



Fall Career Fair

November 9, 2010

2941 Restaurant

www.2941.com

Table
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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.

C M
BP

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Baking & Pastry Externs - Full-time and Part-time Kitchen Staff - Graduates for Full-time FOH: waiters - captains - assistant managers.

Patrick Deiss '98	Corporate Chef patrick.deiss@2941.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
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A preeminent caterer with over 35 years of experience in the New York, New Jersey and Connecticut region, Abigail Kirsch is known for its outstanding cuisine and event management. Abigail Kirsch is the area's first choice for the best execution in weddings, corporate events, galas and social functions. Abigail Kirsch always delivers superb food, impeccable service and unmistakable flair. Abigail Kirsch operates unique event sites in Westchester and New York City. It's Off Premise Catering Division brings the same standard of distinctive food service to any other location a client may choose. Locations include Tappan Hill Mansion in Tarrytown, two venues at The New York Botanical Garden in the Bronx and Stage 6 at the historic Brooklyn Navy Yard. In addition Abigail Kirsch is the exclusive caterer for two locations at Chelsea Piers in Manhattan, Pier Sixty and The Lighthouse.

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Recruiting for: Culinary Externs - Baking & Pastry Externs (Spring dates for both) - Part-time and Full-time Culinary positions (also starting in Spring 2011).

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		
Phillip DeMaialo	Executive Chef - Pier Sixty demaip@chelseapiers.com		
Mark Gagnon '90	Corporate Executive Chef		

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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ARAMARK

www.aramark.com

Table
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ARAMARK is a leader in professional services, providing award-winning food services, facilities management, and uniform and career apparel to health care institutions, universities and school districts, stadiums and arenas, and businesses around the world.

In FORTUNE magazine's 2010 list of "World's Most Admired Companies," ARAMARK was ranked number one in its industry, consistently ranking since 1998 as one of the top three most admired companies in its industry as evaluated by peers and analysts. ARAMARK also ranked first in its industry in the 2007 and 2009 FORTUNE 500 surveys. ARAMARK seeks to responsibly address issues that matter to its clients, customers, employees and communities by focusing on employee advocacy, environmental stewardship, health and wellness, and community involvement. Headquartered in Philadelphia, ARAMARK has approximately 255,000 employees serving clients in 22 countries.

Will
Interview
Wednesday

Recruiting for: Commissary Chef - Chef Manager - Entry Level Management Opportunities - Food & Beverage.

Nicole Wormley	Senior Director of College Relations wormley-nicole@aramark.com	1101 Market Street Philadelphia PA 19107 (215) 238-6246	(215) 238-5920
Randy Bain	National Executive Chef randy-bain@aramark.com		
Angela Indiviglio Gomez	Talent Acquisition Manager indiviglio-gomez@aramark.com		
Greta Reinen '04	District Manager reinen-greta@aramark.com		
John Ryan	Regional Executive Chef john-ryan@aramark.com		

The Aspen Skiing Company

www.aspensnowmass.com

Table
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On Mountain Restaurants are run by Executive Chef James Butchart. Opportunities abound at 11 On Mountain Restaurants between four different mountain locations in the Aspen/ Snowmass area. Whether you are at Cloud 9 at Aspen Highlands, a quaint European mountain cabin offering a European menu with freshly prepared local ingredients, including Traditional Raclette, Fondue and daily menu specials, or at the Cliffhouse Buttermilk mountains own Mongolian Grill, there is something for everyone.

Will
Interview
Wednesday

The Aspen Skiing Company employs approximately 3500 employees during the winter season, and has been named one of the top 10 best places to work by Outside Magazine! Come join our team and experience one of the most sought out resort towns. ASC offers great opportunities for growth, and unbeatable benefits

Recruiting for: Sous Chefs - Lead Line Cooks - Seasonal Cooks

Jim Butchart	Executive Chef Mountain Food & Beverage jbutchart@aspensnowmass.com	P.O. Box G-2 Snowmass Village CO 81615 (970) 923-0813	(970) 923-6944
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Aureole New York

www.charliepalmer.com

Table
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The Charlie Palmer Group grew out of Aureole, American cuisine pioneer Charlie Palmer's landmark restaurant, originally located in a historic townhouse on the Upper East Side of Manhattan. Today, Palmer's flagship Aureole continues to shine at its new location at One Bryant Park. Our other coast-to-coast locations encompass an expanding collection of award-winning restaurants, many in equally significant historical locations, innovative wine shops, and luxurious boutique hotels, each designed with distinctive personalities to provide unique experiences.

Recruiting for: Culinary Externs - Servers - Line Cooks - Business Affairs Internship in the Corporate Office (open to graduates only).

Timothy Bartley	Senior VP - Business Affairs/General Counsel tbartley@charliepalmer.com	135 West 42nd Street New York NY 10036 (212) 319-1660	(212) 755-3126
Julia Doyne	Junior Sous Chef		
Jeffrey Ruskaup '08	Facilities Manager jruskaup@charliepalmer.com		

The Balsams Grand Resort Hotel

www.thebalsams.com

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Will
Interview
Wednesday

The Balsams comfortably accommodates up to 400 guests. Dining at the Balsams is always a special occasion. The menu changes nightly and is presented table d'hote style. Set high in New Hampshire's White Mountains and deep in the great North Woods, the Balsams Grand Resort Hotel offers a gorgeous setting for any occasion and season of the year.

