



# Spring Career Fair

May 3, 2011

## Abigail Kirsch - Pier Sixty

[www.abigailkirsch.com](http://www.abigailkirsch.com)

Table

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.

C  
BP

### Recruiting for: Culinary Externs - Full-time and Part-time Culinary

<b>Jim Clancy</b>	Human Resources Manager jclancy@abigailkirsch.com	81 Highland Avenue Tarrytown NY 10591 (914) 631-3030 (914) 366-8964
<b>John D'Arcangelo '01, '03</b>	Executive Chef darcangelo@abigailkirsch.com	

## American Culinary Federation

[www.acfchefs.org](http://www.acfchefs.org)

Table

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.

<b>Albert Pijnappel</b>	180 Center Place Way St. Augustine FL 32095 (800) 624-9458
-------------------------	---

## Anthony's Pier 9

[www.piernine.com](http://www.piernine.com)

Table

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

C

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

### Recruiting for: Banquet Servers

<b>Robert Nicol</b>	Manager bnicol@piernine.com	2975 US Route 9W New Windsor NY 12493 (845) 565-3390 (845) 565-9451
---------------------	--------------------------------	--

---

**Arthur's St. Moritz**

www.arthursstmoritz.net

Table  
**0**

Family owned restaurant located in beautiful Lake Mohawk, Sparta, NJ. Seating for 250 people, bar and lounge with dance floor, main dining room, and party room.

**Recruiting for: Chef - Manager for overall operation of restaurant.**

**M**Will  
Interview  
Wednesday**Alyce McGreevy**General Manager  
alyce1129@aol.com9 White Deer Plaza - Lake Mohawk Sparta NJ  
(973) 729-5677

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

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

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

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

**Recruiting for: Culinary Externs - Baking & Pastry Externs (limited availability for extern positions) - Line Cooks - FOH Junior Managers - Sommeliers. Please specify which restaurant you are interested in when applying for a position.**

<b>Elizabeth Meltz</b>	Director of Food Safety & Sustainability ermeltz@bandbhg.com	45 East 20th Street - 10th Floor New York NY 10003 (646) 579-6359
<b>Cruz Goler</b>	Executive Chef - Lupa cruz@luparestaurant.com	
<b>Andy Nusser '95</b>	Chef - Tarry Lodge & Casa Mono	
<b>Dana Zemel</b>	Recruiter - EATALY dana.zemel@eataly.com	200 Fifth Avenue New York NY 10010 (212) 229-2560

---

## Biltmore Company

www.biltmore.com

Table

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.

C  
BP M

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

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

Our externs have the opportunity to rotate through all four restaurants, The Bistro, Stable Café, Deepark/Lioncrest, and our four-star, four-diamond luxurious Inn on Biltmore Estate. We believe this rotation is what sets us apart from any other property because students will walk away with a broad range of practical, resume-building experiences that might otherwise take years to accomplish. We also offer monthly field trips for our students incorporating our field-to-table program, and other culinary educational possibilities.

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

**Recruiting for: Culinary Externs (July or later start dates) - Baking & Pastry Externs (August or later) - Food & Beverage Management Intern (July or later)**

**Dawn McKinney**

Staffing Operations Manager  
dmckinney@biltmore.com

One North Pack Square Asheville NC 28801  
(828) 225-6161 (828) 225-1683

---

## Blackberry Farm

www.blackberryfarm.com

Table

Blackberry Farm's renowned cuisine is definitely rooted in what comes from our farm as well as the region. Often described as Foothills Cuisine, it wanders the line between refined and rugged, borrowing from both haute cuisine and the foods indigenous to Blackberry's Smoky Mountain heritage. Guests have the delightful adventure of fulfilling their gourmet desires in two warmly inviting and wondrously inventive restaurants. While owner Sam Beall, a chef by training, insists he will never be the chef at Blackberry Farm, championing the culinary arts is what he loves most and has done all of his life. He understands establishing culinary renown requires more than a particular specialty or one person's touch. It is a rare collection of artisans - the chef, the master gardener, the baker, the cheese maker, the forger, the butcher, the jam lady, the chocolatier, the restaurant manager, the sommelier - who blend their unique talents to create what our guests know as Blackberry Farm.

C  
BP

**Recruiting for: Culinary Externs - Savory Line - Cooks - Pastry - Baker - Butcher - Cheese Maker - Front-of-the-House staff who are career-minded.**

**Cindy Carter**

Staffing Coordinator  
ccarter@blackberryfarm.com

1471 West Millers Cove Road Walland TN 37886  
(865) 273-2088 (865) 980-3529

**Melinda Franco '07**

Barn Dining Room Manager  
mfranco@blackberryfarm.com

---

## Blue Ridge Restaurant Group

www.ccgrill.com

Table

Blue Ridge Restaurant Group, LLC was founded in 2002. The company is headquartered in Columbia, MD where it manages six casual restaurants located in Maryland, Virginia, and Florida. Blue Ridge Restaurant Group manages two restaurant concepts; namely, Copper Canyon Grill and Stanford Grill. Blue Ridge Restaurant Group, LLC has been able to capitalize on its extensive experience in the restaurant industry and is looking to continue its success and growth.

