



Winter Career Fair

February 7, 2012

Abigail Kirsch

www.abigailkirsch.com

Table
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C
BP

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.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Part-time and Full-time Cooks - Culinary Crew Leaders

John D'Arcangelo '01, '03 Executive Chef
darcangelo@abigailkirsch.com

Philip DeMaiolo Executive Chef - Pier 60 and The Lighthouse
demaip@chelseapiers.com

Alexis Kaufmann-Herron '05 Kitchen Operations/Pier 60 & Lighthouse
herroa@chelseapiers.com

Erin Marone Sous Chef

Christopher Muller '02, '04 Executive Sous Chef
cmuller@abigailkirsch.com

Sarah Saracino Human Resources Manager
ssaracino@abigailkirsch.com
81 Highland Avenue Tarrytown NY 10591
(914) 631-3447

Agata and Valentina

www.agatavalentina.com

Table
28

New York City's premier and growing specialty food market that has been a destination in the Upper East Side.

Recruiting for: Kitchen Staff - Department and Store Managers

M
Will
Interview
Wednesday

Laurence Danez Director of Human Resources
ldanez@javfood.com
414 East 75th Street New York NY 10021
(212) 452-0690 (646) 219-5844

Lewie Smith Recruiter
lsmith@javfood.com

American Cruise Lines, Inc.

www.americancruiselines.com

Table
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American Cruise Lines specializes in a unique style of small ship cruising along the inland waterways and rivers of the United States. Fascinating itineraries include the Pacific Northwest, Maine, New England Islands, Hudson River, Chesapeake Bay, the Historic South & Golden Isles, Florida, Alaska, and the Mississippi River aboard the brand new paddlewheeler Queen of the Mississippi. With no more than 150 guests onboard, passengers experience each port of call, up close and personal, all while enjoying the camaraderie of fellow travelers and the exemplary service that is the hallmark of American Cruise Lines.

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Second Chefs - Head Chefs

Paul Taiclet

Vice President Hotel Operations
taiclet@americancruiselines.com

741 Boston Post Road - Suite 200 Guilford CT 06437
(203) 453-6800 (203) 453-0417

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

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.

Recruiting for: Culinary Externs - Premium Services Prep Cook - Chef Manager - Food Production Manager - Sous Chef - Executive Chef - Catering Sous Chef

Nicole Wormley	Senior Director of College Relations wormley-nicole@aramark.com	1101 Market Street Philadelphia PA 19107 (800) 999-8989 (215) 238-5920
Patrick Ford	Executive Sous Chef - Fenway Park ford-patrick@aramark.com	
Angela Indiviglio-Gomez	Talent Acquisition Manager indiviglio-gomez-angela@aramark.com	
Danielle Morgan	Pastry Chef morgan-danielle@aramark.com	
Peter Mowry '07	Multi-Unit General Manager mowry-peter@aramark.com	
Greta Reinen '04	District Manager reinen-greta@aramark.com	
Sue Small	Regional Executive Chef small-sue@aramark.com	
Josephine Wong	Assistant Human Resource Manager wong-josephine@aramark.com	

Atlantic Inn and ELI's Restaurant

www.atlanticinn.com

Table
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BP

Will
Interview
Wednesday

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

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

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

Recruiting for: Baking & Pastry Externs - Line Cooks - Lead Cooks - Front-of-the-House (Waitstaff) - Front Desk (Hospitality)

Brad Marthens	Owner/Operator atlanticinn@biri.com	P.O. Box 1788 - High Street Block Island RI 02807 (401) 466-5883	(401) 466-5678
Edward Moon '92	Owner/Operator edward_moon@hotmail.com		
Evan Wargo '05, '07	Executive Chef - ELI's evanw@elisblockisland.com		

Basin Harbor Club

www.basinharbor.com

Table
69

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BP

Will
Interview
Wednesday

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

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

Christian Kruse	Executive Sous Chef chris@basinharbor.com	4800 Basin Harbor Road Vergennes VT 05491 (802) 478-7846	(802) 475-6547
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Biltmore Company

www.biltmore.com

Table
101

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BP M

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

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

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

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

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

Recruiting for: Culinary Externs - Baking & Pastry Externs - Food & Beverage Management Intern (March dates or later for all positions.) E-mail contact for Biltmore Company is Dawn McKinney, Staffing Operations Manager, dmckinney@biltmore.com

Geoff Gardner Vice President of Food & Beverage Operations One North Pack Square Asheville NC 28801
(828) 225-6162 (828) 225-1683

Sarah Bumbarger Cedric's Tavern Pastry Sous Chef

Paul Klaassen Lioncrest/Deerpark Sous Chef

Blooming Grove Hunting & Fishing Club

Table
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We are a private club located in Northeast PA. A country club atmosphere offering Creative American Cuisine, utilizing local produce and artisan products. We will be hiring one culinary student to work with our chef in all areas of kitchen operations. The Extern will be exposed to a la carte, banquet and catering functions. Many Saturday dinners are prepared at outdoor locations on property.

Recruiting for: Culinary Extern (Memorial Day - Columbus Day)

Karl Ulmer '82 Executive Chef 123 Old Field Road Hawley PA 18428
fmulmer@ptd.net (570) 775-7371 (570) 775-9721

Kathy Molt Dining Room Manager

The Boarding House - the pearl - Corazon de Mar

www.boardinghouse-pearl.com

Table
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Three unique restaurants created by Seth and Angela Raynor, the ever-popular 'Boarding House', The pearl awarded The Best Seafood Restaurant in all of New England - by New England Travel & Life and the new hit 'Corazon del Mar-Latin Kitchen'. The three restaurants focus on showcasing seasonal shellfish, local seafood, produce from their Island farmers and heritage meats.

Executive-chef, Seth Raynor –pearl chef-de-cuisine, Liam Mackey, Boarding House chef-de-cuisine, Erin Zircher, Corazon, chef-de-cuisine-Kevin Burlison, AM Chef Joe Ranstatler '03, and Pastry Director, Sam Mason collaborate to create unique award-winning menus and provide hands on mentoring to the culinary teams in each distinct venue.

To experience who we are and what we offer to our team check us out @www.boardinghouse-pearl.com or on facebook @thepearlnantucketisland, theboardinghousenantucketisland and corazondelmarnantucketisland.

The Boarding House

The award-winning Boarding House is located in the heart of the historic district on Federal Street. The cuisine focuses on the simplicity of fine natural and organic ingredients featuring local farms and regional purveyors. The wine + beverage program features an array of organic, biodynamic and sustainable offerings. Devotees love this place for its exceptional market driven menu, overseen by talented chef de cuisine, Erin Zircher. Erin's winter travels to Sicily, Morocco and Spain inform the nightly menus

The pearl

This beautiful island gem is focused on modern coastal cuisine. Executive-chef, Seth Raynor and chef-de-cuisine, Liam Mackey collaborate to create an extensive nightly menu featuring translations of exotic flavors experienced during off-season travels cooking in Vietnam, Thailand & Japan.

The signature entrée - Nantucket Salt & Pepper Wok Fried Lobster, is considered to be the Island's best lobster dish and Travel & Leisure magazine gave it a World's Best Award. The pearl has also been awarded The Best Seafood Restaurant in all of New England - by New England Travel & Life.

Corazón del Mar

Our latest venture, has attracted a lavish following since opening. It is a true Latin love letter- extensive research and travel in Mexico, Latin America, and beyond have found their way to each plate. The 9 seat Ceviche Bar is manned by talented chefs who guide guests thru an array of Peruvian, Spanish and Mexican Ceviches, Oysters and Shellfish. The hotspot also has an extensive tequila bar and a take-out taqueria window and— turns out south-of-the-border-inspired dishes like sea-scallop ceviche dressed in chili-citrus aji sauce and soft, Baja-style tacos filled with beer-battered cod, cabbage slaw and spicy aioli.

We are always striving to employ talented individuals who are passionate about food, wine and hospitality. To inquire about joining our team, please email surferscr@gmail.com. For FOH positions, please contact Jane Stoddard, Director of Operations, jane@boardinghouse-pearl.com. FOH positions starting between April 15 - June 15. BOH positions starting between April 25 - June 15.

Recruiting for: Culinary Externs for all three restaurants - The Boarding House - the pearl - Corazon del Mar

Angela Raynor

Proprietor
angela@boardinghouse-pearl.com

Seth Raynor

Executive Chef - Owner
seth@boardinghouse-pearl.com
12 Federal Street - P.O. Box 898 Nantucket MA 02554
(508) 228-9701 (508) 325-7109

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.

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Full-Time, Year-Round Line Cooks

Dean Moore

Executive Chef
deanmoore@braeburngolf.com

326 Fuller Street West Newton MA 02465
(617) 244-0680 (617) 630-1506

The Breakers, Palm Beach

www.thebreakers.com

Table
35

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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.

Will
Interview
Wednesday

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 -Full-time Line Cooks

Anthony Sicignano '88

Executive Chef - Restaurants
anthony.sicignano@thebreakers.com

One South County Road Palm Beach FL 33480
(561) 653-6645 (561) 659-8401

Jacque McCann

Director of Team Member Services
jacque.mccann@thebreakers.com

The Brooklyn Star

www.brooklynstar.com

Table
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Strong technique-driven American Southern Cuisine, served in a neighborhood friendly establishment.

The Star is open for brunch on Saturdays and Sundays and dinner seven nights a week with a late night menu from midnight until 2 am. Delivery is also offered every night from 6pm until midnight. One can expect an often changing menu based on the philosophies, techniques and traditions of American home cooking and a full selection of beer, wine, classic and house cocktails. Currently, a family style fried chicken dinner is available Sunday and Monday nights.

Recruiting for: Culinary Externs - Full-time and part-time culinary positions.

Joaquin Baca

Chef/Owner
thebrooklynstar@gmail.com

593 Lorimer Street Brooklyn NY 11211
(718) 599-9899 (718) 599-0899

Justin Burchill '09

Sous Chef
jb612243@mycia.net

Payson Cushman '07

Line Cook

Adam Demaris

Line Cook

Cape Resorts Group (Congress Hall and The Chelsea)

www.caperesortsgroup.com

Table
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BP M

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

Recruiting for: Culinary Externs - Baking & Pastry Externs - Pastry - Line Cooks - Restaurant Supervisors - Dining Room Manager - Pool & Beach Supervisor

Ann Marie Miller	Director of Human Resources amiller@thechelsea-ac.com	P.O. Box 455 Cape May NJ 08204 (609) 884-6525	(609) 884-6556
Jeannette Behrens-Quintana	Pastry Chef jqintanao@thechelsea-ac.com		
Jeremy Einhorn '06, '08	Executive Chef jeinhorn@congresshall.com		
Aleksandra Mosjundze	Human Resource Coordinator smosjundze@caperesortsgroup.com		
Andrew Skilton '08 '09	Food & Beverage Manager askilton@congresshall.com		
Thomas Von Muenster	Vice President of Food & Beverage tvonmuenster@congresshall.com		

The Castle on the Hudson

www.castleonthehudson.com

Table
82

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BP

Only thirty minutes north of Manhattan, Castle on the Hudson sits majestically overlooking the Hudson River on sprawling acres of manicured gardens and grounds. With over 100 years of history, the Castle is undoubtedly a regal escape to the enchanted days of yesteryear. The Castle's 31 luxurious guestrooms, suites with wood burning fireplaces and impeccable service, continue to be a favorite among dignitaries and celebrities.

