



Summer Career Fair

August 10, 2010

Abigail Kirsch - Pier Sixty

www.abigailkirsch.com

Table
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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: Part-time and Seasonal Culinary

Jim Clancy	Human Resources Manager jclancy@abigailkirsch.com	81 Highland Avenue Tarrytown NY 10591 (914) 631-3030	(914) 366-8964
Dawn Bergman	Director of Human Resources - Pier Sixty andrid@chelseapiers.com		

American Club Hong Kong

www.americanclubhk.com

Table
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The American Club is the premier private-members club in Hong Kong. It offers outstanding, high quality services with exclusive and extensive facilities at both its Town and Country locations. Each clubhouse provides a world-class social, recreational, and business environment, with a distinctive American atmosphere for members and their families. The Town Club in Central and the Country Club in Tai Tam have some of the best dining and banquet, spa and leisure sports and fitness facilities anywhere in Asia.

Will
Interview
Wednesday

Telephone: 852-2842-7401; Fax: 852-2810-0172.

Recruiting for: Sous Chefs - Restaurant Chefs - Service Managers - Restaurant Managers

James DiRenzo	General Manager gm@americanclubhk.com	Exchange Square Two - Floors 48-49 Central Hong Kong
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American Culinary Federation

www.acfchefs.org

Table
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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.

Recruiting for: Membership.

Albert Pijnappel	180 Center Place Way St. Augustine FL 32095 (800) 624-9458
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Anthony's Pier 9

www.piernine.com

Table
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Hiring CIA students as Banquet Servers while you are attending the CIA. Make your own schedule! Position saved for you while you are on externship. \$12.00/hour. Car pool drivers earn \$10.00/day!

We provide a comfortable working environment with flexible scheduling that allows for vacation time, holidays and externship leave. Anthony's Pier 9 is the premier catering facility for all social events in the Hudson Valley. Our facility boasts of three separate ballrooms capable of accommodating a minimum of 200 guests in each.

Recruiting for: Banquet Servers

Robert Nicol

Manager

bnicol@piernine.com

2975 US Route 9W New Windsor NY 12493

(845) 565-3390

(845) 565-9451

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 Externs - Baking & Pastry Externs - Front-of-the-house and Back-of-the-House positions; Cooks at EATALY. Please specify which restaurant you are interested in when applying for a position.

Elizabeth Meltz	Director of Food Safety & Sustainability ermeltz@bandbhg.com	45 East 20th Street - 10th Floor New York NY 10003 (646) 579-6359
Jessica Garcia	Human Resource Director - EATALY j.garcia@eataly.it	45 East 20th Street - 9th Floor New York NY 10003
Cruz Goler	Executive Chef - Lupa	
Alex Pilas	Executive Chef - EATALY apilas@delposto.com	

Boca Raton Resort and Club - The Waldorf Astoria Collection

www.bocaresort.com

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The Boca Raton Resort & Club is proud to be home to over 2,000 Team Members from over 60 nations. Since our opening in 1926 we have grown into a private, full-service destination resort with 1,047 rooms. Fresh from more than \$220 million in renovations, the 356-acre Boca Raton Resort is one of America's preferred destination resorts. The private, full-service resort's amenities include world class dining options such as Morimoto, Seagrille, Lucca, Serendipity and Gazebo restaurants as well as 150,000 square feet of banquet space, a half-mile stretch of private beach, the acclaimed 50,000 square foot Spa Palazzo, two 18-hole championship golf courses and the Dave Pelz Scoring Game School, 30 tennis courts and the renowned Evert Tennis Academy, 32-slip marina, seven pools, three state-of-the-art fitness centers, and a variety of water sports. Halfway between Palm Beach International and Ft. Lauderdale International airports, the resort is easily accessible by plane, car or boat. We are proud to announce that The Boca Raton Resort & Club is also the 13th hotel to join the prestigious Waldorf Astoria Collection.

"Become Professionally Aggressive In Your Craft" is our Executive Chef, Andrew Roenbeck's, motto. By following this philosophy we have celebrated many accomplishments including our feature in the Top Resorts category by the James Beard Foundation. We believe in creating an environment where culinary students can thrive, each student is given personalized attention and one-on-one instruction from world renowned Chefs. We are aggressively recruiting future associates that have a genuine talent for service, could this be you?