Recruiting for: Culinary Externs - Baking and Pastry Externs

Joshua Berry	Executive Chef jberry@thebalsams.com	1000 Cold Spring Road Dixville Notch NH 03576 (603) 255-3861	(603) 255-4368
Michael Beaumier	Sous Chef curlycue316@hotmail.com		
Patricia Tallmage	Administrative Assistant ptallmage@thebalsams.com		

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

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

Our distinct property has 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 - Baking & Pastry Externs - Select F&B Supervisory and Management Positions (visit www.biltmore.com/careers) - HRM interns (grads; supervisory rotation through multiple restaurants).

Geoff Gardner Vice President of Food & Beverage Operations One North Pack Square Asheville NC 28801
ggardner@biltmore.com (828) 225-6162 (828) 225-6269

Dawn McKinney Staffing Operations Manager
dmckinney@biltmore.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 Culinary - Pastry - and Food& Beverage Positions.

Ingrit Garcia	Recruiter		
Timothy Gilberry	BBC Executive Sous Chef kpala@luxuryresorts.com		
Andrew Roenbeck '84	Executive Chef kpala@luxuryresorts.com	501 East Camino Real Boca Raton FL 33431 (561) 447-3261	(561) 447-3904

Brae Burn Country Club

www.braeburngolf.com

Table
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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 Cooks

Dean Moore	Executive Chef deanmoore@braeburngolf.com	326 Fuller Street West Newton MA 02465 (617) 244-0680	(617) 630-1506
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Branded Restaurants USA - Big Daddy's

www.brandedrestaurants.com

Table
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New York City based restaurant group with three concepts operating for over 18 years: Big Daddy's, Duke's, and City Crab and Seafood Company. Our Big Daddy's brand is expanding into other regional markets. We are developing an expansion plan for restaurants, retail foods and apparel.

Recruiting for: Sous Chefs - Kitchen Managers - Assistant Culinary Directors - Assistant Operations Director

Michael Siry '84	Culinary Director sheffy@brandedrestaurants.com	235 Park Avenue South - 8th Floor New York NY 10003 (212) 388-0688	
Seth Lowenstein '80	Director - Culinary Operations chefseth@brandedrestaurants.com		

Celebrity Cruise Line

www.celebritycruises.com

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Celebrity and Azamara Cruises offer upscale cruise experiences with highly personalized service, exceptional dining and extraordinary attention to detail. We currently operate 9 ships, with 4 under construction, and have more than 10,000 employees worldwide.

Recruiting for: Culinary Externs - Baking & Pastry Externs

Ivan Mosquera	Senior Global Recruiter imosquera@rccl.com	1080 Caribbean Way Miami FL 33132 (305) 982-2053	(305) 539-3937
Rufino Rengifo	Corporate Chef		

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Will
Interview
Wednesday

Chatham Bars Inn

www.chathambarsinn.com

Table
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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) 945-6778	(508) 945-6785
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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: Service Managers - Kitchen 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

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Will
Interview
Wednesday

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. With associates throughout the US, Mexico and Canada, Compass Group North America had revenues of \$9.2 billion in 2009. With 386,000 associates worldwide, its parent company, UK-based Compass Group PLC had revenues of £13.4 billion in the year to September 30, 2009.

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PLEASE NOTE: Compass representatives will be at Career Fair on Tuesday, November 9, however, they cannot be with us for Interview Day. Amy Tormey, Senior Recruiter, College Relations will return to campus for scheduled interviews on Tuesday, November 16, 2010. You must sign up at Career Fair for an interview on November 16. Please be sure to stop by the Compass booth and learn more about the opportunities available.

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

Melissa Levy

General Manager
somfm@us.ibm.com

2400 Yorkmont Road Charlotte NC 28217
(704) 536-6821

CBYX for Young Professionals/CDS International

Table
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The Congress-Bundestag Youth Exchange for Young Professionals (CBYX) seeks students and recent graduates in Culinary Arts and Baking & Pastry Arts who are interested in experiencing their career field in Germany. This federally-funded fellowship offers participants the opportunity to live, study, and work in Germany for one year. Other opportunities to Germany and Spain are also available through CDS International.

CDS International offers internship opportunities abroad in a variety of career fields. Numerous CIA students and graduates have received fellowships as participants of the CBYX program in the past, and have gone on to gain academic and work experience in Germany while immersing themselves in the German language and in German culture.

Recruiting for: Culinary Arts and Baking & Pastry students and recent graduates.

Will Maier

Program Officer
wmaier@cdsintl.org

CDS International 440 Park Ave South 2nd Floor NY NY 10016
(212) 497-3522 (212) 497-3588

Anna Oberle

Senior Program Manager
aoberle@cdsintl.org

The Dinex Group - Restaurant Group of Daniel Boulud

www.danielnyc.com

Table
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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 - Culinary - Pastry.

Mia Rappoport

Assistant Director of Human Resources
mrappoport@dinexgroup.com

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

Family and Morale, Welfare and Recreation Command (US Army)

www.fmwrctraineeprogram.com

Table
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The Army Morale, Welfare and Recreation (MWR) Program is a worldwide system of services and activities provided by civilians that supports soldiers and their families. Imagine yourself in the center of explosive concerts, leading kayaking adventure trips, opening a theme restaurant or renovating a multi-million dollar hotel!

The NAF Management Trainee Program recruits, hires, and develops college students and graduates, Wounded Warriors, and current or former NAF employees in MWR functional areas as NF-3 developmental NF-4 positions. The annual recruitment and development of trainees assist Army MWR with ensuring knowledgeable and effective leaders are in place to meet the needs of Soldiers and Families at Garrisons worldwide. We currently hire Management Trainees for the following functional areas:

Child and Youth Services | Sports and Fitness Management | Community Recreation | Outdoor Recreation | NAF Contracting | Marketing | Financial Management | NAF Human Resources | Professional Golf Management | Golf Superintendent | Food & Beverage

The Developmental Chef Program recruits, hires, and develops candidates from fully accredited culinary schools into the MWR Business Operations area as NF-4 Developmental Chefs. This program exists as a separate functional track of the Family and MWR Command Management Trainee Program. Up to eight (8) Developmental Chefs are hired annually to gain hands on experience in culinary operations throughout two phases of training.