The Castle's award winning dining room, Equus, has also earned a worldwide reputation for excellence, including a 4-diamond rating from AAA, and a 5-Star Restaurant Award from AAHS, both in 2011. It offers a breathtaking ambiance with its stunning design and equally impressive dining. Creativity abounds in its appetizers, main courses and seductive desserts. These gourmet pleasures can be enjoyed in any one of the three dining rooms, each with its own distinct decor and atmosphere.

The Castle is now under the management of the world-acclaimed Sankara hotel group, which have a deep rooted desire to become one of the world's leaders in the hospitality industry. Led by its visionary President, it is committed to creating and managing contemporary luxury hotels that allow their guests to savor the high quality services and the ultimate in luxury around every corner of the facilities.

Chef Chiharu Takei, Executive Chef of the Castle's Equus restaurant, received trainings at 3-Michelin-Star restaurants in France, including Joel Robuchon and la Maison Troisgros, and was the Head Chef at the Sankara hotel & spa Yakushima in Japan before accepting the responsibility of leading the restaurant by applying his wisdom and techniques to creating new epicurean delights of the finest quality that can only be experienced at the Castle. Chef Takei is recognized for his ability to draw out the power of the fresh locally grown ingredients and express it with beauty in his dishes.

Recruiting for: Culinary Externs - B&P Externs - Chef de Partie - Line Cook - Pastry Chef/Cook

Wes Blair	Equus Sous Chef		
Pik-Kam So	HR Representative hr.sankarany@gmail.com	400 Benedict Avenue Tarrytown NY 10591	
Tabatha Williams	HR Representative hr.sankarany@gmail.com		

The Catered Affair

www.thecateredaffair.com

Table
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We are the keepers of The Special Ingredient. What is it? It's a rare, precious combination of elements that when brought forth for an event, create an experience like none other. One that, beyond exceeding expectations, is beyond imagination.

Many thousands of our guests across New England have experienced this alchemy over our last 32 years. They've made us the region's best-loved catering and event design company. We've come a rather long way from our beginnings, when founder Holly Safford set out with just a toaster oven and a glimmer in her eye.

An unerring focus on three elements has driven our success: Brilliant food. Flawless service. Stunning venues.

Today, with 300 employees and a 15,000 square foot headquarters, our focus is unchanged. And all of us, from our Executive Chef and his culinary team, to our design team and wait staff look forward to conjuring with that Special Ingredient every day.

Recruiting for: Culinary Externs -Pastry Assistants - Prep Cooks

Melissa Bliven	Staffing Manager mbliven@thecateredaffair.com	Post Office Box 432 Hingham MA 02043 (781) 982-9333
Amy Dieso	Executive Pastry Chef amy.dieso@thecateredaffair.com	

Will
Interview
Wednesday

Charlie Palmer Group

www.charliepalmer.com

Table
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BP

The Charlie Palmer Group is a restaurant management and services group that owns and/or manages a number of prominent fine-dining restaurants including Aureole, Astra in the D&D Building, Métrazur at Grand Central Terminal (New York); Aureole at Mandalay Bay, Charlie Palmer Steak at The Four Seasons Hotel and the Stirling Club (Las Vegas); Charlie Palmer Steak (Washington, DC); Charlie Palmer Steak, Fin Fish and Briscola at the Grand Sierra Resort (Reno); Charlie Palmer at The Joule (Dallas); Charlie Palmer at Bloomingdale's South Coast Plaza (Costa Mesa, CA); and Dry Creek Kitchen at The Hotel Healdsburg (Healdsburg, CA). The group is led by Charlie Palmer, the celebrated chef and American cuisine pioneer.

Recruiting for: Culinary and Baking & Pastry Externs @ Aureole NY. BOH and FOH Positions - Aureole NY: BOH and FOH - Astra: BOH - Charlie Palmer Steak LV: FOH - Charlie Palmer at the Joule (Dallas): BOH.

Adam Bordonaro	Chef de Cuisine - Astra abordonaro@charliepalmer.com	
Chris Lauber '09, '10	Aureole clauber@charliepalmer.com	420 Lexington Avenue - Suite 850 New York NY 10170 (212) 755-7050 (646) 755-6143
George Pagonis '07	Sous Chef - Aureole gpagonis@charliepalmer.com	
Marcus Ware	Executive Sous Chef - Aureole NY mware@charliepalmer.com	

Chatham Bars Inn

www.chathambarsinn.com

Table
1

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BP

Will
Interview
Wednesday

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

Jonathan Haffmans	Executive Sous Chef jhaffmans@chathambarsinn.com	297 Shore Road Chatham MA 02633 (508) 945-6779	(508) 945-5491
Stephen Jones '02, '04	Executive Pastry Chef sjones@chathambarsinn.com		

Chipotle

www.chipotle.com

Table
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Interview
Wednesday

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

Recruiting for: Kitchen Managers

Michael Kark	Team Leader mkark@chipotle.com	129 West 48th Street New York NY 10011 (303) 669-3367	
Megan Harvey	Area Manager mharvey@chipotle.com		

Colonial Williamsburg Company

www.colonialwilliamsburg.org

Table
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BP

Will
Interview
Wednesday

The Colonial Williamsburg Company/Resort Collection, a subsidiary of The Colonial Williamsburg Foundation operates a world-class resort to accommodate one million visitors annually. Among the many properties in the rich portfolio of offerings is the flagship of the Resort Collection, the Williamsburg Inn. The Inn has hosted celebrities, world leaders and visiting dignitaries for over 65 years. The Resort Collection also operates the Williamsburg Lodge, Williamsburg Woodlands, Governor's Inn and 10 restaurants including 4 eighteen-century taverns in the center of the Historic Area. Renovated in 2006, the Williamsburg Lodge and Conference Center combines the ambiance of an American folk art motif with contemporary comforts and conveniences. Families and conference attendees appreciate the spaciousness of the rooms and the proximity to the historic area of Colonial Williamsburg. Established in 1926, the Colonial Williamsburg Foundation is the not-for-profit educational institution that preserves and operates the restored 18th-century Revolutionary capital of Virginia. Williamsburg is located in Virginia's Tidewater region, within an hour's drive of Richmond and Norfolk, and 150 miles south of Washington, D.C., off Interstate 64. Apply online at www.history.org/careers; you may also apply in person at Colonial Williamsburg's Employment Office, 427 Franklin Street, Williamsburg, Virginia 23185; (757) 220-7713 Colonial Williamsburg supports a drug- and alcohol-free workplace. AA/EOE

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

Anthony Frank '98

Chef de Cuisine
afrank@cwf.org

Rhys Lewis '77

Executive Chef
rlewis@cwf.org

P.O. Box 1776 Williamsburg VA 23187

(757) 220-7713

(757) 565-8780

Compass Group

www.cgnad.com

Table
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Will
Interview
Wednesday

Compass Group North America is the leader in foodservice management and support services across the continent. With our unique sectorization strategy, we recognize that not every customer and client has the same taste, need, and expectation. This is why we are organized into several different operating companies focused on the individual markets it serves. Headquartered in Charlotte, NC, Compass Group North America has the privilege of serving such prestigious clients as Microsoft, Caterpillar, IBM, United Technologies Corp., SAP, University of Arkansas, Louisiana State University, and the Chicago Public Schools. In addition, Compass Group provides catering to special events such as the US Open, Ryder Cup and the Academy Awards®. Compass Group was the official catering services supplier for the 2002 Olympic and Paralympic Winter Games in Salt Lake City.

Recruiting for: Chartwells Manager In Training Program - Eurest Chef Manager In Training Program - Morrison Manager In Training Program - Eurest Hourly Apprenticeship Program.

Amy Tormey

Senior Recruiter

2400 Yorkmont Road Charlotte NC 28217

(704) 328-4344

(704) 235-6003

Melissa Secchio '00

General Manager

Crystal Springs Resort

www.crystalgolfresort.com

Table
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Crystal Springs Resort is a spectacular NJ vacation destination, acclaimed as the New York Metro area's most unique four-season resort. Located in the rolling farmland of the Garden State's picturesque northwest, our world-class NJ resort is just an hour from New York City, and even closer to most northern and central NJ towns. Crystal Springs Resort offers so much to experience, you may come to think of our 4,000+ acre getaway as a playground for all ages.

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

Aladin Glaoui	Director of Food & Beverage aglaoui@crystalgolfresort.com		
Bill Polchinski	Director of F&B - Mountain Creek Resort bpolchinski@mountaincreek.com		
Iliya Spasov	Director of Food & Beverage ispasov@crystalgolfresort.com		
Michael Weisshaupt	Executive Chef mweisshaupt@crystalgolfresort.com	3621 Route 94 Hamburg NJ 07419 (973) 864-8139	(973) 823-6666

The Culinary Institute of America - Menus for Healthy Kids

www.ciachef.edu

Table
107

Culinary Extern to work as part of Menus for Healthy Kids initiative. Extern will work directly in school foodservice setting, conduct recipe testing, and do research.

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Recruiting for: Culinary Extern

Will
Interview
Wednesday

Mary Donovan '83	Editorial Project Manager m_donova@culinary.edu	1946 Campus Drive Hyde Park NY 12538 (845) 451-1371	(845) 451-1092
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Del Posto Restaurant

www.delposto.com

Table

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.

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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.

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Baking & Pastry Externs - Line Cooks (entry level for both savory and pastry) - Front-of-the-House (entry level with room for growth) - FOH Summer Interns

Chloe Brownstein	Kitchen Manager cbrownstein@gmail.com	85 10th Avenue New York NY 10011 (646) 329-9856	(212) 807-6320
Matt Abdoo '04	Chef de Cuisine - AM		
Tony Scotto	Chef de Cuisine ajscotto@delposto.com		

Delaware North Companies, Inc.

www.delawarenorth.com

Table
55

Providing memorable experiences is nothing new for Delaware North. We've been doing it for nearly 100 years in many of the world's most wondrous locations. From sports and entertainment venues to gaming destinations, parks and resorts to bustling travel hubs, our hospitality management team works across the United States and around the globe to ensure that all of our guests enjoy these special places as much as we do. Under the leadership of the Jacobs family, Delaware North has grown into a hospitality management company with more than \$2 billion in annual revenue, earning a spot on the list of the most admired hospitality management companies in the world. Not to mention in the hearts of 55,000 associates who dedicate themselves each year to serving up memories of a lifetime to half a billion guests.

