abc restaurants

abc kitchen and abc cocina with jean-georges, phil suarez and abc carpet & home invite you to engage in regionally-grown, organically focused cuisine that is rooted in cultivating a safe relationship with the environment and our table, in a fresh and articulate space. Following the momentum of abc kitchen, our third project, abc v presents a menu that is a celebration of healthful and innovative vegetarian cuisine. abc v highlights the beauty and saveur of vegetables through simple yet innovative dishes, utilizing techniques such as wood fire roasting, fermentation, and culturing - drawing on regional and global influences. abc restaurants has a committed focus to local, sustainable and organic seasonal produce that does not use pesticides, synthetic fertilizers, insecticides or gmos; meat, fish and dairy that is locally sourced and humanely treated pasture-fed, free of antibiotics and hormones; teas, coffees, spices, organic wines, juices and elixirs that are organically cultivated on fair trade cooperatives celebrating and honoring sustainability, artistry and our global diversity.

Recruiting for: Culinary Extern - Baking and Pastry Extern - Line Cook - Pastry Cook

Dorina Yuen  Manager  dyuen@abchome.com  (212) 475-5829
Emily Giauque  Culinary Sous  egiauque@abchome.com
Matthew Taber  Pastry Sous Chef  mtaber@abchome.com

AccorHotels

We are much more than a world leader. We are 240,000 hoteliers with the same shared passion for welcoming. We take care of millions of guests in our 4,100 addresses and on our digital platforms. As an operator and franchisee (HotelServices), owner and investor (HotelInvest), we invest all our energy into making “Feel Welcome” resonate as the finest hotel promise. AccorHotels provides an extensive offer including complementary brands—from luxury to economy - that are recognized and appreciated around the world for their service quality: Raffles, Fairmont, Swissôtel, Sofitel Legend, SO Sofitel, Sofitel, Pullman, MGallery by Sofitel, Grand Mercure, The Sebel, Novotel, Suite Novotel, Mercure, Mama Shelter, Adagio, ibis, ibis Styles, ibis budget, hotelF1. YOU ARE SOMEONE UNIQUE, YOU SHARE OUR PASSION. BE IMAGINATIVE, GIVE THE BEST OF YOURSELF, DARE TO GO FURTHER, ENRICH OUR DIVERSITY, MAKE YOUR EXPERTISE GROW, WELCOME PEOPLE WITH YOUR HEART, ENJOY YOURSELF, DREAM BIG FOR YOUR FUTURE FEEL WELCOME

Recruiting for: SUMMIT Aspiring Leader Program (Fairmont brand), School of Excellence Program (Sofitel brand), direct placement opportunities (all AccorHotels brands)

Laura Hingel  Manager, Talent and Culture North America  laura.hingel@accor.com  (416) 874-2348
Christina Del Castillo  Director, Talent and Culture, Fairmont Del Mar  christina.delcastillo@fairmont.com
Aramark (NYSE: ARMK) is in the customer service business across food, facilities and uniforms, wherever people work, learn, recover, and play. United by a passion to serve, our more than 270,000 employees deliver experiences that enrich and nourish the lives of millions of people in 22 countries around the world every day. Aramark is recognized among the Most Admired Companies by FORTUNE and the World’s Most Ethical Companies by the Ethisphere Institute. Aramark’s leisure group specializes in lodging, recreation, conference centers and meeting services. The scope of our operations includes lodging, conference and meeting space, houseboats and other marine activities, retail merchandise, casual and fine dining experiences, and interpretive tours in some of this country’s most pristine protected lands and national parks. We have been active partners with the National Park Service for over 20 years, providing high-quality visitor services in numerous locations across the United States. We are one of the nation's leading managers of conference centers with a strong focus on customer experience. We are considered a premier provider of professional services by clients and competition alike, committed to providing high-quality recreation, hospitality and authentic experiences to clients and visitors from all over the world.

**Recruiting for:** Line Cooks - Prep Cooks - Lead Line Cooks - Chef de Cuisine - Culinary Externs (at approved sites)

**Maria Finnie**  
Human Resources Manager  
finnie-marie@aramark.com  
(360) 457-1977

**Argo Tea**  
www.argotea.com/careers

Argo Tea is quickly becoming a household name, with over 35 locations across the US and internationally, since opening our first cafe in 2003. Recognized in a New York Times feature article as a "distinctive brand that has captured the palate of young professionals," our offerings include all natural tea-based signature drinks and a line of ready-to-drink bottled beverages that can also be found in our cafes as well as in the finest grocery retailers across the country. Founded and headquartered in Chicago, IL, we have cafes in Chicago, New York, and many other cities in the United States and internationally. We have retail partners across the globe, and our products are available for distribution in foodservice, retail and hospitality companies. We are passionate about bringing teas directly from growers around the world and blending them into unique and delicious signature beverages and teas. We are committed to being a sustainable business by working with the best local and global tea, coffee, and food artisans and by contributing back to our communities to promote a healthy lifestyle and the conservation of natural resources. We are dedicated to delivering consistent quality and a genuine customer experience "one customer and one cup at a time" and to providing the "Argo experience" through our innovative approach of rediscovering the diversity and tradition of teas. We promote diversity by empowering our employees and leveraging our customers' feedback, which together results in the best products, people, and business.

**Recruiting for:** Barista - Tam Leader (Supervisor) - Assistant Store Leader (Assistant Café Manager) - Store Leader (Café Manager)

**Jacqueline Powers**  
Talent Coordinator  
jacqueline.powers@argotea.com  
(312) 436-2351

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**C** - approved externship site for Culinary Arts  
**BP** - approved externship site for Baking and Pastry Arts  
**M** - seeking students for management positions

Career Fair - March 14, 2017
Army Navy Country Club

Army Navy Country Club is a full service Platinum Club of America currently ranked 83rd in the United States and in the top 3.5% of all private country clubs nationwide. Located 2 miles from the nation's capital, Washington DC, Army Navy Country Club occupies 250 acres in Northern Virginia boasting 6 restaurants, 5 kitchens, brigade of 4 sous chefs, Executive Pastry Chefs, multiple ACF certified chefs, 75 culinarians, full service pastry kitchen for desserts, breads, ice creams, and more. Both the Executive Chef and Executive Sous Chef have been honored to cook at the prestigious James Beard house on multiple occasions. Recently, the Army Navy Country Club was awarded the Achievement of Excellence Award by the American Culinary Federation. Open year, round team members enjoy a great learning environment with competitive salary, full benefits, 401K, PTO, vacation, employee bonus program, uniforms, meals, and free parking.

Recruiting for:  
- Culinary positions in multiple à la carte restaurants, prep, and banquets/catering - Pastry and Bake shop positions
- Pastry and Bake shop positions

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<tbody>
<tr>
<td>Tim Recher</td>
<td>Executive Chef / Assistant General Manager</td>
<td>1700 Army Navy Drive Arlington VA 22202</td>
<td>(703) 521-6800</td>
<td><a href="mailto:tim.recher@ancc.org">tim.recher@ancc.org</a></td>
</tr>
<tr>
<td>Ben Simpkins</td>
<td>Executive Sous Chef</td>
<td></td>
<td></td>
<td><a href="mailto:ben.simpkins@ancc.org">ben.simpkins@ancc.org</a></td>
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Art Food and Whit Food

Located in two of New York City's most acclaimed museums, Art Food, representing The Modern and The Cafes at MoMA and WhitFood, representing Untitled, are actively seeking candidates to join our teams in our Kitchens, Pastry Kitchens and Dining Rooms. Untitled is a contemporary American restaurant from Chef Michael Anthony, located in the Whitney Museum of American Art. Light-filled and airy, adjacent to the High Line park and the Hudson River, Untitled is inspired by the seasons and the creative environment of the world-class museum that it calls home. Untitled is open for lunch, brunch, and dinner, with a ground floor entrance on Gansevoort Street in the Meatpacking District of New York City. Founded by Danny Meyer's Union Square Hospitality Group, The Modern is a Michelin-starred, contemporary American restaurant at the Museum of Modern Art. Helmed by Executive Chef Abram Bissell, the restaurant features refined, unexpectedly playful dishes that highlight exceptional ingredients and seasonality in three distinct culinary experiences: a bold prix fixe menu in the dining room overlooking works by Miró, Matisse, and Picasso in MoMA's Abby Aldrich Rockefeller Sculpture Garden, an à la carte menu in the lively Bar Room, and a bespoke tasting menu in the heart of the kitchen. Complementing Chef Bissell's menus, Master Sommelier Michaël Engelmann's extensive selection of wines showcases exceptional diversity and value in wines both classic and emerging regions. The Modern's service is characterized by warmth and approachability, with an unwavering commitment to excellence and a focus on creating unique experiences for guests. With its serene atmosphere and modern aesthetic, the restaurant's design by the New York-based architecture firm Bentel & Bentel offers a welcome escape from the bustling Midtown neighborhood it calls home. Located in the Museum of Modern Art, Cafe 2 and Terrace 5 take the museum cafe to sophisticated new heights, offering an array of seasonal cuisine from Executive Chef Dan Jackson in a relaxed and restorative setting. Since its debut in 2005, The Modern has earned two Michelin stars, three stars from The New York Times, the Grand Award from Wine Spectator and four James Beard Awards, including Best New Restaurant, Outstanding Wine Service, and Outstanding Restaurant Design.

Recruiting for:
- Pastry Cooks - Line Cooks - Front-of-House Staff - Culinary and Pastry Externs - Art Food Management Trainee

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<tr>
<td>Diana Trenk</td>
<td>People Operations Manager</td>
<td>9 West 53rd St. New York NY 10019</td>
<td>(212) 400-8631</td>
<td><a href="mailto:dtrekn@artfoodny.com">dtrekn@artfoodny.com</a></td>
</tr>
<tr>
<td>Jiho Kim</td>
<td>Pastry Chef</td>
<td></td>
<td></td>
<td><a href="mailto:jkim@themodernnyc.com">jkim@themodernnyc.com</a></td>
</tr>
<tr>
<td>Emily Narayansingh '16</td>
<td>Asst. Manager-The Modern</td>
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Atlantic Inn and ELI's Restaurant

Restaurant 1879 at the 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: Line cooks, Pastry cooks, Front of House positions, Hotel Management

Brad Marthens Owner/Operator P.O. Box 1788 - High Street Block Island RI 02807
atlanticinn@biri.com (401) 466-5883 (401) 466-5678

Adi Mandel Executive Chef amandel@atlanticinn.com

Edward Moon ‘92 Owner/Operator/Chef edward_moon@hotmail.com

Baldor Specialty Foods, Inc.

Baldor is one of the largest importers and distributors of fresh produce in the Northeast. We are dedicated to sourcing the finest and freshest produce available worldwide. We buy directly from domestic farmers and international growers on a daily basis and provide customers with a consistent supply of whatever produce they desire. We have the capacity to receive air, rail and sea transport daily. Our operation functions in 140,000 sq. feet of space in the Hunts Point Section of the Bronx and we have 36 loading docks and approximately 100 refrigerated delivery trucks. We deliver to hotels, white tablecloth restaurants, B & I, upscale retail stores, in-flight caterers, hospitals, schools, executive dining rooms, foodservice chains and country clubs. The greatest challenge we face now is to effectively utilize the vast space we now occupy. We've done this by creating several businesses under the Baldor umbrella: Fresh Cuts, Ipex, De La Terre, Hunts Point Cold Storage & Logistics, Catskill Mountain Produce.

Recruiting for: Our recruitment strategy is to hire smart, energetic, talented individuals who are eager to take on new challenges! We have vacancies in Sales, Accounting, Marketing, Management, and Production.

Cinthia Baez HR Recruiter 155 Food Center Drive Bronx NY 10474
cbaez@baldorfood.com (718) 860-9100 (718) 304-4562
Bard College

Building on a 150-year history as a competitive and innovative undergraduate institution, Bard College's mission has expanded across the country, around the world, and to meet broader student needs. Now, approximately 2,000 undergraduates study in Annandale and more than 200 graduate students study in Bard programs, plus nearly 1,000 students in our early colleges. Total enrollment for Bard College and its global affiliates is approximately 5,000 students. The undergraduate program at our main campus in the Hudson River Valley of upstate New York retains a reputation for scholarly excellence and civic engagement. We are committed to enriching culture, public life, and democratic discourse by training tomorrow's thought leaders.

Recruiting for: Graduate Admissions for Bard's Center for Environmental Policy, MBA in Sustainability and Levy Economics Institute MS in Environmental Theory and Policy

Janet Stetson
Director of Graduate Admissions
Annandale NY 12504
stetson@bard.edu
(845) 758-7606

Caitlin O'Donnell
Admissions
codonnel@bard.edu

Martha Tepepa
Admissions
mtepepa@levy.org

Barteca Restaurant Group

Barteca creates vibrant, stylish, and affordable restaurant concepts that focus on an impressive food and beverage program and excellent customer service, led by CEO Jeff Carcara and founded by CEO Andy Pforzheimer and Chief Creative Officer Sasa Mahr-Batuz. Since 1996, Barcelona Wine Bar & Restaurant has been entertaining diners with flavorful small plates, daring design, and a welcoming atmosphere. The bartaco concept, first introduced in 2010, is inspired by outdoor cultures from around the world, and is dedicated to serving upscale street food with a coastal vibe in a relaxed environment. For more information, please visit www.barteca.com, barcelonawinebar.com and bartaco.com.

Recruiting for: Culinary Externs (at approved sites) - Executive Chef

Kerry Hennessy '01
Area Director
khennessy@barcelonawinebar.com

Christopher Lee
Culinary Director - Barteca
clee@barteca.com

Batali and Bastianich Hospitality Group

B&B Hospitality Group is an internationally acclaimed and highly successful restaurant group which was founded on the traditional Italian principles; the notion that food is best left to its simple beauty, that the dining experience should be shared with loved ones and that we can leave the world in a better place than how we came into it.

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

Giselle Cosac
Corporate Human Resources Coordinator
45 E 20th St. New York NY 10003
gcosac@bandbhg.com
(646) 308-2983

Rajan Lai
Vice President - Human Resources
45 East 20th Street, 10th Floor New York NY 10003
rlai@bandbhg.com
(646) 308-2983 (646) 572-6360
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. We’re very proud of our newest edition, the Village Hotel on Biltmore Estate. This 209-room hotel features the Village Social Restaurant. 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, Deer Park, 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 - Restaurant Management Interns - Culinary Positions - Baking and Pastry Positions

- **Dawn McKinney**
  - Staffing Operations Manager
  - dmckinney@biltmore.com
  - One North Pack Square Asheville NC 28801
  - (828) 225-6161
  - (828) 225-1683

- **Shannon Sutherland**
  - Stable Café Executive Chef

---

**Black Eyed Susans**

75 seat seasonal fine dining restaurant specializing in New American cuisine. Zagat rated top 10 in NJ

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

- **Christopher Sanchez ’94**
  - thechefsmenu@yahoo.com
  - 7801 Long Beach Blvd. Harvey Cedars NJ 08008
  - (609) 744-7812

- **Ashley Pellagrino ’94**
  - lbismallpotatoes@yahoo.com
We are an upscale, 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 CIA graduate 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 our 20k acre pristine property. Also hiring 1 graduate for a sous chef position. This is a seasonal full-time position with a complete medical benefit package.