Developmental Chefs will spend 3-6 months on an unaccompanied TDY to an Armed Forces Recreation Center (AFRC) location. These locations include Cape Henry Inn and Beach , Edelweiss Lodge and Resort (Germany), Shades of Green (Florida), Hale Koa Hotel (Hawaii) and Dragon Hill Lodge (Korea). Housing and meals are provided during this initial phase.

The remaining 18 months of the program will be completed at an Army Garrison and will focus on hands-on application of the US Army Catering practices and procedures in addition to revenue generating operations to include (but not limited to): restaurants, clubs, bowling, golf courses, mobile snack facilities, contracted business operations, and catering operations.

Recruiting for: Family and MWR Command Chef Development positions.

Roger Disbrow	Chef roger.disbrow@us.army.mil	
Randy Varney	Chef	
Meg Walsh	Management Trainee	
Willie White	Program Analyst willie.e.white1@us.army.mil	11711 North IH 35, Suite 110 San Antonio TX 78233 (210) 424-8750

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Will
Interview
Wednesday

Four Seasons Hotels and Resorts

www.fourseasons.com

Table
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BP

Will
Interview
Wednesday

Dedicated to continuous innovation and the highest standards of hospitality, Four Seasons invented luxury for the modern traveler. From elegant surroundings of the finest quality, to caring, highly personalized 24-hour service, Four Seasons embodies a true home away from home for those who know and appreciate the best. Beyond the comfort of the bed, the beauty of the flowers, or the serenity of the spa, it's the people of Four Seasons who make each experience so exceptional. The deeply instilled Four Seasons culture is personalized in its employees-people who share a single focus and are dedicated, highly skilled and inspired to offer great service.

Founded in 1960, Four Seasons has followed a targeted course of expansion, opening hotels in major city centers and desirable resort destinations around the world. Currently with 84 hotels in 35 countries, and more than 20 properties under development, Four Seasons will continue to lead luxury hospitality with innovative enhancements, making business travel easier and leisure travel more rewarding.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Full-time Cooks - Representatives will be recruiting on behalf of the Corporate Office. Be sure to ask about our MIT positions!

Douglas Anderson Executive Chef - Washington, D.C.
douglas.anderson@fourseasons.com

Paul Urian Senior HR Director - Philadelphia One Logan Square Philadelphia PA 19103
paul.urian@fourseasons.com (215) 963-2706 (215) 963-2781

Brooke Vosika '82 Executive Chef - Four Seasons Boston
brooke.vosika@fourseasons.com

Fresh Meadow Country Club

www.freshmeadow.org

Table
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Eighty-plus-year-old, member owned, private golf and country club with 400 families. Athletic facilities include a spectacular 18-hole golf course designed by Colt and Allison, six tennis courts and an Olympic size swimming pool. Dining facilities include a grillroom seating 160, family room, men's grill room, ladies and men's card rooms, and a main dining room seating 350. The club is located on the beautiful North Shore of Long Island, approximately one half hour from New York City. The Club is open six days per week in season and five days per week off-season. The club serves member dinners four nights per week in season and one night per week off-season.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Cooks - Pastry - Servers - 2011 Summer Season.

Brett Morris '88 General Manager 255 Lakeville Road Lake Success NY 11020
brettfmcc@optonline.net (516) 482-7300 (516) 482-5368

Brian Lau Assistant General Manager
brianfmcc@optonline.net

Sabrina Roberts Clubhouse Manager
sabrinfmcc@optonline.net

Michael Schenk Executive Chef
chefschenk@aol.com

Gate Gourmet

www.gategourmet.com

Table
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Interview
Wednesday

gategroup is the leading global provider of onboard products and services. We specialize in catering and hospitality; provisioning and logistics; and onboard solutions to companies that serve people on the move. Our customers include top airlines, railroads and hotels around the world that rely on our expertise and solutions tailored to their guests, service offerings and geographic regions. Our portfolio includes the following established brands: deSter, eGate Solutions, Elan, Gate Aviation, Gate Gourmet, Gate Safe, Harmony, Performa, potmstudios, Pourshins and Supplair. Our capabilities are centered in these main business segments: Catering and Hospitality: menu design; on-airport freshly prepared foods, including authentic ethnic and special meals; off-airport meal assembly; sourcing and supply chain; airport lounges. Provisioning and Logistics; pre-flight loading and post-flight unloading; cabin appearance; catering and cargo security; airport services; bar packing and flight assembly. Onboard Solutions: food service concepts and passenger comfort items; branding, design and development services; buy-on-board programs; business applications and solutions; asset management; cabin crew training and leasing. We are passionate about helping our customers satisfy hundreds of thousands of their guests around the world every day. The combination of our commitment and expertise has made gategroup the industry leader, a reputation we strive to fulfill daily.

Recruiting for: Executive Chef - Sous Chef - Cooks - Account Manager - Food Supervisor - Various locations within the United States.

Thomas Bradley '82	Executive Chef - Operations tbradley@gategourmet.com		
Mary Irvine	Director - Operations East mirvine@gategourmet.com		
Richard Jones	Director - Human Resources - East rjones@gategourmet.com		
Maureen McMahon	Senior Manager - Human Resources mcmahon@gategourmet.com	30 Inip Drive Inwood NY 11096 (516) 295-6220	(516) 295-6278

Ginza Project USA

www.ginzaproject.ru

Table
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Ginza Project Holding consists of 85 properties in the sphere of restaurant and entertainment business with locations in Europe and USA. With a major recent expansion in the American market, the company is seeking skilled and passionate individuals.

