Spa

www.equinoxresort.com

Table
22

Situated on 1300 acres between the Green and Taconic Mountains, Equinox dates back more than 200 years. Recipient of the AAA Four Diamond award 14 years in a row. Culinary offerings include The Marsh Tavern (c. 1769), The Dormy Grill, and for their second season - The Falcon Bar and The Chop House - as well as myriad banquet events year round. The property offers American cuisine with strong local/regional influence.

Equinox recently completed a \$20 million renovation and is now a Starwood Luxury Collection property.

Equinox Executive Chef is renowned CIA graduate Chef Jeffrey Russell. Chef Russell has made a career of matching stunning landscapes with equally impressive food in resort meccas across America. Russell's style is honest and straightforward, highlighting great local ingredients with an execution that is memorable and meaningful.

Recruiting for: Culinary Externs - Seasonal Culinary Opportunities (June - October 2010)

Jennifer Young	Director of Human Resources jyoung@equinoxresort.com	3567 Main Street Manchester VT 05254 (802) 362-7827	(802) 362-7782
Jeffrey Russell '94	Executive Chef jrussell@equinoxresort.com		

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Estiatorio Milos

www.estiatoriomilos.com

Table
38

The original Milos, founded in 1979 in Montreal, is Canada's most acclaimed fish and seafood restaurant. We currently have three locations: Montreal, Athens, and New York City. Recently, we have expanded into several new concepts - Marketa, a gourmet Greek retail shop and marketplace; Cava, a wine and tapas bar; and Cava Spiliadis, a wine importation business. In addition, we are developing new restaurant locations in Las Vegas and Miami. It is our goal to present Mediterranean cuisine at its best, built on our passion for high quality ingredients.

Recruiting for: Director of Purchasing - Executive Chef - Sous Chef - Managers - Sales & Marketing

Jessica Mills	Human Resources Manager jmills@estiatoriomilos.com	125 West 55th Street New York NY 10019 (212) 245-7400	(212) 245-4828
Adam Rand	Director of Operations arand@estiatoriomilos.com		

M

Fairmont Battery Wharf

www.fairmont.com/batterywharf

Table
57

Adjacent to the historic North End and new waterfront developments, Fairmont Battery Wharf luxury hotel embraces the rich history of its neighborhood, while providing its guests with a contemporary and sophisticated retreat in the city's most vibrant location.

Fairmont Battery Wharf features a waterfront location with 150 elegantly appointed guestrooms, including Fairmont Gold, the brand's exclusive lifestyle offering for our hotel's most discerning guests.

The Boston hotel offers a variety of dining experiences from cocktails and light dining in the Battery Wharf hotel's lobby living room to its elegant restaurant and lounge featuring an open kitchen and chef's table, Harbor views and seasonal outdoor dining. This exceptional Boston resort will also offer its guests 6,000 square feet of meeting space, ideal for intimate social gatherings and small corporate groups and the perfect setting for an unforgettable wedding celebration.

Recruiting for: General Cook - First Cook - Pastry Cook

Jennifer Parent	Director, Human Resources jennifer.parent@fairmont.com	Three Battery Wharf Boston MA 02109 (617) 994-9000	(617) 994-9098
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Fog Island Café

www.fogisland.com

Table
74

Fog Island Café is the best family restaurant on Nantucket Island. Our staff housing is just 3 miles from the restaurant. A car is not needed but a bike is encouraged. We are located in the middle of the downtown historic district. American regional cuisine gives us the opportunity to offer our focus of "healthy alternatives". You will not see a deep fat fryer hooked up on our kitchen line. Breakfast, lunch and dinner are served during the summer busy season. Photographs and more information of our past 15 years of operation can be found at www.fogisland.com.

C

Objective: To develop a nurturing restaurant of expanding culinary food service practices that we will bring to our customers. To provide each employee an opportunity to become responsibly independent and effectively interdependent in order to please a growing customer base and obtain a reasonable profit. Fog Island Café will focus on families and deliver a menu of healthy products with value and quality as a priority. Every customer is to receive that "Feel Good Feeling" so they are likely to desire in returning often. We will execute this delivery with speed and systematic precision, and strive at being organized so to be constantly on track in becoming better at what we do.

Recruiting for: Culinary Externs - Grads: Breakfast, Lunch, and Dinner Line Cook Positions.

Mark Dawson '83

Owner
fogisland@comcast.net

P.O. Box 2397 7 South Water Street Nantucket MA 02554
(508) 228-1818 (508) 374-8549

Garden of the Gods Club - Sunrise Company

www.gardenofthegodsclub.com

Table
42

Sunrise Corporation is a hospitality, home builder, and golf company. For more than 30 years Sunrise Company has been building America's finest country club communities. Sunrise Company is comprised of Toscana Country Club in Indian Wells, CA (approved for Culinary Externs); Garden of the Gods Club in Colorado Springs, CO; and Royal Oaks Country Club in Houston, TX.

C

Recruiting for: PM Pastry Lead Cook - PM Lead Line Cook - Breakfast/Lunch Cooks - Banquet Cooks - Short Order Cook - Receiving Personnel

Will
Interview
Wednesday

Nicholas Arnold

Executive Chef
narnold@ggclub.com

3320 Mesa Road Colorado Springs CO 80904
(719) 329-6906 (719) 632-6970

The Greenbrier

www.greenbrier.com

Table
15

The Greenbrier is an award-winning resort located in White Sulphur Springs, West Virginia. As a National Historic Landmark, The Greenbrier's classic architecture, exquisite interior design, carefully sculpted landscape, impeccable service and outstanding amenities have hosted distinguished guests from around the world since 1778.

C

BP

This renowned property offers 720 rooms, including 33 suites and 96 guest and estate houses. The Greenbrier has 10 lobbies, 40+ meeting rooms and a complete conference center facility.

Will
Interview
Wednesday

In addition to over 50 recreational activities including three championship golf courses, indoor and outdoor tennis courts and a 40,000-square-foot-spa, The Greenbrier boasts a legacy of fine dining.

The Greenbrier distinguishes itself through unparalleled facilities, matchless heritage and a world-class team who accept nothing less than the best, resulting in guest experiences that defy description and establish The Greenbrier as THE preeminent resort in the ultra-luxury market.

Recruiting for: Culinary and Baking & Pastry Externs (March - November) - Full-time Regular Employees and Seasonal Employees

Kate Loeffler

Recruiting Manager
katherine_loeffler@greenbrier.com

300 West Main Street White Sulphur Springs WV 24986
(304) 536-7831 (304) 536-7883

Bryan Skelding

Executive Sous Chef

Greenwich Country Club

Table
8

Exclusive private full-service club with state-of-the-art kitchen facility provides food service for all outlets, poolside café, ballroom, formal dining room, casual grill, multiple outdoor dining spaces and halfway house. Kitchen is a teaching kitchen that strongly emphasizes classical techniques with modern flair. Each extern or employee will rotate through all food stations. Strong emphasis on understanding costing and product utilization.