Recruiting for: Culinary Extern (2) (Memorial Day - Columbus Day). Housing included off premise; must have own transportation.

Karl Ulmer '82
Executive Chef
kmulmer@ptd.net
123 Old Field Road Tafton PA 18464
(570) 775-7371 (570) 775-9721

Amber Cookingham
Sous Chef

Kathy Molt
Dining Room Manager
bgfhclub@ptd.net

Blue Hill and Blue Hill at Stone Barns

Blue Hill and Blue Hill at Stone Barns are regarded as some of the most exciting and innovative places to eat, cook, learn and explore, garnering widespread attention and accolades, including the James Beard awards for the Most Outstanding Restaurant in the US, and ranking among the World's 50 Best List. Blue Hill consistently attracts loyal, dedicated and curious employees. Please be one of them. As a member of our team, engage in unique learning experiences and be a part of a community that's pushing the boundaries of 'farm-to-table' dining. We are a small family run company that began with Blue Hill Farm. Today we are two restaurants, a cafe, a catering business, and a marketplace. Chef Dan Barber and co-owners David and Laureen Barber, have cultivated a cutting edge farm-to-table dining experience that is actually a table in the middle of an 80 acre working farm. EOE M/F/D/V

Blue Hill and Blue Hill at Stone Barns

Recruiting for: Culinary Externs (both locations) - Baking & Pastry Externs (Stone Barns only - Front of House Apprenticeship - Cooks

Nicholas Harrison
Resource Manager
recruiting@bluehillfarm.com
630 Bedford Road Pocantico Hills NY 10591
(914) 366-9606

Blue Smoke

Blue Smoke is a Union Square Hospitality Group affiliated restaurant. Brought up on its roots in barbecue, we also specialize in celebrating the cuisine of the ever-evolving south.

Recruiting for: Culinary Externs - Line Cooks - FOH candidates interested in casual concepts

Andrew Sherman '11
Chef de Cuisine, Battery Park City
alisamartinez@ushgny.com
116 E. 27th St New York NY 10003

Brett Lunsford
Sous Chef, Blue Smoke Flatiron
**Bohlsen Restaurant Group**

The Bohlsen Restaurant Group is a family owned and operated restaurant group with nine locations in New York and Connecticut. We focus our efforts on providing our guests with the best food, beverage, wine and hospitality in an upbeat, high end atmosphere. We operate USDA Prime steak houses, modern fish houses, Asian Steak & Sushi restaurant, an event venue, an true Italian concept and we are continuing to grow.

**Recruiting for:** Executive Chef - Sous Chef - Pastry Chef - Lead Line Cook - Kitchen Manager

<table>
<thead>
<tr>
<th>Michael Bohlsen</th>
<th>Owner</th>
<th>577 Main St Islip NY 11751</th>
<th><a href="mailto:michael@brgroup.biz">michael@brgroup.biz</a></th>
<th>(631) 277-5400</th>
</tr>
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<tbody>
<tr>
<td>Kurt Bohlsen</td>
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**Robert DiPierro**  
Director of Operations

**James McDevitt**  
Corporate Chef  
James.mcdevitt@brgroup.biz

**Jennifer Petrocelli**

---

**The Bonura Hospitality Group**

We started catering social and business events for groups ranging in size from 50 to 1,500 in 1980. Now, with eight of the Hudson Valley's premier venues including Anthony's Pier 9, The Grandview, The Poughkeepsie Grand Hotel, West Hills Country Club, Shadows on the Hudson, and Bistecca, we offer the perfect setting for all types of events from weddings and bar and bat mitzvahs to banquets, parties, meetings and conferences.

**Recruiting for:** Prep Cooks - Line Cooks - Servers - Reservationists - Bartenders

<table>
<thead>
<tr>
<th>Jessica Woodson</th>
<th>Director of Human Resources</th>
<th>2975 US Route 9W New Windsor NY 12553</th>
<th><a href="mailto:jwoodson@bonurahospitality.com">jwoodson@bonurahospitality.com</a></th>
<th>(845) 565-4210 (845) 565-9451</th>
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<tbody>
<tr>
<td>Nicholas Brower '08</td>
<td>Executive Chef</td>
<td><a href="mailto:nbrower@bonurahospitality.com">nbrower@bonurahospitality.com</a></td>
<td></td>
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</tr>
<tr>
<td>Jeff Greene '13</td>
<td>General Manager</td>
<td>2795 Route 9W New Windsor NY 12553</td>
<td><a href="mailto:jeff@blu-pointe.com">jeff@blu-pointe.com</a></td>
<td>(845) 565-3390</td>
</tr>
<tr>
<td>Patrick Ricci '99</td>
<td>Executive Chef</td>
<td><a href="mailto:pricci@westhillscountryclub.com">pricci@westhillscountryclub.com</a></td>
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C - approved externship site for Culinary Arts  
BP - approved externship site for Baking and Pastry Arts  
M - seeking students for management positions
Boston Urban Hospitality Inc. is a small and quickly growing Boston owned and operated group, conceived by proprietor Brian Piccini and CIA Alumni, Chef Christopher Coombs. Boston Urban Hospitality focuses on fresh, local and seasonally inspired menus, unique dining experiences and noteworthy service. Today, Boston Urban hospitality Inc. consists of dbar, Deuxave and Boston Chops. dbar is a full service restaurant that seamlessly transforms into a nightclub and lounge. Formerly an old school Irish pub filled with mahogany charm, dbar has been renovated into a hip chic hot spot in October of 2005. dbar offers a casual and comfortable atmosphere that attracts clientele from Dorchester and surrounding areas. Curated by Chef Christopher Coombs, the unique, classically French menu, often influenced with other cuisines, changes with the seasons along with the produce grown on the roof top garden. Deuxave, offering an excellent value for the highest quality foods. The cuisine is strongly rooted in the nouvelle techniques of contemporary French cuisine, married with the splendor of American ingredients in a refined, but casual setting. The wine list boasts over 600 bottles, including two dozen wines available by the glass. Boston Chops, established in 2013, strives to be one of the most desirable and highly regarded steak dining destinations in Boston measured by its growth in sales, return of regular clientele, along with notable reviews published as a casual upscale restaurant with exceptional cuisine and service in Boston’s South End.

**Recruiting for:** Culinary Externs (Deuxave, Boston Chops, dbar) - Pasty Externs at Deuxave - FOH Managers at all locations

Alexander Sprague '11, '12 Events Manager at Boston Chops 1375 Washington Street Boston MA 02118 alexander@bostonchops.com (617) 227-5011

David Nguyen '09 Deuxave AGM david@deuxave.com

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**The Broadmoor**

The Broadmoor is the longest-running consecutive winner of both the AAA Five-Diamond and Forbes Travel Guide Five-Star awards. Since first opening in 1918, The Broadmoor has offered guests a unique way to experience the beauty of the American West, and continues that tradition through our Forbes Travel Guide Five-Star day spa as well as our restaurants (including our Five-Star, Five-Diamond restaurant, Penrose Room), 54 holes of championship golf, six tennis courts, indoor/outdoor pools, distinctive retail shops, specialty tours, activities and programs for guests of all ages and interests. In addition, The Broadmoor welcomes meetings and events with 185,000 square feet of meeting space.

The adventure continues with The Broadmoor Wilderness Experience. This experience blends the most scenic of the rugged Colorado Wilderness with the comfort and amenities upon which The Broadmoor built its reputation. This includes The Ranch at Emerald Valley, Cloud Camp, Broadmoor Fly Fishing School, The Broadmoor Fishing Camp, and Seven Falls. These properties provide the ultimate Colorado outdoor experience with the activities and cuisine at The Broadmoor level.

The Broadmoor is proud to have an extraordinary culinary team to support its continued growth as a world-class destination for culinary enthusiasts. With award-winning restaurants, cafés, and lounges, The Broadmoor continues to innovate and inspire thanks to the efforts of our diverse culinary team. This includes ten full-dining restaurants with a variety of cuisines including a French Bistro, Colorado inspired cuisine, Italian, English pub fare, farm-to-table, and our classic fine dining restaurant. Our mission is to be the best culinary program in the resort industry. We want our guests to have an unforgettable culinary experience and The Broadmoor to be known for the culinary program.

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

John Johnstone Vice President of Food and Beverage 1 Lake Ave Colorado Springs CO 80923 jjonstone@broadmoor.com

David Patterson Executive Sous Chef Restaurants
**Caesars Entertainment**

Caesars Entertainment is a Hospitality Company with 9 hotels on The Las Vegas Strip

**Recruiting for: Food and Beverage - Hotel positions**

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<tbody>
<tr>
<td>Michelle Williams</td>
<td>Senior Recruiter</td>
<td>3645 Las Vegas Blvd. S. Las Vegas NV 89109</td>
<td>(702) 967-4875</td>
<td><a href="mailto:mwilliams3@caesars.com">mwilliams3@caesars.com</a></td>
</tr>
<tr>
<td>Karrina Francis</td>
<td>Senior Recruiter</td>
<td></td>
<td></td>
<td><a href="mailto:kfrancis@caesars.com">kfrancis@caesars.com</a></td>
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**Café ArtScience**

A Cafe for the Sensorium  
Conceived in Paris & Cambridge  
Where Culinary Art, Science, & Design  
Meet the Sustainable Future of Food.

Bon Appétit!


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<tbody>
<tr>
<td>Justin Hutson '14</td>
<td>Assistant General Manager</td>
<td>650 East Kendall St. Cambridge MA 02142</td>
<td>(857) 999-2193</td>
<td><a href="mailto:justin@cafeartscience.com">justin@cafeartscience.com</a></td>
</tr>
<tr>
<td>Brandon Baltzley</td>
<td>Executive Chef</td>
<td></td>
<td></td>
<td><a href="mailto:info@cafeartscience.com">info@cafeartscience.com</a></td>
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**Campus Auxiliary Services (CAS @ SUNY Geneseo)**

Campus Auxiliary Services, known as CAS on campus, is a not-for-profit company dedicated to serving the SUNY Geneseo campus.  We are passionate about Geneseo - the community, the college, and the individuals that make up the campus.

We provide several non-academic services to SUNY Geneseo.  While most known for our dining program, we also provide catering, laundry, cable, vending, ID, refuse and recycling, as well as a host of other services.  Together, our team takes care of the members of the campus community so that they can focus on why they're here - academics.  On-Campus Restaurants and Cafes is our largest division.  SUNY Geneseo is a premier public liberal arts college, consistently ranked high in US News & World Report and Kiplinger's for being a “best value” and offering outstanding educational value.

The non-academic services that CAS offers the campus have transformed over the years to match the quality of the campus; as such, restaurants and cafes have replaced cafeterias and highly trained chefs have replaced many line cook positions.  We have eight on-campus restaurants and cafes as well as a food truck and sporting concessions, offering students, faculty, staff and visitors a vast array of dining experiences.  Our restaurants and cafes provide various ethnic cuisines from American, Filipino, and Korean on a daily basis to many other specialty dishes throughout the week.  Our catering department services small functions on campus, such as Texas barbeques and cultural dinners to high-end functions such as dinners at the Geneseo President's house.  Our culinary team has the ability to compete at the ACF with awards in both individual and team events.

**Recruiting for: Chef - Chef Assistant - Cook - General Manager - Assistant Manager - Catering and events Manager - Supervisors**

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<tr>
<th>Name</th>
<th>Title</th>
<th>Address</th>
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<tbody>
<tr>
<td>Caren Palmaverde</td>
<td>Trainer Recruiter</td>
<td>1 College Circle, Blake A 108 Geneseo NY 14454</td>
<td>(585) 245-5021</td>
<td><a href="mailto:palmaverde@geneseo.edu">palmaverde@geneseo.edu</a></td>
</tr>
<tr>
<td>Michelle Halloran</td>
<td></td>
<td></td>
<td></td>
<td><a href="mailto:halloran@geneseo.edu">halloran@geneseo.edu</a></td>
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C - approved externship site for Culinary Arts  
BP - approved externship site for Baking and Pastry Arts  
M - seeking students for management positions
**Canyon Ranch**

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.

**Recruiting for: Cooks - Bakers**

James Massey  
Executive Chef  
jmassey@canyonranch.com  
165 Kemble Street  Lenox MA 01240  
(413) 637-4400

Nick Killeen  
Executive Sous Chef

Max Scherff  
Food and Beverage Director  
mscherff@canyonranch.com

---

**Cape Resorts**

More than 20 years ago we had a vision that people wanted a place that gave them the authentic charm of a bygone era with all the comforts and amenities of today; classic beachside ambience with room service, air-conditioning and comfortable beds. In 1986 we bought the 24-room Virginia Hotel in Cape May, New Jersey and made our vision a reality. Our success at The Virginia allowed us to buy the iconic Congress Hall Hotel and restore it to its original grandeur. More projects in Cape May soon followed including The Star Inn, the Sandpiper Beach Club (a hotel condominium) and The Beach Shack. In 2008 Cape Resorts opened Atlantic City's first true boutique hotel, the 331 room Chelsea Hotel, bringing mid-century glamour back to the boardwalk. Today Cape Resorts manages seven distinctive hotel properties with several more under development. Each property offers a unique lodging experience supplemented by dynamic restaurants, exciting nightlife destinations and successful retail and wellness outlets. While currently focused on the New Jersey shore, the brand has recently purchased its first hotel in Sag Harbor, New York, opened in Spring 2014, and is planning to expand into other American resort destinations where its distinctive approach to hospitality will thrive.

**Recruiting for: Culinary Externs - Baking & Pastry Externs (at approved sites) -Seasonal and Year-round Culinary and Baking positions**

Sasha Morjakovs  
Director of Human Resources  
smorjakovs@caperesorts.com  
29 Perry Street  Cape May NJ 08204  
(609) 884-6533

Matthew Crist  
Executive Chef  
mchrist@thevirginia.com

Jeremy Einhorn '06, '08  
Executive Chef  
jeinhorn@congresshall.com

---

**Casa Nela (Bobo, Rosemary’s, Claudette)**

Casa Nela is a collection of European influenced Greenwich Village restaurants created by Carlos A. Suarez. We are passionate about amazing culinary experiences, spirited hospitality, and our community in the Village. We are driven by our core values—excellence, hospitality, integrity, and passion. Casa Nela is a leading employer in the hospitality industry providing competitive compensation, extensive employee benefits, significant investments in training, and exciting opportunities for growth.

**Recruiting for: FOH and BOH all levels**

Cindi Byun  
General Manager  
cindi@rosemarysnyc.com  
18 Greenwich Avenue  New York NY 10011  
(310) 746-7046

Ali Ruszczyk  
Human Resources Manager  
ali@casanela.com
Castle Hotel & Spa

Situated on sprawling hilltop acres overlooking the Hudson River, the main tower of Castle Hotel & Spa forms the highest point in Westchester County. Castle Hotel & Spa is a medieval-style structure that was meticulously transformed into a luxury hotel, offering guests royal-quality service, luxurious guestrooms, and the award-winning Equus restaurant which features Auberge-style, natural French-inspired cuisine. The luxurious new THANN™ Sanctuary Spa is an oasis of peace and tranquility where a holistic treatment approach aims to rediscover inner physical and mental wellness. Only 25 miles north of Manhattan, Castle Hotel & Spa opened as a luxury hotel in 1997; 16 years after being designated a historic landmark.