Recruiting for: Executive Chef - Sous Chef - Line Cooks - Pastry (all positions) - Floor Manager

Anna Ovchinnikova	General Manager	560 West 43rd Street - Suite 24H New York NY 10036 (215) 869-0020	
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Great American Restaurants

www.greatamericanrestaurants.com

Table
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Great American Restaurants is a privately owned and operated collection of 11 restaurants and artisan bakery in the D.C. Metro area. Over the past 36 years, the business has thrived because of our entrepreneurial spirit, enthusiasm for hospitality, and a ton of hard work by thousands of the best team players in the restaurant industry. All of the restaurants of this award winning privately owned company emphasize high quality, from scratch kitchens to outstanding hospitality. Annual unit volumes ranging from \$5MM to \$13MM. Selective expansion in premier locations in the Washington D.C. market is an ongoing high priority and we are looking for culinary talent to continue our growth.

Recruiting for: Culinary Externs - Front-of-the-House Managers - Kitchen Managers

Meagan Tosh	Talent Development & College Recruitment meagan.tosh@gar-sc.com	3066 Gatehouse Plaza Falls Church VA 22042 (703) 645-0700	(703) 645-0706
Tom Rush '95	Director of Kitchen Operations		
Becky Trayers	Director of Recruiting becky.trayers@gar-sc.com		

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.

Will
Interview
Wednesday

Relocation assistance provided.

Recruiting for: Fresh Food Managers - Assistant Fresh Food Managers - Chef Managers - Culinary Chefs - Pastry Chefs

George Gauldin	Regional Staffing Manager ggauldin@harristeeter.com	3903 Fair Ridge Drive - Suite 200 Fairfax VA 22033 (703) 278-0670	(703) 278-0678
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Hempstead Golf and Country Club

www.hempsteadcountryclub.com

Table
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Private, member-owned club with 650 member families. Established in 1921. A.W. Tillinghast golf course design. Swimming pool, bowling alleys, tennis and 18 holes of golf, Men's Grill, Terrace, North Bar, Main Dining Room, Halfway House, pool snackbar and 19th Hole Café. Progressive, quality oriented management philosophy. Great food and beverage quality and diversity.

Recruiting for: Dining Room Manager - Special Events/Catering Manager - Line Cooks - Summer 2011 Cooks and Managerial Positions.

Mark Westfield	General Manager mwestfield@hempsteadgolfandcc.com	60 Front Street Hempstead NY 11550 (516) 486-7800	(516) 486-4766
Peter Noto '95	Executive Chef chefcountry@aol.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 nearly three decades. Our secret? A progressive management culture unlike any in our industry, in which the craft of managing and developing people is as important as culinary arts itself. Recruiting for: Management Training Program OR Kitchen Management Training Program.

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Our performance-driven environment attracts professionals from all backgrounds and industries. From professional development workshops to our rigorous 4 to 5 months-long manager training program, we are creating well-rounded restaurateurs who are also savvy businesspeople. Exceptional graduates of our training program can earn the General Manager title in just a few years, and many General Managers in our company earn over \$200K per year. All training occurs in California and Arizona, with subsequent assignments in markets all across the country, making relocation flexibility a must for consideration. Our management team search is focused on individuals who are dedicated to consistently driving high standards and achieving service excellence. Our most successful managers are passionate about food and wine and possess a strong desire for development and advancement.

Recruiting for: Management Training Program - Kitchen Management Training Program

Keith Clancy

HR Manager
keith.clancy@hillstone.com

2710 East Camelback Road - Suite 200 Phoenix AZ 85016
(602) 553-2191 (602) 553-2112

Hyatt Hotels Corporation

www.careers.hyatt.com

Table
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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.

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BP M

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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 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 Externs - Baking & Pastry Externs (at approved sites) - Corporate Management Training Program - Corporate Internships

Brook Luedke

College Recruiting Manager
brook.luedke@hyatt.com

71 South Wacker Drive Chicago IL 60606
(773) 263-3963 (312) 780-5287

Iron Hill Brewery and Restaurant

www.ironhillbrewery.com

Table
41

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

Recruiting for: Culinary Externs - 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
David Foster '93	Head Chef davidf@ironhillbrewery.com		

C

Jose Andres' THINKfoodGROUP

www.thinkfoodgroup.com

Table
51

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.

C M

Will
Interview
Wednesday

Recruiting for: Culinary Externs (at approved sites) - Sous Chef in Training - Restaurant Manager in Training - Pastry Intern and Hospitality Intern (for graduates).

Rachael Elstad	Human Resources Director jobs@thinkfoodgroup.com	425 8th Street - NW #1131 Washington DC 20004 (202) 638-1910	(202) 638-1831
Brian Zaslavsky	General Manager - Café Atlantico brianz@cafeatlantico.com		

Kiawah Island Golf Resort - The Sanctuary Hotel

www.kiawahresort.com

Table
46

C M
BP

Will
Interview
Wednesday

Located on a barrier island, thirty minutes from historical Charleston, SC, Kiawah Island Golf Resort offers guests a variety of opportunities to relax, play and enjoy!

Featuring one of the largest villa offerings in the country, resort guests can choose to stay in multi-sized villas, condos, or privately owned homes scattered throughout the island. Culinary offerings include three clubhouses, with full service dining rooms, plus banquet facilities for catered events, offering views of lush green fairways and the sparkling waters of the Atlantic Ocean. Casual dining is offered at the Night Heron poolside grill, while guests may also choose to shop for pantry staples and enjoy breakfast, lunch or dinner in the casual atmosphere of Town Center Market.