Recruiting for: Culinary Externs - Baking and Pastry Externs - Full-time Front-of-the-House Positions

Paul Grimm Director of Food & Beverage
pgrimm@luxuryresorts.com

Andrew Roenbeck '84 Executive Chef 501 East Camino Real Boca Raton FL 33431
aroenbeck@luxuryresorts.com (561) 447-3261 (561) 447-3904

Bottega Napa Valley

www.botteganapavalley.com

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Chef Michael Chiarello steps back into his clogs at Bottega Restaurant in Yountville, California, in the heart of the Napa Valley. Bottega, "artist's workshop," will serve as Chiarello's own craftsman's kitchen, from which he celebrates deep culinary roots.

Chef Chiarello is acclaimed chef, Emmy-winning host of Food Network's Easy Entertaining, tastemaker behind NapaStyle, and proprietor of Chiarello Family Vineyards, as well as a longtime Napa Valley resident.

Bottega showcases Chiarello's signature bold Italian flavors with a refined twist. Bottega's menu highlights the bounty of artisanal and house made ingredients, as well as local produce. Bottega is part of the historic Vintage Estates, located in one of the oldest wineries in the Napa Valley, and is open for lunch, dinner, and after dinner.

Recruiting for: All back-of-the-house positions (savory and pastry) and front-of-the-house management.

Nick Ritchie '01 Chef de Cuisine 6525 Washington Street Yountville CA 94599
chefdecuisine@botteganapavalley.com (707) 945-1050

The Breakers, Palm Beach

www.thebreakers.com

Table
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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.

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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 and Baking & Pastry Externs (Late December/early January start) - Full-time Line Cooks and Pastry Cooks

Anthony Sicignano '88	Executive Chef anthony.sicignano@thebreakers.com	One South County Road Palm Beach FL 33480 (561) 653-6649	(561) 659-8401
Mary Carhart	Recruiting Manager mary.carhart@thebreakers.com		

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.

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Recruiting for: Kitchen Managers - Service Managers

Michael Kark	Area Manager mkark@chipotle.com		
Megan Harvey	Human Resource Generalist mharvey@chipotle.com	129 West 48th Street New York NY 10020 (857) 366-2502	(617) 321-4079

Compass Group

www.cgnad.com

Table
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Compass Group North America is the leader in foodservice 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.

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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 \$11 billion foodservice company. In 2008, Compass Group PLC was named the world's 20th largest employer by Fortune magazine.

Will
Interview
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Recruiting for: Morrison MIT Program - Canteen Customer Service MIT Program - Chartwells MIT Program - Eurest New Graduate Hourly Apprenticeship Program

Amy Tormey	Senior Recruiter for College Relations amy.tormey@compass-usa.com	2400 Yorkmont Road Charlotte NC 28217 (704) 536-6821	(704) 235-6003
Patricia Cardinale	College Relations & Recruitment Intern		

Culinary Concepts Restaurant Group

www.gr8food.net

Table
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At Culinary Concepts, our goal is to create a memorable dining experience for each and every one of our guests.

Culinary Concepts is the proud owner of five award winning restaurants in Southwest Florida. Three restaurants, Pazzo! Italian Café, Chops City Grill and Yabba Island Grill are located on the prestigious main street, Fifth Avenue South in Naples. The other two restaurants, Chops City Grill and Blue Water Bistro, are located 30 minutes north of Naples in Bonita Springs. All five restaurants have received high accolades from national and local newspapers and food critics; as well as the "Award of Excellence" from Wine Spectator. With over 350 employees, Culinary Concepts represents the best team in the area.

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Line Cooks - Sous Chef

Christopher Metzler '95	Corporate Chef info@gr8food.net	837 5th Avenue South #201 Naples FL 34102 (239) 435-0990	(239) 649-5222
Skip Quillen '80	Owner info@gr8food.net		

Deer Valley Resort

www.deervalley.com

Table
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Deer Valley Resort, located in Park City, Utah, is consistently rated as one of the top ski resorts in North America. For an unprecedented three years in a row, we have been ranked the #1 Resort in North America by readers of Ski Magazine in food, grooming, customer service, and many other areas. Our reputation for outstanding service and award winning on-mountain food provides a unique winter and summer experience for our guests.

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Interview
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As an employee at Deer Valley Resort, you will be an important part in delivering the "Deer Valley Difference" to our guests. Join our winning team!