C
BP

Recruiting for: Culinary Externs

Camille Jackson	Recruiter cjackson@dncinc.com	40 Fountain Plaza Buffalo NY 14202 (716) 858-5000	(716) 858-5101
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Diamond Mills Hotel and Tavern

www.diamondmillshotel.com

Table
25

In the Tavern at Diamond Mills, Chef Giuseppe Napoli is bringing years of culinary talent to Saugerties. Chef Napoli offers an amazing menu of world-class cuisine highlighting the best of the Hudson Valley, paired with high quality meats, fish, house-made pastas, breads and pastries. Our Tavern offers local craft brews, hand-crafted cocktails, using spirits from local distilleries, and the finest wines from New York State and around the world.

M

Recruiting for: Full-time and part-time culinary and baking and pastry positions.

Giuseppe Napoli '93	Executive Chef giuseppe@diamondmillshotel.com	25 South Partition Street Saugerties NY 12477 (845) 247-0700
Andrew Comey '85	Executive Pastry Chef andrew@diamondmillshotel.com	

The Dinex Group - Restaurant Group of Daniel Boulud

www.danielnyc.com

Table
75

The Dinex Group, restaurant group of Chef Daniel Boulud, operates restaurants in New York City (DANIEL, Café Boulud, db Bistro Moderne, Bar Boulud, DBGB Kitchen & Bar, Boulud Sud and Epicerie Boulud) and beyond (Café Boulud Palm Beach, db Bistro Moderne Miami, Bar Boulud London, Maison Boulud, db Bistro Singapore).

C
BP M

Recruiting for: Culinary Externs - Baking & Pastry Externs - Entry Level Culinary - Pastry - and Front-of-the-House

Mia Rappoport	Assistant Director of Human Resources info@dinexemployment.com	16 East 40th Street - 4th Floor New York NY 10016 (646) 519-7097	(212) 794-2636
Pierre Siue	General Manager - Restaurant DANIEL		

Educational Housing Services

www.studenthousing.com

Table
18

Educational Housing Services is a not-for-profit organization that provides safe and convenient fully furnished housing to students, grad students and interns coming to New York City. EHS manages multiple properties throughout New York City and Brooklyn, and is a great short term housing option that offers the opportunity to live in a community of your peers. Here's what's included: • Fully furnished rooms with private bathrooms and LCD TVs • Free high-speed internet, cable, national calling • On-site fitness center, laundry facility, lounges, and kitchens • 24 hour security, plus MUCH more. EHS can also provide housing the summer after you graduate from your program. So if you are contemplating living in New York but don't want to make a year long commitment, this could be an easy solution. Check out the website www.studenthousing.org/emory or call today for locations, rates and availability: 1-800-297-4694

Recruiting for:

Karen Entwistle

Director of National Programs
kentwistle@studenthousing.org

31 Lexington Avenue New York NY 10010
(347) 277-1266

Ehrhardt's Waterfront Restaurant

www.ehrhardts.com

Table
36

Ehrhardt's Waterfront Resort has been owned and operated by the Ehrhardt Family for over 60 years. In that time we have earned a reputation for offering quality food and service, as well as for being attentive to the details that create a memorable experience. Whether you are looking for a relaxing vacation, weekend getaway, wedding reception, business meeting, private party or bus day trip you have come to the right place.

Recruiting for: Culinary Externs for Summer 2012

Robert Williams

Head Chef
rwilliams92182@gmail.com

201 Route 507 Hawley PA 18428
(570) 226-2124

C

Eleven Madison Park embodies an urbane sophistication serving Chef Daniel Humm's modern, sophisticated French cuisine that emphasizes purity, simplicity and seasonal flavors and ingredients. Daniel's delicate and precise cooking style is experienced through a constantly evolving menu. The restaurant's dramatically high ceilings and magnificent art deco dining room offer guests lush views of historic Madison Square Park and the Flatiron building. In addition to the main dining room, guests may also enjoy wine, beer, and cocktails, as well as an extensive bar menu in the restaurant's bar.

In November 2008, Eleven Madison Park was designated Grand Chef Relais & Chateaux, joining the ranks of one of the world's most exclusive associations of hotels and gourmet restaurants. In August of 2009, Eleven Madison Park received Four Stars from The New York Times, becoming one of six restaurants in all of New York City to hold that honor. In 2012, the restaurant was awarded Three Stars by the Michelin Guide.

The NoMad Hotel is a turn of the century Beaux-Arts building that has been masterfully restored to its original grandeur, with interiors by world renowned French designer Jacques Garcia. The property reflects the spirit and style of a classic, grand European hotel, but one that incorporates a distinctly modern New York sensibility and sense of place. The 168 guest rooms, inspired by Mr. Garcia's own Parisian flat, are intended to be residential in feel and timeless in taste. Each room is appointed with classic pieces sourced from Paris flea markets, custom furnishings, and one-of-a-kind, curated artwork. The food and beverage program is brought to our guests by award-winning Chef-Partner Daniel Humm, and Managing Partner Will Guidara, of New York's acclaimed Eleven Madison Park.

Chef-Partner Daniel Humm and Managing-Partner Will Guidara have designed a food and beverage program that is casually elegant. Inspired by the Chef's time spent throughout France, California, and especially New York City, the restaurant is rooted in the same standards of excellence found at their critically-acclaimed, Michelin three-star rated Eleven Madison Park. The restaurant juxtaposes luxurious, soaring interiors with a refined, yet approachable menu; it also features a thoughtfully curated wine program which celebrates the great winegrowing regions of the world, alongside ambitious and classically focused cocktails.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Dining Room Staff - Culinary and Pastry

Amy Livingston	Executive Assistant alivingston@elevenmadisonpark.com	(646) 747-2584
Natasha McIrvin '10	Captain - Eleven Madison Park	
Jeffrey Tascarella	General Manager - The NoMad Food & Beverage	
Megan Vaughan '06	Service Director - Eleven Madison Park mvaughan@elevenmadisonpark.com	11 Madison Avenue, Ground Floor New York NY 10010 (212) 889-2535 (212) 889-0918
Camilla Warner	Dining Room Manager - The NoMad	

The Equinox Resort

www.equinoxresort.com

Table
34

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

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

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

Recruiting for: Culinary Externs - Baking & Pastry Externs

Lori Jozefiak	Human Resources Coordinator ljozefiak@equinoxresort.com	Post Office Box 46 Manchester Village VT 05254 (802) 362-4700	(802) 362-7782
Sean McKee	Executive Chef smckee@equinoxresort.com		

C
BP

Fog Island Café

www.fogisland.com

Table
94

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

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

Recruiting for: Culinary Externs (Prior to Career Fair, please be sure to visit e-Documents to read essays from previous externs to learn more about this opportunity.)

Mark Dawson '83	Owner fogisland@comcast.com	P.O. Box 2397 7 South Water Street Nantucket MA 02554 (508) 228-1818	(508) 374-8549
Eric Anderson '03	Sous Chef fogisland@comcast.net		

C

Four Seasons Hotels and Resorts

www.fourseasons.com

Table
81

C

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 - Management Trainee Positions

Cory Cuff '08, '11	Food & Beverage MIT - St. Louis	
Kylie Hallinan	Director of Human Resources - Palm Beach kylie.hallinan@fourseasons.com	1165 Leslie Street Toronto, Ontario, M3C2K8, Canada (416) 449-1750
Guy Rigby	Vice President of Food & Beverage - The Americas	
Stephen Wancha	Director of Food & Beverage - St. Louis	

Garden of the Gods Club - Sunrise Company

www.gardenofthegodsclub.com

Table
43

C

Will
Interview
Wednesday

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

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

Casey Higgins	Executive Sous Chef chiggins@ggclub.com	3320 Mesa Raod Colorado Springs CO 80904 (719) 632-5541
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The Gasparilla Inn & Club

www.gasparillainn.com

Table
37

The Gasparilla Inn & Club has been a premier destination on Florida's Gulf Coast since 1913 and celebrates its 98th anniversary this season. A member of Historic Hotels of America and listed on The National Register of Historic Places, this pristine resort offers 137 accommodations in the heart of Boca Grande, located on Gasparilla Island.

Recruiting for: Culinary and Baking & Pastry Positions.

Kimberly Pulaskie	Director of Human Resources kpulaskie@gasparillainn.com	500 Palm Avenue, Post Office Box 1088 Boca Grande FL 33921 (941) 964-4570
Peter Timmins, CMC	Executive Chef ptimmins@gasparillainn.com	

Good Stuff Eatery

www.goodstuffeatery.com

Table
61

Herein, where good people make good stuff, stands a restaurant committed to freshness, fellowship and friendliness significant to Washington DC and surrounding areas: GOOD STUFF EATERY. This, ladies and gentlemen, is more than a simple hamburger joint. It is a rallying cry. It is a whoop. A holler. A hail. And a salaam. Good Stuff is an aspirational articulation, an inspirational idiom and, quite frankly, the best way for the greater good of Washington DC and surrounding areas to enjoy handmade burgers, hand-cut fries and handspun ice cream that'll make you come back again and again and again. We hope you're hungry.

M

Will
Interview
Wednesday

Recruiting for: Line Cooks - Managers

Spike Mendelsohn '05	Chef/Owner info@goodstuffeatery.com	303 Pennsylvania Avenue, SE Washington DC 20003 (847) 899-1310 (202) 543-8161
David Greenberg	Operations Manager dgreenberg@goodstuffeatery.com	
Jordyn Lazar	Director of Marketing jordyn.lazar@gmail.com	

Grand Hotel Marriott Resort, Golf Club & Spa

www.marriottgrand.com

Table
30

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

C

BP

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Baking & Pastry Externs

Mike Wallace '90	Executive Chef mike.wallace@marriottgrand.com	One Grand Blvd. Point Clear AL 36564 (251) 990-6337 (251) 990-6329
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Great American Restaurants

www.greatamericanrestaurants.com

Table
100

Great American Restaurants owns and operates eleven high volume, upscale casual restaurants in the Northern Virginia market as well as an artisan bakery. All of our restaurants emphasize high quality, from scratch cooking to hospitality in our dining rooms. Annual unit volumes range from \$5MM to \$12MM and selective expansion in premier locations in the Washington, D.C. market is an ongoing high priority. All levels within Great American Restaurants, from executive to management and staff members, are guided and driven daily by a mission statement and core values that focus on a never-ending and passionate pursuit of operational excellence. The company's mission statement is simple, straight forward, and powerful - "We are the World's Best Operator of Casual Restaurants."