Recruiting for: Culinary Externs - Cooks - Garde Manger

Keith Armstrong Executive Chef 19 Doubling Road Greenwich CT 06830
karmstrong@greenwichcountryclub.org (203) 869-1000

Alan Breitman '07

Mathew Johnston

Hale & Hearty Soups

www.haleandhearty.com

Table
23

Hale & Hearty Soups is New York's premier upscale, quick-serve lunch concept. We feature "homemade" gourmet soups, freshly tossed to order salads, and innovative sandwiches. We are rapidly expanding our concept, and therefore, we are seeking management candidates to join our team.

The first Hale & Hearty Soups opened in 1995 on 64th Street and Lexington Avenue. We quickly gained a reputation for an outstanding selection of soups. After the success of our first location, and knowing we would open more restaurants, we built our commissary in the Chelsea Market in 1997, and in 2008 moved it to an ever larger facility in Brooklyn. We currently have 23 restaurants, with the promise of more to come. As we continue to grow our company, we need individuals who are committed to excellence in people, food, and customer service.

Recruiting for: Management Positions

Andrew Herschkowitz Human Resources Manager 75 Ninth Avenue New York NY 10011
(212) 255-2400 (212) 929-9588

Kelisha Thompson Human Resource Recruiter

Harbor Bistro

www.harborbistro.net

Table
47

Harbor Bistro is a 150 seat seasonal-waterfront restaurant located in East Hampton, NY. At Harbor Bistro we use the finest local and seasonal products available and display only professional service. We are a family run operation and have become a popular location in our demographics. The cuisine is New American, and reaches all areas of the map. Harbor Bistro has received excellent reviews from the New York Times, Newsday and other local newspapers. Chef Damien O'Donnell is a 1997 graduate of The Culinary Institute of America.

Recruiting for: Culinary Externs - Line Cooks

Damien O'Donnell '97 Chef/Partner 191 Gardiner Lane East Hampton NY 11937
damienodonnell1203@yahoo.com (631) 324-7300 (631) 329-7638

Patrick Glennon Owner

Will
Interview
Wednesday

Harris Teeter Supermarkets

www.harristeeter.com

Table
37

Harris Teeter, Inc., a wholly-owned subsidiary of Ruddick Corporation, is a food market chain that operates in North Carolina, South Carolina, Tennessee, Florida, Virginia, and Maryland. Harris Teeter will soon be entering the Washington, D.C. and Delaware markets. In addition to our 160 retail stores, we also operate grocery, frozen foods, and perishable distribution centers in Greensboro and Indian Trail, North Carolina, as well as the Hunter Farms milk and ice cream facility in High Point, NC. We are headquartered in Matthews, NC and currently have approximately 19,030 associates.

M

Will
Interview
Wednesday

Recruiting for: Pastry Chefs - Culinarians - Department Manager Trainees

George Gauldin	Regional Staffing Manager ggauldin@harristeeter.com	3901 Fair Ridge Drive Fairfax VA 22033 (703) 278-0670	(703) 278-0678
Michael Canavan '95	Regional Fresh Foods Specialist mcanavan@harristeeter.com		

Hawk Inn and Mountain Resort

www.hawkresort.com

Table
59

Located on 1200 pristine acres in the heart of Vermont's breathtaking Green Mountains, we cater to 130 luxurious villas and homes and a 50-room elegant inn. The restaurant is beautiful with stone fireplace and Victorian chairs and tables. We seat 71 guests in our dining room. We have an award-winning wine list with 267 bottles. The Hawk Inn and Mountain Resort is a great place to add to your resume while learning new dishes and cuisine from around the world.

C

Will
Interview
Wednesday

Recruiting for: Culinary Extern (late May/early June - October 17, 2010).

Marc Scott	Executive Chef msscott@hawkresort.com	75 Billings Road Plymouth VT 05056 (802) 672-3362	(802) 672-5585
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HEI Hotels and Resorts

www.heihotels.com

Table
78

HEI is building a legacy in hospitality real estate with discriminating investments in two priority categories: high potential properties and high potential people. Our private discretionary funds grant us ready capital for acquisition, development and property improvement. We acquire full service, upper upscale, luxury properties, as well as prime development opportunities. We then optimize the long-term value of these assets by capitalizing on the management expertise of our top hospitality professionals. But our core investment isn't bricks and mortar: it's passionate people. HEI is known for our energizing, high-performance culture that integrates seasoned talent in operations, acquisition and development with disciplined fund management. Our unique "owner/operator" business model fully aligns our financial and hospitality expertise in a cohesive, streamlined network for clear advantages and collective success. Our direct lines of communication - horizontal, vertical, interdepartmental, between properties and investors - provide the real time data, shared wisdom and team synergies that keep us smart, agile, responsive . . . in tune with the market, leading its growth. At HEI, property value is our goal ... people value is our strength.

M

Will
Interview
Wednesday

Recruiting for: F&B Manager in Training - Front-of-the-House and Culinary

Kevin Hoar	Manager of Talent Acquisition khoar@heihotels.com	101 Merritt 7, First Floor Norwalk CT 06851 (203) 216-6190	(203) 849-5918
Chris Lichtman '94	Corporate Director of F&B - Culinary lichtman@heihotels.com		

Hershey Entertainment & Resorts

www.hersheyjobs.com

Table
35

Hershey Entertainment & Resorts is a world-class entertainment and hospitality company in search of highly motivated individuals committed to exceeding guest expectations.

Recruiting for: Culinary Externs (Hotel Hershey) - Baking & Pastry Externs (Hotel Hershey)

C

BP

Will
Interview
Wednesday

Mary Faris	Talent Acquisition Specialist msfaris@hersheypa.com	27 West Chocolate Avenue Hershey PA 17033
Ken Gladysz '88	Executive Chef - The Hotel Hershey kgladysz@hersheypa.com	
Cher Harris	Executive Pastry Chef - The Hotel Hershey cdharris@hersheypa.com	

Hillstone Restaurant Group

www.hillstone.com

Table
4

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 Gulfstream, Houston's, and R&D Kitchen. The uncompromising quality of our food, service, art, and architecture has set the standard in our industry for three decades.

Our performance-driven environment attracts passionate culinary professionals who are dedicated to consistently driving high standards and achieving service excellence. The first step is our 4-5 months-long kitchen manager training program which is available in dynamic cities across the US. We are prepared to give you the time to strengthen your kitchen skills while employing your management skills (hiring, training, ingredient selection, vendor negotiation, financial statements, etc.) Our most successful managers are passionate about food and wine and possess a strong desire for development and advancement. FOH management opportunities are also available. Aggressive compensation plan for qualified candidates. EOE.