**M**

**Recruiting for: Culinary - Front-of-the-House Management - Back-of-the-House Management**

<b>Zania Patterson</b>	Human Resources Recruiting Coordinator zpatterson@ccgrill.com	10500 Little Patuxent Parkway - Suite 770 Columbia MD 21044 (410) 884-0220	(301) 596-5471
<b>Juancarlo Parkhurst</b>	COO jparkhurst@thesanfordgrill.com		

---

## Canyon Ranch

www.canyonranch.com

Table

Award winning Canyon Ranch is set among the wooded hills of Lenox, Massachusetts. We aim to inspire people to make a commitment to healthy living, turning hopes and intentions into the highest enjoyment of life. Canyon Ranch cuisine raises the bar with incredible, gourmet dining that's also incredibly good for you. Our renowned chefs work with top nutritionists to serve food that's the perfect blend of artistry, taste and wholesome ingredients. Come discover why Canyon Ranch guests rave about the food as a revelation in healthy eating.

**C**

**Recruiting for: Culinary Externs - Full-Time Roundsman and Full-Time Cook.**

<b>Will Metcalf '95</b>	Executive Chef wmetcalf@canyonranch.com	165 Kemble Street Lenox MA 01240 (413) 637-4400	(413) 881-5620
-------------------------	--	--	----------------

---

## Capital Restaurant Resources

www.caprr.com

Table

Capital Restaurant Resources is a boutique national recruiting firm with a Washington DC regional focus. Our clients range from fast casual to fine dining restaurants to hotels to conference centers and range from single restaurant operations to international corporations with hundreds of properties.

**M**

**Recruiting for: Junior Sous Chefs - Sous Chefs - Managers-in-Training - Restaurant Managers**

Will  
Interview  
Wednesday

<b>Christopher Floyd '94</b>	Owner floyd@caprr.com	650 Pennsylvania Avenue, SE Suite 210 Washington DC 20003 (202) 543-0909	(202) 318-8859
<b>Tony Abreu</b>	Associate abreu@caprr.com		

## Charlie Palmer Group

www.charliepalmer.com

Table

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: Aureole New York: Culinary Externs - Full-time Front-of-the-House and Back-of-the-House. (Send all resumes for Aureole New York BOH to Marcus Ware, Executive Sous Chef at [mware@charliepalmer.com](mailto:mware@charliepalmer.com)**

<b>Tim Bartley</b>	VP - Business Affairs/General Counsel <a href="mailto:tbartley@charliepalmer.com">tbartley@charliepalmer.com</a>	420 Lexington Avenue - Suite 850 New York NY 10170 (212) 755-7050	(646) 755-6143
<b>Laura Gladish</b>	Assistant General Manager - Aureole <a href="mailto:lgladish@charliepalmer.com">lgladish@charliepalmer.com</a>		
<b>Chris Lauber '09, '10</b>	<a href="mailto:clauber@charliepalmer.com">clauber@charliepalmer.com</a>		
<b>Marcus Ware</b>	Executive Sous Chef - Aureole <a href="mailto:mware@charliepalmer.com">mware@charliepalmer.com</a>		

## Chatham Bars Inn

www.chathambarsinn.com

Table

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**

<b>Anthony Cole</b>	Executive Chef <a href="mailto:acole@chathambarsinn.com">acole@chathambarsinn.com</a>	297 Shore Road Chatham MA 02633 (508) 945-0096	(508) 945-6785
<b>Stephen Jones '02, '04</b>	Executive Pastry Chef <a href="mailto:sjones@chathambarsinn.com">sjones@chathambarsinn.com</a>		

C

BP

Will  
Interview  
Wednesday

---

## The Cheesecake Factory, Inc.

www.thecheesecakefactory.com

Table

The Cheesecake Factory Incorporated created the upscale casual dining segment in 1978 with the introduction of its namesake concept. As a leader in the upscale casual dining industry, we offer many exciting and rewarding career opportunities for staff members to blaze their own trail of success. At The Cheesecake Factory we offer both Restaurant Manager and Kitchen Manager opportunities in our 3 concepts. Our management career paths offer 5 levels of management. We hire restaurant and kitchen managers and provide them an opportunity to grow and develop at a self-directed pace to General Manager and Executive Kitchen Manager. The number of seats ranges on average from 410-450. The number of covers per day is from 1200-1500.