C

M

Will
Interview
Wednesday

We are looking for talented individuals with leadership experience of at least one year in a full service, high volume restaurant who are interested in joining a growing organization and taking their restaurant management career to the next level. We have a detailed and extensive training program for both Kitchen and FOH Managers. We offer full medical and dental benefits, 401K, 3 weeks vacation and a robust bonus program.

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

Meagan Tosh	Talent Development & College Recruiting meagan.tosh@gar-sc.com	3066 Gatehouse Plaza Falls Church VA 22042 (703) 645-0700 (703) 645-0706
Tom Carfrey '08, '09	Kitchen Manager tom.carfrey@gar-sc.com	

The Greenbrier

www.greenbrier.com

Table
92

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

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

C

BP

Will
Interview
Wednesday

Drew Garms '03

Sous Chef
drew_garms@greenbrier.com

300 West Main Street White Sulphur Springs WV 24986
(304) 536-1110

Guckenheimer

www.guckenheimer.com

Table
19

Guckenheimer is a leader in premier food service management, specializing in corporate restaurants and catering. At Guckenheimer, you are an employee owner - - our employee Stock Ownership Plan is the 20th largest ESOP in the United States across all industries. It has created more than \$45 million in wealth for our culinary professionals.

We are searching for passionate individuals that possess excellent food skills and understand the importance of customer service. Qualified candidates should be self motivated, embrace a positive attitude, enjoy a team spirit, have advanced food safety knowledge and be organized with the ability to flourish in a fast paced environment.

Our team at Guckenheimer runs on heart power. We share family values and individual respect for each other. If you are driven by excellence in the area of customer service, Guckenheimer is the number one choice for your career. Here, you will discover opportunities that exceed anything in the field. We offer quality of life, an exceptional benefit package, for full time employment, including medical and dental insurance, vacation pay, sick pay, holiday pay, employee stock ownership plan, tuition reimbursement, 401K, free safety shoes, and more!

Recruiting for: Chef Manager - Chef - Traveling Chef Support

Don DeWitt

Area Manager
ddewiitt@guckenheimer.com

Larry Leibowitz '96

Regional Training Chef
lleibowitz@guckenheimer.com

92 Montvale Avenue - Suite 1000 Stoneham MA 02180
(617) 217-1680

Harris Teeter Supermarkets

www.harristeeter.com

Table
7

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 201 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: Deli Managers - Bakery Managers - Culinary Managers - Culinary Chefs - Pastry Chefs for Northern Virginia, Maryland, DC, and Charlotte,NC.

George Gauldin

Recruiting/Training Manager
ggauldin@harristeeter.com

3903 Fair Ridge Drive - Suite 200 Fairfax VA 22033
(703) 278-0670 (703) 278-0678

Eric Hinson

Recruiting/Training Manager
ehinson@harristeeter.com

Heidi Kim '07

Co-Manager

M

Will
Interview
Wednesday

One Company.....Many Opportunities

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

Why Work for Hershey Entertainment & Resorts?

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

Dining in Hershey

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

Recruiting for: Culinary Externs (Hotel Hershey, Hershey Lodge, Hershey Country Club) - Baking & Pastry Extern (Hotel Hershey)

Karima Abdul-Salaam	Senior Talent Acquisition Specialist kaabdul-salaam@hersheypa.com	27 West Chocolate Avenue Hershey PA 17033 (717) 508-1717
Ken Gladysz '88	Executive Chef - The Hotel Hershey kgladysz@hersheypa.com	
Aaron Haga '07	Chef	

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, R+D Kitchen, and our newest location, East Hampton Grill. 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.

M

Recruiting for:

Management Training Program OR Culinary Management Training Program

Known for attracting exceptional people who are passionate about service, our performance-driven environment prepares you to build a rewarding career in hospitality. Your first exposure is an intensive 4 months of rotational assignments in one of our restaurants. Because our managers come from all backgrounds and industries, you are not expected to be an expert on day one, but will be given many opportunities within a short period of time to show your strengths. From professional development workshops, to informal mentoring and guidance from your colleagues, we are creating well-rounded restaurateurs who are also savvy businesspeople. Outstanding 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. Training occurs in select cities in California, Miami, and New York City, with subsequent assignments in markets all across the country, making relocation flexibility a must for consideration.

Our management team search is focused on strong leaders who are dedicated to consistently driving high standards and achieving service excellence. Those who enjoy a small-company-feel, are adept at building relationships, and have a single-minded focus on delivering quality should apply.

Email your résumé to Keith.Clancy@Hillstone.com.

Recruiting for: Management Training Program - Culinary Management Training Program

Keith Clancy

HR Manager
keith.clancy@hillstone.com

147 South Beverly Drive Beverly Hills CA 90212
(602) 553-2111

HMS Host

www.hmshost.com

Table
102

HMS Host is the North American arm of Autogrill S.p.A, the world's largest provider of food, beverage and retail services for travelers, and has been serving the needs of the traveling public for more than 112 years.

C

Approved externship sites include Tampa, Seattle, and Minneapolis. For information on the externship, please visit <http://www.hmshost.com/careers/interns/>.

Our international impact reaches across Europe and Asia Pacific, with restaurants and shops that offer familiar as well as unique brands and concepts, both in major airports and at highway travel plazas throughout the U.S. and Canada. The Autogrill Group has a strong presence in 43 countries with approximately 70,000 employees, managing more than 5,500 stores in over 1,200 locations. It operates mainly through concessions: at airports, along motorways and in railway stations, with a selective presence at shopping malls, trade fairs, museums and other sites of cultural interest. Autogrill manages a portfolio of more than 350 quality brands, directly or under license.

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Culinary Graduates

Sam Chandler

Director, Human Resources
sam.chandler@hmshost.com

6905 Rockledge Drive Bethesda MD 20817
(240) 694-4203 (240) 694-4628

Hotel DuPont

www.hoteldupont.com

Table
12

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: Baking & Pastry Extern (April/May 2012). Culinary Externs: two externs to train between Dining and Banquets. Each extern will divide their time between banquets and our 4-star Green Room for a la carte training.

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

Ken Hodanics Sous Chef

C

BP

Will
Interview
Wednesday

Hyannisport Club

www.hyannisportclub.com

Table
98

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

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

Daniel Ferrare, CEC, CCA '92 Executive Chef 2 Irving Avenue - P.O. Box 392 Hyannis Port MA 02647
danielf@cape.com (508) 771-5455 (508) 771-0926

Miguel Riojas Executive Sous Chef
mriojas@hyannisportclub.com

C

Will
Interview
Wednesday

Hyatt Hotels Corporation

www.hyatt.jobs

Table
31

We are 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. Our associates, whom we also refer to as members of the Hyatt family, consist of over 80,000 individuals working at our corporate and regional offices and our managed, franchised and owned properties in 45 countries around the world. Our corporate headquarters are located in Chicago, Illinois.

Recruiting for: Culinary Externs - Corporate Management Trainee - Corporate Intern. (No baking & pastry available at this time.) Please join Hyatt for an Informational Session in the Career Services Office on Monday, February 6, at 11 AM or 2 PM.

Ronisha Goodwin Recruiting Manager 71 South Wacker Drive Chicago IL 60606
ronisha.goodwin@hyatt.com (848) 391-3464

David Didzunas '90 Executive Chef - Hyatt Regency Orlando
david.didzunas@hyatt.com

C

BP M

Indian Head Resort

www.indianheadresort.com

Table
45

C M

Indian Head Resort is nestled in the White Mountains of New Hampshire. We are a family-owned property named "Best Family Resort" in New Hampshire for the past two years. We serve breakfast, lunch, and dinner, a la carte and buffet. Our guests get a selection of New Hampshire's finest cuisine, Italian fare, Floribbean, and Twisted Classics, just to name a few. We also offer a year round hot tub and outdoor/indoor pools, easy access to skiing and snowboarding, along with convenient access to hundreds of activities. We are, and always have been, committed to great food and service, as well as cultivating a learning environment. We have full wedding facilities, a fully stocked lake for fishing, and a viewing tower. Paddle boating and programs for children are just some of the activities we provide.

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Cooks (First Cook) - PM Kitchen Supervisor

Adam Parker ;99, '01	Executive Chef adam@indianheadresort.com	664 US Route 3 Lincoln NH 03251 (603) 745-8000	(603) 745-8414
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Iron Hill Brewery and Restaurant

www.ironhillbrewery.com

Table
17

C

Iron Hill Brewery & Restaurant is passionate about producing distinctive, full-flavored handcrafted beers, accompanied by fresh-from-scratch New American cuisine in a comfortable, casual atmosphere. We currently have 750 employees and 8 restaurants located in Delaware, Pennsylvania and New Jersey. Iron Hill has been voted one of the top 15 employers in Delaware for the last several years.

Recruiting for: Culinary Externs -Sous Chefs - Front-of-the-House Managers - Key Hourlies - Line Cooks

David Anderson '93	Executive Chef da@ironhillbrewery.com	2502 West 6th Street Wilmington DE 19805 (302) 888-2739	(302) 652-4115
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David Foster '93	Head Chef davidf@ironhillbrewery.com		
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Island Mermaid

www.islandmermaid.com

Table
91

C

Seasonal, waterfront high-volume fine dining. Housing comes with externship. Locally regarded as the #1 destination restaurant within 30 miles.

Recruiting for: Culinary Externs - Line Chefs - Roundsmen

Scott Hirsch	President/Owner scott@islandmermaid.com	780 Bay Walk Ocean Beach NY 11770 (516) 909-6596	(516) 486-8500
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John Gerace	General Manager		
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Scott Levanthal	Chef		
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Joseph Rago '98	Executive Chef ragoghe@hotmail.com		
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Jacob's Pillow Dance Festival

www.jacobspillow.com

Table
9

A premier international dance festival and a National Historic Landmark, Jacob's Pillow attracts visitors from all over the world with performances of the highest caliber, spanning international perspectives and all forms of dance. The Pillow offers a unique experience with hundreds of free talks, exhibits, and showings, plus Archives, historic buildings, and park-like grounds. Jacob's Pillow is host to two public dining venues as well as a full service cafeteria for staff and residents during its 10 week summer performance series.

M

Will
Interview
Wednesday

Recruiting for: Assistant Dining Services Manager - Café Chef - Stone Dining Room Chef - Line Cooks - Prep Cooks - Breakfast Cook - Bartenders - Servers - Concession Workers - Utility Personnel - Pub Manager - Café Manager

Jeanne Griffiths	Dining Services Manager griffiths.jeanne@gmail.com	358 George Carter Road Becket MA 01223 (413) 243-9919	(413) 243-4744
Shane Doolan	Chef		
Jason Maraby	Chef		

Kohler Co.

www.destinationkohler.com

Table
73

Located in Kohler, Wisc. The American Club is a Forbes Five-Star Resort Hotel and the Midwest's only AAA Five Diamond Resort Hotel providing unique, luxurious décor that creates a singular quality experience room by room. Additional lodging properties at The American Club Resort are the Carriage House, home of the Forbes Five-Star Kohler Waters Spa, and the Inn on Woodlake.