Recruiting for: Management Training Program - Kitchen Management Training Program

M

Will
Interview
Wednesday

Keith Clancy	HR Manager keith.clancy@hillstone.com	2425 East Camelback Road - Suite 200 Phoenix AZ 85259 (602) 553-2111 (602) 553-2112
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Hollywood Casino at Penn National Race Course

www.pnrc.com

Table
84

Hollywood Casino at Penn National Race Course opened a brand new 5-story casino in February 08. This is an exciting opportunity to be a part of a new state-of-the-art facility, offering the advantage to experience a variety of positions throughout our various venues. We provide a diverse culinary challenge of working in atmospheres such as the Skybox Sports Bar restaurant seating 180, Epic Buffet seating 400, Casual Dining seating up to 350, Mountain View Terrace Dining seating up to 500, Banquet Facilities accommodating 1000, and our soon to come fine dining final cut steak house. We update job postings weekly at www.pngaming.com.

Recruiting for: Culinary Externs - Pastry Cooks - Bakers - Pastry Chef - Full-time culinary positions including Cook - Sous Chef

C

Will
Interview
Wednesday

Thomas Biglan	Vice President - Food & Beverage tom.biglan@pngaming.com	777 Hollywood Boulevard Grantville PA 17028 (717) 469-3344 (717) 463-0383
John Schlaner	Executive Chef john.schlaner@pngaming.com	

Hotel DuPont

www.hoteldupont.com

Table
1

4 Diamond hotel, 4 restaurants, 2 ballrooms, 8 private dining rooms, 20,000 square feet of meeting and conference space with dining, 20,000 square foot kitchen and bakeshop space including two a la carte kitchens, butcher shop, production, banquet kitchen, garde manger kitchen, meat and fish butcher shops, bakeshop and pastry shop.

Recruiting for: Culinary Externs - Baking & Pastry Externs

C

BP

Will
Interview
Wednesday

Tom Hannum '78

Safety Manager
thomas.a.hannum@usa.dupont.com

11th & Market Streets Wilmington DE 19801
(302) 594-3023 (302) 442-4156

Hyannisport Club

www.hyannisportclub.com

Table
16

C

The Hyannisport Club is a private country club located on Cape Cod, MA overlooking Nantucket Sound. We offer three dining areas and a satellite location to our membership on a seasonal basis, May through October. 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 percent of all products in-house. You will see five weekly menu changes with the emphasis on local seafood and produce. 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, skills that will be reinforced and enhanced are as follows: stocks, vegetable cookery, starch cookery, butchering, sauces and knife cuts.

Will
Interview
Wednesday

Employee Benefits: Housing (weekly charge); uniforms; golf privileges. Salary based on experience.

Recruiting for: Culinary Externs -Sous Chef - Line Cooks

Daniel Ferrare '92

Executive Chef
danielf@cape.com

2 Irving Avenue - P.O. Box 392 Hyannis Port MA 02647
(508) 771-5455 (508) 771-0926

Andrew Chadwick

Executive Sous Chef

Hyatt Hotels Corporation

www.careers.hyatt.com

Table
51

C
BP M

Will
Interview
Wednesday

Hyatt Hotels Corporation is a global hospitality company with widely recognized, industry leading brands and a tradition of innovation developed over our more than fifty-year history. Our mission is to provide authentic hospitality by making a difference in the lives of the people we touch every day. We focus on this mission in pursuit of our goal of becoming the most preferred brand in each segment that we serve for our associates, guests and owners. We support our mission and goal by adhering to a set of core values that characterize our culture.

Our full service hotels operate under the Hyatt®, Park Hyatt®, Andaz™, Grand Hyatt®, 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.

To be considered for an interview, please apply online before the Career Fair at and then stop by the booth at Career Fair. To apply online, please visit ExploreHyatt.jobs; go to the "Campus" section (on the left hand side).

For the externship application, from the 'Campus' screen, click on 'internships', and then scroll down to the middle of the page and click on the first 'click here to apply'.

For the "Management Training Program" the top of the page should read "Made the grade...Make your Mark!!!" Please scroll to the middle of the page where you'll find the following:

To apply for the Corporate Training Program and if you have continuous work authorization in the United States, click here to apply.

OR

To apply for the Corporate Training Program outside the United States, please view participating regions/countries by clicking here.

Please choose the top option. A pop up window will appear with a variety of the concentrations we have available.

Recruiting for: Culinary and B&P Externs for Summer 2010 Season - 2010 Corporate Internships - 2010 Corporate Management Training Program

Brook Luedke

College Recruiting Manager
brook.luedke@hyatt.com

71 South Wacker Drive Chicago IL 60606
(312) 780-5580 (312) 780-5287

The Inn at Little Washington

www.theinnatlittlewashington.com

Table
10

C
BP

Nestled in the foothills of the Blue Ridge Mountains of Northern Virginia, 67 miles west of D.C., The Inn at Little Washington is a renowned Relais & Chateaux hotel. It is the first establishment in the Mobile Travel Guide's history to ever receive 5 Stars for both its restaurant and accommodations. This beautiful Inn is an opulent Country House Hotel known for its taste of refined American cuisine.

Recruiting for: Cooks - Pastry Cooks - Sous Chefs

Stephen Lyons '00

Executive Sous Chef
slyons@theinnatlittlewashington.com

Patricia Zinnanti

Director of Human Resources
pzinnanti@theinnatlittlewashington.com

Middle and Main Street Washington DC 22747
(540) 675-5246 (540) 675-3134

Jose Andres' THINKfoodGROUP

www.thinkfoodgroup.com

Table
29

C M

Formed by internationally acclaimed Chef José Andrés and award-winning restaurateur Rob Wilder, THINKfoodGROUP, in the nation's capital is the management company responsible for the daily operations of Washington's landmark restaurants Café Atlantico, minibar by José Andrés, Zaytinya, Oyamel and the three Jaleo locations. The dynamic company also encompasses all of José Andrés' creative endeavors beyond the restaurants, such as his cookbooks, television programming, concept consulting, as well as new restaurant projects.

Will
Interview
Wednesday

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

Rachael Elstad	Human Resources Director rachaele@thinkfoodgroup.com	425 8th Street - NW Washington DC 20004 (202) 638-1910	(202) 638-1831
Joe Raffa	Chef - OYAMEL joer@oyamel.com		

Lake Naomi Club

www.lakenaomiclub.com

Table
43

C

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.

Will
Interview
Wednesday

Recruiting for: Culinary Externs

William Allfather '97	Executive Chef wallfather@lakenaomiclub.com	Route 423 - P.O. Box T Pocono Pines PA 18350 (570) 646-1646	(570) 646-1252
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George Blower

Lake of Isles - Troon Golf

www.lakeofisles.com

Table
28

C

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.