Recruiting for: Culinary Externs - Baking & Pastry Externs - Cook I - Cook II - Baker I - Baker II

Andrew Fletcher '98	Empire Lodge Day Sous Chef afletcher@deervalley.com	P.O. Box 889 Park City UT 84060 (435) 615-6137	(435) 645-6847
Heather Prine	Seafood Buffet Sous Chef		
Debbie Swenerton	Snow Park Pastry Chef		

Desert Mountain Properties

www.desertmountain.com

Table
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Nestled in the high Sonoran Desert, the award-winning Desert Mountain is one of the world's premier private, residential communities, affording its members the pinnacle in luxury real estate and rich recreational amenities. With six Championship Jack Nicklaus Signature Golf Courses, a tennis complex called the "Wimbledon of the West." Six distinctive, award-winning Clubhouses offer a variety of dining experiences - from casual to family to formal, it's dining at its best. The Desert Mountain restaurants provide special places where members can bring their friends and family to simply relax or to celebrate life's memorable moments. Whether you desire delicious Tuscan-inspired Italian, tasty Southwestern, classic Steakhouse specialties, authentic Mexican or scrumptious American fare, you can find it at Desert Mountain. On any given night, in any Desert Mountain dining room, you will find a room full of members and their guests, happily lingering over something special.

Will
Interview
Wednesday

Recruiting for: Cook I - Cook II - Cook III

Karla Rodriguez	Employment Manager krodriguez@desertmt.com	10550 East Desert Hills Drive Scottsdale AZ 85262 (480) 595-4017	(480) 595-4034
Mark Hamilton	Executive Chef mhamilton@desertmt.com		

The Dinex Group - Restaurant Group of Daniel Boulud

www.danielnyc.com

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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

Mia Rappoport

Assistant Director of Human Resources
mrappoport@dinexgroup.com

16 East 40th Street - 4th Floor New York NY 10016
(646) 519-7097

Eastern Standard, Island Creek Oyster Bar

www.easternstandardboston.com

Table
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Eastern Standard is an modern American brasserie located in the heart of Boston's Kenmore Square. Featuring a heated patio and the longest marble bar in Boston, Eastern Standard's high-energy ambiance draws an eclectic crowd of diners. Experience the diverse range of Eastern Standard's menus, from oysters and charcuterie, to our classic cocktail list & outstanding wine selections. Island Creek Oyster Bar is a collaboration between three of Boston's most food savvy professionals. Skip Bennett, farmer of Island Creek Oysters, has teamed up with Chef Jeremy Sewall, owner of Lineage in Brookline and Executive Chef of Eastern Standard in Boston, as well as Garrett Harker owner of Eastern Standard. Simply put, the concept is to bring the consumer closer to their food source, without making guests travel outside of the city. Our daily changing menu is built around a plethora of fresh oysters and raw bar, perfect produce executed with a clean New England seafood aesthetic. Everyday we strive to offer an introduction, to your farmer, fisherman, winemaker, brewer and distiller.

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Recruiting for: Culinary Externs and Graduate Line Cooks for Eastern Standard - Graduate Line Cooks for Island Creek Oyster Bar

Richard Morin

Executive Sous Chef
rmorin@easternstandardboston.com

528 Commonwealth Avenue Boston MA 02215
(617) 532-1000 (617) 532-9110

Matt Celeste

Sous Chef

Tom Schlesinger-Guidelli

General Manager
schlesingert@gmail.com

Four Seasons Resort Palm Beach

www.fourseasons.com

Table
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Step into luxury with a 5-Star team and join one of Fortune Magazine's "Top 100 Best Companies to Work For". Our five star luxury oceanfront property in Palm Beach, with 210 rooms, is one of 74, Four Seasons Hotels and Resorts that are setting the standard for luxury service around the world. With an additional 25 hotels under construction throughout the world, the opportunity for practicing your trade in a unique environment is limitless.

Four Seasons Palm Beach – Always tempting – Imaginative, Award-Winning Cuisine!

Whatever the occasion – a private tête-à-tête, gala reception or business conference – Four Seasons cuisine is always a memorable highlight. The tone is set by The Restaurant – serving acclaimed southeastern regional cuisine, with flavors to delight the most sophisticated palates, and a wine cellar certain to impress connoisseurs. The Restaurant carries the honor of being rated by AAA, a Five Diamond Restaurant for 12 years. Casual all-day dining can be found at The Ocean Bistro and light snacks, tropical refreshments and grilled specialties are the fare at our al fresco Atlantic Bar and Grill. For quiet conversation, guests can lounge in The Living Room with its library and beautiful outdoor terrace. It also presents evenings of light music over cocktails and hors d'oeuvres to the sounds of a jazz trio. Always an appetizing alternative is In-Room Dining – allowing our guests to enjoy Four Seasons cuisine and service in total comfort and privacy, at any hour they wish. Our guests are among the most sophisticated travelers in the world. Their expectations are often extraordinary and, as a result, nothing less than striving for perfection is good enough.