C

BP

Will
Interview
Wednesday

The American Club is home to four food & beverage outlets: The Immigrant & Winery Bar, The Wisconsin Room, The Horse & Plow and The Greenhouse. While the resort features five additional food & beverage outlets: Blackwolf Run Restaurant, Whistling Straits Restaurant, The Craverie Chocolatier Café, Cucina and Take 5 Café.

The golf courses at Whistling Straits and Blackwolf Run, all four courses ranked within the Top 100 in the U.S., have played host to 4 major championships and will host the 2012 U.S. Women's Open, the 2015 PGA Championship and 2020 Ryder Cup.

The American Club Resort is no stranger to special events. Aside from the golf championships hosted here, we also put on two major events each year – Kohler Festival of Beer in June and Kohler Food & Wine Experience in October – where the eyes of the nation are upon Kohler as we showcase our culinary talent through demonstrations and tastings during the events.

Kohler Co.'s sister resort in St Andrews, Scotland – The Old Course Hotel Golf Resort & Spa is situated in the home of golf and located on The Old Course.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Full-Time Positions

Brian Schmid '05, '06	Restaurant Manager, Immigrant Room www.kohler.jobs	444 Highland Drive Kohler WI 53044 (920) 457-4441
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La Fleur Restaurant

www.restaurantlafleur.net

Table
38

C M

La Fleur restaurant is the leading fine dining restaurant in Western New York. Located in a converted Victorian home, minutes away from the Chautauqua Institution Resort, the restaurant is surrounded by beautiful gardens and offers a romantic and elegant setting. Awarded 4 diamonds by A.A.A for the fourth year in a row, Chef Jonathan Haloua and his team strive to offer a unique dining experience each season. Local ingredients and produce grown on our Farm are highlighted throughout our menu and weekly tasting menu. With a definite modernist approach to French Cuisine, we combine all the new cooking techniques to revisit classic French dishes. In addition to the food, an extensive wine list and impeccable service are the reasons La Fleur has become a dining destination.

Will
Interview
Wednesday

Recruiting for: Culinary Externs (for Summer Season 2012) - Chef de Partie - Pastry Chef - Front-of-the-House Staff

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

Lake Naomi Club

www.lakenaomiclub.com

Table
74

C

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

Will
Interview
Wednesday

Recruiting for: Culinary Externs (Summer 2012) - All aspects of kitchen: Salad - Grill - Saute

Paul Guthy	Executive Chef pguthy@lakenaomiclub.com	Route 423 - P.O. Box T Pocono Pines PA 18350 (570) 646-2866	(570) 646-1252
Ronny Besser	Sous Chef		

Lake of Isles - Troon Golf

www.lakeofisles.com

Table
41

C

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

Will
Interview
Wednesday

Recruiting for: Culinary Externs

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

The Little Nell and Snowmass Club

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. 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 the Rendezvous Farm located just an hour away from Aspen.

The Snowmass Club combines exquisite amenities including Sage Restaurant, The Black Saddle restaurant on the golf course, championship golf, tennis, a 19,000 square foot athletic club and spa in addition to private residences. The Snowmass Club culinary experience includes fresh seasonal local ingredients, house made charcuterie items, bread and pastry items made in-house including ice creams and sorbets. The Snowmass Club offers a modern American club menu which changes with the seasons.

Please visit our websites to learn more about our exceptional culinary programs. www.littlenell.com, www.snowmassclub.com

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

Michael Daley	Executive Sous Chef - The Little Nell mdaley@thelittlenell.com	675 East Durant Avenue Aspen CO 81611 (970) 920-6397	(970) 544-6221
Juan Martinez '92	Executive Chef - Snowmass Club jmartinez@snowmassclub.com	0239 Snowmass Club Circle Snowmass Village CO 81615 (970) 923-5946	

Table
80

C

BP

Will
Interview
Wednesday

The Louis August Jonas Foundation/Camp Rising Sun

www.lajf.org

Table
47

The Louis August Jonas Foundation operates a full scholarship international leadership summer program for teenagers selected for their character and leadership potential. We bring together a diverse group of highly motivated young people from twenty-six countries around the world to two full service sites in Rhinebeck, NY.

Recruiting for: Kitchen Director/Head Chef - Cook - Assistant Cook - Kitchen Counselor (teaches teens about cooking and nutrition)

Helene Mattera	Director of Programs hmattera@lajf.org	152 Madison Avenue - Suite 2400 New York NY 10016 (212) 686-1930	(212) 981-3722
Cameron Rylance	Facilities Manager crylance@lajf.org		

Manursing Island Club

www.manursing.com

Table
65

C

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

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Line Chefs - Garde Manager - Pastry Assistant

John Krall	Executive Chef john@manursing.com	1 South Manursing Island Rye NY 10580 (914) 967-6400	(914) 967-6864
Austin Braswell '01	Executive Sous Chef chefcity123@aol.com		
Dianna Levene '06, '08	Pastry Chef diannalevene@yahoo.com		
Nicole McGee '07, '08	Line Chef muzzi41@aol.com		

MARC Restaurants

www.marcrestaurants.com

Table
22

C
BP M

MARC Restaurants was founded in 2001 by Marlon Abela. Our portfolio includes restaurants in London (The Greenhouse, Umu, Cassis Bistro and Morton's Club) as well as in the United States. In the U.S. we are located in New York City with A Voce Madison and A Voce Columbus, as well as FPB (Francois Payard Bakery), in Boston with Bistro du Midi, and in Greenwich, CT with Morello Bistro.

MARC seeks to become a world-respected portfolio of iconic destination restaurants and associated food businesses. Each MARC enterprise universally demonstrates the principles of excellence, quality, and service.

Recruiting for: Culinary Externs (A Voce Madison and A Voce Columbus) - All Front-of-the-House Positions - Back-of-the-House Positions: Line Cook - Pastry Cook - Sous Chef

Katie Broad	Operations Assistant kbroad@marcrestaurantsusa.com	1350 Broadway - Suite 2404 New York NY 10018 (646) 727-4545	(646) 727-4551
Shari Rhein	Human Resource Director srhein@marcrestaurants.com		

Marcus Hotels and Resorts is an exciting and growing organization that has gained the utmost respect of the traveling public and local community because of the quality of service offered by our associates. In becoming a part of our associate team, you can take particular pride in knowing that you are an associate with one of the finest hotel and resort organizations in America. As our Philosophy states, "We take great pride in our dedicated management teams and associates and will continue to develop their potential skills at all levels within our organization. We believe in rewarding outstanding performance and in promoting from within to develop a culture of high expectation and achievements, as well as a solid base of highly qualified associates. We will remain a quality-minded corporation, dedicated to upholding our corporate slogan "People Pleasing People..." Our approved properties include: The Pfister Hotel – AAA Four-Diamond Award Rated property for 35 consecutive years, 2012 Trip Advisor named the Pfister Hotel 13th out of the Top 25 Luxury Hotels in the United States and rated in the top 5 Milwaukee hotels out of the 130,000 hotels and resorts found on Expedia, and an active member of two of our industry's leading organizations: Historic Hotels of America and Preferred Hotels & Resorts Worldwide. Hilton Milwaukee City Center – AAA Four-Diamond Award Rated property and recognized as the city's largest hotel with a tradition of excellence spanning nearly 85 years. InterContinental Milwaukee – Member of the InterContinental Hotels Group, connected to the historic Pabst Theatre and in the hub Milwaukee's vivacious cultural and entertainment community.

Recruiting for: Culinary Externs (locations listed above; Spring, Summer, and Fall). Line Cooks (permanent positions throughout Midwest). Food & Beverage Supervisor willing to relocate.

Robert Fedorko	Milwaukee Market Executive Chef robertfedorko@hiltonmilwaukee.com	
Morgan Myers	Market Staffing Coordinator morganmyers@marcushotels.com	100 East Wisconsin Avenue - Suite 1900 Milwaukee WI 53202 (414) 298-3119 (414) 390-3835
Mark Weber '86	Executive Chef - Mason Street Grill markweber@thepfisterhotel.com	
David Zakroczymski	Executive Chef davidzakroczymski@intercontinentalmilwaukee.com	

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

All interested candidates must post their resume in advance at <http://collegejobs.marriott.com>. Feel free to send an email message after posting to janet.bachtel@marriott.com to verify your information has been processed through the system. Join our Team for an Informational Session on Monday, February 6, at 9 PM in the Multi-Purpose Room at the Student Recreation Center.

We are seeking candidates for the 2012 Management Development Program who will graduate by June 2012. Opportunities for MDPs are available in multiple brands in Marriott International, in the areas of Culinary, other Food & Beverage, Rooms & Related, and Sales. Your training will be geared toward the specific position/brand for which you are hired. We are seeking individuals with the college education, industry work experience and previous leadership experience. Candidates must also be open to relocation as an opportunity of interest may not be available in your desired location.

Candidates for externship will be considered for opportunities for approved sites. The following properties have made us aware they are currently seeking candidates. This list may grow; so please stop by the booth even if you don't see the location you're interested in listed. Ritz-Carlton Phoenix - Ritz-Carlton Tucson - JW San Antonio Hill Country - JW Ritz-Carlton Grande Lakes.

Recruiting for: CA and B&P Externs at approved Marriott or Ritz-Carlton sites. Limited MDP 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	Manager, University Relations janet.bachtel@marriott.com	10400 Fernwood Road - Dept. 52931.91 Bethesda MD 20817 (573) 873-5393 (301) 644-8268
Frank Kassner	Executive Sous Chef - R-C Amelia Island frank.kassner@ritzcarlton.com	
Nathan Lingle '98	Executive Chef - Ritz-Carlton Philadelphia	
Daniel Mangione '03	Executive Pastry Chef - Ritz-Carlton Washington DC	
Eric Martinez	Director of Restaurants - Orlando World Center	
Jadan Sheive '06	Executive Sous Chef - JW Marriott Desert Ridge	
Sean Woods '92	Executive Chef -Ritz-Carlton Grande Lakes sean.woods@ritzcarlton.com	

Martha's Vineyard Chowder Company

www.mvchowder.com

Table
84

Local fish house and raw bar located on Martha's Vineyard. Featuring farm and ocean fare.