Recruiting for: Culinary Extern - Baking & Pastry Extern - Culinary Positions - Baking and Pastry Positions - FOH Positions

<table>
<thead>
<tr>
<th>Name</th>
<th>Position</th>
<th>Address</th>
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<tbody>
<tr>
<td>Tracy Nacerino</td>
<td>HR Manager</td>
<td>400 Benedict Ave</td>
<td>(914) 631-1980</td>
<td><a href="mailto:tnacerino@castlehotelandspa.com">tnacerino@castlehotelandspa.com</a></td>
</tr>
<tr>
<td>Foster Lukas</td>
<td>Executive Chef</td>
<td></td>
<td></td>
<td><a href="mailto:flukas@castlehotelandspa.com">flukas@castlehotelandspa.com</a></td>
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Cedar Lakes Estate

Romantic getaway. Culinary oasis. Adventure destination. However you choose to savor the Hudson River Valley, Cedar Lakes Estate is a haven for those seeking a return to pristine simplicity. Uncover the splendor of the Hudson Valley on our 500-acre estate, just 70 miles from New York City. Rolling hills, red-water lakes, sloping lawns, and cedar wood forests—all welcome signs that you have arrived. The raw beauty of your surroundings will be matched only by the rustic elegance of our accommodations and venues.

Recruiting for: Culinary Externs - Weekend Help

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<th>Name</th>
<th>Position</th>
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<tbody>
<tr>
<td>Erin Moylan '06</td>
<td>Executive Chef</td>
<td>1 Team USA Dr.</td>
<td>(201) 286-8409</td>
<td><a href="mailto:exmx311@hotmail.com">exmx311@hotmail.com</a></td>
</tr>
<tr>
<td>Jess Colby</td>
<td></td>
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<td></td>
<td></td>
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<tr>
<td>Amanda Olthoff</td>
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The Center for Discovery

The Center for Discovery is a clinical, educational and residential care facility for people with multiple disabilities. Each home has a personal chef who is part of our team in The Department of Nourishment Arts. We promote a ‘food is medicine’ approach and serve seasonal farm based cuisine to our staff and residents. There is a biodynamic farm on site serving all residential kitchens and food venues.

Recruiting for: Culinary Externs - Baking & Pastry Externs -

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<tr>
<th>Name</th>
<th>Position</th>
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<tbody>
<tr>
<td>Jennifer Franck</td>
<td>Assistant Chief of Dept. of Nourishment Arts</td>
<td>641 Old Route 17 Monticello NJ 12701</td>
<td>(845) 707-8040</td>
<td><a href="mailto:jfranck@tcfd.org">jfranck@tcfd.org</a></td>
</tr>
<tr>
<td>Stephen Grnaata '79</td>
<td>Executive Sous Chef</td>
<td><a href="mailto:sgranata@tcfd.org">sgranata@tcfd.org</a></td>
<td>(845) 707-8968</td>
<td></td>
</tr>
<tr>
<td>Peggy Parten</td>
<td>Executive Chef</td>
<td></td>
<td></td>
<td><a href="mailto:pparten@tcfd.org">pparten@tcfd.org</a></td>
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C - approved externship site for Culinary Arts  BP - approved externship site for Baking and Pastry Arts  M - seeking students for management positions
Centurion Restaurant Group

Bulla Spanish Gastrobar Pisco Y Nazca Peruvian Gastrobar Bee Hive kitchen

Recruiting for: Executive Chef - Sous Chefs - Pastry - Restaurant Managers

Denise Erwin  
Director of Sales  
derwin@centurionrestaurantgroup.com  
8899 NW 18 Terrace  
Miami FL 33172  
(786) 970-3311

Raquel Hernandez  
Human Resources Manager  
rhernandez@centurionrestaurantgroup.com

Juan Marchan  
COO  
juancarlos@centurionrestaurantgroup.com

Miguel Rebolledo  
Executive Chef  
mrebolledo@bullagastrobar.com

Charlie Palmer @ The Knickerbocker Hotel

Charlie Palmer at the Knick With dazzling Times Square views overlooking Broadway and 42nd Street from an enviable fourth-floor corner perch in the heart of Manhattan, Charlie Palmer at The Knick brings together two of the most iconic names in hospitality. Inspired by the rich history of The Knickerbocker, a 1906 landmarked New York City treasure recently reopened as Times Square’s premier luxury lifestyle hotel, Chef Palmer adds new twists to his acclaimed cuisine to create the Hotel’s signature Honest American Cuisine in an open action kitchen. An elegant use of glass, marble and lighting plays off sheer chain-metal drapes to create semi-private spaces throughout the room, enhancing an understated ‘see-and-be-seen’ vibe. Guided by Chef Palmer’s passion for market-driven ingredients, menus draw upon the local bounty of the Hudson Valley and North Atlantic with selections ranging from our Fried Chicken and Roasted Scottish Salmon to the Niman Ranch Burger. At lunchtime, Charlie Palmer at The Knick offers the Power Lunch menu, and come evening, the proximity to the theater district makes the restaurant the perfect destination for pre-theater dining.

Recruiting for: Line Cook - Pastry Cook - Front of the House Staff (servers, cocktail servers, bartenders, bussers/runners, etc.)

Jennifer Chan Wu  
Human Resources Manager  
jchanwu@theknickerbocker.com  
6 Times Square  
New York NY 10032  
(212) 204-4995

Christopher Engel  
Executive Chef  
cengel@theknickerbocker.com

Charlie Palmer Group

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

A café by day, Astra is an ideal location for New York City private events. Located in mid-town Manhattan’s exclusive Decoration & Design building, the panoramic river view from Astra’s large fourteenth floor terrace is only one of its spectacular offerings. We can provide unforgettable fine dining catering for both corporate and social events.


Robert Keller ’12  
Assistant General Manager  
rkeller@charliepalmer.com  
1460 Broadway Floor 9  
New York NY 10036  
(212) 755-7050

Kristina Colon ’14  
Dining Room Manager, Charlie Palmer Steak  
kcolon@charliepalmer.com

C - approved externship site for Culinary Arts  
BP - approved externship site for Baking and Pastry Arts  
M - seeking students for management positions
Chatham Bars Inn Resort and Spa

Chatham Bars Inn is one of Cape Cod's most beloved and storied destinations for family vacations, romantic getaways and corporate retreats. What opened as a luxury hunting lodge for wealthy Bostonians in 1914 is today a full-service resort with 217 individually decorated rooms and suites, endless recreational options, exceptional dining, and an exclusive spa.

Recruiting for: Cook - Line Cook - Prep Cook - Pastry Cook - Culinary Extern - Pastry Extern

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<tbody>
<tr>
<td>Anthony Cole</td>
<td>Executive Chef</td>
<td>297 Shore Road</td>
<td>(508) 945-0096</td>
<td><a href="mailto:acole@chathambarsinn.com">acole@chathambarsinn.com</a></td>
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<tr>
<td></td>
<td></td>
<td>Chatham MA 02633</td>
<td></td>
<td>(508) 945-6785</td>
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Cherokee Town and Country Club

Cherokee Town and Country Club is recognized as one of America's premier private clubs. The club has two locations, the Town Club and the Country Club. It has three full kitchens and a full service pastry shop servicing five dining outlets ranging from casual to fine dining while providing banquet facilities up to 1,000 people.

Executive Chef Sean Woods has recently been appointed to oversee all culinary operations for Cherokee Town and Country club after finishing a 22 year career as one of the top Executive Chefs for the Ritz Carlton Hotel company.

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

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<tbody>
<tr>
<td>Sean Woods '92</td>
<td>Executive Chef</td>
<td>155 West Paces Ferry Road, NW</td>
<td>(404) 365-1205</td>
<td><a href="mailto:swoods@cherokeetcc.org">swoods@cherokeetcc.org</a></td>
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Choolaah

A new concept in fast casual dining that's like nothing you've tasted before. Combining ancient clay cooking methods, a modern commitment to good health and the booming popularity of Indian cuisine, Choolaah is food for everyone. Think exotically familiar. Adventurously American. Comfortably non-conformist. But always made, served and eaten with joy.

Recruiting for: The Team Leader is responsible for executing daily shift operations and leading their team by

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<tbody>
<tr>
<td>Thomas McNulty</td>
<td>Managing Partner</td>
<td>180 Fort Couch Rd. Pittsburgh PA 15209</td>
<td>(412) 822-7477</td>
<td><a href="mailto:tmcnulty@eatwholesom.com">tmcnulty@eatwholesom.com</a></td>
</tr>
<tr>
<td>Tim Byers</td>
<td>Managing Partner</td>
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Colonial Williamsburg Company

Visualize yourself working for an organization where your contributions are valued and you can make a difference. Colonial Williamsburg Foundation is the nonprofit organization established in 1926 to restore, preserve, operate and interpret the 18th century colonial capital of Virginia. Colonial Williamsburg offers over 19 career fields ranging from hospitality to information technology. We are open year-round with full-time, part-time, seasonal, summer, and internships opportunities. Communication, collaboration, stewardship and guest focus define us. We invite you to apply online for at www.colonialwilliamsburg.org/careers. Colonial Williamsburg supports a drug- and alcohol-free workplace. AA/EOE

Recruiting for: Culinary Externs - Cook 1 - Cook 2 - Cook 3

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<th>Name</th>
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<tbody>
<tr>
<td>Mark Florimonte</td>
<td>Director of Historic Area Hospitality Ops.</td>
<td>Po Box 1776 Williamsburg VA 23187</td>
<td>(757) 220-7027</td>
<td><a href="mailto:mflorimonte@cwf.org">mflorimonte@cwf.org</a></td>
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<tbody>
<tr>
<td>Melissa Alexander</td>
<td>Executive Sous Chef - Williamsburg Inn</td>
<td></td>
<td>(575) 220-7027</td>
<td><a href="mailto:malexander@cwf.org">malexander@cwf.org</a></td>
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<tbody>
<tr>
<td>Sean Gonzalez</td>
<td>Sous Chef - Williamsburg Lodge</td>
<td></td>
<td></td>
<td><a href="mailto:sgonzalez@cwf.org">sgonzalez@cwf.org</a></td>
</tr>
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</table>
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: Culinary Externs (at approved sites) - Culinary and Pastry Manager in Training Program - Culinary and FOH Hospitality

Nicole Wagner  
Campus Programs Recruiter  
nicole.wagner@compass-usa.com  
2400 Yorkmont Road  
Charlotte NC 28217  
(704) 328-6017  
(704) 295-5135
Cornell University

Cornell is a private, Ivy League university and the land-grant university for New York State. Cornell's mission is to discover, preserve, and disseminate knowledge; produce creative work; and promote a culture of broad inquiry throughout and beyond the Cornell community. Cornell also aims, through public service, to enhance the lives and livelihoods of our students, the people of New York, and others around the world.

University Vision
Cornell University will be widely recognized as a top-ten research university in the world, and a model university for the interweaving of liberal education and fundamental knowledge with practical education and impact on societal and world problems.

CORE VALUES

The nature and implicit values of Cornell University were the theme of President Skorton's "State of the University" address on October 23, 2009. He argued that Cornell University is supported by four fundamental pillars:

Classical and contemporary inquiry, "shaped by the founder's commitment to liberal and practical education." In other words, Cornell values the arts and humanities as well as advanced scientific and technological research; in broader terms, the university is committed to the interweaving of fundamental knowledge and practical education. "Thinking otherwise" Cornell's faculty members have a history of being intellectually diverse and entrepreneurial and as Carl Becker indicated, "thinking otherwise." This reflects a deep commitment to academic freedom and a belief that such freedom is essential to creativity and innovation. The One Cornell theme of our strategic plan stresses the importance of creative collaborations that emerge from the "bottom up" rather than from the "top down."

Student access, which expresses a central principle of Ezra Cornell’s original vision, namely a university open and accessible to all who merit entrance ("any person"). The longstanding and recently reaffirmed commitment to need-blind admissions reflects this value, as does the commitment of the university to diversity and inclusion and the notion that diversity and excellence are interrelated. The university's commitment to student access has been tested in recent years, given significant competition with peer institutions, and Cornell has addressed this challenge successfully with a program to reduce the costs of a Cornell education for students from families in lower income quintiles.

Public engagement, which expresses the university's commitment to search for knowledge-based solutions to societal and world problems. Public engagement is an interpretation of the university's outreach mission that emphasizes being proactive (actively engaged) and having a public impact. It implies a broadening of the historic land grant mission of the university. These four pillars of Cornell imply a set of core values that stand at the center of Cornell as an institution.

Seek knowledge
Support free and open intellectual inquiry and expression
Sustain excellence in teaching, research, and public engagement
Use knowledge to enlighten ourselves and benefit the world
Reward and recognize merit, creativity, and innovation
Treat all individuals with dignity, respect, and fairness
Embrace difference and diversity
Promote cross-cultural and cross-national understanding
Be a collaborative, collegial, and caring community
Be accessible and affordable to all who meet high academic standards
Themes in the values include excellence, diversity and inclusion, openness, and collaboration.

Recruiting for:
Emily Franco          Director CIA/SHA Alliance          Ithaca NY 14853
eaf11@cornell.edu

C - approved externship site for Culinary Arts  BP - approved externship site for Baking and Pastry Arts  M - seeking students for management positions

Career Fair - March 14, 2017
Craigie on Main: French inspired restaurant modeled after "bistros moderne" that combines trademark French-inspired "refined rusticity" with an unyielding passion for the best local, seasonal, and organic ingredients. In fact, our a la carte menu and tasting menus change daily, depending on which ingredients are the very best of the best that day. We have 99 seats and typically do 120 covers nightly - 70 percent of our guests have 6/8 course tastings.

The Kirkland Tap & Trotter: Located around the corner from one of Chef Maws’ food idols – Julia Child’s house – in Somerville, The Kirkland Tap & Trotters atmosphere embodies an eclectic and cozy neighborhood vibe akin to some of the best “gastropubs” in England. “The Kirkland Tap & Trotter is an ‘every night of the week’ kind of establishment, serving favorites you would find my friends and family gathered around on a Monday night,” says Chef Tony Maws, who first introduced Bostonians to his cuisine in 2002 with Craigie Street Bistro, later reincarnated as Craigie on Main in 2008. Chef Maws’ French-inspired “refined rusticity” and an unyielding passion for the best local, seasonal, and organic ingredients, have become his trademark. “You’ll find the same ingredients on the menu at Kirkland Tap & Trotter that you see at Craigie, but here they will be prepared simply and perfectly executed. You won’t see any swooshes on the plates here. I wanted to create a place where I could hang, and guests can embrace my jeans and a t-shirt philosophy, feeling comfortable enough to eat with their hands and play air drums,” says Tony. The 115-seat restaurant includes a 12-seat bar, with additional seating at high top tables alongside a large open dining room. The kitchen and menu centers around a large wood-fired grill set into a masonry base. The Kirkland Tap & Trotter showcases dishes that Chef Maws enjoys at home with friends and family. The beverage program features a large beer list, and an expansive wine by the glass list tilting toward Old World terroir and funky wines. Additionally, The Kirkland Tap & Trotter has partnered with Revolution Cocktails to create a unique cocktail menu with drinks that are well-crafted but “don’t take ten minutes to make.”