Six years ago, Kiawah Island Golf Resort opened the doors of The Sanctuary, a luxury, oceanfront, 255-room hotel, dedicated to providing the highest level of guest service and satisfaction. Within the first three years of operation, The Sanctuary achieved recognition as being among the finest hotels in the United States, awarded both the Forbes Five Star and AAA Five Diamond awards. The Hotel includes two year-round dining rooms, both overlooking the beautiful waters of the Atlantic Ocean, plus a full service poolside grill during season and, of course, private in-room dining through the Hotel's Room Service Department. Guests of The Sanctuary also have access to one of only three Spas in the United States that hold the Mobil Five Star award. In addition, the hotel offers over 16,000 square feet of beautifully appointed banquet space, with spacious, sweeping lawns as added venue options. The Lobby Lounge, which is the highest scoring Five Star Lounge in Mobil's rating history, affords ocean views, a full assortment of beverages and casual dining opportunities. Guests can also choose to stay in the Hotel's Club Level, where they are pampered with continuous food and beverage service, plus the assistance of a personal concierge throughout the day.

Kiawah Island Golf Resort offers golf enthusiasts a choice of five nationally ranked golf courses, including The Ocean Course, host of the 2012 PGA Championship. Two tennis centers plus the largest Recreation Department of any resort in the United States afford guests unlimited opportunities for enjoyment!

Recent Accolades: Forbes Five Star Award - The Sanctuary & The Spa at The Sanctuary; AAA Five Diamond Award - The Sanctuary; #1 Golf Resort in the U.S. - Andrew Harper Reader's Choice; #1 Resort in the Mainland U.S. - Conde Nast Traveler; #1 Island in North America - Travel & Leisure Family; #1 Tennis Resort - TennisResortsOnline; Home of The Ocean Course: Host - 1991 Ryder Cup Matches, 2007 Senior PGA and 2012 PGA Championships.

Recruiting for: Culinary Externs - Baking and Pastry Externs - Full-time culinary positions - all levels of experience.

Margaret Harris	Senior Recruiting Manager margaret_harris@kiawahresort.com	One Sanctuary Beach Drive (843) 768-2801	Kiawah Island SC 29455 (843) 768-6061
Todd Richter	Executive Pastry Chef - The Sanctuary todd_richter@kiawahresort.com		
Robert Wysong	Executive Chef - The Sanctuary robert_wysong@kiawahresort.com		

L'Auberge du Lac Casino Resort

Table
42

C
BP

L'Auberge is located on 242 acres of land in Lake Charles, LA, two hours from the Houston metropolitan area. This premier facility is ideal for the business traveler or guest looking for the ultimate in hospitality and dining experiences, plus non-stop gaming action. The property includes a 26-story hotel complex with approximately 1,000 spacious rooms and suites; an 18-hole golf course designed by Tom Fazio; 26,000 gross square feet of meeting space, including a business center and conference registration area; two resort swimming pools, lazy river and private cabana courtyard; full-service salon and spa and cardio fitness center; retail stores; ten innovative dining outlets; and top-name entertainment. The casino features 30,000 square feet of Vegas-like gaming action with 63 table games and more than 1,600 ticket-in ticket-out slot machines.

Recruiting for: Culinary Externs - Room Chef - Sous Chef - Cook III

Bill Foltz Pastry Chef
wfoltz@ldlmail.com

Gerry Gulla '91 Room Chef 777 Avenue L'Auberge Lake Charles LA 70601
ggulla@ldlmail.com (337) 395-7777 (337) 395-7749

Le Parker Meridien

www.getajob@parkermeridien.com

Table
27

M

Hip and dysfunctional are out. Style and function are in. Le Parker Meridien's 725 ergonomically inspired rooms and suites with far reaching views of Central Park and the Manhattan skyline, give you that "at ease" feeling as you step out in the big town. Enjoy great eats at the over-the-top-breakfast, all day restaurant, Norma's, voted "Simply the Best Breakfast in New York" by Zagat and CitySearch. Burgers to die for? We have a hidden spot at The Burger Joint (voted #1 burger in Zagat). Drink diabolical espresso and cocktails at Knave. Of course, there's Room Service and so much more...

Recruiting for: Sous Chefs - Assistant Restaurant Managers

Sandra Berger Norma's Restaurant Manager

Mauizio Bonivento General Manager

Emile Castillo Executive Chef 118 West 57th Street New York NY 10019
(212) 708-7350 (212) 708-7356

Lindblad Expeditions

www.expeditions.com

Table
13

Will
Interview
Wednesday

Lindblad Expeditions is the country's leading expedition travel company, pioneering expedition travel to remote and pristine places around the globe such as Antarctica, the Arctic, Galapagos, Baja California and beyond. Celebrating nearly 50 years of expedition excellence, we have recently partnered with the National Geographic Society to expand offerings to our 15,000 guests that join Lindblad Expeditions each year, inspiring our guests and the wider population to explore and care about the planet. Lindblad Expeditions has been the recipient of numerous travel and environmental awards. Based in New York, with an office in Seattle, Lindblad Expeditions has more than 150 full-time employees, as well as, a long roster of acclaimed naturalists and expedition leaders based around the world from which we staff our expeditions.

Recruiting for: Our two US flagged vessels, the National Geographic Sea Bird and the National Geographic Sea Lion, employ 9 full-time/rotational Chefs- 3 Pantry Chefs, 3 Assistant Chefs and 3 Head Chefs.