Four Seasons can offer what many hospitality professionals dream of – an opportunity to build a lifelong career with global potential and a real sense of pride in work well done. A Four Seasons career is all about working together to make people happy and our culture drives everything we do. We provide a comprehensive Benefits Package including 401k Plan, Profit Sharing, Medical, Dental, Vision, Parking, Uniforms provided and Dry-Cleaned daily and Complimentary Rooms at Four Seasons Hotels throughout the world!

Four Seasons invites you to a career of challenge and fulfillment. If you share our passion and commitment we urge you to contact us and stop by personally to see us at the Career Fair.

Recruiting for: Palm Beach: Culinary Externs (starting November 2010) - Graduate Cook and Pastry Cook Positions - Assistant Manager or Management Trainee. Boston: Culinary Externs (Fall) - Entry Level Cooks

Darryl Moiles Executive Chef 2800 South Ocean Boulevard Palm Beach FL 33480
darryl.moiles@fourseasons.com (561) 533-3729 (561) 582-9024

Brooke Vosika '82 Executive Chef - Four Seasons Boston
fourseasons.com/careers

The Grand Del Mar Resort

www.thgranddelmar.com

Table
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Capturing the elegance and comfort of an old world Mediterranean estate. The new \$300 million Grand Del Mar is San Diego's Premier Luxury Resort. With 249 guest rooms, including 31 lavish suites, offering more than 20,000 square feet of event space. Six dining venues, including Addison, the resort's signature award-winning five diamond, five star, fine dining restaurant.

Recruiting for: Culinary - Front-of-the-House (all areas) - F&B Supervisory - F&B Assistant Manager.

Christina Del Castillo Assistant Director of Human Resources 5300 Grand Del Mar Court San Diego CA 92130
cdelcastillo@thgranddelmar.com (858) 509-4485

Deborah Zaharychuk Corporate Director of Human Resources
dzaharychuk@thgranddelmar.com

The Greenbrier

www.greenbrier.com

Table
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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.

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.

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 - Line Cooks - Second Cooks - Chefs

Kate Loeffler	Recruiting Manager katherine_loeffler@greenbrier.com	300 West Main Street White Sulphur Springs WV 24986 (304) 536-1110	(304) 536-7883
Matt McGhee '04	Chef de Cuisine		
Taran Parsons	Employment/Recruiting Manager		

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Harris Teeter Supermarkets

www.harristeeter.com

Table
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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, Maryland, Washington, D.C., and Delaware. In addition to our 195 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.

Relocation assistance provided.

Recruiting for: Assistant Fresh Foods Manager Trainees - Fresh Food Manager Trainees - Bakery Manager Trainees - Chef Manager Trainees - Culinary Chefs - Pastry Chefs

George Gauldin	Regional Staffing Manager ggauldin@harristeeter.com	3901 Fair Ridge Drive Fairfax VA 22033 (703) 278-0670	(703) 278-0678
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Hawk Inn and Mountain Resort - The River Tavern

www.hawkresort.com

Table
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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.

Recruiting for: Culinary Extern (November 22 - March 28)

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

HEI Hotels and Resorts

www.heihotels.com

Table
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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.

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Recruiting for: Manager-in-Training Program Positions at the Equinox Resort & Spa

Kevin Hoar	Manager of Talent Acquisition khoar@heihotels.com	101 Merritt 7, First Floor Norwalk CT 06851 (203) 849-2162	(203) 849-5918
Jenn Young	Director of Human Resources jyoung@equinoxresort.com		

Hermitage Inn

www.hermitageinn.com

Table
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The Hermitage Inn is a 130+ acre property in the Green Mountains with a 120-seat fine dining room and a 40-seat pub. Our wine cellar contains over 600 labels and over 7,000 bottles of wine.

The Hermitage Inn is an exquisite retreat where traditional Vermont hospitality meets 21st century luxury. Where guests find delight in every detail. Where we have preserved the natural environment and enhanced your bond with it. Where the staff makes you feel completely at home, if home were simply perfect. We warmly welcome you to enjoy the epitome of Vermont country luxury, a sublime escape from every day life. And to savor the most refined dining experience in the Northeast.