C M

Will  
Interview  
Wednesday

**Recruiting for: Culinary Externs (at approved sites in CA and West Nyack, NY) - Kitchen Manager positions for graduates.**

<b>Klara Coleman</b>	Senior Management Recruiter kcoleman@thecheesecakefactory.com	26901 Malibu Hills Road (949) 215-7332	Calabasas Hills CA 91301 (866) 947-4854
<b>Stefan Destito</b>	Area Kitchen Operations Manager sdestito@thecheesecakefactory.com		
<b>Aron Zaks '08</b>	Kitchen Manager az634586@mycia.net		

---

## Chipotle Mexican Grill

www.chipotle.com

Table

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.

M

Will  
Interview  
Wednesday

**Recruiting for: Service Managers - Kitchen Managers**

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

---

## Compass Group

www.cgnad.com

Table

Compass Group North America is the leader in foodservice management and support services. By combining fresh ideas with the industry's greatest talent, we continue to set the standards for food and service excellence. With associates throughout the US, Mexico and Canada, Compass Group North America had revenues of \$9.2 billion in 2009. With 386,000 associates worldwide, its parent company, UK-based Compass Group PLC had revenues of £13.4 billion in the year to September 30, 2009.

M

Will  
Interview  
Wednesday

**Recruiting for: Salaried Manager-in-Training - Hourly Apprenticeship**

<b>Amy Tormey</b>	Senior Recruiter for College Relations	2400 Yorkmont Road (704) 328-4344	Charlotte NC 28217 (704) 235-6003
<b>Melissa Levy</b>	General Manager		

---

## Deer Valley Resort

www.deervalley.com

Table

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

C

BP

Will  
Interview  
Wednesday

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

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

<b>Letty Flatt</b>	Executive Pastry Chef lflatt@deervalley.com	2250 Deer Valley Drive South Park City UT 84060 (435) 615-6137	(435) 645-6847
<b>Chris Gibson</b>	Royal St. Café Sous Chef cgibson@deervalley.com		

---

## The Dinex Group - Restaurant Group of Daniel Boulud

www.danielnyc.com

Table

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 and B&P Externs - Culinary - Pastry - Front-of-the-House**

<b>Mia Rappoport</b>	Assistant Director of Human Resources info@dinemployment.com	16 East 40th Street - 4th Floor New York NY 10016 (646) 519-7097
----------------------	---	---

---

## Epic

www.epic.com

Table  
0

Epic is a medical software company located in Madison, WI, with an in-house culinary staff. We do high quality and high volume. All scratch cooking in a state-of-the-art kitchen with air conditioning; day hours during the week; and our own herb garden. All positions come with great pay and full benefits. We are doing things with food that no one else can do!

**Recruiting for: Cook/Chef - Baker - Sushi Chef**

<b>Derek Grunewald '06</b>	Cook/Chef		
<b>Rob Schampers</b>	Recruiter rschampe@epic.com	1979 Mily Way Verona WI 53593 (608) 271-9000	(608) 271-7237
<b>Luke Zahm</b>	Chef/Team Lead		



---

## Frankies Spuntino

www.frankiesspuntino.com

Table  
0

Frankies Spuntino is a unique Italian restaurant owned by chefs Frank Falcinelli and Frank Castronovo. Frankies' menu is a fresh approach to the lighter side of Italian cooking, including Italian cured meats, slab bacon and sausage from Faicco's, cheeses, crostini, specialty thin-crust sandwiches on Grandaisy bread, hand-made pastas, citrus-marinated olives, roasted meats and vegetables and fresh salads. Frankies 457 Spuntino can be found in Carroll Gardens, Brooklyn and Frankies 17 Spuntino in the Lower East Side of Manhattan. We're excited to be opening Frankies 570 Spuntino in the West Village later this year.

M

Prime Meats is a farm to table restaurant created in the spirit of the inns and dining rooms found in New York at the turn of the century. Prime Meats is influenced by Germanic alpine cuisine and the menu pays tribute to the American artisan movement; featuring local and fresh ingredients, prepared simply and honestly. Owned by Frank Falcinelli and Frank Castronovo, Prime Meats is located at 465 Court Street in Carroll Gardens Brooklyn.

### Recruiting for: Line Cooks - Servers - Bakers - Managers

Chris Harkness '93

Director - Food & Beverage  
nicole@frankspm.com

465 Court Street Brooklyn NY 11231  
(718) 403-0033 (718) 403-9260

---

## Greenwich Country Club

Table

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

C

### Recruiting for: Culinary Externs - Cooks

Mathew Johnston

Tournant  
karmstrong@greenwichcountryclub.org

Pablo Lorenzo '01

Executive Sous Chef  
plorenzo@greenwichcountryclub.org

19 Dublin Road Greenwich CT 06830  
(203) 869-1000 (203) 869-1945

---

## Harris Teeter Supermarkets

www.harristeeter.com

Table

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.

M

Will  
Interview  
Wednesday

Relocation assistance provided.