Tanya Kroum Shipboard Employment Specialist 1415 Western Avenue - Suite 700 Seattle WA 98101
tanyak@expeditions.com (206) 403-1540 (206) 403-1501

Billie McCaslin Human Resources Manager

The Little Nell

www.thelittlenell.com

Table
6

The Little Nell is a Five Star, Five Diamond 92 room luxury hotel located at the base of Aspen Mountain. The hotel features outstanding cuisine overseen by 3-time James Beard nominee, Chef Ryan Hardy. All food and beverage outlets including Montagna, The Living Room, The Bar, Ajax Tavern, Aspen Mountain Club, Sundeck and Banquets specialize in farm to table cooking. Local produce used in dishes is grown at Chef Hardy's Rendezvous Farm located just an hour away from Aspen.

C

BP

Will
Interview
Wednesday

Please visit our website to learn more about our exceptional culinary program.

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

Ryan Hardy

Executive Chef
rhardy@thelittlenell.com

Jean Ingram

Human Resources Generalist
j Ingram1@thelittlenell.com

675 East Durant Avenue Aspen CO 81611
(970) 920-6325 (970) 544-6221

Loews Miami Beach Hotel

www.loewshotels.com

Table
44

Loews Hotel - Headquartered in New York City - owns and/or operates 17 hotels and resorts in the U.S. and Canada. Located in major city centers and resort destinations from coast to coast, the Loews portfolio features one-of-a-kind properties that go beyond Four Diamond standards to delight guests with a supremely comfortable, uniquely local and vibrant travel experience. Loews boasts some of the industry's most innovative and successful travel programs, including Loews Loves Kids for families and Loews Loves Pets for discerning animals on the road.

C

BP

Will
Interview
Wednesday

Loews Miami Beach Hotel - flaunting a "SoBe style" fusion of cosmopolitan and Art Deco influences - creates beachfront elegance for the authentically hip. Located in the "heart" of South Beach, the hotel showcases 790 stylish rooms and suites, a palm tree lined promenade, oceanfront sparkling pool, more than 65,000 square feet of meeting and function space, Elemis Spa and Fitness Center and seven restaurants and bars including Sushi SoBe and the famous Emeril's Miami Beach.

Preston's Brasserie: A breathtaking oceanfront setting, serving a mix of traditional fare flavored with a "Floribbean" flair. These dishes combined with an infusion on uniquely local Miami flavors give our guests a truly fresh, healthy and delicious experience.

Sushi Sobe: Our newest addition, located in the lobby, this sushi bar and lounge serves traditional sushi favorites with our own South Beach touch. Complete with its very own dessert menu of Asian-inspired treats and a cocktail menu which includes sake specials and more.

Hemisphere Lounge: Conversation, cocktails, live music and a savory BYTES menu flow in the fashionable atmosphere. A refined place to enjoy the perfect martini, with a list of over 240 combinations along with "Loews Signature Cocktails," you are sure to find a new favorite."

SoBe Scoops offers a variety of sweet treats from ice cream, sorbet and gelatos, with great topping choices, to homemade bakery treats and a chandy wall. Featuring traditional Haagen Daz favorites, Graeters and special flavors created by our very own pastry chefs, as well as sundaes, shakes, smoothies and daily specials, there is something for the entire family to enjoy.

Loews Miami Beach Hotel Awards: AAA Four Diamond - Expedia Insider's Select Award - Meetings & Conventions Gold Key Award - Meetings & Conventions Gold Platter Award - Mobil Four-Star - Hotel of the Year given by Loews Hotels. Voted Number One Luxury Resort for customer satisfaction by Market Metrix Hospitality Industry.

Recruiting for: Culinary Externs - Baking & Pastry Externs

Frederic Delaire

Executive Sous Chef
fdelaire@loewshotels.com

Altagracia Gomez

Recruitment Supervisor
altagraciagomez@loewshotel.com

1601 Collins Avenue Miami Beach FL 33139
(305) 604-5426 (305) 604-5423

Lyons Group

www.bostonbestevents.com

Table
56

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 Towne Stove & Spirits, Sonsie, Scampo, Harvard Gardens and Jasper White's Summer Shack to the most popular and world famous entertainment destinations such as Alibi Bar & Lounge, Ultra 88 Night Club, Kings, Game On and 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 fine-dining, 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 Externs at Sonsie - Restaurant Managers - Sous Chefs - Line Cooks - Pastry Cooks

Greg Hamm

Human Resources Director
ghamm@lyonsgroup.com

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

Marriott International and The Ritz-Carlton

www.careers.marriott.com

Table
65

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, November 8, at 9 PM in the Multi-Purpose Room at the Student Recreation Center.

Recruiting for: CA and B&P Externs at approved Marriott or Ritz-Carlton sites. Limited MTP positions - must be ready and willing to relocate. 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

Mark Quitney '85

Executive Chef - New Orleans Marriott

Oliver Reschreiter

Executive Chef - JW Marriott Desert Ridge

Ralph Romano

Executive Chef - The Ritz-Carlton Central Park

Northstar Café

www.thenorthstarcafe.com

Table
8

Northstar Cafe strives 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. Our strong management culture is one of a kind. We provide our new managers with four months of formal training followed by ongoing performance based coaching in an exciting, challenging, and entrepreneurial work environment. Northstar, founded in Ohio's vibrant state capital of Columbus, is a rapidly growing restaurant company known for its exceptional food, nutritious ingredients, fantastic design, uncommon values, and remarkably friendly people. Our team is full of extraordinary people who are the best in their field, and we share the singular goal of ensuring that Northstar remains a vibrant, progressive, and inspiring restaurant company. Serving and celebrating is all in a day's work at Northstar. Around here, making others happy just comes with the job description. If you love food, and want to change the world, here's your chance to make a career of it. You'll work hard, but the job comes with more than a few perks, including excellent salaries, and industry- leading benefits. We operate four award winning restaurants. Each Northstar Cafe is unique, but all are fast-paced, extremely popular restaurants that regularly serve more than 800 guests a day. Our cuisine is literally rooted in our Ohio soil. Working with dozens of local and organic producers, our entire menu, including our pastries and breads are prepared from scratch in beautiful, open kitchens.