Recruiting for: Sous Chef - Cooks - Front-of-the-House Managers - Servers - Sommeliers

Paul Eschbach '02	Executive Chef peschbach1@yahoo.com	25 Handle Road West Dover VT 05356 (802) 464-3511	(802) 464-3575
Steven O'Hern	General Manager innkeeper@heritageinn.com		

Hillstone Restaurant Group

www.hillstone.com

Table
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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: Culinary Management Training Program - Restaurant Management Training Program

Keith Clancy	HR Manager keith.clancy@hillstone.com	2710 East Camelback Road - Suite 200 Phoenix AZ 85016 (602) 553-2111	(602) 553-2112
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Hotel DuPont

www.hoteldupont.com

Table
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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 (Starting October 1) - Banquet and Dining Position - Pastry Position

Keith Miller	Executive Chef keith.j.miller@usa.dupont.com	11th and Market Streets Wilmington DE 19801 (302) 594-3144 (302) 355-4142
Michele Mitchell	Executive Pastry Chef michele.b.mitchell@usa.dupont.com	

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Hyatt Hotel Corporation - New York Area Hotels

www.explorehyatt.com

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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.

Please note that we will only be recruiting for our hotels in the Tristate area. To be considered for an interview for our current openings at Grand Hyatt New York and Andaz 5th Avenue, please apply online before the Career Fair and then stop by the booth at Career Fair. To apply online, please visit ExploreHyatt.jobs; go to the "Hyatt Career search section" section and select the Tristate hotel that you are interested in.

Grand Hyatt in NYC is an approved Culinary and Baking and Pastry externship site.

Recruiting for: First Commis - Sous Chef - Chef de Cuisine - Assistant F&B Manager - Servers. Sorry, no baking and pastry positions at this time!

Anthony Arbeeny '85	Director of Food & Beverage anthony.arbeeny@hyatt.com	109 East 42nd Street New York NY 10017 (646) 213-6758
Christian Raggano	Chef de Cuisine	
Tony Whitsett	Sous Chef	
Soraya Wielzen	Area Recruiting Manager soraya.wielzen@hyatt.com	

C

BP

Will
Interview
Wednesday

IBIS Golf and Country Club

www.ibisgolf.com

Table
12

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IBIS is conveniently located near the high-energy lifestyle of the Palm Beaches, yet remains an oasis of tranquility, bordered by the breathtaking beauty of the Grassy Waters Nature Preserve. World-class golf is at the very center of the IBIS experience. Ibis is the world's only private country club community with three outstanding Nicklaus family-designed Courses - The Legend by Jack Nicklaus, The Heritage, by Jack Nicklaus II and The Tradition by Steve Nicklaus.

From Baby Showers to Bar/Bat Mitzvah's, Ibis Golf & Country Club has the perfect space for your event with accommodations for groups of 10-300. At Ibis Golf & Country Club, it is our pleasure to orchestrate and assist you with the planning of your event. For every occasion, from afternoon lunches with friends or family to intimate evenings for two, an enticing menu of dining options is available at Ibis. Casual lunches are always delightful in the Legend Grille. The adjoining Legend Terrace is the perfect place to enjoy the Florida sunshine before or after a round of golf. And for that refreshing lunch after a tennis match or workout, the Patio Grille with poolside dining is the perfect choice. As evening falls, Ibis Golf & Country Club's dining facilities offer a variety of menus and culinary delights. With a choice of dining atmospheres, consistent professional service, and delectable cuisine, dining at Ibis will always have something to meet our members' and guests' individual needs.

Recruiting for: Culinary and Seasonal Management - Part-time and Full-time Culinary Positions.

Stephen LoGiudice '80	General Manager slogiudice@ibisgolf.com	
Mandy Long	Human Resources Manager mlong@ibisgolf.com	8850 Ibis Boulevard West Palm Beach FL 33412 (561) 685-8500
Jerome Nicolas	Executive Chef jnicolas@ibisgolf.com	

Iron Hill Brewery and Restaurant

www.ironhillbrewery.com

Table
36

At Iron Hill Brewery & Restaurant you'll find fine handcrafted beers, creative yet informal cuisine, and friendly, attentive service in a casual, upscale atmosphere.

We're passionate about producing distinctive, full-flavored handcrafted beers, accompanied by fresh-from-scratch New American cuisine in a comfortable, casual atmosphere. Our goal has always been to provide food and beer that is inspired, consistently crafted and presented by a knowledgeable and courteous service staff

Will
Interview
Wednesday

Recruiting for: Chef - Sous Chef

David Anderson '93	Director of Culinary Training da@ironhillbrewery.com	2502 West 6th Street Wilmington DE 19805 (302) 888-2739 (302) 652-4115
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J. Alexander's Restaurants

www.jalexanders.com

Table
57

A J. Alexander's leader must have a thorough knowledge of food service. The manager will provide both leadership and strategic directions to the overall operation: plan, organize, direct, and coordinate the resources and activities. They must maintain a high level of guest's satisfaction and standards; provide strong leadership; promote development and team building. The manager must also understand the financial objectives such as accounting, budgeting, cost control, inventory and banking methods. Preferred candidate will have full service, restaurant management experience to be considered. A college degree or culinary degree is preferred. Relocation and flexibility will contribute to the success of a J. Alexander's leader. The vision of J. Alexander's is simply to be the highest quality service and food provider in our industry. We do not take any shortcuts in product preparation. Providing our guests outstanding professional service, quality food and great value is our objective. More than just a set of words, this objective reflects what we are truly passionate about at J. Alexander's. If these ideals values and requirements match your food and service aspirations, please visit our booth today.