Reposting for: Culinary Externs (Craigie on Main/Kirkland) - Baking & Pastry Externs (Craigie on Main) -
Jeff Senechal Director of Human Resources 853 Main Street Cambridge MA 02139
jeff.craigie.hr@gmail.com (508) 361-2647
Michael Pedecine ’15 Cook

Cuba Libre/Brulé Catering

Each of our concepts, from restaurant to nightlife to catering – provide a unique experience for our guests. That is our business, for we believe good hospitality satisfies, but great hospitality elevates expectations. Dining turns destination as Cuba Libre Restaurant & Rum Bar transports you to Old Havana Entertaining is effortless with Brûlée Catering at our exclusive Philadelphia venues or your preferred setting Casual feels signature with the deluxe and drop-off ready Gourmetro Catering GuestCounts Hospitality allows business partners Barry Gutin and Larry Cohen to nurture their culinary and creative visions. The duo’s commitment to excellence and innovation fuels our promise to provide superior experiences for all of our guests.

Reposting for: Graduating students for Culinary Departments - Culinary Externs (at approved sites: Philadelphia, Washington, DC, Atlantic City, Orlando)
Kevin Couch ’97 Senior Executive Chef 1 Reed Rd Philadelphia PA 19147
kevinc@cubalibrerestaurant.com (215) 922-3200
Matt Levin ’97 Executive Chef mlevin@brule-catering.com

C - approved externship site for Culinary Arts BP - approved externship site for Baking and Pastry Arts M - seeking students for management positions

Career Fair - March 14, 2017
The CIA bachelor's degree matters as you prepare for your leadership career. CIA degrees offer opportunity to build upon the AOS base and add important education in leadership, management, finance, human resource management and so much more. Management majors can spend one semester in concentration studies at the branch campuses. Culinary science majors learn advanced cooking techniques. You can experience global cuisines and cultures with educational trips to international locations during semester breaks. If you have prior college credit, you may be able to earn your bachelor's degree in as little as three semesters.

Apply now at www.ciachef.edu/bpsapply and reserve your seat.

Recruiting for: Junior year for majors in management, food science and applied food studies.

Duane Brown '98, ’11  Enrollment Manager - BPS 1946 Campus Drive  Hyde Park NY 12538  
d_brown@culinary.edu  (845) 451-1716

The Culinary Institute of America - On-Campus Student Employment

The Student Employment Office assists students in finding employment on campus and off campus through the Federal Work Study program. All new hire registration is completed through this office. Information regarding the Manager in Training (MIT) program is also provided.

Recruiting for: The Student Employment Office assists students in finding employment on campus and off campus through the Federal Work Study program. All new hire registration is completed through this office. Information regarding the Manager in Training

Megan Schwarze  Student Employment Manager 1946 Campus Drive - E-261  Hyde Park NY 12538  
me_schwa@culinary.edu  (845) 451-1364

Culinary Institute of America Center for Career and Academic Advising

The source for your career and academic advising needs.

Recruiting for:

Career and Advising Team 1946 Campus Drive - Roth Hall E-255  Hyde Park NY 12538  
careers@culinary.edu  (845) 451-1275

Delicious Hospitality Group

Charlie Bird and Pasquale Jones Restaurants. People keep asking who we are and where our name came from. Well, here it is – it was through a series of inspirations that are downtown New York: a history of street art, design, music, our 19th-century brick and mortar, and an abstract approach to be whoever we wanted to be, without boundaries. We are cooking food that is meaningful to us and delicious, and we are careful not to label ourselves. Sure, there are jazz roots in hip hop, graffiti roots in Warhol, Basquiat and Haring, and Italian roots in our space, but overall we hold above all else a deep-seated ideal to be creative and provide a welcoming place for you all to eat. Charlie Bird means New York.

Recruiting for: Culinary Externs - Line Cooks - Sous Chef - Bread/Pastry Cooks (Pasquale Jones)

Sandra Kim  Culinary Operations Director 5 King St. New York NY 10012  
sandra@charliebirdnyc.com  (212) 235-7133

www.charliebirdnyc.com

www.ciachef.edu/bpsapply
Chef Daniel Boulud and the restaurant professionals of The Dinex Group are dedicated to offering their guests wonderful dining experiences based on the quality of our award winning cuisine and our very caring approach to personalized service. As a reflection of the Dinex Group’s culture of excellence, we believe in a working environment founded on respect, opportunities for growth and support of personal goals. Many have built exceptionally rewarding careers within our organization, along with the satisfaction that can come only from working with a supportive team of like minded professionals.

Recruiting for: Culinary Externs, Baking and Pastry Externs, Pastry Cooks, Garde Manger, Chef de Partie, Entry level servers- All NYC restaurants

Elizabeth Rodriguez  Human Resource Manager 16 East 40th Street - Fourth Floor New York NY 10016 erochez@dinexgroup.com (212) 794-2600

Robert Howay ‘10 Pastry Sous Chef

Doherty Enterprises, Inc. t/a Spuntino Wine Bar and Italian Tapas

Doherty Enterprises is a company with 8 restaurant brands! But, it's our amazing training, industry-leading benefits, dynamic work environment, and endless growth opportunities that make Doherty such a great place to work. Join the team at one of our iconic brands or specialty concepts and discover just how great a company can be.

Opportunities exist for Restaurant Management and beyond. . .

We're looking for passionate professionals in the industry who will take full advantage of the chance to lead, grow and succeed. Working as a manager for Doherty, you will have the ability to lead your team to deliver WOW service and create a great guest experience. At Doherty we recognize to be industry leaders we need to support you with the best training, development, and state of the art tools and systems for you to be successful in your role. At Doherty you can count on great leadership, rewards, and personal growth with competitive salaries.

To OWN YOUR CAREER, visit doherty.com/careers.

Lynda Holden  Talent Manager 7 Pearl Court Allendale NJ 07401 lholden@dohertyinc.com (732) 320-2164 (609) 607-9357

Josh Bernstein ’99 Corporate Executive Chef


Recruiting for: Sous Chef - Manager

- approved externship site for Culinary Arts
- approved externship site for Baking and Pastry Arts
- seeking students for management positions
Dolphin Marina and Restaurant

Dolphin Marina and Restaurant, family owned and operated, is on the ocean’s edge of the Maine coast, providing a farm to table experience from local farms and fisherman. The Dolphin is made up of a remarkable family and team, collaborating to provide a unique experience for our guests. An environment of team work, purpose, education, consistency, support, caring and growth are pillars of our foundation that have made us a special place to work and visit. The restaurant consists of 150 seats each with captivating views of the Maine islands, fishing boats and wildlife. Choose to sit in our round dining room, outdoor seating on our patio or deck as well as our tavern. Our unique location and experience offers guests the ability to arrive by car, boat and helicopter. We offer onsite, waterfront housing making for easy access to all recreation opportunities. The Dolphin has recently rebuilt and expanded our restaurant facility to accommodate the continuing growth of our business, providing a work environment with new and up-to-date equipment. Please consider this opportunity, send us your resume and come explore the possibility of growth within our company.

Recruiting for: Culinary Externs - Assistant Sous Chef - Sous Chef - Line Cook

Chris Saxton  Manager  info@dolphinmarinaandrestaurant.com  (207) 833-5343
Bill Saxton  Manager  info@dolphinmarinaandrestaurant.com

Eastern Standard - The Hawthorne - Island Creek Oyster Bar - Row 34

A collection of restaurants started by James Beard nominated restaurateur Garrett Harker. The first to open, in 2006, was Eastern Standard Kitchen & Drinks, located in the Hotel Commonwealth in Kenmore Square. Garrett has since partnered with Island Creek Oysters in Duxbury, MA to open Island Creek Oyster Bar, and with Jackson Cannon, to open The Hawthorne Bar, both of which are also located in The Hotel Commonwealth. ICOB focuses on fresh seafood dishes made in the style of classic New England coast. The Hawthorne, nominated for a Beard award in 2015 for Outstanding Bar Program is a craft cocktail and fine wine driven bar/lounge. Row 34, in Fort Point, Boston as well as Portsmouth, New Hampshire are the creations of Garrett Harker and Skip Bennett of Island Creek Oysters, with again the focus being fresh seafood perfectly executed. Branch Line, located in Watertown, MA, was created by both Garrett and Andrew Holden. The focus there is rotisserie style and wood-grilled based. Recently opened also is Island Creek Oyster Bar in Burlington, MA.

Recruiting for: Culinary and Baking(at approved sites) - MIT Candidates - Full- and Part-Time positions

Molly Hopper Standrof  Director of Staff Development  mhopper@easternstandardboston.com  (617) 532-9100
Eddy Addleson  Culinary HR Coordinator  eaddleson@easternstandardboston.com
Krista Hasinger  HR Coordinator  khasinger@easternstandardboston.com
Eataly USA

Eataly is the largest existing artisanal Italian food and wine marketplace and it is committed to the world-wide distribution of high-quality agro-products! Eataly is the first space where you can buy, eat and learn at the same time. Our customers can savor our products and then purchase the ones they selected while also acquiring knowledge of food and cooking through our learning programs (cooking classes, tastings and producers’ speeches). Eataly’s goal is to make its consumers incisive and informed so as to help them select healthy and quality foods. Currently, we have more than 30 Marketplaces around the world building a bridge amongst cultures, eating styles and cuisines and bringing the Italian high food philosophy everywhere. We opened our third Eataly USA location in Boston as of November 2016, we’re getting prepared to open Eataly LA in the summer of 2017, and we’ll conquer the world right after.

Recruiting for: Culinary Externs - Full-Time and Part-Time Team Members for Culinary, Baking, Pastry, and Management

Paul Logan
Director of Talent Acquisition
43 West 23rd St. 7th Floor New York NY 10010
Paul.Logan@eataly.com
(212) 539-0204

Benjamin Kogelman
Recruiter
ben.kogelman@eataly.com

Amy Mancina
Recruiter
amy.mancina@eataly.com

Educational Housing Services

Extermining In New York City? Where Are You Going To Live? Educational Housing Services (EHS) is a great option. EHS provides safe and convenient short term housing to students throughout NYC. The EHS signature lifestyle includes:

• Fully furnished rooms with private bathroom
• Free: high-speed internet, gym, AC
• 24 hour security plus MUCH more!

If you will be living in NYC but can’t make a year-long commitment, this is an easy solution. To find out more about EHS visit www.studenthousing.org or call 1-800-297-4694. Please stop by our table for more details!

Recruiting for:

Katie Meurer
Marketing Coordinator
55 Clark Street New York NY 11201
kmeurer@studenthousing.org
(347) 272-1266

Educational Housing Services

Efco Products, Inc.

EFCO, Products, Inc. is a global leader in ingredients for wholesale bakeries, chain restaurant operators, retail bakeries, food processors, frozen food manufacturers, and supermarket bakeries. We offer an ever growing portfolio of off-the-shelf products and custom formulated products that include bakery fillings, bakery mixes and concentrates, beverage bases + syrups, fruit and specialty toppings and other specialty ingredients. We are located in Poughkeepsie, NY and are eagerly seeking a motivated and dynamic individual to joi our team.

Recruiting for: Quality Assurance Technicians

Shanna Bogle
Human Resources
130 Smith St. Poughkeepsie NY 12601
sbogle@efcoproducts.com

Lydia Puentes
Assoc. Director, Food Safety/QA
lpuentes@efcoproducts.com

C - approved externship site for Culinary Arts
BP - approved externship site for Baking and Pastry Arts
M - seeking students for management positions
Enchantment Group properties are consistently ranked among the best and we recognize the key to achieving our goals depends on the dedication, professionalism and cohesiveness of our team members. Our company culture is one of integrity and respect for our guests, members, vendors, partners and employees. We act responsibly and with care to foster an atmosphere of teamwork and individual accountability. The work environment demands high standards so that we may in turn exceed our guests’ expectations. We offer a fun, challenging atmosphere, excellent benefits and fantastic growth potential. Working with the Enchantment family is more than a job; for many it’s a rewarding career.

Recruiting for: Culinary Externs - Entry-Level Culinary and Pastry Positions

David Schmidt
Executive Chef
dschmidt@enchantmentresort.com
525 Boynton Canyon Road
Sedona AZ 86336
(928) 282-2900
(928) 204-6392

ERL Hospitality

Recruiting for: All management-level positions

Liza Wang
GM of Operations
liza@erlhospitality.com
13 Cedar St
Dobbs Ferry NY 10522
(914) 478-2300

Beau Widener ’08
Director of Culinary Operations
beau@erlhospitality.com

Fiddler’s Elbow Country Club

Located in New Jersey’s ecologically rich Upper Raritan Watershed, the Fiddler’s Elbow Country Club property is divided between Somerset and Hunterdon Counties by the winding and twisting waters of the Lamington River, a branch of the Black River. Fiddlers Elbow Country Club is a private club and features New Jersey’s only 54-hole club.

Over the years, the Club has proudly hosted some of the most prestigious corporate, charity and professional golf tournaments in the state—a lifespan that is a tribute to the property’s sporting ancestry.

At Fiddler’s Elbow Country Club, good taste is never in question. Here, our members indulge in an enticing array of dining venues and menus specially prepared by our renowned Chefs.

Recruiting for: Line Cooks - Assistant Pastry Chefs

Michael Weisshaupt
Executive Chef
mweisshaupt@fiddlerselowcc.com
811 Rattlesnake Bridge Road
Bedminster NJ 07921
(908) 439-2123
(908) 439-3741

Laurent Carratie
Executive Pastry Chef

Gabriel Guzzo
Human Resources Manager
gguzzo@fiddlerselowcc.com

Field & Main Restaurant

Field & Main is a community focused restaurant that features locally sourced foodstuffs prepared in our ten foot wide wood-burning hearth.

Recruiting for: Line Cooks - Pastry Cook - Bartender

Neal Wavra ’04
Proprietor
neal@fieldandmainrestaurant.com
8369 W. Main
Marshall VA 20115
(540) 363-8166

Anthony Nelson ’04
Chef
anthony@fieldandmainrestaurant.com
Fog Island does not only sell food and beverage products; we make friends. We build connections. Connections to our brand that not only make customers go out to eat, but that make them want to come to us, and then keep coming back for more. We create beautiful experiences that feel good, things that build the kinds of relationships between our staff and our consumers that last long after our work is done. We look forward to speaking to those who stop by our booth at the Career Fair. But until then…Let us consider a little inspiration? Imagine… In a short period of time… you are more knowledgeable in the restaurant industry, more experienced and faster! Imagine… you have the focus and desire to keep going strong from dawn to dusk, or dusk to dawn and you’ve got the forward momentum and confidence to get every aspect of your life moving forward in a positive direction. Imagine … inspiring your family and friends, through your example, not to mention the compliments you’ll be getting on your improved smile! Wouldn’t all that be nice? Wouldn’t it be GREAT if what you’re imagining could become real… all in as little as a summer season? Good news… it can! Fog Island Café opportunities are put together with the intention of helping people excel in the spirit of cooperation, camaraderie and friendship. You’ll get practical, insightful information that you can apply on the job right away. Every year our staff becomes a close-knit family of wonderful caring people. Our “family” can be “on course” when we communicate daily, share our experiences, learn together and push each other to reach higher. We will be “on course” when we plan together as a group while still respecting each one’s individuality. You may already know…Being located in the heart of the historic downtown Nantucket Island in Massachusetts, means that we are surrounded by ocean, bike paths, boating, surfing, fishing and beaches! Our staff housing is just 3 miles from the restaurant. A car is not needed but a bike is encouraged. American regional cuisines give us the opportunity to offer our focus of “healthy alternatives”. You will not see a deep fat fryer hooked up on our kitchen line. Right now you have a wonderful opportunity…that can open doors and be a positive difference in your future! But we have housing for only a few more people… So if you are willing to chat … fill out our online application form at www.fogisland.com and bring us your resume!