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Cooks

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

Lyons Group

www.bostonbestevents.com

Table
17

C M

Lyons Group is an entertainment, food and beverage development company formed in 1981 by Patrick Lyons and Edward Sparks. Currently, the company owns and operates some thirty venues in the Boston area, Mohegan Sun Casino in Uncasville, Connecticut and in Atlantic City, NJ. Each brand has been conceived, built, marketed and operated by our group. Our impressive list of properties range from top-notch eateries such as Sonsie, Scampo, Harvard Gardens & Jasper White's Summer Shack to the most popular and world famous entertainment destinations such as Ultra 88, Kings, Game On & Lucky's Lounge.

Lyons Group was co-founder and co-creator of the House of Blues with Isaac Tigrett, started in Cambridge, MA in 1992. The company was also involved in the introduction of Hard Rock Café to the USA east of the Mississippi in 1985. Our company specializes in evaluating a marketplace and developing a business concept appropriate to that specific market. Currently, our expansion focus is on Kings Bowling Lanes, Game On Sport Café, Jasper White's Summer Shack (a casual New England seafood restaurant), Lucky's Lounge (a rat pack style lounge and bar) and Sonsie (a world bistro). Our personnel are experienced at site selection, construction management, operations, marketing and financial controls of all types of food, beverage and entertainment businesses.

Recruiting for: Culinary Extern at Sonsie Boston (Spring) - Experienced Restaurant Managers - Sous Chefs - Line Cooks - Experienced Pastry Chef

Greg Hamm

Director of Human Resources
ghamm@lyonsgroup.com

7 Landsdowne Street Boston MA 02215
(617) 262-2605 (617) 252-3943

Maguire's Bayfront Restaurant

www.maguirebayfrontrestaurant.com

Table
68

C

High volume bay front restaurant in beach resort town on beautiful Fire Island. Serving lunch and dinner every day, offering full banquet services, specializing in eclectic new American cuisine, focusing on fresh seafood. Housing possibly provided!

Recruiting for: Culinary Externs - All Kitchen and Front-of-the-House Positions

Drew Becker

Chef/Owner
drewbie518@yahoo.com

1 Bay Walk Ocean Beach NY 11751
(631) 583-8800 (631) 583-7974

Marissa Becker

Manager

Marriott International and The Ritz-Carlton

www.careers.marriott.com

Table
85

C

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...Discover the REWARDS. GROW with opportunity. LIVE the life you want. Interested extern candidates for any approved Ritz Carlton or Marriott approved site need to post their resume in advance at <http://collegejobs.marriott.com>. Questions can be directed to janet.bachtel@marriott.com.

Recruiting for: Culinary and Baking & Pastry Externs (at approved sites). All interested in consideration should register their information prior to Career Fair at: <http://collegejobs.marriott.com>.

Janet Bachtel	University Relations Manager janet.bachtel@marriott.com	10400 Fernwood Road Bethesda MD 20817 (573) 873-5393 (301) 380-4202
Charles Albanos	Executive Chef - Marco Island Beach Resort	
Thomas Horner '67	Executive Sous Chef -Orlando, Grande Lakes	
Mark Quitney '85	Executive Chef - New Orleans Marriott	
Oliver Reschreiter	Executive Chef - JW Marriott Desert Ridge	
Dan Vargo	Garde Manger Chef - Ritz-Carlton Naples	
Sean Woods '92	Executive Chef - Orlando Grande Lakes sean.woods@ritzcarlotn.com	

The Metz Group

www.metzltd.com

Table
64

M

Will
Interview
Wednesday

We are a regional food service management company with a focus on quality food and personalized service. Our company provides dining services for schools, colleges, and healthcare locations in seven states currently servicing over 150 clients. We are also affiliated with some of the most recognizable brands in the restaurant industry including T.G.I. Fridays, Ruth's Chris Steak House, Wolfgang Puck, and Krispy Kreme Doughnuts to name a few. If you are looking for a company that offers diversity in its concepts and cares about its team; then look no further. Stop by our booth and see all we have to offer.

Recruiting for: Chef Manager - Corporate Dining Division (Pittsburgh, PA) - Executive Chef - College Dining Division (Annville, PA) - Restaurant Manager - T.G.I. Fridays (Southern New Jersey)

Cheryl McCann	Vice President of Human Resources cmccann@metzcorp.com	2 Woodland Drive Dallas PA 18612 (570) 674-8727 (570) 675-9424
Ryan McNulty	Director of Culinary Development rmcnulty@metzcorp.com	

Mohonk Mountain House

www.mohonk.com

Table
46

Mohonk Mountain House is a Victorian-styled, Full American Plan Resort, featuring American cuisine. The kitchen is directed by Executive Chef James Palmeri and Executive Sous Chef Anthony Verni. Breakfast and lunch are buffet. Summer guests may choose from 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. A full service dinner is provided in the winter. Employee benefits include use of most recreational facilities at no charge.

C
BP

Recruiting for: Culinary Externs - Baking and Pastry Externs - Seasonal positions for 2010, possibly year round Cooks, Garde Manger, and Pastry Cooks.

Shawn Clark	Employment Manager sclark@mohonk.com	1000 Mountain Rest Road New Paltz NY 12561 (845) 256-2089	(845) 256-2049
James Palmeri	Executive Chef jpalmeri@mohonk.com		

New York State Restaurant Association

www.nysra.org

Table
50

The New York State Restaurant Association is an association of members, for members and by members. For over 75 years NYSRA has been dedicated to protecting, promoting, representing, and educating our members so that they can better serve the public. By pursuing this straightforward goal, we have become one of the most effective trade organizations in the state.

Recruiting for:

Don Benjamin	Northeast Regional Representative donb@nysra.org	409 New Karner Road Albany NY 12205 (518) 452-4222	(518) 452-4497
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Newport Restaurant Group and Blackstone Caterers

www.newportharbor.com

Table
45

Newport Restaurant Group (NRG) is an employee-owned (ESOP) company that operates Castle Hill Inn and Resort, The Newport Yachting Center, Blackstone Caterers, the Mooring Seafood Kitchen and Bar, 22 Bowens Wine Bar and Grill, The Smokehouse Café, The Boat House Restaurant, Waterman Grille, and Trio.

C
BP

NRG prides itself in employing only the finest in the culinary and hospitality industry. We believe in cultivating our team through hands-on mentoring and instruction, taking time to instill the highest regard for delivering exceptional quality and elegant service. Our businesses are diverse, providing our team with the opportunity for a variety of experiences throughout our organization. In addition to our restaurant and resort businesses, we operate a marina, parking, catered private events, and a series of public events, including The Great Chowder Cook-Off, The Sunset Music Concerts, The Irish Festival, The Taste of Rhode Island, Oktoberfest, The Newport International Boat Show, The Spring Boat Show, and the Providence Boat Show.

NRG is a symbol of quality in the hospitality industry. Castle Hill Inn and Resort was recently accepted as a member of the prestigious Relais & Chateaux association, a collection of the world's finest hotels and restaurants. In addition, Castle Hill has been honored with such distinctions as Wine Spectator Awards, Travel and Leisure's "Top 500 Best Hotels in the World" and Conde Nast Traveler's "Gold List of World's Best Places to Stay." And our flagship Newport restaurants, The Mooring and 22 Bowens, are repeat winners of prestigious Wine Spectator and Wine Enthusiast distinctions.