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Will
Interview
Wednesday

Recruiting for: Entry Level Kitchen Managers - Assistant Kitchen Managers (19 week Management Training Program; FOH & BOH focused) - Entry Level Service Managers (19 week Management Training Program; FOH & BOH focused).

Lisa Nelson	Manager of Recruiting lnelson@jalexanders.com	3401 West End - Suite 260 Nashville TN 37203 (615) 269-1956	(615) 469-1956
Tony Espinosa	Director of Human Resources tespinosa@jalexanders.com		

John's Island Club

www.johnsislandclub.org

Table
25

A private, luxury and member owned country club on the East Coast of Florida. John's Island Club has 3 clubhouses, 3 golf courses, tennis and 2 1/2 miles of beachfront property. John's Island Club provides housing, laundered uniforms and shift meals, as well as very competitive wages.

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Recruiting for: Culinary Externs - B&P Externs - Culinary Grads - B&P Grads

Chris Sozio '86	Executive Sous Chef csozio@johnsilsandclub.org	3 John's Island Drive Vero Beach FL 32963 (772) 231-7672	(772) 231-8526
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Marriott International and The Ritz-Carlton

www.careers.marriott.com

Table
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C M
BP

Will
Interview
Wednesday

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

All interested candidates must post their resume in advance at <http://collegejobs.marriott.com>. Feel free to send your resume and cover letter after posting to janet.bachtel@marriott.com to verify your information has been processed through the system. Limited interviews will be offered for our Marriott International Management Training Program. You must be willing to relocate. Join our Team for an Informational Session on Monday, August 9, at 9 PM in the Multi-Purpose Room at the Student Recreation Center.

Recruiting for: Culinary and Baking & Pastry Externs for any approved Marriott or Ritz-Carlton site. All interested candidates MUST register their information prior to Career Fair at: <http://collegejobs.marriott.com>.

Janet Bachtel	University Relations & Talent Acquisition janet.bachtel@marriott.com	10400 Fernwood Road Bethesda MD 20817 (573) 873-5393 (301) 644-8174
Mark Beaupre '84	DF&B/Executive Chef - Grande Lakes	
John Janucik '99	Executive Chef - Renaissance Sea World	
Mark Quitney '85	Executive Chef - New Orleans Marriott	
Oliver Reschreiter	Executive Chef - JW Marriott Desert Ridge	
Sean Woods '92	Executive Chef -Ritz-Carlton Grand Lakes sean.woods@ritzcarlton.com	

Mina Group, LLC

www.michaelmina.net

Table
21

C M

Join us at Mina Group, a San Francisco based restaurant management company specializing in operating high-end, innovative restaurant concepts. The founder and CEO, Michael Mina, was honored as Best San Francisco Chef 2005 by San Francisco magazine and Best California Chef 2002 by the James Beard Foundation. With restaurants in San Francisco, CA, Las Vegas, NV, Miami, FL, Scottsdale, AZ, San Jose, CA, Detroit, MI, Atlantic City, NJ, Dana Point, CA, Los Angeles, CA, and Washington DC, we are a dynamic, innovative company, with many growth opportunities.

Recruiting for: Culinary Externs (specifically San Francisco, Miami, DC, LA, Scottsdale) - Cooks - Pastry Cooks (all locations) - Manager in Training Program

Carly Guthrie	Director of Human Resources cguthrie@minagroup.net	335 Powell Street - 13th Floor San Francisco CA 94102 (415) 359-0791 (415) 359-0781
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Mohonk Mountain House

www.mohonk.com

Table
33

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.

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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		

Nordstrom Restaurant Division

www.nordstrom.com

Table
9

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

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

Will
Interview
Wednesday

We offer:

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

Recruiting for: Culinary Externs - Line Cooks - Front of House Manager-In-Training, Back of House Manager-In-Training - Assistants - Chefs - Managers

Jonathan Rohland	Capital and South East Regional Chef jonathan.rohland@nordstrom.com	8075 Tysons Corner Center McLean VA 22102 (703) 761-1121
Michael Lyle	North East Regional Chef	
Eric Salzer	North East Regional Manager	

Patina Restaurant Group

www.patinagroup.com

Table
13

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.