Recruiting for: Expeditor - Garde Manger - Line Cooks - Assistant Kitchen Managers

Will
Interview
Wednesday

Alex Nagi	Executive Chef chefalexandernagi@gmail.com	9 Oak Bluffs Avenue Oak Bluffs MA 02557 (508) 401-2540	(508) 401-2540
JB Blau	Owner jb@mvchowderco.com		
Wyman Shaw	Director of Operations wyman77@live.com		

Mohonk Mountain House

www.mohonk.com

Table
85

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.

Recruiting for: Culinary Externs - Baking and Pastry Externs - Seasonal positions for 2011, possibly year round Cooks, Garde Manger, and Pastry Cooks.

C
BP

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		

The Mountain View Grand Resort and Spa

www.mountainviewgrand.com

Table
86

Since 1865, Mountain View Grand has been an inspiring New Hampshire White Mountain resort, noted for its beautiful surroundings, superb service, golfing, skiing, summer and winter mountain activities, as well as its incredible in-house Spa and fine dining. Mountain View Grand Resort & Spa is beautifully perched on 400 landscaped acres, set inside an adjacent 1,300 acres, overlooking the White Mountains and Presidential Range in Whitefield, New Hampshire.

This celebrated landmark hotel evokes the classic White Mountains New Hampshire charm and ambiance of the turn of the century, when times were much simpler. Today, as it did over 100 years ago, our newly expanded front veranda affords guests stunning, panoramic views of the White Mountains while they enjoy the crisp mountain air. In addition to popular resort activities, our guests also enjoy theme dinners and a vast array of indoor and outdoor adult and children's programs, as well as diverse and exciting family activities.

At this classic New Hampshire resort hotel, the grand tradition of resting, relaxing and rejuvenating continues year-round.

Recruiting for: Culinary Externs (Spring - Summer - Fall)

C

Brian Aspell '78	Resort Executive Chef baspell@mountainviewgrand.com	101 Mountain View Road Whitefield NH 03598 (603) 837-0012	(603) 837-8720
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Nemacolin Woodlands Resort

www.nemacolin.com

Table
83

C

BP

Will
Interview
Wednesday

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

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

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

Brent Wertz '88	Vice President of Food & Beverage brent.wertz@nemacolin.com	1001 Lafayette Drive Farmington PA 15437 (724) 329-6384	(724) 329-6634
Earl Morse	Chef de Cuisine earl.morse@nemacolin.com		

The New Albany Country Club

www.nacc.com

Table
26

C

Will
Interview
Wednesday

The New Albany Country Club has been established as the premier private club in the Mid-West. The Club is located 12 miles northeast of downtown Columbus, Ohio in the heart of the New Albany Community. It is part of the New Albany Community vision to provide unparalleled recreation and social amenities and unsurpassed commitment to service in an exclusive environment.

Recruiting for: Culinary Externs

Nicholas Arnold, C.E.C.	Executive Chef nicholasa@nacc.com	1 Club Lane New Albany OH 43054 (614) 939-8500	(614) 939-8525
Bryan Harrison	Clubhouse Director bryanh@nacc.com		
Tim Rodgers, C.E.C. '81	Executive Sous Chef timr@nacc.com		

Newport Restaurant Group

www.newportharbor.com

Table
63

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

C
BP

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

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

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

Jay Bourassa Executive Chef - 22 Bowen's Wine Bar & Grille

Brian Mansfield Corporate Executive Chef 366 Thames Street - PO Box 399 Newport RI 02840
bmansfield@newportharbor.com (401) 848-7010 (401) 847-0560

Northstar Café

www.thenorthstarcafe.com

Table
15

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

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 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.

Will
Interview
Wednesday

Northstar, founded in Ohio's vibrant state capital of Columbus, is a rapidly growing restaurant company known for its exceptional, ingredient driven cuisine, fantastic design, uncommon values, and remarkably friendly people. Our team is full of extraordinary people, and we share the singular goal of ensuring that Northstar remains a vibrant, progressive, and inspiring restaurant company. 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.

Recruiting for: Manager-in-Training

Kevin Malhame Founder 4215 North High Street Columbus OH 43214
kevin@thenorthstarcafe.com (614) 263-0303

Kate Bresnahan Managing Partner
kateb@thenorthstarcafe.com

Shey Jin '09 Managing Partner
sheyj@thenorthstarcafe.com

Ocean Properties

www.oplhoteles.com

Table
51

Ocean Properties is a premier food and beverage driven company with multiple four diamond rated resorts in the Northeast. The Sagamore Resort and Spa located on pristine Lake George, Samoset Resort with world class golfing along Maine's beautiful coastline and Harborside Hotel and Marina nestled down in between the coastal village of Bar Harbor and the wild nature of Acadia National Park. All with multiple world class food and beverage outlets creating innovative from scratch cuisine.

C
BP

Being one of the largest privately held hotel operating and development companies in the United States, Ocean Properties operates some 100 hotels across the US and Canada, under brands such as Hilton, Marriott, and Sheraton. Resorts include Sagamore Hotel, Wentworth Marriott, Bar Harbor Resorts, Samoset Resort, Delray Beach Marriott and the Key West Sheraton Suites. The company also has shopping centers, restaurants, and other real estate holdings, and owns Canadian hotel management company Atlific Hotels & Resorts. Ocean Properties is a private, family-owned company founded by Thomas Walsh, who built Maine's first franchised Holiday Inn in 1969.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Sous Chefs - Chef de Partie - Pastry Chefs - Pastry Cooks

Kevin Phenegar F&B Director - The Sagamore Hotel
kphenegar@thesagamore.com

Ryan Phillips Regional Chef 1000 Market Street Portsmouth NH 03801
ryan.phillips@oplhoteles.com (954) 895-6779 (207) 288-3089

Adam Savage, CEC Executive Chef - The Sagamore Hotel
adam.savage@sagamore.com

Ovations Food Services at Bethel Woods Center for the Arts

www.bethelwoodscenter.org

Table
79

We are a 16,000 seat concert venue at the site of the 1969 Woodstock Music and Arts Festival. We do extensive catering on premise and concessions for events.

Recruiting for: Seasonal, event based, part-time staff to include Catering Chefs and Staff, VIP Cooks for events, Café Supervisor for Bistro that is open for 9 months per year.

Will
Interview
Wednesday

Mark Woinoski '90, '96 Executive Chef 200 Hurd Road Bethel NY 12720
mark.woinoski@ovationsfs.com (845) 583-2012 (845) 583-2082

Tim Mahler General Manager
tmahler@bethelwoodscenter.org

Patina Restaurant Group

www.patinagroup.com

Table
109

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

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Cooks - Sous Chefs - Entry Level Front-of-the-House Managers - Servers - Back Servers - Kitchen Servers

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

James Smith Training Manager
jsmith@patinagroup.com

Price Chopper Supermarkets

www.pricechopper.com

Table
60

Price Chopper Supermarkets is one of America's most exciting supermarket chains. We are known for our innovative approach to food merchandising, community service and cooperative associate relations. Price Chopper is committed to creating and sustaining an inclusive business culture where all associates are valued and each individual's contribution is recognized.

M

Recruiting for: Bakery Managers - Assistant Bakery Managers - Food Service Managers - Assistant Food Service Managers

Bill Mattimore

Senior Talent Acquisition Specialist
billmattimore@pricechopper.com

461 Nott Street Schenectady NY 12306
(518) 379-1556 (518) 379-4916

Quaker Ridge Golf Club

www.quakerridgegc.com

Table
68

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

C

Will
Interview
Wednesday

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

Recruiting for: Culinary Externs

Christopher Landi

Executive Chef
chef@quakerridge.org

146 Griffen Avenue Scarsdale NY 10583
(914) 725-1100 (914) 725-1161

Mike Punzi '06

Sous Chef

The River Tavern at Hawk Inn & Mountain Resort

www.hawkresort.com

Table
56

A beautiful resort on 1200 pristine acres in the heart of Vermont's breathtaking Green Mountains. Housing is provided along with a very competitive pay rate. The extern will work various stations in the kitchen, including catering on and off-site. We cater to a variety of guests, with a specialty towards weddings and family reunions. Come join our team for your externship.

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs (late May/early June until third week in October 2012). We provide housing, meals, and uniforms.

Marc Scott

Executive Chef
msscott@hawkresort.com

75 Billings Road Plymouth VT 05056
(802) 672-3362 (802) 672-5585

Roaring Gap Club - North Carolina

www.roaringgapclub.com

Table
104

C

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

Will
Interview
Wednesday

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

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

Recruiting for: Culinary Externs (Summer 2012: May through Labor Day)

David Wohrle	Executive Chef chef@roaringgapclub.com	2663 Roaring Gap Drive Roaring Gap NC 28668 (336) 363-2211	(336) 363-2758
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RoNetco

Table
13

Family owned and operated since 1927. Highly respected and successful entrepreneurial organization operating seven stores with full service appetizing, bakery, seafood and meat areas, specializing in catering operations featuring salads and entrees for 5, 15, 50 or more. Tremendous growth opportunities for the food enthusiast with a company that is devoted to high quality food and outstanding customer service.

Will
Interview
Wednesday

Recruiting for: Graduate chefs for openings.

Christine Foster	Communications & Training Coordinator christine.foster@wakefern.com	Morris Canal Plaza 1070 U.S. Hwy. 46 Ledgewood NJ 07852 (973) 927-8300	(973) 927-4953
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Cindy DeFederico	Manager		
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Dan LeClech	Supervisor dan.leclech@wakefern.com		
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SAGE Dining Services, Inc.

www.sagedining.com

Table
95

Come join a dynamic, high-growth company that is a recognized leader in the food service industry. SAGE Dining Services®, Inc. is the nation's leading provider of sustainable dining services and gourmet catering for independent schools and private colleges. SAGE also provides dining services to a select number of convents, long-term care facilities and conference centers.

M

SAGE is an independent, management-owned company whose growth is powered by the talents of incredible managers. Since the creation in 1990, SAGE has grown by providing clients with personal attention, superior service, and unbelievable food, while providing the management team a fun work environment, and opportunities for personal and professional growth.

Come join the fastest growing team of food service professionals.®

Recruiting for: Executive Chefs - Food Service Directors - Assistant Food Service Directors - Chef Managers. Up-to-date listings available on website.

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	1402 York Road - Suite 100 (410) 339-3950	Lutherville MD 21093 (410) 369-3955

The Sanderling Resort & Spa

www.thesanderling.com

Table
76

Situated between the shores of the majestic Atlantic Ocean and the Currituck Sound, The Sanderling Resort and Spa is the perfect hotel for a vacation to the Outer Banks. Located near Duck, North Carolina, The Sanderling's luxurious spa combined with a tennis and fitness club makes us the Outer Banks only true resort.

C

To match the luxurious accommodations and the relaxing spa, The Sanderling provides a wealth of guest dining options made to appease the palette for any mood or situation.