Recruiting for: Culinary and Baking & Pastry Externs (May - October) - Cooks: Line - Prep - Catering, Pastry

Kevin DiLibero	Executive Chef - 22 Bowens kdilibero@22bowens.com		
Brian Mansfield	Chef of Culinary Development bmansfield@newportrestaurantgroup.com	366 Thames Street - PO Box 399 Newport RI 02840 (401) 848-7010	(401) 847-0560

Northstar Café

www.thenorthstarcafe.com

Table
19

We strive to bring together caring, intelligent people with demonstrated leadership ability, optimism, and a relentless drive to succeed. We have kitchen and dining room oriented management positions available. We provide our new managers with four months of formal training followed by ongoing performance-based training in an exciting, challenging, and entrepreneurial work environment. We reward them with excellent compensation and industry-leading benefits. Our current managers come from a variety of career backgrounds, and we share the singular goal of ensuring that Northstar remains a vibrant, progressive, and inspiring restaurant company.

M

Northstar, an independently owned restaurant company, operates three award winning cafés, and a fourth is under construction. Each restaurant is unique, fast-paced, and extremely popular. Northstar's success is due to our unwavering commitment to a distinctive level of quality in all facets of our business. We serve casual cuisine prepared from scratch. We purchase our ingredients from local, organic, and artisan sources. We offer warm hospitality, great music, and a comfortable, contemporary space in which to dine.

Recruiting for: Kitchen and dining room oriented management positions.

Kevin Malhame

kevin@thenorthstarcafe.com

951 North High Street Columbus OH 43201

(614) 774-9474

(614) 263-0505

Damon Burney

damonb@thenorthstarcafe.com

Ocean Place Resort & Spa - West Paces Hotel Group

www.westpaceshotels.com

Table
76

Have you been searching for the perfect hospitality career? Look no further, Ocean Place Resort and Spa offers a variety of choices that will allow you to use your hospitality experiences to the fullest. Instead of looking for jobs in the hospitality industry on the New Jersey Shore or New York City area, why not consider a career with us? Whether your background is in food and beverage, rooms, sales, spa or another exciting aspect, Ocean Place Resort and Spa will offer the most rewarding of career opportunities! Ocean Place Resort and Spa is committed to our guests' needs and total satisfaction. We understand that in order to keep guests happy, our associates need to be happy. How do we do this? By making Ocean Place a rewarding and fun place to work. Our associates enjoy coming to work each day, which allows Ocean Place to strive as the Premier Resort and Spa on the Jersey Shore.

C M

Will
Interview
Wednesday

Recruiting for: Culinary Externs (late April/early May start dates) - Open Position in Culinary Department - Manager-in-Training FOH Operations

Roy Khoo

Executive Chef
rkhoo@oceanplace.com

One Ocean Blvd. Long Branch NJ 07740

(732) 571-4000

(732) 229-0931

Margaret Deane

Human Resources Director
mdeane@oceanplace.com

Dennis Teo

Executive Sous Chef
dteo@oceanplace.com

Patina Restaurant Group

www.patinagroup.com

Table
25

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 everyday. Unlimited opportunities are available for talented and dedicated individuals.

C
BP M

Recruiting for: Culinary Externs - B&P Externs - Hourly Cooks

Franck Deletrain	Executive Chef/Supervising Chef - Café Centro fdeletrain@patinagroup.com		
Frank Marino	Recruitment Manager - Patina East Coast fmarino@patinagroup.com	120 West 45th Street - 16th Floor New York NY 10036 (212) 789-8215	(212) 239-2584
Jeff Raider '93	Executive Chef/Grand Tier Metro Opera House jraider@patinagroup.com		

Quaker Ridge Golf Club

www.quakerridgegc.com

Table
55

In 2008, Golf Digest rated Quaker Ridge the 30th best course in the United States. The course was also ranked 64th in the world in 2007 by Golf Magazine. Quaker Ridge has hosted a number of tournaments including two Metropolitan Amateurs, three Metropolitan Opens, two Metropolitan PGA Championships and the 1997 Walker Cup. Quaker Ridge Golf Club is also well known by its dedication to the food service industry.

C

Will
Interview
Wednesday

Quaker Ridge caters to 350 families in the heart of Scarsdale, NY, 30 minutes from Manhattan, serving lunch, dinner and private events. Our cuisine is American Mediterranean-inspired. We focus on traditional preparation techniques and modern interpretations on classics and contemporary dishes. Quaker Ridge's high standards are found on the golf course and in the kitchen as well.

Recruiting for: Culinary Externs (starting May 2010) - Cooks - Pastry Positions

Raymond Hollanda '91	Executive Chef chef@quakerridge.org	146 Griffen Avenue Scarsdale NY 10583 (914) 725-1100	(914) 725-1161
Chris Landi	Sous Chef		
Bob Musich	General Manager bmusich@quakerridge.org		

Roaring Gap Club - North Carolina

www.roaringgapclub.com

Table
83

C

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.

Will
Interview
Wednesday

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 - Seasonal Banquet Cooks and Seasonal Line Cooks

Bill Wehr Chef de Cuisine

Andy Yates Executive Chef Post Office Box 129 Roaring Gap NC 28668
chef@roaringgapclub.com (336) 363-2211 (336) 363-2758

Sagamore

www.thesagamore.com

Table
33

C

BP

Unique private island resort located in Bolton Landing on Lake George, NY. Offering nine different dining facilities ranging from Four Diamond to waterfront, lobster bakes, banquets, private dinner boat, pub and steakhouse.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Hospitality

Corbin Daugherty Human Resources Manager 110 Sagamore Road Bolton Landing NY 12814
cdaugherty@thesagamore.com (518) 743-6263 (518) 743-6037

Kevin Phenegar Food & Beverage Director
kphenegar@thesagamore.com

SAGE Dining Services, Inc.

www.sagedining.com

Table
73

Sage Dining Services is a privately owned and operated contract management firm. We provide superior dining services and gourmet catering to exclusive private schools and colleges as well as to discerning corporate and non-profit institutions.

M**Recruiting for: Executive Chefs - Food Service Directors - Assistant Food Service Directors**

Jim Dermody District Manager
dermody@sagedining.com

Gary Fugman District Manager 222 Bosley Avenue Towson MD 21204
gary@sagedining.com (410) 339-3950 (410) 339-3975

Matt MacIsaac '00 District Manager
m.macisaac@sagedining.com

The Sanderling Resort & Spa

www.thesanderling.com

Table
69

The Sanderling Resort & Spa is located on North Carolina's Outer Banks on both the Atlantic Ocean and Currituck Sound. The only true resort on the Outer Banks, The Sanderling consists of a lavish spa, first class conference facilities, luxurious guest rooms and suites, the Left Bank Restaurant and The Lifesaving Station Restaurant.