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Recruiting for: Culinary Externs - B&P Externs - Entry Level Cooks - FOH Management

Jonathan Benno '93 Executive Chef at Lincoln Center

Frank Marino Recruitment Manager - Patina East Coast 120 West 45th Street - 16th Floor New York NY 10036
fmarino@patinagroup.com (212) 789-8215 (212) 239-2584

Jeff Raider '93 Executive Chef/Grand Tier Metro Opera House
jraider@patinagroup.com

Reynolds Plantation

www.reynoldsplantation.com

Table
23

Reynolds Plantation is a 14,000 acre golf and lakeside residential community located in Greensboro, Georgia, midway between Atlanta and Augusta. Located on Lake Oconee, members and guests enjoy playing on six world class golf courses. In addition to golf, members have access to four fine dining restaurants and a café at our new Lake Club. The restaurants' cuisines range from refined cuisine with a focus on fresh fish and seafood to casual club cuisine with a southern flair. Reynolds Plantation's new Lake Club offers members a world-class facility for fitness, tennis, swimming, exploring nature and relaxing with family. Other amenities include private marinas, boating, and other water-related activities. Housing is provided for culinary externs.

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Line Cooks

Beth Patrick Human Resources Recruiter
bpatrick@reynoldsplantation.com

Gerald Schmidt '82 Executive Chef/Director of Culinary Arts 100 Linger Longer Road Greensboro GA 30642
chefgs@reynoldsplantation.com (706) 467-1244 (706) 467-1158

Sandestin Golf and Beach Resort

www.sandestin.com

Table
34

The Sandestin Beach Resort boasts more than seven miles of sugar-white sand beach and bayfront property, four championship golf courses, 15 world-class tennis courts, 19 swimming pools, a 98-slip marina, marina dockage facilities, water sports, children's programs, a fitness center and spa, 65,000 square feet of meeting space for weddings, family reunions, corporate meetings, retreats and more, and a pedestrian village complete with shopping, restaurants, ice skating, zip lining, and vibrant nightlife.

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Located on the Northwest Florida Gulf Coast in Destin, FL, Sandestin is a 2400-acre premier destination resort located between Pensacola and Panama City.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Line Cooks - Banquet Cooks - Pastry Cooks - Full-Time Culinary - FOH Positions

Roy Khoo Executive Chef 9300 Emerald Coast Parkway - West Destin FL 32550
chefkhoo@hotmail.com (850) 267-6255

Stein Eriksen Lodge

www.steinlodge.com

Table
3

A Five-Star, Five-Diamond luxury resort hotel located mid-mountain at Deer Valley Resort. The staff at Stein Eriksen Lodge is committed to world-class luxury. Stein Eriksen Lodge operates one restaurant, the award-winning Glitretind, serving three meals per day, 365 days per year. The menu features American continental cuisine with a mountain Norwegian influence. Our lounge, The Troll Hallen offers bar services, apres ski and lighter menu fare. Your working experience at Stein Eriksen Lodge will add prestige and flare to your resume and provide you with a lifetime of skills.

C

BP

Will
Interview
Wednesday

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

Zane Holmquist '91 Assistant F&B Director/Executive Chef 7700 Stein Way P.O. Box 3177 Park City UT 84060
zholmquist@steinlodge.com (435) 645-6469 (435) 645-6483

Michelle MacDonald Director of Human Resources
mmacdonald@steinlodge.com

Thomas Cuisine Management

www.thomascuisine.com

Table
2

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

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. Alphonsus Medical Center
v.bauer@thomascuisine.com

Turning Stone Resort Casino

www.turningstone.com

Table
62

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BP

Nestled in the heart of Central New York's scenic Mohawk Valley Region, the 1,200-acre Turning Stone Resort and entertainment complex is just 35 miles east of Syracuse Hancock International Airport. The resort features four hotels with more than 700 rooms, five golf courses, two spas, 21 dining options, a world-class casino, cabaret-style showroom, 5,000-seat Event Center and more than 100,000 sq ft of flexible event and conference space. Our tennis pavilion, Lava Dance Club and heliport have all opened within the last two years.

Leading travel organizations keep showering awards on Turning Stone.