For casual dining, The Sanderling has The Lifesaving Station Restaurant, which is open daily for breakfast, lunch, and dinner. The Left Bank is The Sanderling's AAA 4 Diamond rated fine dining restaurant. Along with panoramic views of the Currituck Sound, The Left Bank features an exhibition kitchen serving American Contemporary cuisine using the techniques and traditions of the French culinary arts. The menu emphasizes local and sustainable ingredients, so the menu changes a bit each day. For those who can't decide, a five course tasting with paired wines makes for an excellent and enlightening evening. The Blonde Onyx Bar at The Left Bank is full service and features a daily wine tasting. Known for their sunsets and specialty cocktails, The Blonde Onyx Bar features a light menu and opens daily through the summer. Located on the second floor of the Lifesaving Station is the Swan Bar and Lounge. The atmosphere here is relaxed and provides a great location for conversation and drinks. Appetizers and sandwiches are also served between 5 pm and midnight nightly during the summer. The Sand Bar is newly constructed on the back deck of the Inn. It has fast become a favorite of guests for quick lunch items to take out to the beach. Refreshing drinks are also served for those who wish to escape the sun under the umbrella-topped tables.

Recruiting for: Culinary Externs - Sous Chef

Travis Robinson	Chef de Cuisine trobinson@thesanderling.com		
Jeffrey Russell '94	Director of Food & Beverage Operations jrussell@thesanderling.com	1461 Duck Road (252) 449-6652	Duck NC 27949 (252) 261-7551

With a passion for providing the ultimate dining experience, the sbe Restaurant Group remains committed to culinary excellence, enlivening design and an approach to service that's both energetic and unassuming. As a result, sbe has established one of the country's premier Restaurant Groups, beautifully illustrated by award-winning concepts that have reinvented the art of dining in Southern California. sbe's award-winning restaurants will soon expand to Houston, Miami and New York City. sbe's exclusive partners include world-renowned design icon Philippe Starck, photographer and pop culture luminary Matthew Rolston, and chefs José Andrés, Katsuya Uechi and Danny Elmaleh. Each one has uniquely influenced the sbe Hospitality Collection and further reinforced sbe's commitment to curating an uncompromising culture for guests and employees. Our Restaurant Collection includes: The Bazaar by José Andrés, Katsuya, Cleo, Gladstones, Papaya King & Mercato di Vetro.

Will
Interview
Wednesday

Recruiting for: Sous Chefs

Alicia Rosenblatt	Recruiting Manager aliciar@sbe.com	8000 Beverly Boulevard Los Angeles CA 90048 (323) 525-2422
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The Sconset Café - Nantucket Island

www.sconsetcafe.com

Table
20

An island classic, The Sconset Café has been serving up seasonal fare to locals and tourists alike for over twenty years on Nantucket Island. This past November, owners Rolf and Cindy Nelson opened Lumber Yard Restaurant in their adopted hometown, Amherst, MA. Both restaurants offer a fresh, honest and delicious menu in a charming and unique space. Behind the line, the importance of working together to learn new techniques and skills is stressed. Our culinary team features a dedicated group of individuals who share our passion: community and food. Please visit our websites :Sconsetcafe.com & Lumberyardamherst.com or check us out on Facebook.

C

Recruiting for: Culinary Externs (Sconset Café) - Culinary Graduates - Experienced Line Cooks - Pastry and Baking Graduates

Rolf Nelson '92	Chef/Owner info@sconsetcafe.com	8 Main Street - P.O. Box 437 Siasconset, Nantucket MA 02564 (508) 257-4008
Christine Flynn	Executive Chef info@sconsetcafe.com	The Lumber Yard Restaurant 383 Main Street Amherst MA 01002 (413) 253-4200
Cindy Nelson	Owner info@sconsetcafe.com	

Sea Island Company

www.seaisland.com

Table
3

Sea Island Company today owns and operates Sea Island Resorts, featuring the Forbes Five-Star Georgian Room restaurant. Daniel Zeal, a graduate of The Culinary Institute of America, is the Chef de Cuisine. Discover a gourmet's dream. Sea Island attracts top Executive Chefs from around the world, and the results are unmistakable. Seven exceptional dining venues -- including the renowned Forbes Five-Star Georgian Room -- offer cuisine to satisfy every taste. From casual to formal dining, the hallmark of Sea Island's culinary excellence cuisine is a strong partnership with local farmers, butchers, fishermen, and artisans -- ensuring the freshest regional ingredients.

C

BP

Will
Interview
Wednesday

Recruiting for: Culinary Externs - B&P Externs - Full-Time Line Cooks (all levels) - Chef de Partie - Chef de Cuisine

William Schultz	Executive Pastry Chef williamschultz@seaisland.com	100 Salt Marsh Drive St. Simons Island GA 31522 (912) 638-3611 (912) 634-3961
Daniel Zeal '03	Chef de Cuisine danielzeal@seaisland.com	

Sebasco Harbor Resort

www.sebasco.com

Table
23

C M

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

Recruiting for: Culinary Externs - Front-of-the-House Management (Banquets, Restaurants, Bar) - Executive Sous Chef - Kitchen Managers - Sous Chefs - Line Cooks - Breakfast Cooks - Prep Cooks

Will
Interview
Wednesday

Michael Lynch

General Manager/Partner
mlynch@sebasco.com

Eric Walker '08

Executive Chef
cheferic@sebasco.com

Post Office Box 75 Sebasco Estates ME 04565
(207) 389-1161 (207) 389-2004

Shelter Harbor Golf Club

www.shgcri.com

Table
11

C

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

Will
Interview
Wednesday

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

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

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

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

Recruiting for: Culinary Externs - Roundsman - Line Cook

Joey Abitabilo

Executive Chef
jabitabilo@gmail.com

One Golf Club Drive Charlestown RI 02813
(401) 322-0600 (401) 322-9700

Joshua Scott '02, '04

Executive Sous Chef
jscott@shgcri.com

The Signature Room at the 95th

www.signatureroom.com

Table
53

C

Located atop the John Hancock Center, The Signature Room at the 95th offers diners exquisite food, superb service, and a dazzling skyline view. The elegant wood designs and art deco interior create an inviting and intimate atmosphere, while the floor-to-ceiling windows exhibit the stunning Chicago skyline and 360 degree views of the entire city.

Recruiting for: Culinary Externs - Pastry Sous Chef

Will
Interview
Wednesday

Gloria Juarbe	Human Resource Manager gij@signatureroom.com	875 North Michigan Avenue - Suite 1525 Chicago IL 60611 (312) 280-0468	(312) 573-5256
Cardel Reid	Sous Chef cdr@signatureroom.com		

Sleepy Hollow Country Club

www.sleepyhollowcc.org

Table
96

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

Recruiting for: Culinary Part-Time and Full-Time Prep Cooks - Line Cooks - Banquet Cooks - FOH Servers - Banquet Captains - Bartenders

Will
Interview
Wednesday

Alberto Tirrito '96	Executive Chef atirrito@sleepyhollowcc.org	777 Albany Post Road Scarborough NY 10510 (914) 941-8070	(914) 941-4079
Keith Bullock '81	Banquet Chef		
Alex Urjuzhnikov '06	Chef de Cuisine ualexei@yahoo.com		

Spruce Point Inn Resort and Spa

www.sprucepointinn.com

Table
77

C

A spectacular seaside retreat situated on 57 acres of shoreline fringed with tall spruce woodland. Recognized as one of the best family resorts in Maine, our historic vacation destination offers a variety of accommodations: 56 modern guestrooms in 8 traditional lodges, 16 classic cottage rooms, 9 guestrooms and suites in the historic Main Inn and 4 townhouses.

Spruce Point Inn is recognized as one of the top dining spots in Boothbay Harbor and along the Maine Coast. Our three restaurants – 88, Bogie's and Deck – offer a variety of Maine dining options. Open to the general public, each restaurant offers a mix of traditional favorites and unique native dishes. Executive Chef Stiles uses local Maine seafood, locally grown produce and herbs from our own garden to offer you a quintessential Maine dining experience.

The Inn serves breakfast, lunch, and dinner. A continental breakfast buffet is served each day from 8 to 10 am in 88, our main dining room. A la carte options are also available. Beginning in late June, lunch is served daily from noon to 2:30 pm at the oceanfront Deck. Dinner is served daily from 6 to 9 pm in either our spectacular oceanview dining room, 88 or our casual bistro, Bogie's. The Inn's lounge opens at 5pm daily.

Featured in several national publications, the Inn has won two Gold Medals, a Silver Medal, and two People's Choice awards at the Maine Lobster Promotion Council's annual "Most Creatively Prepared Lobster Dish" competition.

Recruiting for: Culinary Externs - Pantry - Hot and Cold Line - Pastry Chef

Joseph Bedard	Director of Human Resources joeb@sprucepointinn.com	88 Grandview Avenue Boothbay Harbor ME 04538 (207) 633-4152	(207) 633-6347
Peter Stiles	Executive Chef pstiles@gmail.com		

Will
Interview
Wednesday

St. Francis Yacht Club

www.stfyc.com

Table
21

C

Known as "The Greatest Yacht Club in the World", the St. Francis Yacht Club has a history rich in tradition, camaraderie and yachting. Founded in 1927 with the mission to promote yacht racing on the San Francisco Bay and around the world, for decades the Club has put forward some of the world's most renowned sailors. Arguably one of San Francisco's most prestigious waterfront facilities, the clubhouse offers members and their guests unsurpassed views of the Golden Gate Bridge, Alcatraz, the Presidio, the Palace of Fine Arts and of course the San Francisco Bay. At the St. Francis Yacht Club sailing is a spectator sport; the Club's Race Deck allows members to enjoy some of the world's largest regattas up close. The Club's history and traditions are showcased throughout the Clubhouse and reflected in our museum-quality model collection and maritime art.

Recruiting for: Culinary Externs - Culinary - Food & Beverage

Pam Brewer	Human Resources Manager pbrewer@stfyc.com	On The Marina San Francisco CA 94123 (415) 820-3728	(415) 563-8670
Bruno Massuger	Executive Chef bmassuger@stfyc.com		

Will
Interview
Wednesday

Starwood Hotels & Resorts

www.starwood.jobs.com

Table
46

Starwood Hotels & Resorts Worldwide, Inc. is one of the leading hotel and leisure companies in the world with 1000 properties in more than 100 countries and 145,000 employees at its owned and managed properties. Starwood Hotels is a fully integrated owner, operator and franchisor of hotels and resorts with the following internationally renowned brands: St. Regis®, The Luxury Collection®, W®, Westin®, Le Méridien®, Sheraton®, Four Points® by Sheraton, Aloft®, and ElementSM. Starwood Hotels also owns Starwood Vacation Ownership, Inc., one of the premier developers and operators of high quality vacation interval ownership resorts. For more information, please visit www.starwoodhotels.com.