### Recruiting for: Permanent Full-time Associates for Culinary Chefs - Pastry Chefs - Culinary Chef Managers - Bakery Managers - Deli Managers - Assistant Store Managers

George Gauldin

Regional Staffing Manager  
ggauldin@harristeeter.com

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

Glen Goad

Regional Training Specialist  
jgoad@harristeeter.com

---

## Hillstone Restaurant Group

www.hillstone.com

Table

Hillstone Restaurant Group is a privately-held collection of upscale restaurants with 45+ locations in major cities across the country. Some of our more well-known operations are Gulfstream, Houston's, and R+D Kitchen. The uncompromising quality of our food, service, art, and architecture has set the standard in our industry for nearly three decades. Our secret? A progressive management culture unlike any in our industry, in which the craft of managing and developing people is as important as culinary arts itself. Recruiting for: Management Training Program OR Kitchen Management Training Program.

**M**

Will  
Interview  
Wednesday

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

### Recruiting for: Management Training Program - Culinary Management Training Program

**Keith Clancy**                      HR Manager    147 South Beverly Drive Beverly Hills CA 90212  
keith.clancy@hillstone.com    (602) 553-2111

---

## HMS Host

www.hmshost.com

Table

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/>.

Will  
Interview  
Wednesday

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.

### Recruiting for: Culinary Externs - Permanent Placements

**Sean Matthews**                      Corporate Training Specialist  
sean.matthews@hmshost.com

**Haia Perlmutter**                      Reward & Recognition Specialist    6905 Rockledge Drive Bethesda MA 20817  
haia.perlmutter@hmshost.com    (246) 694-4469    (240) 694-4620

**Arden Shutt**                      Director - Human Resources  
arden.shutt@hmshost.com

---

## Hyatt Hotels Corporation

www.hyatt.jobs

Table

Hyatt is one of the most recognizable names in the hospitality industry. With its vast cultural and geographic diversity, Hyatt has many alternatives for ones success. Whether you're interested in gaining valuable experience as an extern or a Corporate Management Trainee, beginning your career in an entry-level position, or challenging yourself as an accomplished professional, Hyatt offers exciting and rewarding career options in many different areas. There's virtually no limit to where your ambition can take you in our world-class organization

C  
BP M

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

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

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

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

OR

To apply for the Corporate Training Program outside the United States, please view participating regions/countries by clicking here. Please choose the top option. A pop up window will appear with a variety of the concentrations we have available.

Culinary Externship Sites Available: Hawaii (Grand Hyatt Kauai) - Illinois (Park Hyatt Chicago) - Kansas (Hyatt Regency Crown Center) - Nevada (Hyatt Regency Lake Tahoe) - New Mexico (Hyatt Regency Tamaya) - Ohio (Hyatt Regency Cincinnati) - Texas (Grand Hyatt DFW; Grand Hyatt San Antonio; Hyatt Regency San Antonio).

**Recruiting for: Culinary Externs (at sites listed above) - Corporate Management Training Program (Culinary only; sorry, no B&P CMT) - (No Baking & Pastry Externships available at this time).**

**Ronisha Goodwin**

College Recruiting Manager  
ronisha.goodwin@hyatt.com

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

---

## Iron Hill Brewery and Restaurant

www.ironhillbrewery.com

Table

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.

C

Will  
Interview  
Wednesday

**Recruiting for: Culinary Externs - Sous Chefs - Chefs**

**David Anderson '93**

Executive Chef  
da@ironhillbrewery.com

2502 West 6th Street Wilmington DE 19805  
(302) 888-2739 (302) 652-4115

**David Foster '93**

Head Chef  
davidf@ironhillbrewery.com

---

**La Fleur / Food is Good, Inc.**

www.restaurantlafleur.net

Table

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.

**C M**Will  
Interview  
Wednesday**Recruiting for: Culinary Externs - Patisier - Saute Cook - Garde Manger - Stagiaire - Front-of-the-House Staff**

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

---

**Lake Naomi Club**

www.lakenaomiclub.com

Table

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.

**C**Will  
Interview  
Wednesday**Recruiting for: Culinary Externs (May 2011 start dates!)**

<b>William Allfather '97</b>	Executive Chef wallfather@lakenaomiclub.com	Route 423 - P.O. Box T Pocono Pines PA 18350 (570) 646-9191	(570) 646-1252
------------------------------	--	--	----------------

---

**Leo's Bakery**

www.leosbakery.com

Table

Wholesale bakery featuring a complete line of breakfast pastries, cakes, and tortes. High-end pastries and special occasion cakes. New 45,000-square foot plant in Boston serving hotels and restaurants.