Recruiting for: Culinary Extern - Graduates

Mark Dawson ’83  
Owner  
fogisland@comcast.net  
7 South Water Street Nantucket MA 02554  
(508) 228-1818

Eric Anderson ’03, ’05  
Chef  
fogisland@comcast.net

Sabrina Dawson  
Owner

www.fogisland.com
Four Seasons Hotel at The Surf Club

Four Seasons Hotel at The Surf Club is seeking culinary and pastry externs! ‘Seas’ the day and become part of a Four Seasons hotel that has a future even more legendary than its past!

Join Our Team

The Sunshine State of Florida will soon be home to a fourth Four Seasons with the captivating Four Seasons style revival of the legendary Surf Club, a 1930s landmark that once played host to both Hollywood and royalty, and will now be the latest addition to our brand’s portfolio of historically significant hotels. With a scheduled opening in the first quarter of 2017, this is an exciting opportunity to be part of one of the opening team of The Surf Club!

Le Sirenuse

The first development of the Michelin-starred restaurant at the iconic Le Sirenuse resort beyond its base in Positano on Italy’s Amalfi Coast, Le Sirenuse Miami brings to Surfside a cornucopia of genuine Mediterranean flavors and dolce vita style. The flavorsome Mediterranean dishes offered at Le Sirenuse Miami exalt Italy’s seasonal, customary flavors and fresh fish and seafood traditions. Carefully-sourced ingredients will include heirloom varieties such as the succulent Pomodoro di Piennolo tomatoes cultivated on the lower slopes of Mount Vesuvius.

One of Italy’s brightest gastronomic talents, 32-year-old Antonio Mermolia discovered his métier at his family’s boutique hotel in Calabria and honed his craft in Sicily before moving to New York in 2012. His mission is to capture the “richness and depth that can be found in the simplest Southern Italian recipes.”

About Four Seasons Hotels & Resorts

Four Seasons has been on FORTUNE magazine’s ‘100 Best Companies to Work For’ every year since 1998... Come and find out why! With over 99 hotels in 38 countries, Four Seasons is dedicated to perfecting the travel experience through continual innovation and the highest standards of hospitality. The deeply instilled Four Seasons culture is personified by its employees – people who share a single focus and are inspired to offer great service.

Learn more about what it is like to work at Four Seasons, visit us:
http://jobs.fourseasons.com/
https://www.linkedin.com/company/four-seasons-hotels-and-resorts
https://www.facebook.com/FourSeasonsJobs
https://twitter.com/FourSeasonsJobs

Recruiting for: Line cooks - Culinary and Baking Externs

Maria Pia Barbona          HR Manager          9011 Collins Ave.  Surfside FL 33154
mariapia.barbona@fourseasons.com (305) 571-8228

Diego Soriano           Sous Chef          diego.soriano@fourseasons.com
Four Seasons Resort Palm Beach

About Four Seasons Hotels & Resorts
Four Seasons has been on FORTUNE magazine’s “100 Best Companies to Work For” every year since 1998... Come and find out why! With over 99 hotels in 38 countries, Four Seasons is dedicated to perfecting the travel experience through continual innovation and the highest standards of hospitality. The deeply instilled Four Seasons culture is personified by its employees – people who share a single focus and are inspired to offer great service.

Learn more about what it is like to work at Four Seasons, visit us:
http://jobs.fourseasons.com/
https://www.linkedin.com/company/four-seasons-hotels-and-resorts
https://www.facebook.com/FourSeasonsJobs
https://twitter.com/FourSeasonsJobs

Recruiting for: Culinary Externs - Baking & Pastry Externs - Full-time Culinary and Pastry Positions
Daniela Otto
Human Resources Manager
2800 South Ocean Blvd. Palm Beach FL 33480
daniela.otto@fourseasons.com
(561) 533-3736

Maria Pia Barbona
Assistant Manager
Mariapiabarbona@fourseasons.com

Four Seasons Resort Orlando at Walt Disney World

Step into luxury with a 5 star team and join one of Fortune Magazine’s “Top 100 Best Companies to Work For”.

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 91 hotels in 35 countries, and many properties under development, Four Seasons will continue to lead luxury hospitality with innovative enhancements, making business travel easier and leisure travel more rewarding.

Four Seasons can offer what many hospitality professionals dream of, an opportunity to build a lifelong career with global potential and a real sense of pride in work well done.

A Four Seasons career is all about working together to make people happy and our culture drives everything we do. We provide a comprehensive benefits package including 401k Plan, Medical, Dental, Vision, Parking, Uniforms provided and Dry Cleaning daily and complimentary rooms at Four Seasons Hotels throughout the world.

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

Recruiting for: Culinary and Pastry Externs - Entry-level Cooks
Molly Marr
10100 Dreamtree Blvd Orlando FL 32836
molly.marr@fourseasons.com
(407) 313-6765

Peter Whitley '07
Chef
peter.whitley@fourseasons.com

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C - approved externship site for Culinary Arts  BP - approved externship site for Baking and Pastry Arts  M - seeking students for management positions

Career Fair - March 14, 2017
Chef Thomas Keller visited Yountville, California, in the early 1990s to find a space to fulfill a longtime culinary dream: to establish a destination for fine French cuisine in the Napa Valley. In his travels, he came across a rustic two-story stone cottage. As he walked into the restaurant's quaint courtyard, he knew it was where he had been headed throughout his career. The French Laundry, a 1,600 square-foot structure constructed of river rock and timbers, was built as a saloon in 1900 by a Scottish stonemason. The building later served as a residence, and during the 1920s operated as a French steam laundry. In 1978, town mayor Don Schmitt and his wife Sally renovated the structure into a restaurant, which Keller then purchased in 1994. The French Laundry has received numerous honors and accolades. Most recently, the Michelin Guide San Francisco awarded The French Laundry their highest rating of three stars for the sixth year in a row, making Thomas Keller the only American-born chef to have two three-starred Michelin restaurants. In 2006, the James Beard Foundation gave The French Laundry the highly coveted “Outstanding Restaurant Award” and awarded Chef Thomas Keller “Outstanding Restaurateur” in 2007. The French Laundry is a member of French-based Relais & Chateaux, Relais Gourmands and Traditions & Qualité; organizations recognized for their dedication to maintaining the highest international standards for hospitality and culinary excellence. Through The French Laundry’s menu, which changes daily, the restaurant commits itself to creating classic French cuisine with the finest quality ingredients, along with a similarly intense focus on impeccable guest service.

**Recruiting for: Full-time Dining Room Employees (FOH only)**

**Nick Fitch ’09**  
Maitre D’  
nfitch@frenchlaundry.com  
6640 Washington St. Yountville CA 94599  
(540) 908-9072

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**The Georges, LLC**

The Georges Inn is a luxury boutique inn located in historic downtown Lexington, Virginia that operates two upscale restaurants. Haywood's Piano Bar offers a casual lively experience with locally sourced chef driven cuisine and nightly entertainment. TAPS Lobby Lounge serves upscale pub fare featuring craft beer, creative cocktails, salads, sandwiches and snacks made with many of our favorite ingredients from farms throughout the Shenandoah Valley.

**Recruiting for: Culinary Externs - Baking and Pastry Externs**

**David Groce**  
General Manager  
david@thegeorges.com  
11 North Main Street Lexington VA 24450  
(540) 463-2500

**Kathleen Eckert**  
Innkeeper  
kathleen@thegeorges.com
Gramercy Tavern and Untitled

Untitled and Studio Café are two new, contemporary American restaurants from Danny Meyer's Union Square Hospitality Group. They are led by Executive Chef and Director Mike Anthony (who is also the Executive Chef at Gramercy Tavern) and Chef de Cuisine Suzanne Cupps. The menu is inspired by the seasons as well as the creative environment of the Whitney. Untitled is an independent, destination restaurant open for lunch and dinner. Reservations are encouraged.

Untitled received an enthusiastic 2 star review from Pete Wells of the NY Times on August 4th of this year who said, “All the energy and beauty at Untitled are on the plates. They throb with color. It’s not just decoration, either. The color mostly comes from fruits and vegetables so ripe they’re ready to pop.” He adds, “Pickled wine-colored cherries, sunflower seeds and orange splashes of carrot vinaigrette make every bite of a kale-and-cabbage salad taste like a new dish.”

The Untitled team welcomes a select group of ambitious interns to add their unique background to our restaurant story. We teach our interns to the skills they've acquired at the CIA and from prior work experiences into the expertise of a professional line cook working at the highest level. Our goal is to prepare students to join the best kitchens in the world and to generate new talent to add to our industry.

Like the model established at Gramercy Tavern, Untitled thrives on developing a strong sense of community with restaurants, schools and other like-minded charitable organizations. We look to engage our team in initiatives that underline our interest in the production of local foods, current environmental issues and on-going educational opportunities that impact our culture.

Recruiting for: Culinary Externs - Baking and Pastry Externs (Gramercy Tavern) - Line Cooks
Junsoo Bae '10, '12  Sous Chef - Gramercy Tavern
Brett Serafin '12  Sous Chef - Gramercy Tavern

Great American Restaurants

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."

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 Restaurant Managers - Chefs - Kitchen Managers - Sous Chef
Meagan Tosh  Talent Development Manager 3066 Gatehouse Plaza Falls Church VA 22042 meagan.tosh@gar-sc.com (703) 645-0700
Tom Polansky '08, '10  Executive Chef tom.polansky@gar-sc.com
The Greenbrier Resort

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 - Sous Chef - Chef de Cuisine - 2nd Cooks - Lead Chefs -

Nick Jones
Executive Sous Chef
300 West Main Street
White Sulpher Springs WV 24986
nick_jones@greenbrier.com

Patrick Chukas ’14
Junior Apprenticeship Program

Greenhouse Tavern

The Greenhouse Tavern is a restaurant located in the heart of Cleveland, Ohio. Owned by James Beard Award winner Jonathon Sawyer. The Greenhouse Tavern is a farm to table restaurant which celebrates the network of local farms surrounding the Cleveland area. We are based in the French style of cooking but will use any technique to better ourselves as chefs.

Recruiting for: Line Cooks - Culinary Externs

Jacob Lewis ’15
Sous Chef/Internship Dir.
2038 East 4th St.
Cleveland OH 44115
jacob.lewis@thegreenhousetavern.com
(216) 443-0511

Andrew Bower
Executive Chef
andrew.bower@thegreenhousetavern.com

Guckenheimer

Guckenheimer is a premier on-site corporate restaurant management and catering company. We are proud to say that we are in our 5th decade of operation. Our clients include many of America’s most respected corporations and institutions.

Recruiting for: Executive Chefs

Denise Cuevas-Myers
Recruiting Specialist
1850 Gateway Dr.
San Mateo CA 94404
dmyers@guckenheimer.com
(412) 699-8269

Dan Johns
Human Resources
djohns@guckenheimer.com

John MacLochlainn
Area Manager

Andrew Werblin ’12
Executive Chef
catering 080601@guckenheimercafes.com

Harvard Club of Boston

The Harvard Club of Boston is an exclusive private club consisting of two properties, our main club located in the heart of Back Bay and our downtown club on the 38th floor of 1 Federal Street. Our culinary team creates artfully crafted and beautifully presented dishes utilizing local New England ingredients. We provide our students with an environment that promotes ongoing education and continually develops their skills.

Recruiting for: Culinary Externs - Full-Time Line Cooks

Dean Moore
Executive Chef
374 Commonwealth Avenue
Boston MA 02215
dmoore@harvardclub.com
(617) 450-8482
(617) 536-0175

C - approved externship site for Culinary Arts
BP - approved externship site for Baking and Pastry Arts
M - seeking students for management positions
Harvest Restaurants began in 1996 with the opening of Trap Rock Restaurant & Brewery by the Grabowski family. Today, Harvest Restaurants has grown to 11 restaurants throughout Northern New Jersey and the Grabowskis have welcomed nearly 800 team members to their family.

Our goal is quite simple: to offer people a place to experience enjoyment.

Harvest Restaurants offer as much local, seasonal produce and proteins as possible as well as local and award-winning wine and spirit offerings. Whether casual light fare in our farm-to-table American Taverns, fun and fast casual lunches at Urban Table or an elegant dining experience at our Roots Steakhouse, Harvest Restaurants can satisfy any appetite with prime steaks, local seafood, homemade pasta, wood fired pizzas, and artisan-crafted desserts and pastries.

Our commitment to quality, service, and consistency has earned us a well-respected reputation. At Harvest Restaurants, we believe in genuine hospitality starting with our own employees. We live by a set of core values that support the well-being of our staff and our communities. Our employees enjoy a culture in which people truly care about each other, resulting in a high level of pride, respect, and enthusiasm in everything that we do. We also believe in giving back to our community by supporting local charities such as the New Jersey Food Bank.

We are currently seeking enthusiastic and passionate line cooks and culinary externs for our Junior Sous Chef Program as well as passionate foodies with fanatic attention to detail for our Manager In Training Programs. We are always looking for good people to join our family. Apply today! Http://www.harvestrestaurants.com/careers.

Recruiting for: Culinary Externs - Baking & Pastry Externs (at approved sites) - Line Cooks - Candidates for Junior Sous Chefs - Pastry Apprenticeships

Lauren Rubio
Director, People Operations
2230 Route 10 West
Morris Plains NJ 07950
lrubio@harvestrestaurants.com
(973) 656-1881
(973) 656-1828

Heron Restaurant

Recruiting for: Prep Cooks - Line Cooks - Dessert Station - Catering Staff - FOH Staff

Paul Nanni
Chef/Owner
40 Main St.
Narrowsburg NY 12764
theheronrestaurant@gmail.com
(845) 252-3333

Marla Puccetti
Hershey Entertainment & Resorts

About Us: Hershey Entertainment & Resorts has been inspiring unique experiences since 1927. Every member of our team goes above and beyond to deliver the ultimate experience — one that will create lasting memories for our guests, and foster success for our employees, company and community. Our company is a leader in the entertainment and hospitality industry. Behind our award winning properties are people with one mutual goal to extend the legacy of our founder by helping families and guests create lasting memories in Hershey, The Sweetest Place on Earth. Our Core Purpose: Hershey Entertainment & Resorts is proud to help fulfill the dream of our founder, Milton S. Hershey, by providing value to The Milton Hershey School, the largest home and school in the world for children in need. Our properties include the Hershey Entertainment Complex, comprised of: • Hersheypark • ZooAmerica • Giant Center • Hersheypark Stadium • The Star Pavilion • Hershey Theatre • Hershey Nursery Hershey Resorts: • The Hotel Hershey • The Spa at The Hotel Hershey • Hershey Lodge • Hersheypark Camping Resort • Hershey Country Club • Hershey Laundry & Dry Cleaning • Dining in Hershey Hershey Restaurant Group: • Devon Seafood + Steak • Houlihans Restaurant + Bar • Cocoa Beanery, located on Research Boulevard, in Hershey PA Our Employment Opportunities: Discover a job that inspires you to do more, and experience the sweet rewards of your success. We offer a number of desirable career paths for motivated individuals who are attracted to our guest-focused, service-minded, and character-centered culture. Some of our employees have grown up here; their first job was with us. Others have joined our team right out of college, mid-career, or after retirement. What we all have in common is a commitment to our founder Milton Hershey’s legacy of excellence. Are you our Missing Ingredient? Our recipe for success is a hiring great people. As a member of our culinary team, you can expect to be challenged by our high standards, gain experience while working under renowned chefs, and find career advancement opportunities. Positions We Hire: General Cooks Line Cooks Pastry Chefs Sous Chefs Executive Sous Chefs Culinary & Pastry Internships We invite you to join us in Hershey The Sweetest Place On Earth. Check out our employment opportunities online at www.HersheyJobs.com. For more information on job opportunities with Hershey Entertainment & Resorts please contact: 717-520-JOBS (5627) or email us at Jobs@HersheyPA.com.