M

Will
Interview
Wednesday

Recruiting for: Culinary Management Trainees

Christina Camerato Staffing & College Relations-North Am. Division One Star Point Stamford CT 06902
christina.camerato@starwoodhotels.com (203) 351-3506

Swordfish Enterprises - The Home Port and Beach Plum Inn and Restaurant

www.innsatmenemsha.com

Table
89

The Beach Plum Inn & Restaurant is a small Inn with a 3-meal-a-day restaurant on seven acres overlooking the 300-year-old fishing village of Menemsha. Since 1930, The Home Port Restaurant has been serving traditional seafood fare in this fishing port on the island of Martha's Vineyard. Known for its lobster dinners and famed clam chowder, this waterfront restaurant is truly an iconic landmark. We utilize locally farmed produce and livestock, and the abundant local catch from the Menemsha fishing harbor. We source products responsibly with a strong emphasis on conservation.

Recruiting for: Line Cooks - Sous Chefs

Sarah Nixon Proprietor 12 Menemsha Inn Road Menemsha MA 02535
(508) 645-9454 (508) 645-9500

Teddy Diggs '04 Executive Chef
td74341@yahoo.com

Topper's/Brant Point Grill

www.nantucketislandresorts.com

Table
8

Topper's and the Brant Point Grill are located on Nantucket Island, MA and are owned by Nantucket Island Resorts. Topper's Restaurant is a modern new American fine dining restaurant and is one of only 3 restaurants in Massachusetts to win the Wine Spectator Grand Award. The Brant Point Grill is a modern new American steakhouse featuring three meals a day including a Sunday brunch. The Brant Point Grill also boasts a large wedding and banquet facility, harbor side dining and an award-winning wine cellar.

C

BP

Will
Interview
Wednesday

If you are interested in a FOH Supervisory or FOH Intern position, please send your cover letter and resume prior to Career Fair to: Jonathan Ruppert '97, Director of Food & Beverage, White Elephant, 50 Easton Street, P.O. Box 2580, Nantucket, MA 02584. jruppert@niresorts.com. Positions are April - November.

Recruiting for: Culinary and B&P Externs (at Topper's and Brant Point Grill). Graduates for All Positions.

Fred Bisailon Executive Chef - Brant Point Grill P.O. Box 2580 Nantucket MA 02584
fbisailon@niresorts.com (508) 325-1344 (508) 228-1930

Jennifer Hudson Food and Beverage Director
jhudson@niresorts.com

Trout Lake Retreats & International Sports Camp

www.troutlakeretreats.com

Table
78

C

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

Will
Interview
Wednesday

Recruiting for: Culinary Externs

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

Turning Stone Resort Casino

www.turningstone.com

Table
71

C

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.

Will
Interview
Wednesday

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 Chefs - Chef de Cuisine - Lead Cook - Station Cooks - Line Cooks - Cooks - Bakers

Chadia Saber	Human Resources Supervisor chadia.saber@turningstone.com	5218 Patrick Road Verona NY 13478 (315) 829-8908	(315) 829-8937
Jennifer DiGiorgio '97	Executive Pastry Chef		
Francesc Mari	Executive Sous Chef		

UNIDINE Corporation

www.unidine.com

Table
10

UNIDINE attributes our success to consistent execution in three key areas:

1. Our exclusive focus on food and dining management areas.
2. Our commitment to fresh food and culinary integrity.
3. Our passion for excellent customer and client service.

M

Will
Interview
Wednesday

These ideals set us apart from others and is the reason why we continue to be successful in growth and client retention.

Recruiting for: Chef Managers - Dining Services Director - Dining Room Managers - Plus More - Please see representatives for details!

Chris Garrand '02	District Manager cgarrand@unidine.com	1000 Washington Street - Suite 510 Boston MA 02118 2798 (617) 456-4200	(617) 456-4400
Matthew Camp '02, '04	Director of Dining Services mcamp@unidine.com		

Vineyard Golf Club

www.vineyardgolf.com

Table
14

Vineyard Golf Club is a private course located in Edgartown Martha's Vineyard Massachusetts. As one of the most environmentally sensitive golf courses ever built in the United States, the Vineyard Golf Club is a unique and exciting venture. The restaurant is reputed to be one of finest on the Island, and also well known to be one of the cleanest and most sanitary kitchens anywhere. Our menu is upscale American Cuisine using the freshest local ingredients. We offer free housing to culinary employees.

Will
Interview
Wednesday

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

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

Walt Disney World

www.disney.com

Table
106

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.

C

BP

Will
Interview
Wednesday

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
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Walt Disney World Swan and Dolphin Resort

www.swandolphin.jobs

Table
6

C
BP

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

Recruiting for: Culinary Externs - Baking & Pastry Externs - In addition, please explore our endless full-time career opportunities in our collection of 17 restaurants, bars and lounges, ranging from beachside casual to signature fine dining.

Lisa Marie Buono	Recruiting Manager lbuono@swandolphin.com	1500 Epcot Resorts Boulevard Lake Buena Vista FL 32830 (407) 934-4541	(407) 934-4897
Robert Ciborowski	Executive Chef		

Wegmans Food Markets

www.wegmans.com

Table
99

M

Will
Interview
Wednesday

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 over 41,000 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 2011!

Recruiting for: Culinary Arts - Baking Arts - Pastry Arts - Food Service Management - Culinary Nutrition - Food Marketing

Danielle Ferrera	Staffing Coordinator danielle.ferrera@wegmans.com		
Mary Husebo	Recruiter mary.husebo@wegmans.com	1500 Brooks Avenue Rochester NY 14603 0844 (585) 720-5797	(585) 429-3762
Adam Marshal '04	Sous Chef chef.store007@wegmans.com		
Carl "Geno" Nosenzo '80	Executive Chef chef.store079@wegmans.com		

Wequassett Resort and Golf Club

www.wequassett.com

Table
5

Wequassett Resort and Golf Club is the only Mobil Four Star and AAA Four Diamond resort on Cape Cod. It is a member of Preferred Hotels Worldwide and named to Conde Nast Traveler's Gold List for seven consecutive years.

C
BP

Set on twenty-seven acres of pristine waterfront this immaculately landscaped property features 120 guest rooms and suites, four acclaimed restaurants, magnificent pools and beach, boating, tennis and championship golf. Wequassett is proud to accommodate vacationers from around the world, as well as a variety of national and international business meetings and conferences. Visitors experience world class service in the quintessential Cape Cod environment.

Recruiting for: Culinary Externs - Baking & Pastry Externs

James Hackney	Executive Chef jhackney@wequassett.com	2173 Route 28 Harwich MA 02645 (508) 430-3083	(508) 430-3131
Mark Mathurin	Executive Sous Chef mmathurin@wequassett.com		

Westchester Country Club

www.wccclub.org

Table
88

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

C
BP

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Baking & Pastry Externs - (Starting April/May through September) - Permanent Fine Dining and Banquet Cooks - Banquet Sous Chef - Beach Chef

Anne Catherine Nielson	Director of Recruitment and Training anielsen@wccclub.org	99 Biltmore Avenue Rye NY 10580 (914) 798-5394	(914) 798-5341
Max Knoepfel	Executive Chef chefmax@wccclub.org		

Whole Foods Market - Northeast Region

www.wholefoodsmarket.com

Table
42

C
BP M

Wow! What a ride. Back in 1980, we started out with one small store in Austin, Texas. Today, we're the world's leader in natural and organic foods, with more than 300 stores in North America and the United Kingdom. What a long, strange trip it's been. We still honor our original ideals, and we think that has a lot to do with our success. Who are we? Well, we seek out the finest natural and organic foods available, maintain the strictest quality standards in the industry, and have an unshakeable commitment to sustainable agriculture. Add to that the excitement and fun we bring to shopping for groceries, and you start to get a sense of what we're all about. Oh yeah, we're a mission-driven company too. If you are interested in learning about our business practices and what makes us tick, check out our Core Values, Quality Standards, Declaration of Interdependence, and more. Around here, we often talk about our mission in terms of Whole Foods – Whole People – Whole Planet. Basically, we think these elements all play a huge role in our success.

Recruiting for: Leadership-in-Training for Bakery and Prepared Foods - Supervisors for Bakery and Prepared Foods

Abe Monzon	Senior Recruiter and Employment Manager abe.monzon@wholefoods.com	930 Sylvan Avenue - Second Floor Englewood Cliffs NJ 07632 (201) 567-2090
Tysha Shaw	Recruiting Assistant	

Williams and Associates Hospitality LLC

www.wahospitality.com

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Williams and Associates Hospitality has a history of delivering projects on-time and on-budget, and a track record of delivering a solid ROI while ranking among the industry's best in satisfaction surveys. WHA's management team is making its mark in Oklahoma City by opening and managing the 49th and 50th floor dining, meeting and banquet space in Devon Tower, to be unveiled to the public in 2012. We are also overseeing the extensive renovations at the adjacent Colcord Hotel in the heart of Oklahoma City's business center.

Will
Interview
Wednesday

Recruiting for: Sous Chefs - Cooks - Pastry Chefs

Andrew Black	Vice President Culinary Operations andrewblack1973@gmail.com	15 North Robinson Oklahoma City OK 73102 (405) 684-0851 (405) 208-4350
John Williams	President john.williams2@dvn.com	

Woodland Golf Club

www.woodlandgolfclub.com

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Woodland Golf Club is a private equity owned club in the suburb of Boston, Massachusetts with five hundred plus members. It has been in existence since 1896. We are an 18-hole golf course that also offers tennis, a new pool facility and multiple dining options. We offer both banquet dining for up to 200 guests and a la carte dining in multiple outlets inside and alfresco. We serve fresh and local food and we are a 99% from scratch facility. In season we are open seven days a week for lunch and dinner. We change the a la carte menus monthly.

Will
Interview
Wednesday

Recruiting for: Culinary Positions in Main Kitchen and Pool Facility. Kitchen Supervisor for Pool Facility.

Andrew LaHaye	Executive Chef alahaye@woodlandgolfclub.com	1897 Washington Street Auburndale MA 02466 (617) 527-1900 (617) 527-9784
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The clubhouse at the Woods Hole Golf Club was built in 1921 on a knoll overlooking Buzzards Bay. The recently renovated clubhouse maintains its truly unique old New England charm, while providing modern amenities to its members and guests. Throughout the year, the clubhouse is host to member dining, golf tournaments, private parties, and some of the most beautiful weddings imaginable, as well as serving as an escape from everyday life for its members.

Recruiting for: Line Cooks - Dining Room Staff**Michael Fay**General Manager
mfay@woodsholegolfclub.com**Jim Litman**Executive Chef
jimlitman@gmail.com130 Quisset Avenue Falmouth MA 02540
(508) 548-1899