M

Will
Interview
Wednesday

Recruiting for: Kitchen and Dining Room Oriented Management Positions.

Kevin Malhame	Founder kevin@thenorthstarcafe.com	4215 North High Street Columbus OH 43214 (614) 774-9474	(614) 263-0505
Katy Malhame	Founder katy@thenorthstarcafe.com		

Patina Restaurant Group

www.patinagroup.com

Table
45

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 - Entry Level Cooks - FOH Management

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		
Sara Wells	Human Resources Manager swells@patinagroup.com		

Pinehurst Resort and Country Club

www.pinehurst.com

Table
11

The majestic pines towering over historic Pinehurst rustle and softly whisper the legends of golfers like Jack Nicklaus, Payne Stewart and those who have gone before and experienced one of America's greatest golf courses and premier resorts.

Nestled among the Sandhills of North Carolina, Pinehurst resort invites you to become part of its history and to experience southern hospitality, elegant accommodations, luxury spa facilities, family recreational activities, and of course, any one of their eight pristine world-class golf courses. In addition to offering one of the finest golf experiences in the country, Pinehurst also provides world-class spa and tennis vacations, as well as fun-filled family vacation packages.

The stories of champions and the traditions of championship golf have been created at Pinehurst since 1898. As the site of more championships than any other golf course in the country, most recently, this historic North Carolina resort played host to the 2005 U.S. Open.

Recruiting for: Culinary Externs - B&P Externs

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

C

BP

Will
Interview
Wednesday

Roaring Gap Club - North Carolina

www.roaringgapclub.com

Table
64

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

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

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

Recruiting for: Culinary Externs - Seasonal Banquet Cooks and Seasonal Line Cooks

Steve Plummer	General Manager splummer@roaringgapclub.com	P.O. Box 129 Roaring Gap NC 28668 (336) 363-2211	(336) 363-2758
Debbie Plummer	Recruiter		

C

Will
Interview
Wednesday

Ruby Tuesday, Inc.

www.rubytuesday.com

Table
15

Culinary Culture is a corner stone to the New Ruby Tuesday. Within the last year, we have reorganized our restaurants and our brand to focus on being able to change American dining. With dedication, passion, and energy, we can accomplish this goal but we need you and your culinary passion to join us on our journey.

M**Recruiting for: Culinary Managers - Guest Service Managers**

Adam Fink	General Manager adamfink9@hotmail.com		
Peter Glander '99	Executive Chef pghlander@rubytuesday.com	150 West Church Avenue (865) 379-5824	Maryville TN 37801 (865) 379-5824
Belinda Kitts	Vice President Human Resources bkitts@rubytuesday.com		
Jonathan Lee	Director jlee@rubytuesday.com		
Rob Prunty	Regional Partner rprunty@rubytuesday.com		

SAGE Dining Services, Inc.

www.sagedining.com

Table
58

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: Chefs - Chef Managers - Food Service Director - Assistant Food Service Directors**

Tom Ankner '98	District Manager t.ankner@sagedining.com		
Jim Dermody	District Manager dermody@sagedining.com		
Gary Fugman	District Manager gary@sagedining.com		
Marcel Gallo '86	Vice President marcel@sagedining.com	222 Bosley Avenue - Suite B7 (410) 339-3950	Towson MD 21204 (410) 339-3955
Matt MacIsaac '00	District Manager m.macisaac@sagedining.com		

Seaport Hotel & Seaport World Trade Center

www.seaportboston.com

Table
35

C

Seaport, comprised of Seaport Hotel and Seaport World Trade Center, is a deluxe, full-service 428 room hotel, meeting and exhibition center located in Boston's revitalized Seaport District. Situated directly on the Boston waterfront, Seaport provides unparalleled service along with distinctive hospitality, technology, sophistication and flexibility, which combine to create fulfilling and productive experiences for each of its guests. Seaport offers over 180,000 square feet of flexible meeting and function space, including an 118,000 square foot exhibition hall and ballroom. Innovative services and features include complimentary wireless Internet access in all guestrooms and public spaces, a unique service-inclusive (no-tipping) policy, a state-of-the-art health club which is complimentary to guests, a Four Diamond restaurant, Aura, and TAMO bar & terrace, a seasonal outdoor dining patio. The only venue of its kind in Boston, Seaport was pleased to be awarded top honors on the Boston Business Journal's "Best Places to Work".

Recruiting for: Culinary Externs - Line Cooks - Banquet Cooks - Pastry Cooks

Billy Herd	Human Resources Manager billy.herd@seaportboston.com	One Seaport Lane Boston MA 02210 (617) 385-4000	(617) 385-4993
David Mahady '03	Culinary Supervisor david.mahady@seaportboston.com		

Shelter Harbor Golf Club

www.shgcri.com

Table
3

C

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

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

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

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

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 - Rounds Cook - Pastry Chef - Pastry Assistant

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		

Will
Interview
Wednesday

Soho House New York

www.sohohouse.com

Table
53

The Soho House Group is a collection of private members' clubs, hotels and restaurants for those in the film, media and creative industries. The company has establishments throughout the UK, Europe and the USA. All our kitchens serve seasonal, farm to fork cuisine, with emphasis on high quality ingredients. Please visit www.sohohouse.com and www.cook-house.info.