**Recruiting for: Baking/Pastry Cook One - Baking/Pastry Cook Two - Baking/Pastry Chef (2 positions; 1 with strong baking skills; 1 pastry orientation).**Will  
Interview  
Wednesday

<b>Zaki Enayetullah</b>	CEO zaki@leosbakes.com	60 Old Colony Avenue Boston MA 02127 (781) 837-3300	(781) 837-8949
<b>Noble Masi CMB CEPC AAC HOF</b>	Corporate Pastry Chef/CIA Heritage Professor nobile@comcast.net		

---

## The Little Nell

www.thelittlenell.com

Table

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

C

BP

Will  
Interview  
Wednesday

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

**Recruiting for: Culinary Externs - Baking & Pastry Externs - Line Cooks - Sous Chef**

**Robert McCormick '97**

Executive Chef  
rmccormick@thelittlenell.com

675 East Durant Avenue Aspen CO 81611  
(970) 920-6397 (970) 544-6221

---

## Livanos Restaurant Group

www.livanosrestaurantgroup.com

Table

The Livanos Restaurant Group operates several award-winning restaurants in the tri-state area including Oceana, Molyvos and Abboccato in NYC, City Limits Diner in Westchester and Connecticut, The Moderne Barn in Westchester and Burger Deluxe in Wayne NJ.

C

M

**Recruiting for: Culinary Externs (Oceana) - Kitchen and Dining Room Management - Cooks - Pastry - Waitstaff.**

**Ben Pollinger '97**

Executive Chef, Oceana  
bpollinger@oceanarestaurant.com

200 Central Avenue White Plains NY 10606  
(914) 422-5770

**Jim Botsacos**

Executive Chef - Molyvos

**Ethan Kostbar '97**

Executive Chef - The Moderne Barn  
ethankostbar@yahoo.com

---

## Lyons Group

www.bostonbestevents.com

Table

Lyons Group is an entertainment, food and beverage development company formed in 1981 by Patrick Lyons and Edward Sparks. Currently, the company owns and operates some thirty venues in the Boston area, Mohegan Sun Casino in Uncasville, Connecticut and in Atlantic City, NJ. Each brand has been conceived, built, marketed and operated by our group. Our impressive list of properties range from top-notch eateries such as Towne Stove & Spirits, Sonsie, Scampo, Harvard Gardens and Jasper White's Summer Shack to the most popular and world famous entertainment destinations such as Alibi Bar & Lounge, Ultra 88 Night Club, Kings, Game On and Lucky's Lounge. Lyons Group was co-founder and co-creator of the House of Blues with Isaac Tigrett, started in Cambridge, MA in 1992. The company was also involved in the introduction of Hard Rock Café to the USA east of the Mississippi in 1985. Our company specializes in evaluating a marketplace and developing a business concept appropriate to that specific market. Currently, our expansion focus is on fine-dining, Kings Bowling Lanes, Game On Sport Café, Jasper White's Summer Shack (a casual New England seafood restaurant), Lucky's Lounge (a rat pack style lounge and bar) and Sonsie (a world bistro). Our personnel are experienced at site selection, construction management, operations, marketing and financial controls of all types of food, beverage and entertainment businesses.

C

M

**Recruiting for: Culinary Externs (Sonsie Boston) - Pastry Chef - Restaurant Managers - Sous Chefs**

**Greg Hamm**

Human Resources Director  
ghamm@lyonsgroup.com

800 Boylston Street - Suite 1400 Boston MA 02199 8052  
(617) 262-2605 (617) 252-3943

---

## Magnolia Bakery

www.magnoliabakery.com

Table

Magnolia Bakery opened in the summer of 1996 on a quiet corner in the heart of New York City's Greenwich Village. It was envisioned as a cozy, old-fashioned shop where people could come for coffee and something sweet. With its vintage American desserts and decor, customers often remark that walking into the Bakery is like taking a step back in time. In 2007, the original owner decided to pass her oven mitts to a new family she felt would maintain the integrity of what had become an iconic brand. And so, Steve Abrams, a veteran NYC restaurateur and consultant along with his wife and daughter, took over the Bakery. Since then they have slowly and thoughtfully expanded from one shop to six.

**BP M**

Will  
Interview  
Wednesday

### Recruiting for: Baking & Pastry Externs - Bakers - Cake Icers - Managers

<b>Sina Clark</b>	Vice President of Operations sina@magnoliabakery.com		
<b>Andrea Gillespie</b>	Human Resource Director andrea@magnoliabakery.com	1841 Broadway New York NY 10023 (212) 265-2777	(646) 349-1757
<b>Abigail Joslyn '07, '08</b>	Store Manager abigail@magnoliabakery.com		

---

## Manhasset Bay Yacht Club

www.manhassetbayyc.org

Table

Historical yacht club on Long Island's North Shore.

### Recruiting for: Sous Chef - Line Cooks - Kitchen Personnel

<b>Michael Lopez</b>	General Manager michael.lopez@manhassetbayyc.org		
<b>John Meagher '97</b>	Assistant General Manager jdmarr99@gmail.com	455 Main Street Port Washington NY 11050 (516) 767-2150	
<b>Lionel Stewart</b>	Controller		

---

## MARC Restaurants

www.marcrestaurants.com

Table

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.