Recruiting for: Culinary Externs - Baking & Pastry Extern at The Hotel Hershey and The Hershey Lodge

Jennifer Klinger
jklinger@hersheypa.com
27 West Chocolate Ave Hershey PA 17033

Timothy Cook
Sous Chef, The Hershey Hotel
tscook@hersheypa.com

Mario Oliverio '06
Chef Garde Manger - The Hotel Hershey
moliverio@hersheypa.com

High Street Hospitality Group

High Street Hospitality Group owns and operates James Beard nominated New American restaurants in Philadelphia and New York City. Fork Restaurant in Philadelphia has been nominated for outstanding chef and restaurant categories, while both High Street’s in Philadelphia and New York City have been named Outstanding New restaurant by both Bon Appetit and Food and Wine Magazine in addition to Michelin Bib Gourmand recognition. A.Kitchen and A.Bar have been recognized by Food and Wine as one of the country’s top Wine programs.

Recruiting for: Externships are available for all students. We are proud to offer externs the hands on opportunity to work and rotate through several stations in each of our restaurants. We also feature a unique opportunity for students interested in FOH

John Nodler
Culinary Director
jon@highsthospitality.com
306 Market St. Philadelphia PA 19106

John Patterson
Chef de Cuisine
john@forkrestaurant.com
306 Market St. Philadelphia PA 19106
(215) 625-9425

Hanna DeBey ‘16
FOH

Thaddeus Dynakowski
Assistant General Manager

Career Fair - March 14, 2017
Hillstone Restaurant Group

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 Houston’s, Hillstone, R+D Kitchen, Bandera, East Hampton Grill, South Beverly Grill, Honor Bar, Palm Beach Grill, and White House Tavern. Highly selective when considering markets, recent restaurant openings have included Montecito, CA, Bal Harbour, FL, Aspen, CO, and Yountville, CA. To learn more, visit us at www.hillstone.com, or read this recent profile in Bon Appetit magazine: http://www.hillstone.com/press/bonappetit Recruiting for: Management Training Program OR Culinary Management Training Program Known for attracting exceptional people who are passionate about service and the culinary arts, our performance-driven environment prepares you to build a rewarding career in hospitality. Your first exposure is an immersive 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 $250K per year. Training occurs in Los Angeles, Napa, San Francisco, Washington D.C., Dallas, Phoenix, 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.

Recruiting for: Management Training Program - Culinary Management Training Program - Culinary Externs (at approved sites)
Keith Clancy  Human Resource Manager  2710 East Camelback Road  Phoenix AZ 85016  (602) 553-2111
Josh Cundy ‘12  Culinary Manager  josh.cundy@hillstone.com

Hilton New Orleans Riverside

As extraordinary hospitality professionals, we work together to make Hilton a great place to work and to build rewarding careers for ourselves and our colleagues. Hilton Worldwide continues to grow around the world. We invite you to join us in locations worldwide where you can help us fulfill Conrad Hilton’s Vision to “fill the Earth with the light and warmth of hospitality” and provide the world-class guest service for which Hilton Worldwide is known. Hilton Worldwide was selected as one of the 2016 Fortune 100 Best Companies to Work For, by global research and consulting firm Great Place to Work® and Fortune Magazine. This list recognizes companies that have exceptional workplace cultures. Located in the heart New Orleans, the Hilton New Orleans Riverside enjoys a prime downtown location. This riverfront hotel has 1623 guest rooms, 130,000 square feet of meeting space, home to one of the top seafood restaurants in the city, a 90,000 square foot fitness center and just a few blocks away from the French Quarter. This is a high profile hotel where there is opportunity to make an impact, gain tremendous experience, and work at a TOP 10 property in the company!

Recruiting for: Culinary and Pastry opportunities
Katelyn Allemore  Recruiter  2 Poydras St.  New Orleans LA 70130  (504) 584-3971

C - approved externship site for Culinary Arts  BP - approved externship site for Baking and Pastry Arts  M - seeking students for management positions

Will Interview Day 2
Hollywood Casino at Penn National Race Course

Hollywood Casino at Penn National features a variety of entertainment options, including slots, table games, live thoroughbred and simulcast racing!

One of 20-plus properties owned and operated by Penn National Gaming, Inc., the nation's third largest gaming company. Penn National has been chosen as one of Fortune's 100 Fastest Growing Companies. Penn National has also been named as “Best Management Restaurant Company” in Forbes Platinum 400.

Hollywood Casino offers an array of dining options, including the Final Cut Steakhouse, the 400-seat Mountain View Terrace trackside restaurant, Skybox Sports Bar, as well as the Epic Buffet and Banquets for up to 100 people.


Hollywood Casino is located about 15 minutes northeast of Harrisburg and 10 minutes north of Hershey off exit 80 of Interstate 81.

**Recruiting for:** Culinary Externs - Baking and Pastry Externs - Full-time Pastry and Culinary Positions - Management

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<tr>
<td>Allan Rupert '95</td>
<td>Executive Chef</td>
<td>777 Hollywood Boulevard Grantville PA 17028</td>
<td>(717) 712-5385</td>
<td>(717) 469-3083</td>
</tr>
<tr>
<td></td>
<td><a href="mailto:allan.rupert@pngaming.com">allan.rupert@pngaming.com</a></td>
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**Hyannisport Club**

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 - November. Menus are created weekly with local sustainable ingredients prepared and presented with precise detail. As a member of the culinary staff, you will experience casual and fine dining à la carte service, buffet presentations, and banquet production. 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 à 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/ internship, 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 - Pastry Chef - Line Cooks - Restaurant Sous Chef

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<tr>
<td>Daniel Ferrare, CEC, CCA '92</td>
<td>Executive Chef</td>
<td>2 Irving Avenue Hyannis Port MA 02647</td>
<td>(508) 771-5455</td>
<td>(508) 771-0926</td>
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<tr>
<td></td>
<td><a href="mailto:danielf@cape.com">danielf@cape.com</a></td>
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**Hyatt Hotels Corporation**

Our global philosophy, "Food. Thoughtfully Sourced. Carefully Served," focuses on sourcing and providing healthy food and beverage options for Hyatt guests and associates that are good for the local communities in which they reside and good for the planet. This includes sourcing and serving meat without supplemental growth hormones or antibiotics, cage-free eggs, sustainable seafood, and fresh local ingredients that reflect the season and local flavors. Our full-service hotels operate under the Hyatt®, Park Hyatt®, Andaz™, Grand Hyatt®, and 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.

**Recruiting for:** Culinary Externs (at approved sites)- Culinary Corporate Management Trainee

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<tr>
<td>Ronisha Goodwin</td>
<td>Regional Talent Acquisition Manager</td>
<td>71 South Wacker Drive Chicago IL 60606</td>
<td>(848) 391-3464</td>
<td></td>
</tr>
<tr>
<td></td>
<td><a href="mailto:ronisha.goodwin@hyatt.com">ronisha.goodwin@hyatt.com</a></td>
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The Inn at Erlowest boasts a long legacy of culinary excellence. Savor this outstanding tradition for yourself at our intimate 4-Diamond restaurant. Our Executive Chef, Adam Padilla, features an array of local farm-fresh ingredients prepared in a contemporary manner. Our menu follows the seasons with weekly specials that make each visit to Erlowest a new experience. Erlowest offers an extensive wine list from around the world. To enhance your dining experience further, please inquire about our reserve list.


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<tr>
<td>Adam Padilla</td>
<td>Executive Chef</td>
<td>3178 Lake Shore Drive Lake George NY 12845</td>
<td>(518) 668-5928</td>
<td><a href="mailto:apad6889@gmail.com">apad6889@gmail.com</a></td>
</tr>
<tr>
<td>Diana Camp</td>
<td>Dining Room Manager</td>
<td></td>
<td></td>
<td><a href="mailto:diana@theinnaterlowest.com">diana@theinnaterlowest.com</a></td>
</tr>
<tr>
<td>Walter Meinecke</td>
<td>Sous Chef</td>
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The Inn at Little Washington

The Inn at Little Washington, just 67 miles west of Washington, D.C., is a renowned 5 Star/5 Diamond Relais & Chateaux country house hotel. The Inn is internationally renowned for Chef/Proprietor Patrick O'Connell's pioneering of Refined Regional American Cuisine, and is a culinary oasis akin to visiting a Michelin starred restaurant in the European countryside.

Established in 1978, The Inn is a member of Relais & Chateaux and their restaurant group Les Grands Chefs. Patrick O'Connell's inspired American cuisine draws admirers from around the world and has been described by critics as "so good it makes you cry." The Inn features an award-winning 14,000 bottle wine cellar, which includes the finest offerings from Bordeaux, Burgundy, California and Virginia. The late Craig Claiborne of The New York Times called it "the most magnificent inn I've ever seen - - in the country or Europe - - where I had the most fantastic meal of my life." Patrick's approach to cooking, while paying homage to the lawmakers of Classical French Cuisine, reflects a belief in "the cuisine of today," healthy, eclectic, imaginative, unrestricted by ethnic boundaries and always growing.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Full-Time FOH and BOH positions

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<tr>
<td>Julian Eckhardt</td>
<td>Senior Sous Chef</td>
<td>Middle and Main Streets Box 300 Washington VA 22747</td>
<td></td>
<td>jeckhardt@theinnatlittlewashington</td>
</tr>
<tr>
<td>Shari Maciejewski</td>
<td>Pastry Chef de Parti</td>
<td></td>
<td></td>
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<tr>
<td>Jess Soman</td>
<td>Assistant Dir. Food and Beverage</td>
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Set on the shores of Cayuga Lake amidst a tiny, heritage village in the heart of the Finger Lakes, the Aurora Inn has a pedigree dating back to 1833. The original country inn, built in the Federal style with red brick and wide columned balconies, has now been impeccably restored with understated elegance to appeal to today's most discerning guests. The Aurora Inn has all the intimacy of a bed and breakfast with services and amenities that only a luxury hotel can offer.

Whether dining indoors in our elegant new dining room or outdoors on the beautiful veranda, our restaurant guests at the Aurora Inn can enjoy breathtaking views of Cayuga Lake and its spectacular sunsets. Our award-winning cuisine is classic American country fare, inspired by the changing seasons and fresh regional products.

Recruiting for: Culinary Externs
Kelley Zabriskie  Human Resources Manager  391 Main Street  Aurora NY 13026  (315) 364-8821  kzabriskie@innsofaurora.com

Patrick Higgins  Executive Chef  phiggins@innsofaurora.com

Eric Lamphere '03  Chef De Cuisine, Fargo Bar and Grill

J. Alexander’s Restaurants
J. Alexander’s Holdings is a collection of boutique restaurants that focus on providing high quality food, outstanding professional service and an attractive ambiance. We are committed to providing a quality experience to our guests through flavorful contemporary American cuisine using fresh ingredients made from scratch daily in each of our restaurants; Redlands Grill, J. Alexander’s, and Stoney River Steakhouse and Grill. Our vision for food, service, and ambiance is accomplished through the efforts of great people – people who possess an unwavering resolve to produce the highest quality food possible at a level of service that exceeds all others. The vision of J. Alexander’s Holdings is simply to be the best high-quality service and food provider in our segment of the industry. We do not take any shortcuts in product preparation. Providing our guests outstanding professional service, quality food, and great value is our objective. More than just a set of words, this objective reflects what we are truly passionate about. J. Alexander’s Holdings leaders are hospitable, intense, and professional. An attention to the minutiae is a must because every detail contributes to the delivery of a seamless service and impeccable food. Those who lead our restaurants must possess a sense of sincerity because this is a characteristic of a “guest service” leader. Our managers must also be chef-driven since our restaurants employ skilled culinary teams trained to execute from-scratch products in high volume. This does not mean that every new leader must have prior kitchen management experience, but it does imply that anyone joining the Company must possess a genuine interest in learning culinary operations. Full-service restaurant experience is a requirement for consideration. A college degree or culinary degree is preferred. Relocation flexibility will contribute to your success. At J. Alexander’s Holdings you will participate in a hands-on thirteen week rotational training program, giving you experience working with our first-class culinary and service professionals. The training is intense and the education is invaluable! J. Alexander’s Holdings leaders are some of the highest paid in the industry. We offer great benefits beginning day one: Health insurance; including prescription, dental, and optical coverage; Life insurance, worth double your salary; Up to 4 weeks of paid vacation time; Short and long-term disability coverage; and relocation assistance. As your career with J. Alexander’s Holdings grows, so should your benefits package, which is why we offer a 401-K plan available to you after your first anniversary. We match up to 25% of your contribution up to 3% of your salary.

Recruiting for: Front-of-the-House Restaurant Managers - Culinary Restaurant Managers
Mary Ostman  Management Recruiter  3401 West End - Suite 260  Nashville TN 37203  (615) 269-1912  mostman@jalexanders.com

Kelsey Kyburz  Restaurant Manager
Kerry

We are Kerry. 23,000 staff embedded in six continents – all with the same goal: to delight and nourish consumers across the globe with products people enjoy and feel better about. Every day millions of people throughout the world consume foods and beverages containing our taste and nutrition solutions. We are proud to provide our customers with the expertise, insights and know-how they need to deliver products that people enjoy and feel better about consuming.

Recruiting for: Intern for Summer 2017 (NOTE this position is NOT an Externship)

Danny Bruns  Director Culinary Innovation  3400 Millington Rd  Beloit WI 53511
danny.bruns@kerry.com  (608) 299-5819

The Kessler Collection

The Kessler Collection is a portfolio of boutique four diamond properties located in Florida, Georgia, North Carolina, Colorado, and New Mexico. Known for luxurious, art-inspired atmosphere and decor, each hotel is uniquely designed and focuses on providing the highest level of service and attention to detail. The boutique properties feature an emphasis on quality that is designed to entertain guests while making them feel comfortable and at home.

Recruiting for: Culinary Externs (at approved sites - Full-time positions)

Sasha Adamson  Corporate Recruiter  4901 Vineland Road - Suite 650  Orlando FL 32811
sasha.adamson@kesslercollection.com  (407) 996-9735  (407) 996-9964

Lake Naomi Club

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.