C**Recruiting for: Kitchen Roundsman - Pantry - Banquet Cook - Front-of-the-House Rotation (Server - Bus - Room Service - Bartender)**Will
Interview
Wednesday

Joshua Hollinger Executive Chef 1461 Duck Road Duck NC 27949
jhollinger@thesanderling.com (253) 261-4111

Scarsdale Golf Club, Inc.

www.scarsdalegolfclub.org

Table
75

Scarsdale Golf Club is private club, located just 24 miles from New York City. The club was formed over 100 years ago, and now has a membership of over 500 families. We consider Scarsdale to be a family, sports-oriented club, with many superb dining options. We have two a la carte dining rooms which are open for lunch and dinner, as well as seasonal outlets at the pool and out on the golf course. Scarsdale Golf Club also has a separate kitchen and banquet room in which we hold events for up to 300 people. The club was fully renovated in 200. We offer spectacular views, superb dining, and special event opportunities to our membership.

C**Recruiting for: Prep Cooks - Line Cooks - Garde Manger**

Geraldine LaSala '91 Club House Manager 1 Club Way - Post Office Box 701 Hartsdale NY 10530 0701
glasala@scarsdalegolfclub.org (914) 723-2840 (914) 713-0781

Victor Zarate Executive Chef
vzarate@scarsdalegolfclub.org

The Sconset Café

www.sconsetcafe.com

Table
6

C

Dining does not have to be complicated at our seasonal restaurant on Nantucket Island. We serve delicious, innovative food in a casual yet energizing space. An extern has the opportunity to assist the chef in menu development. . .an opportunity for sure! The Café isn't quite what you'd expect, which is part of the charm. Nine tables, an open kitchen and refreshing food pairings from figs and fennel to Bloody Mary mussels with our chef-selected wine shop right next door. It's a place to learn and grow. Come visit with us. We'll be happy to answer all your questions.

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Baking Graduates

Rolf Nelson '92	Chef/Owner rolfn@comcast.net	8 Main Street Siasconset MA 02564 (413) 253-0113
Cindy Nelson	Owner rolfn@comcast.net	

Sea Island Company

www.seaisland.com

Table
7

C

BP

Sea Island continues to enjoy an exceptional reputation in the resort industry, in part due to having the same family ownership and management since 1928, and in part due to the recent complete physical renaissance of the entire resort. Recent accolades such as being named "Number One Golf Resort" in the United States by Golf Digest, The Georgian Room at The Cloister being named as one of the 20 Best New Restaurants in North America by Esquire and having The Lodge at Sea Island continue to win Mobil Five-Star and AAA Five Diamond status illustrate our commitment to our vision of being known as the "finest resort and resort community in the world." This commitment is reflected not only at The Cloister and The Lodge at Sea Island, with their world-class amenities, but in our gracious hospitality, which remains the bedrock of our company. Our employees have always been our greatest asset. Our dedication to recruit, train and retain the finest staff is a key corporate commitment. A competitive benefit program, training and development opportunities and industry-competitive wages, all provided in a rewarding, pride-filled work place, combine so that we can continue to fulfill this commitment to our employees and to our future.

Will
Interview
Wednesday

Please visit our website www.seaisland.com and click on the "careers" link located at the bottom center of the page. You may browse all open positions, view job descriptions for each and complete the online application.

Sea Island Company assists with housing for externs and uniforms are provided and laundered!

Thank you for your interest in the Sea Island Company!

Recruiting for: Culinary Externs - B&P Externs

Sandra Porter	Human Resources Manager sandraporter@seaisland.com	100 Salt Marsh Lane St. Simons Island GA 31221 (912) 638-5141
Cliff Denny	Executive Chef cliffdenny@seaisland.com	

Shelter Harbor Golf Club

www.shgcri.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.

Will
Interview
Wednesday

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.

Our season runs from mid-May through mid-October. We have excellent housing units available for some of our staff at a reasonable fee.

Recruiting for: Culinary Externs - Line Cooks - Banquet Cooks - Garde Manger - Assistant Pastry Chef

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

Starr Restaurant Catering Group

www.starr-restaurant.com

Table
40

Stephen Starr Events brings the cuisine, service and experiences of its wildly successful restaurants to the world of catering and special events. Our focus is innovative food and exemplary service -- taking the individual restaurant experience and bringing it to off-premise functions.

Will
Interview
Wednesday

Recruiting for: Event Chefs - Production Cooks - Front-of-the-House Staff - Culinary Apprentice

Derik Fontana '08	Operations Manager derik.fontana@starr-restaurant.com	325 Chestnut Street - Suite 620 Philadelphia PA 19106 (215) 500-5277 (215) 923-2692
Anthony Micari	Production Chef anthony.micari@starr-restaurant.com	

Thomas Cuisine Management

www.thomascuisine.com

Table
79

Thomas Cuisine Management is a privately held contract food service provider based in Boise, Idaho. We provide food service for corporate cafes and acute care hospitals in ID, MT, WA, NV and CA. Our organization is focused on fresh, high quality food and those who are passionate about providing excellent guest service.

M

Will
Interview
Wednesday

Recruiting for: Chef-in-Training - Chef Manager

Craig Richey Director of Human Resources 640 East Franklin Road Meridian ID 83642
crichey@thomascuisine.com (208) 955-0592 (208) 884-8763

Vernon Bauer '90 Executive Chef - St. Al's Medical Center
v.bauer@thomascuisine.com

Topper's/Brant Point Grill

www.nantucketislandresorts.com

Table
72

Topper's and the Brant Point Grill are located on Nantucket Island, MA and are owned by Nantucket Island Resorts. Chef David Daniels runs high-volume competitive kitchens. Topper's Restaurant is a modern new American fine dining restaurant with an award winning wine cellar and is internationally acclaimed. The Brant Point Grill is a modern new American steakhouse featuring three meals a day including a Sunday brunch. The Brant Point Grill also boasts an award-winning wine cellar.

C

BP

Recruiting for: Culinary and B&P Externs (at Topper's). All positions - Line Cooks - Graduates.

Fred Bisailon Executive Chef - Brant Point Grill
fbisailon@niresorts.com

Simon Shurey Food & Beverage Director P.O. Box 1139 Nantucket MA 02554
sshurey@niresorts.com (508) 638-2429 (508) 228-1930

Trout Lake Retreats/International Sports Training Camp

www.international-sports.com

Table
67

Located in the Pocono Mountains of Northeastern Pennsylvania, we provide a beautiful country setting with an excellent reputation for our food service. Our chef prepares customized menus for every function. We serve a very diverse cross section of functions from formal affairs to casual fun filled barbeque cookouts. Our food service staff experience a broad range of culinary opportunities in a dynamic, fun environment.

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs (Summer Season: June - August).