C

Will
Interview
Wednesday

Kat's phone number: +447827340567

Recruiting for: All levels of chefs and cooks.

Kathleen Hartigan

kat@sohohouse.com

29-35 Ninth Avenue New York NY 10014

Stratton Mountain Resort

www.stratton.com

Table
34

Stratton is a four season resort located in Southern Vermont. Known for some of the best skiing and riding in the east, Stratton also features a European Village with shopping, restaurants and lodging. Stratton is also home to the Burton U.S. Open Snowboarding Championships.

C

Will
Interview
Wednesday

Recruiting for: Cooks - Culinary Supervisors

Sara Colgan Pinto

Senior Human Resource Manager
scolgan@intrawest.com

5 Village Lodge Road Stratton Mountain VT 05155
(802) 297-4107 (802) 297-4238

The Taco Truck

www.thetacotruck.com

Table
33

Our mission is to provide the most authentic delicious taco eating experience for our customers while minimizing our negative impact on the earth and remaining active in our neighborhood through ongoing community involvement. The Taco Truck was born from a unique quick-casual authentic Mexican taquería concept. Our vision is to bring tacos back to their essence – food deeply rooted in the culture of Mexican street vendors. We have introduced new flavors and surprising ingredients to our recipes that activate our customers' palettes and stimulate their lives through tacos. We offer an engagingly unique environment at our truck and in our store so that our customers can maximize their taco enjoyment. Not only is our food fresh and delicious, it's also healthy, thanks to our commitment to sourcing locally-grown and organic ingredients wherever possible. We've worked hard to make our truck and restaurant eco-friendly in every way possible, including LEED-certification for our store location.

M

Recruiting for: Service Managers - Kitchen Managers

Chris Viola

Chief Operating Officer
cviola@thetacotruck.com

309 Court Street Hoboken NJ 07030
(201) 683-4048 (201) 683-4046

Paris Retana '09

Culinary Director
paris@thetacotruck.com

Tribeca Oven is a premium artisan bakery founded on centuries-old bread making traditions. Baking in small batches and using only the finest ingredients, Tribeca Oven produces the highest quality artisan breads available and delivers them nationwide.

BP

Tribeca Oven is dedicated to providing fine artisan breads to retailers, restaurant groups and multi-unit operators that would not otherwise have access to top quality bread.

Tribeca Oven delivers artisan breads with consistent fresh-baked quality and par-baked convenience.

Recruiting for: Mixers - Shapers, Bakers - Supervisors

Rachel Crampsey '05 Research & Development Specialist
rcrampsey@tribecaoven.com

William Lasek Production Manager 447 Gotham Parkway Carlstadt NJ 07072
blasek@tribecaoven.com (201) 935-8800 (201) 935-6685

Turning Stone Resort Casino

www.turningstone.com

Table
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C

BP

Will
Interview
Wednesday

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 - Cook - Line Cook - Station Cook - Sous Chef - Lead Cook - Pastry Cook - Garde Manger - Pastry Cook

Chadia Saber	Human Resources Specialist - F&B chadia.saber@turningstone.com	5218 Patrick Road Verona NY 13478 (315) 829-8908	(315) 829-8937
Kellie Dockstader	Human Resource Specialist		
Jeff Herring '83	Chef de Cuisine		
Scott Kidd '85	Vice President - Food & Beverage		
Francesc Mari	Executive Sous Chef		

VOLT

www.voltrestaurant.com

Table
25

C

Will
Interview
Wednesday

A fine dining restaurant located in historic downtown Frederick, Maryland. Chef Bryan Voltaggio delivers modern American cuisine, creating a menu that focuses on classic flavor combinations while creating sophisticated dishes that emphasize purity and seasonal flavors.

Recruiting for: Hostess - Front Waiter - Back Waiter - Captain

Alex Amato	General Manager alex@voltrestaurant.com		
Stacy Wells	Assistant to Bryan Voltaggio stacy@voltrestaurant.com	228 North Market Street Frederick MD 21701 (301) 696-8658	

Walt Disney World

www.disney.com

Table
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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

C

BP

Will
Interview
Wednesday

Wegmans Food Markets

www.wegmans.com

Table
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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 organization. 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 #3 in 2010!

Recruiting for: Culinary - Pastry - Bakery Team Leader - Prepared Foods Team Leader - Cook III - Cook II - Cook I - Sous Chef

Deana Earland-Perez

Employee Representative

Heather Gole

Staffing Coordinator
heather.gole@wegmans.com

1500 Brooke Avenue Rochester NY 14603
(585) 429-3827

AJ Kuczenski '97

Store Chef
kathie.white@wegmans.com

M

Will
Interview
Wednesday

Whole Foods Market - Northeast Region

www.wholefoodsmarket.com

Table
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C M

Will
Interview
Wednesday

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-two 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 thirteen years in a row, we invite you to join us and start a career that will allow you to grow with us!

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 and Baking & Pastry externship sites!

Recruiting for: Variety of positions - please see above.

Andrew Bjelland	Recruitment & Leadership Administrator ne.wholecareers@wholefoods.com	930 Sylvan Avenue Englewood Cliffs NJ 07632 (201) 567-2090
Peter DiCarlo '90	Prepared Foods Associate Coordinator	
Carolyn Falco	Store Team Leader - Columbus Circle (NYC)	
Megan Neisser	Store Team Leader - Darien, CT	
Christy Taylor '01	Associate Bakery Coordinator christy.taylor@wholefoods.com	