Recruiting for: Culinary Externs - Culinary Positions

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

Tom Boydin  Sous Chef  tbouydin@lakenaomiclub.com

Lessing’s Hospitality

Recruiting for: All

Ellen Barrett  HR Director  3500 Sunrise Highway  Great River NY 11739
ellen@lessings.com  (631) 567-8200
Lindblad Expeditions

Lindblad Expeditions is a unique travel company specializing in environmentally responsible expedition travel around the globe. Lindblad works in partnership with National Geographic to provide exciting adventure experiences for travelers. There are now openings for crew members to join our dynamic team onboard our three US flagged vessels, the National Geographic Sea Lion, the National Geographic Sea Bird, and our newest vessel, the National Geographic Quest.

Recruiting for: Head Chef - Assistant Chef - Sous Chef - Pastry Chef-Baker - Pantry Chef

Tanya Kroum  
Shipboard Employment Specialist  
tanyak@expeditions.com  
1415 Western Avenue - Suite 700  
Seattle WA 98101  
(206) 403-1500  
(206) 403-1501

Ana Esteves  
Food & Beverage Manager  
anae@expeditions.com  
(206) 403-1551

The Little Nell

It's been called Aspen's "finest spot to wine, dine and unwind." The name element 47 pays tribute to silver, the precious metal that first put Aspen on the map, and to the finest silver service cuisine —for breakfast, lunch, après and dinner, 7 days a week. Our team of culinary and wine professionals is one very good reason our hotel has enjoyed the rare Five-Star, Five-Diamond ranking for so long. In 2015, element 47 received its first Five-Star Restaurant Award, the only one among Aspen restaurants. Whether you ski in for lunch, drop in at the bar for a more casual rendezvous, or join us for the most special of occasions, you'll be greeted with warmth, not formality.

Recruiting for: Pastry Cooks - Restaurant Cooks for all four restaurants - Banquet Cooks

Stephanie Sweeney  
675 East Durant St  
Aspen CO 81611  
sweeney@thelittlenell.com  
(970) 920-4600

The Lodge at Woodloch

This exceptional Poconos resort, nestled in a pristine mountain lake setting, is regarded as one of America's "Best All-Inclusive Family Resorts." Woodloch has been owned and operated with pride by the Kiesendahl Family since 1958. Their traditional warm hospitality has been nurturing and embracing the spirit of spending quality time with family and friends for over fifty years. This Pocono Mountains resort provides a four-season, fun-filled, lakeside escape.

Recruiting for: Culinary Externs - Baking & Pastry Externs -Front of House

Stevan Sundberg  
Corporate Chef  
109 River Birch Lane  
Hawley PA 18428  
stevan.sundberg@woodloch.com  
(570) 685-8462  
(570) 685-8591

Shannon Croney  
Pastry

William Seitzinger  
Chef de Cuisine  
wseitzinger@thelodgeatwoodloch.com

Josh Tomson  
Executive Chef  
jtomson@thelodgeatwoodloch.com

C - approved externship site for Culinary Arts  
BP - approved externship site for Baking and Pastry Arts  
M - seeking students for management positions

Career Fair - March 14, 2017
Loews Hotels & Resorts has been welcoming guests for over six decades. Today, our distinctive properties continue to offer guests the room they need, and the ultimate in upscale travel experiences, in key urban and resort destinations throughout the United States and Canada. With headquarters located in New York, Loews Hotels & Resorts has grown to include major destinations that cater to the business, leisure, and family traveler. It's safe to say that hospitality is in the Tisch family's DNA. That's because the notable Loews Hotels and Resorts history dates back to 1946, when brothers Larry and Bob Tisch purchased their first property known as Laurel-in-the-Pines, in the New Jersey woodlands. In just a brief time the brothers turned this hotel into a true destination. Following that success, they added more properties. Today, this innovative company has the next generation at its helm.

Leon Teow Executive Chef 6800 Lakewood Plaza Drive Orlando FL 32819
leon.teow@loewshotels.com

Major Food Group is a New York based restaurant and hospitality company founded by Mario Carbone, Rich Torrisi, and Jeff Zalaznick. The founders all exhibit a wealth of knowledge in the food, hospitality, and business sectors. Our company is very passionate about food and very passionate about New York. Thus, we seek to find locations that are significant to the history of food in New York, and to New York itself. Whether it be Torrisi Italian Specialties and Parm on Mulberry Street, Parm at Yankee Stadium, or Rocco Restaurant, which is one of the oldest remaining Italian-American restaurants in the City, we choose places that have a story that we can tell. We aim to bring each location we operate to life in a way that is respectful of the past, exciting for the present, and sustainable for the future. We do this through the concepts that we create, the food that we cook, and the experience that we provide for our customers. Just as we draw inspiration from history, we also draw inspiration from the bounty that surrounds us. We are highly dedicated to the use of local ingredients, and everything that we use in our restaurants is sourced domestically.

Recruiting for: Culinary Externs - Baking & Pastry Externs (at approved sites)
Jonathan Moldenhauer Human Resources Manager 68 35th Street - Unit 19 Brooklyn NY 11232
jonathan@majorfood.com (646) 692-4732

Make it Nice is a restaurant group made up of Eleven Madison Park, The NoMad and Made Nice. We strive to make others happy through delicious food and gracious hospitality. Led by Chef Daniel Humm and Co-Owner Will Guidara, the kitchen and dining teams work together to create complete experiences for our guests.

Make it Nice has a strong culture with an emphasis on supporting our employees and encouraging their growth and development. We take our work seriously, without taking ourselves too seriously. Always trying to reinvent, we are creative, spontaneous and not afraid to take risks. We will not be defined by the past and push to be better every day.

Recruiting for: We are always looking for awesome people to join our team. We are hiring for full-time positions in the Dining Room and Kitchen, as well as culinary and pastry externships at the NoMad.
Jenn Walker Director of Employee Relations 11 Madison Ave. New York NY 10010
jwalker@makeitnicenyc.com (646) 747-2612
Mandarin Oriental Hotel Group

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the most luxurious hotels, resorts and residences located in prime destinations around the world. Increasingly recognized for creating some of the world's most sought-after properties, the Group provides 21st-century luxury with oriental charm. Above all, Mandarin Oriental is renowned for creating unique hotels through distinctive design and a strong sense of place, luxury hotels right for their time and place. Our development team continues to review opportunities globally, and we have a current total of 29 hotels in operation, with a further 17 under development, representing 11,000 rooms in 24 countries across four continents. As we grow, we continue to invest behind our 12,000 dedicated colleagues, who provide extraordinary service, based on our oriental heritage, and who remain our most valuable resource.

Mandarin Oriental Hotel Group is the award-winning owner and operator of some of the world’s most prestigious hotels and resorts. Mandarin Oriental now operates, or has under development, over 10,000 rooms in 23 countries with 16 hotels in Asia, 14 in The Americas and nine in Europe and North Africa.

The portfolio includes our original flagship properties, the acclaimed Mandarin Oriental, Hong Kong and The Oriental, Bangkok. Our other deluxe hotels are located in prime destinations worldwide, from London and New York, to San Francisco and Singapore.

Our aim is to be widely recognized as the best luxury hotel group in the world, providing exceptional customer satisfaction in each of our hotels. The growth strategy of our Group is to successfully operate 10,000 rooms in major business centers and key leisure destinations around the world, whilst continuing to expand our presence globally. Our current portfolio reaches across four continents, and we remain firmly on track with our development plans.

The Group regularly receives international recognition and awards for our legendary service hospitality.

Recruiting for: Culinary - Baking - Front-of-House Positions

Nancy Lee  Human Resources Manager  133- Maryland Ave. S  Washington DC 20024
NLee@mohg.com  (202) 787-6335

Jean Luc Royere  Executive Chef - Miami
jroyere@mohg.com

Manursing Island Club

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. The average number of covers per day is 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.

Recruiting for: Culinary Externs - Week-end Help - Seasonal FOH Managers and Staff

John Krall  Executive Chef/F&B Director  1 South Manursing Island  Rye NY 10580
john@manursing.com  (914) 967-6400

Dianna Levene '06, ’08  Pastry Chef
diannalevene@yahoo.com

Nicole McGee ’07, ’09  Executive Sous Chef
nicole@manursing.com
Marcus Hotels and Resorts

Named one of the “Most Trustworthy Companies in America” by Forbes Magazine, The Marcus Corporation, the parent company of Marcus Hotels & Resorts, is listed on the New York Stock Exchange (NYSE: MCS). Founded in 1935 by Ben Marcus, The Marcus Corporation has two operating divisions: Marcus Theatres® and Marcus® Hotels & Resorts. The company’s theatre division is the fifth largest motion picture circuit in the U.S. The company entered the lodging business in 1962 with its purchase of the historic Pfister Hotel in downtown, Milwaukee, Wisconsin. Now with more than 50 years of expertise in hotel management, turnarounds, development, and historic renovations, the company’s diverse portfolio includes a wide variety of properties including city-center convention hotels, premium brands, upscale resorts, and independent and branded first-class hotels.

Recruiting for: Culinary Externs (at approved sites) - Full and Part Time Culinary Positions

<table>
<thead>
<tr>
<th>Velia White</th>
<th>Talent Acquisition Manager</th>
<th>100 East Wisconsin Ave. Milwaukee WI 53202</th>
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<tbody>
<tr>
<td></td>
<td><a href="mailto:veliawhite@marcushotels.com">veliawhite@marcushotels.com</a></td>
<td>(414) 905-1265</td>
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| Mark Weber ’86    | Executive Chef - Mason Street Grill | markweber@masonstreetgrill.com |

Marker Five

Marker Five is a casual waterfront dining restaurant that epitomizes the concept of fresh, local cuisine. Every item is prepped and cooked from scratch daily, so that we can deliver the best and freshest product to our patrons. Featuring a variety local fresh seafood as well as house smoked ribs, wings, and BBQ, Marker Five can satiate many different palates. With over 30 beers on tap and the great outdoor bar, there is no better place to enjoy the evening. The waterfront setting and sunset views are the final touch in what will be a truly excellent experience for all.

Recruiting for: Culinary Externs - Full-time Opportunities

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<tr>
<th>Boe DeLashmutt</th>
<th>Owner</th>
<th>6178 Tilghman Island Road Tilghman MD 21671</th>
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<tbody>
<tr>
<td></td>
<td><a href="mailto:boe@markerfive.com">boe@markerfive.com</a></td>
<td>(410) 886-1122</td>
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| Edward Erkenbrack ’11 | Executive Chef | eddie@markerfive.com |

BP - approved externship site for Baking and Pastry Arts

M - seeking students for management positions
Where life just keeps getting better. Where Enthusiasm meets Accomplishment. Welcome to Marriott International, Inc! You have found a place where you define what success means to you, and we help make it happen. It is where you will be given the building blocks you need to forge a challenging new path, gain the hotel opportunities you want to expand your skills, and have 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 will work alongside ladies and gentlemen who share your enthusiasm about your hotel employment within one of our Marriott brands. You will discover hospitality jobs that offer growth and promotions that lead to a career of a lifetime. Whether you are 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 apply in advance at www.marriottu.com. If you are an extern candidate please apply to the “internship” program. Property opportunities will depend on the timing of your externship dates. Housing for all properties is the responsibility of the student; however all properties have information to assist you with your housing search. Candidates of interest for the Voyage Leadership Program are recent graduates with industry and leadership experience that are open to relocation as opportunities may not be available in your preferred areas. Many students will gain their leadership through extra-curricular activities or being an RA and/or classroom leader.

Candidates seeking opportunities outside of an externship or the Voyage program with Marriott International can apply 4-6 weeks prior to being available to start work at www.careers.marriott.com

Recruiting for: Culinary Externs – Baking & Pastry Externs – Culinary Voyagers - All interested candidates must post their resume in advance at www.marriottu.com

Sarah Burrell Manager, University Relations
sarah.burrell@marriott.com
1400 Fernwood Dr. Dept 5101008 Bethesda MD 20817
(703) 508-4486

Carrie Feeney Sr. Manager University Relations

Eric Martinez Director of Restaurants - Orlando World Center

Mark Quitney ’85 Executive Chef - Sheraton NOLA

David Schwab Executive Pastry Chef - Gaylord Opryland
dschwab@gaylordhotels.com

Jadan Sheive ’06 Director F&B, San Antonio Riverwalk

Max Restaurant Group www.maxrestaurantgroup.com

For 30 years the Max Restaurant Group has gained notable presence and foundation in the greater Hartford dining community, further expanding our successes to MA and FL. One man’s dream started the journey of the Max Restaurant Group, which today has evolved into a dynamic organization that operates eleven critically acclaimed high volume, upscale casual and fine dining restaurants and two catering venues. Our successes are due a great deal to the staff we have hired, trained and promoted over the years. With over 800 employees we pride ourselves on our customer service and our creative innovative approach in delivering our guests the best cuisine.

Recruiting for: BOH and FOH positions

Joann Gomes HR Director
jgomes@mrgct.com
249 Pearl St. Hartford CT 06103
(860) 566-8356

Scott Smith ’83 COO
ssmith@mrgct.com
**McCormick & Company, Inc.**

Founded in 1889, McCormick & Company, Incorporated is a global leader in flavor with more than $4 billion in annual sales. McCormick manufactures, markets and distributes spices, herbs, seasonings, specialty foods and flavors to the entire food industry—retail outlets, food manufacturers and foodservice businesses—in more than 125 countries and territories. McCormick For Chefs®—McCormick’s Food Away From Home division—provides unrivaled solutions to the distinct needs of professional foodservice with its McCormick Culinary®, Lawry’s®, OLD BAY®, Thai Kitchen® and Zaterain's® products. Chefs and operators can be confident that McCormick brings more sensory science experience, product innovation and flavor expertise for quality taste experiences. For more information and recipe ideas, visit www.McCormickForChefs.com.

For more information and recipe ideas, visit www.McCormickForChefs.com. Follow-us on Facebook or find us on Twitter.

**Recruiting for: Culinary Externs**

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<thead>
<tr>
<th>Name</th>
<th>Position</th>
<th>Address</th>
<th>Phone</th>
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</thead>
<tbody>
<tr>
<td>Gary Patterson</td>
<td>Executive Director Research Chef</td>
<td>204 Wright Avenue Hunt Valley MD 21031</td>
<td>(410) 527-6125 (410) 527-6527</td>
</tr>
</tbody>
</table>

**Metz Culinary Management**

Enjoy a career in an exciting, fast-paced industry. As one of the fastest growing companies in the industry, we continually seek talented and dedicated individuals who share our commitment to excellence. We offer foodservice, restaurant and environmental service employment opportunities in a variety of industries as the premier dining management company for the United States. Join our team of over 5,000 team members who share a passion for foodservice, working together toward one common goal, excellence, in quality and service. We are committed to providing the atmosphere, opportunity, and benefits that enable us to be an employer of choice in the industry. We offer competitive wages and an assortment of benefits and programs designed for peace of mind at work and at home.

**Recruiting for: Culinary Externs (at approved sites in Northeast PA) - Managers-in-Training**

<table>
<thead>
<tr>
<th>Name</th>
<th>Position</th>
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<tbody>
<tr>
<td>Cheryl McCann</td>
<td>Vice President of Human Resources</td>
<td>Two Woodland Drive Dallas PA 18612</td>
<td>(570) 674-8727 (570) 675-9424</td>
</tr>
<tr>
<td>Paul McMillan '00</td>
<td>General Manager</td>
<td></td>
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**MeyersUSA**

MeyersUSA is a Danish-American project serving Nordic food in New York. Claus Meyer, visionary, and philanthropist changed the way the Scandinavian countries prepared and enjoyed the food. He has opened various restaurants and food establishments with a strong emphasis on diversity, seasonality, and open source collaborations in the spirit of New York City. The food will amaze you and is the foundation of our culture of deliciousness.