**C M**

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) - Sous Chefs - Line Cooks - Pastry - Front-of-the-House Management

<b>Katie Broad</b>	Operations Assistant kbroad@marcrestaurantusa.com	1350 Broadway - Suite 2404 New York NY 10018 (646) 727-4545	(646) 727-4551
<b>Doss Posey</b>	GM @ A Voce Columbus dposey@avocerestaurant.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...Discover the REWARDS. GROW with opportunity. LIVE the life you want.

All interested candidates must post their resume in advance at <http://collegejobs.marriott.com>. Feel free to send your resume and cover letter after posting to [janet.bachtel@marriott.com](mailto:janet.bachtel@marriott.com) to verify your information has been processed through the system. Join our Team for an Informational Session on Monday, May 2, at 9 PM in the Multi-Purpose Room at the Student Recreation Center.

We are seeking candidates for the Management Development Program who are recent graduates or will graduate by August 2011. 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. Selection for MDP candidates will close on April 29, 2011.

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. Culinary Externs: JW Orlando Grande Lakes, Orlando, FL; JW San Antonio Hill Country, San Antonio, TX; Seattle Waterfront Marriott, Seattle, WA; The Ritz-Carlton Buckhead, Atlanta, GA; The Ritz-Carlton Philadelphia, Philadelphia, PA; The Ritz-Carlton Washington, DC; Both Culinary Externs and Baking & Pastry Externs: JW Desert Ridge Resort & Spa, Phoenix, AZ; Camelback Inn, A JW Resort & Spa, Scottsdale, AZ; Orland World Center Marriott, Orlando, FL; The Ritz-Carlton Dove Mountain, Tucson, AZ; The Ritz-Carlton San Juan, San Juan Puerto Rico.

**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>**

<b>Janet Bachtel</b>	University Relations & Talent Acquisition <a href="mailto:janet.bachtel@marriott.com">janet.bachtel@marriott.com</a>	10400 Fernwood Road Bethesda MD 20817 (573) 873-5393	(301) 644-8174
<b>Nathan Lingle</b>	Executive Chef - Ritz-Carlton Philadelphia		
<b>Jadan Sheive</b>	Senior Sous Chef - JW Marriott Desert Ridge		
<b>Peter Smith</b>	Executive Sous Chef - JWM San Antonio Hill Country		

---

## Mohonk Mountain House

www.mohonk.com

Table

Mohonk Mountain House is a Victorian-styled, Full American Plan Resort, featuring American cuisine. The kitchen is directed by Executive Chef James Palmeri and Executive Sous Chef Anthony Verni. Breakfast and lunch are buffet. Summer guests may choose from three venues for dinner: a fully served meal; a dining festival with cooking stations; or outdoor dining at The Granary. Meal capacity is 1100 plates. A full service dinner is provided in the winter. Employee benefits include use of most recreational facilities at no charge.

C  
BP

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

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

---

## Not Your Average Joe's

www.nyajoes.com

Table

Not Your Average Joe's is a creative casual theme restaurant company. Our first location opened in Dartmouth, MA in 1994. We now have 15 units in Massachusetts and Virginia. We plan on 15 new openings in the next five years. Our menu is 95 percent scratch, very innovative and constantly changing. We are looking for driven team members who enjoy being the best.

M

Will  
Interview  
Wednesday

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

<b>Scott Flanagan</b>	Vice President of Operations scott@nyajoes.com	151 Campanelli Drive Middleborough MA 02346 (617) 438-0215	
<b>Joe Gartland</b>	Vice President of Operations jgartland@nyajoes.com		
<b>Steve Silverstein</b>	CEO and Founder steve@nyajoes.com		

---

## Price Chopper Supermarkets

www.pricechopper.com

Table

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 - Food Service Managers - Seafood Managers**

<b>Bill Mattimore</b>	Talent Acquisition Specialist billmattimore@pricechopper.com	461 Nott Street Schenectady NY 12308 (518) 379-1556	(518) 379-4916
-----------------------	---	--	----------------



---

## Restaurant North

www.restaurantnorth.com

Table

Farm driven American restaurant focused on bringing guests an enlightened and educated dining experience. Hospitality is King!

**Recruiting for: Line Cooks - Front-of-the-House Captains and Waitstaff - Front-of-the-House Entry Level Manager**

**M**

Will  
Interview  
Wednesday

---

<b>Eric Gabrynowicz '01</b>	Chef/Partner eric@restaurantnorth.com	386 Main Street Armonk NY 01504 (914) 273-8686	(914) 273-1927
<b>Stephen Mancini</b>	COO/Partner stephen@restaurantnorth.com		

---

## Rivers Casino

www.theriverscasino.com

Table

The Rivers Casino in Pittsburgh, PA is an exciting, world-class entertainment facility along Pittsburgh's North Shore. The \$780 million facility features 3,000 slot machines, five first class restaurants, entertainment, lounges and covered parking. Table Games include Roulette, Craps, Blackjack, Mimi-Baccarat, Three-Card Poker and more. The Casino also features a 24-table Poker Room.