With two AAA 4-diamond hotels (the first and only resort in New York State to earn that distinction) and other diamond award-winning facilities, the Turning Stone Resort complex has earned 18 diamonds from the American Automobile Association in 2007 - more than any other resort east of Las Vegas! And The Lodge at Turning Stone was honored by Condé Nast Johansens, one of the world's leading luxury travel authorities, as its "Most Excellent Resort" for the USA and Canada.

Approximately 21 food outlets, including Banquets, Clubhouse, Café Style, Fine Dining Restaurants, Casual Restaurants, Concession Stands and Corner Market- the Food Court.

Full Time, Part Time, Seasonal and Externship opportunities are available.

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 - Sous Chef - Lead Cook - Line Cook - Cook - Pastry Cook - Baker

Chadia Saber	Human Resources Specialist - F&B chadia.saber@turningstone.com	5218 Patrick Road Verona NY 13478 (315) 829-8900	(315) 829-8937
Michel DiGiorgio	Executive Chef		
Kellie Dockstader	Human Resource Specialist		
Kevin Ford '05	Chef de Cuisine - Seasons Harvest		

U.S. Foodservice, Metro NY

www.usfoodservice.com

Table
53

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U.S. Foodservice is one of the largest broadline distributors in the foodservice industry. We are a rapidly growing, multi-billion dollar company selling "away from home" food establishments. We specialize in serving restaurants, pubs, country clubs, hotels, hospitals, and nursing homes throughout the New York Metro Area.

Recruiting for: Territory Managers - Street Sales - Connoisseur Specialty Foods Account Executives

Charles Murphy	Employment Coordinator charlesf.murphy@usfood.com	1051 Amboy Avenue Perth Amboy NJ 08861 (732) 934-3400	(732) 934-2411
Linda Bonfiglio	Vice President of Human Resources		

Viceroy Hotel Snowmass

www.viceroy snowmass.com

Table
35

As inspired as their Snowmass address, dining and lounging selections at Viceroy appeal to formal palates and simple appetites alike. Accented by the freshest regionally sourced and organic ingredients, seasonal menus complement and characterize the settings where they are served.

Guests may enjoy breakfast, lunch and dinner at the Viceroy Snowmass Eight K Restaurant, where a bold new take on mountain fare reigns. They may toast and nibble solo or with a circle of intimates in the lobby lounge. A picnic box on the trail or a cocktail at the poolside café and bar are also available. Favorite specialities can be enjoyed without leaving the resort residence, any hour of the day.

Recruiting for: Line Cooks - Pastry Chef - (end of November 2010 - April 10, 2011)

Jennifer Willemet	Human Resources Manager jennifer.willemet@viceroy snowmass.com	130 Wood Road Snowmass Village CO 81615 (970) 923-8028	(970) 923-8051
Rob Zack	Executive Chef rob.zack@viceroy snowmass.com		

Will
Interview
Wednesday

Walt Disney World

www.disney.com

Table
65

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
Wendy Welcovitz '82	Chef		

C
BP
Will
Interview
Wednesday

White Chocolate Grill

www.whitechocolategrill.com

Table
43

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.

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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: Full-Time Kitchen Managers and Front-of-the-House Managers

Robert Kabakoff '86	Partner/Director of Culinary Operations robert@wcgrill.com	15849 N 71st Street - Suite 100 Scottsdale AZ 85254 (480) 353-2444	(480) 353-2445
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Whole Foods Market - Northeast Region

www.wholefoodsmarket.com

Table
59

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?

C M

Will
Interview
Wednesday

We're looking for Chefs, Kitchen Managers/Executive Chefs, Front-of-the-House and Back-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.

Several Whole Foods locations in New York Metro area are approved Culinary externship sites!

Recruiting for: Variety of positions - please see above.

Andrew Bjelland	Recruitment & Leadership Development ne.whatmakesyouwhole@wholefoods.com	930 Sylvan Avenue Englewood Cliffs NJ 07632 (551) 574-1839
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Nate Beaudry	Store Team Leader - Milford, CT
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Matthew Nangle	Prepared Foods Associate Coordinator
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Megan Neisser	Store Team Leader - Darien, CT
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Christy Taylor '01	Associate Bakery Coordinator christy.taylor@wholefoods.com
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Woodfield Country Club

Woodfield Country Club is an affluent member-owned club, offering a full range of recreational and social amenities and is highly regarded as the gold standard for family-oriented social and full service country clubs.

Recruiting for: Culinary Externs

Table
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Interview
Wednesday

Bart Messing '90

Executive Chef
bmessing@woodfield.org

3650 Club Place Boca Raton FL 33496
(561) 997-7699 (561) 995-5235