Rick Coxe Executive Chef 1100 Twin Lake Road Stroudsburg PA 18360
rick@international-sports.com (570) 620-2267 (570) 620-1692

Mary Coxe Manager
mary@international-sports.com

Tula Restaurant and Lounge

www.tulalounge.com

Table
60

A uniquely authentic and uplifting vision of international and American cuisine, served in a nouvelle and distinctive style, transporting patrons to a world of earthly delights by surrounding them with delicious flavors, sights, and sounds. Tula is its name. We have a well-established reputation in New Jersey and New York. We operate Evelyn's Restaurant, a Mediterranean restaurant rated number 1 in New Jersey by the "New Jersey Monthly Magazine." In April 2009, we launched Tula, a unique fresh concept of dining and hospitality. Our goal is to expand and bring Tula to the national stage.

M

Recruiting for: Front-of-the-House Management

Gus Sleiman	Proprietor sleiman.gus@gmail.com	47 Easton Avenue New Brunswick NJ 08901 (732) 246-0014
Sam Fertik '09	Chef de Cuisine samfertik@mac.com	

Turning Stone Resort Casino

www.turningstone.com

Table
82

Resort and casino; 730 rooms, 2400 slots; over 100 table games; 5 golf courses, golf dome; conference facility; 14 restaurants; opening "food court" with six restaurants in Spring 2006. Present restaurants include: Brazilian, French, Italian, Asian, American, Buffet, Casual/Fine Dining/Deli/Steakhouse.

C
BP

Full-time and part-time employment opportunities, as well as temporary/seasonal!

Students interested in externship opportunities should apply at least two months prior to the start date. You must apply online through our website. At the bottom of the main page, click on "Jobs" - "Employment" - "Search for Jobs and Apply Online." Please do not send resumes directly to Human Resources.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Full-time positions also available.

Megan Brown	Assistant Pastry Chef	
Jennifer DiGiorgio '97	Executive Pastry Chef	5218 Patrick Road Verona NY 13478 (315) 829-8908 (315) 829-8937

U.S. Navy Food & Beverage

www.mwr.navy.mil

Table
5

We fall under The US Navy Fleet & Family Readiness Branch. We have 424 F&B outlets worldwide from Japan to Italy, and from Norfolk to Hawaii. FY09 F&B revenues exceeded \$127M.

M

Recruiting for: Civilian Positions: Food & Beverage Managers - Chefs

Paul Savarese	Food & Beverage Program Manager paul.savarese@navy.mil	CNIC 716 Sicard Street - SE Suite 1000 Washington DC 20374 (202) 433-4037 (202) 433-0936
Ray Nevin	Food & Beverage Program Analyst ray.nevin@navy.mil	

Union Square Hospitality Group

www.ushgny.com

Table
21

C
BP M

Union Square Hospitality Group (USHG) was founded by Danny Meyer in 1985 and includes some of New York City's most beloved restaurants including Union Square Café, Gramercy Tavern, Eleven Madison Park, Tabla, Blue Smoke/Jazz Standard, Shake Shack, The Modern, Café 2 and Terrace 5, and most recently, Hudson Yards Catering. Each USHG restaurant is lovingly hand crafted and distinctive, and each strives to distinguish itself for warm hospitality and consistent excellence. Along with Danny, USHG is led by an extraordinary team of partners: Paul Bolles-Beaven, President of Core Businesses; Richard Coraine, President of New Businesses; Michael Romano, President of Culinary Operations; and David Swinghamer, President of Growth Businesses. Danny, the restaurants and chefs have earned an unprecedented nineteen James Beard Awards, including: Outstanding Restaurant of the Year; Outstanding Service; Outstanding Wine Service; Humanitarian of the Year; Who's Who of Food & Beverage; and Best Restaurant Graphic Design.

Recruiting for: Culinary and Baking & Pastry Externs (at approved sites) - Full-time Positions (All)

Jennifer Conrad	Manager - Shake Shack jconrad@shakeshack.com		
Hannah Kluger	Recruiter hkluger@ushgny.com	24 Union Square East - 6th Floor New York NY 10003 (646) 747-7204	(212) 533-2442
Tracy Wilson	General Manager - Café 2 and Terrace 5 twilson@artfoodny.com		

Vineyard Golf Club

www.vineyardgolf.com

Table
77

The Vineyard Golf Club is located in Edgartown on Martha's Vineyard, MA. Our initiation fee is \$300,000 and our annual dues are \$12,000. We have members from over twenty-three different states and five countries. Our dining room is highly acclaimed, and reputed to be one of the finest on the Island. We would need our F&B staff to be here from mid-May through October. Our cuisine is upscale American with an emphasis on local and fresh seafoods.

Will
Interview
Wednesday

Recruiting for: Sous Chef (AM) - Line Cooks and Pantry Cooks (AM and PM)

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	Sous Chef anthonyrabeni@hotmail.com		

Walt Disney World

www.disney.com

Table
86

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.

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.

Recruiting for: Culinary Externs - B&P Externs - Full-time Sous Chef

Pauli Milotte	Chef Recruiter pauli.milotte@disney.com	1515 Lake Buena Vista Drive Lake Buena Vista FL 32825 (407) 938-1610	(407) 934-6878
Phillip Ponticelli '89	Chef		

C
BP
Will
Interview
Wednesday

Wegmans Food Markets

www.wegmans.com

Table
44

Wegmans Food Markets, founded in 1916, is a major regional supermarket chain and one of the largest private companies in the United States. Based in Rochester, NY, Wegmans has grown from a single produce cart to one of the most talked about supermarkets in the industry. With stores in New York, Pennsylvania, New Jersey, Virginia, and Maryland, they have raised the bar on the customer shopping experience. Wegmans has close to 38,000 employees and offers exceptional benefits, including an employee scholarship program, flexible scheduling, a challenging work environment and caring management throughout all levels of the corporation. Wegmans has been on FORTUNE Magazine's "100 Best Companies to Work For" every year since its inception in 1998, ranking #1 in 2005 and is currently #5 in 2009!

Recruiting for: Cook I - Cook II

Tanya Arno	MI Specialist tanya.arno@wegmans.com		
Michele Edington	Staffing Coordinator michele.edington@wegmans.com		
Kevin Mraz '07	Culinary Management Trainee		
Jessica Scotto	Recruiter jessica.scotto@wegmans.com	1500 Brooks Avenue Rochester NY 14603 (585) 429-3827	

M

Wequassett Resort and Golf Club

www.wequassett.com

Table
14

C

BP

Will
Interview
Wednesday

An exquisite hide-away set on 27 beautifully manicured waterfront acres overlooking Pleasant Bay offering 120 guest rooms and suites. The resort features four fashionable restaurants from elegant to casual and three bars. A wide range of recreational amenities includes 18-hole championship golf, two swimming pools, beach, water sports, and four Har Tru tennis courts. A unique Children's Center is a highlight for younger guests. A spectacular setting, an array of amenities and warm, personal service combine to create an incomparable Cape Cod vacation experience.