You may prefer the exciting atmosphere of our gaming floor or the tranquil surroundings along our riverfront esplanade.

Our gaming and entertainment complex is located on 17 acres of land along the northern shore of the Ohio River in Pittsburgh's downtown river district. Our location is largely separated and isolated from residential neighborhoods and within walking distance of Heinz Field and PNC Park. The Rivers Casino provides a year-round entertainment venue on Pittsburgh's North Shore.

We recognize team member benefits as a fundamental part of our compensation package! We reward our full-time team members with a variety of exceptional benefit options.

**Recruiting for: Cook I - Cook II - Cook III - Sous Chef**

---

<b>Andre Barnabei</b>	Vice President of Human Resources abarnabei@theriverscasino.com	777 Casino Drive Pittsburgh PA 15212 (412) 566-4390	(412) 566-4637
<b>Matt Eaton '06</b>	Assistant Executive Chef meaton@theriverscasino.com		
<b>Rich Marmion '01</b>	Executive Chef rmarmion@theriverscasino.com		

---

## Ruby Tuesday, Inc.

www.rubytuesday.com

Table

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

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

**M**

Will  
Interview  
Wednesday

---

<b>Bruce Beer</b>	Regional Partner bbeer@rubytuesday.com	150 West Church Avenue Maryville TN 37801 (865) 379-5751	
<b>Adam Fink</b>	Director afink@rubytuesday.com		
<b>Ronald Rawls '05</b>	Director rrawls@rubytuesday.com		

---

**SAGE Dining Services, Inc.**

www.sagedining.com

Table

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

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

<b>Jim Dermody</b>	District Manager dermody@sagedining.com	(410) 329-4539
<b>Gary Fugman</b>	District Manager gary@sagedining.com	
<b>Marcel Gallo '86</b>	Vice President marcel@sagedining.com	222 Bosley Avenue - Suite B7 Towson MD 21204 (410) 339-3950 (410) 339-3975

---

**SODEXO**

www.sodexousa.com

Table

Clients and customers entrust Sodexo to create an outstanding experience for the people we serve. Our 110,000 U.S. employees focus their talents, expertise, and unique perspectives on making every day a better day for clients, their customers and for each other. That's what it takes to be the leader in integrated food service and facilities management.

**C M**

Memorable dining, ahead of schedule on a new dorm construction, helping medical staff focus on healing patients. Sodexo knows what it takes for each unique situation.

Will Interview  
Wednesday

Our goal is to drive greater satisfaction. Every day. Meeting our global responsibilities and the needs of our communities and our world is a part of who we are. Diversity and inclusion, sustainability, wellness, and fighting hunger are fundamental to our commitment to making every day a better day for us all.

**Recruiting for: Food Service Manager - General Manager - Culinary Manager - Food & Beverage Manager**

<b>Sandy Joiner</b>	Senior Recruiter sandy.joiner@sodexo.com	200 Continental Drive - Suite 400 Newark DE 19713 (708) 761-6832
---------------------	---	---

---

**STARR RESTAURANTS**

www.starr-restaurant.com

Table

STARR RESTAURANTS is one of the country's fastest growing multi-concept restaurant companies in the country, with 12 restaurants in Philadelphia, two in New York City and two in Atlantic City. We are currently seeking talented individuals to join our team as we continue to grow!

**M****Recruiting for: Line Cooks - Pastry Cooks - Hourly Supervisors - Entry-Level Managers - Sous Chefs**Will Interview  
Wednesday

<b>Amanda Owens</b>	Recruiting Manager amanda.owens@starr-restaurant.com	134 Market Street Philadelphia PA 19106 (267) 886-1249 (267) 238-3676
---------------------	---	--

---

**Stratton Mountain Resort**

www.stratton.com

Table

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

**C****Recruiting for: Culinary Externs - Line Cooks - Prep Cooks - Culinary Supervisors**Will Interview  
Wednesday

<b>Sara Colgan</b>	Senior Human Resource Manager scolgan@intrawest.com	5 Village Lodge Road Stratton Mountain VT 05155 (802) 297-4107 (802) 297-4238
--------------------	--	--

---

## Tarrytown House Estate & Conference Center

www.destinationhotels.com

Table

Tarrytown House Estate & Conference Center is a proud member of the Destination Hotels & Resorts. Overlooking the majestic Hudson River Valley, Tarrytown House Estate & Conference Center is a conference center with facilities and services that meet the standards of the present, blended with the gracious charm and history of the estate's past. Less than 24 miles from New York City, our hotel has a superb location in the heart of historic Westchester County.

C

BP

Will  
Interview  
Wednesday

Dining at Tarrytown House Estate & Conference Center is a complete experience, as rewarding as the setting itself. Breakfast and lunch are elaborately presented buffets. Dinner is served by menu in the Winter Palace or one of our eight, elegantly appointed private dining areas, such as the Sun Porch, Garden Room, Music Room, and for larger groups the Mary Duke Ballroom. The Sleepy Hollow Pub is a relaxed gathering place serving casual fare.

**Recruiting for: Culinary Externs - (No Baking & Pastry Extern positions at this time)**

<b>Chris Hettinger '96</b>	Executive Chef chettinger@destinationhotels.com	49 East Sunnyside Lane Tarrytown NY 10591 (914) 591-8200	(914) 591-0059
----------------------------	--	---	----------------

---

## The Taco Truck

www.thetacotruck.com

Table

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

M

**Recruiting for: Service Managers - Kitchen Managers**

<b>Chris Viola</b>	Managing Partner cviola@thetacotruck.com	309 Court Street Hoboken NJ 07030 (201) 683-4048	(201) 683-4046
<b>Paris Retana '09</b>	Culinary Director paris@thetacotruck.com		

---

## Turning Stone Resort Casino

www.turningstone.com

Table

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.

C

BP

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 - Cooks - Line Cooks - Sous Chefs - Garde Manger Baker**

<b>Steve Batur '03</b>	Sous Chef - Wildflower		
<b>Danette Broughton</b>	HR Recruiter		
<b>Kellie Dockstader</b>	Human Resource Recruiter	5218 Patrick Road Verona NY 13478 (315) 829-8908	(315) 829-8937
<b>Francesco Mari</b>	Executive Sous Chef		

---

## UNIDINE Corporation

www.unidine.com

Table

UNIDINE is a fast growing contract food service company in the healthcare/business and industry fields. We are strongly based upon quality products using fresh ingredients to focus on optimum service and management. An innovative company that professes to exceed your expectations through excellent performance utilizing our culinary expertise.

M

Will  
Interview  
Wednesday

**Recruiting for: Chef Managers - Sous Chefs - District Managers - General Managers - Dining Room Supervisors**

<b>Matthew Camp '02, '04</b>	Dining Services Director mcamp@unidine.com		
<b>Chris Garrand</b>	District Manager cgarrand@unidine.com	1 Gateway Drive Newton MA 02458 (617) 467-3700	(617) 467-3831

---

## Walt Disney World

www.disney.com

Table

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

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

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

<b>Pauli Milotte</b>	Chef Recruiter pauli.milotte@disney.com	1515 Lake Buena Vista Drive (407) 938-1610	Lake Buena Vista FL 32825 (407) 934-6878
<b>Timothy Keating</b>	Chef		

C

BP

Will  
Interview  
Wednesday

---

## Wegmans Food Markets

www.wegmans.com

Table

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 - Baking & Pastry - Food Service Management - Culinary Nutrition - Food Marketing - Restaurant, Food & Beverage Management.

<b>Scott Bova '03</b>	Executive Chef chef.store079@wegmans.com		
<b>Michele Edington</b>	Staffing Coordinator michele.edington@wegmans.com		
<b>Brian Parico</b>	Restaurant Team Leader glenda.konzman@wegmans.com	100 Wegmans Market Street (585) 429-3827	Rochester NY 14624

M

The White Chocolate Grill is a casual, contemporary restaurant serving fresh, from scratch, high quality American food along with a full selection of alcoholic beverages and wines. Menu offerings include appetizers, signature soups, dinner size salads and a full range of sandwiches, burgers and entrees. A selection of in house prepared desserts featuring the highest quality white chocolate complements the offering. The stylish restaurant design includes rich wood finishes, subtle lighting and bold elements, the result of which is a sophisticated yet comfortable atmosphere. The White Chocolate Grill currently operates in three different states including Scottsdale, Arizona; Naperville, Illinois; and Lone Tree, Colorado. The White Chocolate Grill is always seeking motivated, professional, integrity-driven restaurant managers to be a part of our segment-leading concept. With our flat corporate structure and "fresh start" approach to every aspect of operations, our managers are able to do more than just run shifts. Our managers contribute to the development of a company and the systems required to grow. Our dedication to operations has allowed us to attract some of the best individuals in the industry to share in our successes. It is not just our highly competitive salaries and bonus structure, retirement plan, 70% company paid medical and dental benefits, and two weeks paid vacation per year that have attracted some of the industry's best to The White Chocolate Grill; it is also the pride of actually creating and contributing to a company's systems and growth.

**M****Recruiting for: Full-time Front-of-the-House and Kitchen Managers**

<b>Robert Kabakoff '86</b>	Partner/Director of Culinary Operations robert@wcgrill.com	15849 N 71st Street - Suite 100 Scottsdale AZ 85254 (480) 353-2444	(480) 353-2445
<b>Carrie Valdez</b>	Relationship Manager carrie@wcgrill.com		