The resort's signature restaurant, twenty-eight Atlantic has the highest ratings on Cape Cod from Mobil, AAA and Zagat. The beautiful setting offers spectacular views of Pleasant Bay and the Atlantic beyond. Acclaimed Chef Bill Brodsky features Modern American cuisine with an emphasis on fresh local seafood. Thoreau's is a cozy club-like bar, the perfect spot for a cocktail before dinner. The Outer Bar & Grille offers alfresco dining overlooking the pool and Pleasant Bay. LiBAYtion is a whimsical poolside setting for cocktails and light fare.

The resort plays host to spectacular weddings and a variety of national and international business meetings with over 5,000 square feet of meeting space. The ballroom, The Pavilion, offers magnificent water views. The resort has complimentary high-speed internet access.

Memberships and Ratings include: Preferred Hotels and Resorts (since 1987); AAA Four Diamond; Conde Nast, Gold List, #14 Mainland US Hotel; Travel and Leisure, World's Best Hotels, #34 Best Hotel in US and Canada; Andrew Harper's Q Club; Forbes Four Star (formerly Mobil).

Recruiting for: Culinary Externs - Baking & Pastry Externs - Pastry Grads

Bill Brodsky '97	Executive Chef/Director of Food & Beverage bbrodsky@wequassett.com	On Pleasant Bay Chatham MA 02633 (508) 432-5400	(508) 430-3131
Mark Mathurin	Executive Sous Chef mmathurin@wequassett.com		

White Chocolate Grill

www.whitechocolategrill.com

Table
66

M

The White Chocolate Grill is a casual, contemporary restaurant serving fresh, from scratch, high quality American food along with a full selection of alcoholic beverages and wines. Menu offerings include appetizers, signature soups, dinner size salads and a full range of sandwiches, burgers and entrees. A selection of in house prepared desserts featuring the highest quality white chocolate complements the offering. The stylish restaurant design includes rich wood finishes, subtle lighting and bold elements, the result of which is a sophisticated yet comfortable atmosphere. The White Chocolate Grill currently operates in three different states including Scottsdale, Arizona; Naperville, Illinois; and Lone Tree, Colorado.

The White Chocolate Grill is always seeking motivated, professional, integrity - driven restaurant managers to be a part of our segment - leading concept. With our flat corporate structure and "fresh start" approach to every aspect of operations, our managers are able to do more than just run shifts. Our managers contribute to the development of a company and the systems required to grow. Our dedication to operations has allowed us to attract some of the best individuals in the industry to share in our successes.

It is not just our highly competitive salaries and bonus structure, retirement plan, 70% company paid medical and dental benefits, and two weeks paid vacation per year that have attracted some of the industry's best to The White Chocolate Grill. It is also the pride of actually creating and contributing to a company's systems and growth.

Recruiting for: Post-graduate front and back of the house managers.

Robert Kabakoff '86	Executive Chef/Partner robert@wcgrill.com	15849 N 71st Street - Suite 100 Scottsdale AZ 85254 (480) 353-2444	(480) 353-2445
Carrie Valdez	Relationship Manager carrie@wcgrill.com		

Whole Foods Market

Table
58

Whole Foods Market, the world's leading natural and organic grocery supermarket, is seeking talented culinary and bakery professionals to help run and lead the Prepared Foods and Bakery Teams throughout our Northeast Region. We have twenty stores in New York, Northern New Jersey and Southwestern Connecticut and several more in development. We seek out the finest natural and organic foods available, maintain the strictest quality standards in the industry, and have an unshakable commitment to sustainable agriculture. Voted one of Fortune Magazine's Top 100 Companies to Work for 13 years in a row, we invite you to join us and start a career that will allow you to grow with us! What makes you Whole?

M

We're looking for Chefs - Kitchen Managers/Executive Chefs - Front-of-the-House Supervisors - Cooks - Team Leaders and Associate Team Leaders for our Prepared Foods and Bakery Teams - Pastry Chefs - Bakery and Kitchen Production Team Members, Cake Decorators. Leadership training opportunities also available.

Recruiting for: Variety of positions - please see above.

Andrew Bjelland Career Development/Leadership Recruitment 930 Sylvan Avenue Englewood Cliffs NJ 07632
andrew.bjelland@wholefoods.com (551) 574-1839

Megan Neisser Store Team Leader - White Plains

The Winnetu Oceanside Resort

www.winnetu.com

Table
53

The Winnetu Oceanside Resort is Martha's Vineyard's premiere family-friendly destination. We are located 200 yards from South Beach, just 3 miles south of Edgartown, MA. We offer 54 hotel rooms, 75 rental homes and many amenities. Our children's program has won us acclaim throughout the region as a superb family resort.

C

Recruiting for: Culinary Externs - Cooks - Waitstaff

Troy Price '00 Executive Chef 31 Dunes Road Edgartown MA 02539
t.price@winnetu.com (508) 627-3663

Tyler John Assistant Manager
ty_bguy@hotmail.com

Wychmere Harbor Club

www.wychmereharbor.com

Table
71

The Wychmere Harbor Club, located along the shores of Nantucket Sound in Harwich Port, Massachusetts, is Cape Cod's premier private Beach Club. Our dining rooms consistently feature fine cuisine and provide outstanding service. The Boardwalk Café offers panoramic ocean views and features an upscale lunch and dinner menu, while our Clubhouse offers two elegant function rooms for wedding receptions or private parties. Our reputation for excellence is built upon the talent, dedication and hard work of our staff. If you possess the desire to learn and the passion to succeed we invite you to join the Wychmere team this summer!

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Seasonal Positions: Banquet Garde Manger/Prep Cook - Café Line Cooks - Banquet/Café Prep Cook - Café Head Cook

Bruce Pelczarski General Manager 23 Snow Inn Road P.O. Box 598 Harwich Port MA 02646
bruce@wychmereharbor.com (508) 432-1000 (508) 432-7489

Christopher Kolwicz Executive Chef
chris@wychmereharbor.com

Yellowstone National Park Lodges

www.yellowstonejobs.com

Table
79

C

Yellowstone National Park Lodges operated by Xanterra Parks & Resorts is home to some of the nation's best known natural features such as Old Faithful, the Grand Canyon of the Yellowstone, and an abundance of wildlife.

We have opportunities for people with all levels of experience and backgrounds. Most positions are in the hospitality and food services areas though other positions are available. You will also have the privilege to call Yellowstone "home" and to access the amazing outdoor recreational opportunities that the Park has to offer.

Will
Interview
Wednesday

For a full list of positions and to apply, visit www.yelowstonejobs.com.

Recruiting for: Culinary Externs - Cooks - Pantry - Sous Chefs

Jim Chapman '89

Executive Chef
jchapman@xanterra.com

P.O. Box 165 - HR Yellowstone National Park WY 82190
(307) 344-5207 (307) 344-5525