**Recruiting for: Line Cooks - Sous Chefs - Pastry Cooks - Bread Bakers - Culinary Externs - Baking and Pastry Externs**

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<thead>
<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Donna Lee</td>
<td>Talent Acquisition Specialist</td>
<td>41-28 37th St Long Island City NY 11101</td>
<td>(973) 900-7919</td>
</tr>
<tr>
<td>Zachary Rea</td>
<td>Sous Chef - Agern</td>
<td><a href="mailto:zachary@argenrestaurant.com">zachary@argenrestaurant.com</a></td>
<td></td>
</tr>
<tr>
<td>Andrew Whitcomb</td>
<td>Chef de Cuisine</td>
<td><a href="mailto:andrew@restaurantnorman.com">andrew@restaurantnorman.com</a></td>
<td></td>
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</table>
Mina Group, LLC

Mina Group Inc. is a San Francisco-based restaurant management company specializing in creating and operating upscale, innovative restaurant concepts, led by founder and award-winning Chef Michael Mina.

Operating since 2003, Mina Group currently manages more than 30 concepts around the world. At Mina Group, impeccable service is not just our ideal, it is ingrained into everything we do. Rooted deep in our foundation is a selflessness and flexibility that is reflected in an experience wholly centered on others. By embodying our values of adaptability and fluidity, we cultivate a whole new sense of hospitality that is uniquely Mina.

Recruiting for: Chef Fellowship Program - Line Cooks

Cynthia Billeaud  VP of Talent and Culture  244 California St  San Francisco CA 94111
cbilleaud@minagroup.net  (415) 359-0791

Stephanie Bachez  Regional Talent Acquisition  sbachez@minagroup.net

Mina Waheedi  Regional Manager Talent Acquisition  mwaheedi@minagroup.net

Mohonk Mountain House

Founded in 1869, Mohonk Mountain House stands in the midst of 24,000 acres of the Shawangunk Ridge outside of New Paltz, NY. We are a Full American Plan Resort, featuring American cuisine. This National Historic Landmark is a Victorian castle situated on a majestic setting next to a glacier formed lake, where employees are welcome to, and encouraged to, use many of the resort facilities and participate in activities as a complimentary benefit of their employment.

A commitment to personal service is high on the agenda at the resort. Starting with a full day Orientation, new employees learn about the history, geography and marketing of Mohonk, and then continue their learning processes through on-going customer service training and skill development "on-the-job."

Our Kitchen is directed by Executive Chef James Palmeri, Executive Sous Chef Anthony Veirni, and Pastry Chef Eric Smith. Breakfast and Lunch are buffet. Seasonally, guests may choose from up to 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.

Mohonk welcomes applicants with a positive attitude, a wish to use their skills and knowledge to provide "legendary" customer service, and a desire to learn and grow.

Recruiting for: Seasonal, part-time, and full-time year-round positions - Culinary Externs - Baking and Pastry Externs

Shawn Clark  Employment Manager  1000 Mountain Rest Road  New Paltz NY 12561
hr@mohonk.com  (845) 256-2089  (845) 256-2049

James Palmeri  Executive Chef  1000 Mountain Rest Rd.  New Paltz NY 12569
jpalmeri@mohonk.com

Steve Anson '05  Executive Sous Chef  sanson@mohonk.com

Momofuku

Momofuku is comprised of restaurants and bakeries located in the U.S., Australia, Canada, a culinary lab, a magazine, and an equipment manufacturing company. Momofuku seeks career-minded cooks. We feature an ever-changing, evolving menu with limitless opportunities for creativity. We offer competitive pay and a comprehensive benefits package, including vision, dental, and medical along with gym and commuter discounts, plus more! We encourage our employees to grow and learn and we offer many opportunities for personal and career development.

Recruiting for: Culinary Externs-Line Cooks - Sous Chefs - Prep Cooks

Jennifer Stiles  Human Resources  60 E. 11th St. Fifth Floor  New York NY 10003
jstiles@momofuku.com  (646) 565-4102
The Mountain View Grand Resort and Spa

The Mountain View Grand Resort and Spa is an historic resort situated on 1,700 acres of land located in the Great North Woods of New Hampshire. We have 3 restaurants, multiple event venues, a full-service spa, 9-hole golf course, a working fiber barn, and multiple activities for our guests.

Recruiting for: Line Cooks - Sous Chef - Banquet Captains

Nathan Varney  Executive Chef  101 Mountain View Rd. Whitefield NH 03598
nvarney@mountainviewgrand.com  (603) 837-0026

Murray's Cheese

Founded in 1940, Murray's Cheese is one of New York's most beloved cheese shops. Our mission is to bring the best cheese selection to the U.S. and to educate customers about cheese.

Recruiting for: Cheese monger, head monger, food production associate, cutter/wrapper, various restaurant/kitchen positions, cheese caves associate

Kim Kolucci  HR Generalist  25-19 Borden Ave New York NY 11101
kim@murrayscheese.com  (212) 243-3289

Sue Allard  VP of Human Resources  sue@murrayscheese.com

Adam Goddu  Assoc. Director of Retail  adam@murrayscheese.com

Nantucket Island Resorts

Along the shores of Nantucket, New England's timelessness and scenic beauty are alive like nowhere else, from Nantucket Town's busy cobblestone streets and boutique shops to the breaks of Surfside Beach. The destinations that make up Nantucket Island Resorts are some of the island's most iconic and historic. Here, every guest experience is unique, whether soaking up seaside views at The Cottages, savoring locally-sourced culinary artistry at the Wauwinet. Embrace the spirit and beauty of New England, surrounded by the best of this tranquil island hideaway.

Recruiting for: Culinary Externs - Baking and Pastry Externs

Tom Pearson  Executive Chef  10 Amelia Drive nantuckte MA 02554
tpearson@niresorts.com  (508) 528-3409

Mark Bronke  Food and Beverage Director  mbronke@niresorts.com

C - approved externship site for Culinary Arts  BP - approved externship site for Baking and Pastry Arts  M - seeking students for management positions

Career Fair - March 14, 2017
New York Athletic Club

The New York Athletic Club was founded in 1868 in order to bring structure to the nascent world of amateur sport. In its journey through the ensuing decades, the NYAC has evolved to become an athletic powerhouse, globally renowned in sports such as wrestling, fencing, judo, water polo, rowing and track and field. Concurrently, the NYAC has become a part of the cultural fabric of New York City, hosting banquets, receptions and weddings, welcoming leaders in the world of business, politics and the arts to its magnificent dining room and 187 overnight guest rooms. Through it all, the NYAC remains steadfastly committed to its roots, supporting athletes at the highest levels of Olympic competition while providing world class facilities at its two locations – the Manhattan City House and Travers Island in Westchester County – for those of its members who wish simply to remain fit and healthy. The New York Athletic Club is an innovative organization, firmly adhered to its history but with its eyes set on its future. For this reason, its winged foot emblem is recognized throughout the world as being synonymous with excellence.

Recruiting for: Culinary Externs - Line Cooks - Banquet Cooks - Snack Bar Manager - Expediter

Andrew Ladd ’94
Executive Chef
andrewl@nyac.org
31 Shore Road Pelham Manor NY 10803
(914) 738-2700 (914) 738-2180

Miranda Harmon
Sous Chef
mirandah@nyac.org

Joseph Nicaj
Travers Island Manager

Newport Restaurant Group

Newport Harbor Corporation is an industry pacesetter and long-standing symbol of quality in the culinary and hospitality trade. With an impressive and diverse portfolio of award-winning hotels, restaurants and events spanning across the states of Rhode Island and Massachusetts, NHC continues to be defined by the pursuit of excellence and unwavering commitment to each of our endeavors. We are proud to be an employee-owned (ESOP) company, characterized by an energetic synergism between colleagues with a mutual respect for innovative ideas and unique expression in order to remain an industry leader. Learn more about us at www.newportharbor.com

Recruiting for: Culinary Externs at 22 Bowens, Castle Hill Inn, Mooring, Sunset Terrace at Newport Yacht Club, Trio

Gretchen O'Brien
Manager of Recruitment
366 Thames Street Newport RI 02840
gobrien@newportharbor.com
(401) 848-7010

Thomas Lyon
Exec. Chef 22 Bowen's Warf
tlyon@newportharbor.com

Brian Pawlak
Executive Chef
bpawlak@themooringrestaurant.com

Lou Rossi
Chef de Cuisine
lrossi@castlehillin.com

North End Grill and Blue Smoke

Located in the heart of Battery Park City, Danny Meyer’s North End Grill showcases Chef Eric Korsh’s rustic, elemental cooking imbued with subtle smoke from the wood-burning grills and mesquite charcoal ovens. The menu is complemented by a classic raw bar, house-made charcuterie, and seasonal produce from the restaurant’s rooftop farm. North End Grill’s wine list features classic and little-known wines, peppered with great value and older vintages. Over 150 bottlings of Scotch are available, by the taste or for the table, to accompany the flavors and aromas of smoke that characterize North End Grill.

Recruiting for: Culinary Externs - Entry-level Front-of-House Positions - Line Cooks

Alisa Martinez
People Operations Manager
104 North End Ave New York NY 10282
alisamartinez@ushgnyc.com
(646) 747-1600

Tim McKevitt ’08, ’10
Assistant General Manager
104 North End Avenue New York NY 10282
tmckevitt@northendgrillnyc.com
(646) 747-1600

C - approved externship site for Culinary Arts
BP - approved externship site for Baking and Pastry Arts
M - seeking students for management positions
The Ocean House in Watch Hill, RI, is devoted to creating enduring relationships with our guests and members by providing highly personalized service and gracious hospitality in an informally elegant atmosphere. The OH! Spa at the Ocean House has been awarded the coveted 5 Stars from Forbes Travel Guide, becoming one of 30 5-Star rated spas in the world while our Resort and Seasons Restaurant have been awarded 4 Stars. Service is executed at the highest level at the Ocean House. Seasons is the Ocean House's fine dining restaurant of farm-to-table cuisine. Our chefs work closely with local farms to obtain the best ingredients available in New England, which allows for dishes to change daily based on what is freshest and just harvested. Seasons received 3 stars from Rhode Island Monthly on its first year (9/10), and is one of Esquire Magazine's 11 Spots Not to Miss (2010). The Club Room is our Members Dining Room. A Bistro menu features a charcuterie program, along with dishes that are seasonally driven.

The Ocean House is a Five Diamond AAA hotel and a member of Relais & Chateaux. Also, the Travel + Leisure Best Awards 2012, voted on by Travel + Leisure readers, ranked the Ocean House as the #4 Top Resort in the Continental U.S. and #60 Top Hotel in the World. Reopened in the fall of 2012, the Weekapaug Inn is located in the peaceful community of Weekapaug, RI, with sweeping views of Quonochontaug Pond and the Atlantic just beyond. Inspired by classic Cape-Cod style, the building is covered with red cedar shingles, accented by dark brown trim. The property features 27 guest rooms and four Signature Suites, with farm-to-table fine and casual dining and boutique event space. As the sister property to the Ocean House, located just five miles away in Watch Hill, RI, guests of the Weekapaug Inn enjoy access to all of the amenities and facilities at the resort including, five restaurants, a private beach, activities and programming, yachting, the OH! Spa, and others.

The Ocean House and Weekapaug Inn are Equal Opportunity Employers.

**Ocean House Management**

www.oceanhouseri.com

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The Ocean House and Weekapaug Inn are Equal Opportunity Employers.

**Recommending for: Culinary Externs - Baking & Pastry Externs - Cooks - Pastry Cooks**

**Ocean House Restaurant**

www.oceanhouserestaurant.com

Ocean House Restaurant

Award-winning, ocean front resort serving Asian-inspired cuisine on Cape Cod.

**Recommending for: Sous Chef - Line Cook - Prep Cook - Garde Manger - Pastry Chef - AM Café Chef - All other Culinary Positions**
Ocean Properties, Ltd.

Ocean Properties Hotels Resorts and Affiliates represent a consortium of companies making up one of the largest and most dynamic hotel management and development companies in North America. With award-winning affiliates of over 100 hotels and 17,000 guestrooms, the companies operate major brands such as Marriott, Hilton, Starwood and Intercontinental, as well as several independent hotels and resorts. Each property benefits from a strong corporate culture and powerful economies of scale. The companies operate hotels, restaurants, golf courses, spas, marinas, boating tours and commercial real estate. Initially founded in the 1960’s, the companies’ success was built upon core values of excellent customer service, meticulous product quality, fiscal responsibility and unequalled associate satisfaction and loyalty.

Recruiting for: Culinary Externs - Baking & Pastry Externs (at approved sites.) -Culinary - Food and Beverage Positions

<table>
<thead>
<tr>
<th>Name</th>
<th>Position</th>
<th>Address</th>
<th>Contact Information</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ryan Phillips</td>
<td>Regional Executive Chef</td>
<td>1000 Market Street - Bldg. 1, Suite 300, Portsmouth NH 03801</td>
<td><a href="mailto:ryan.phillips@oplhotels.com">ryan.phillips@oplhotels.com</a></td>
</tr>
<tr>
<td>Mark Hannon, Jr.</td>
<td>Executive Chef - Lake Placid Lodge</td>
<td>144 Lodge Way, Lake Placid NY 12946</td>
<td><a href="mailto:mhannonjr@lakeplacidlodge.com">mhannonjr@lakeplacidlodge.com</a></td>
</tr>
<tr>
<td>Bob McElhenny</td>
<td>F&amp;B Director - The Sagamore</td>
<td></td>
<td><a href="mailto:bmcelhenny@thesagamore.com">bmcelhenny@thesagamore.com</a></td>
</tr>
<tr>
<td>Adam Savage, CEC</td>
<td>Executive Chef - Sagamore Resort</td>
<td>110 Sagamore Road, Bolton Landing NY 12814</td>
<td><a href="mailto:asavage@thesagamore.com">asavage@thesagamore.com</a></td>
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Omega Institute for Holistic Studies

Omega FoodWorks is the main dining facility at Omega Institute. Each year the FoodWorks team produces more than 300,000 vegetarian focused, farm-to-table meals. As a member of our team, you will have an opportunity to learn from our world class culinary leadership team, led by 3-time James Beard Award Winning Chef Michel Nischan, and Chef Michael Leviton, former Chairman of the Chefs Collaborative. Join the evolution as Omega raises the bar of Compassionate Service by serving the very best in local, organic, and sustainably sourced offerings! Since 1977, Omega has served as a gathering place for great thinkers, creative talent, spiritual teachers, and social visionaries. From nurturing early dialogues on the integration of modern medicine and natural healing to designing programs that connect science, spirituality, and creativity, Omega has grown into one of the largest and most trusted centers for lifelong learning today. As a nonprofit organization, Omega is committed to an integrated approach to personal growth and social change. Located on 250 acres in the beautiful Hudson Valley, Omega welcomes more than 500 teachers and 23,000 people annually to its workshops, conferences, and retreats in Rhinebeck, New York and at adjunct locations. We are expanding access to online learning opportunities to serve a growing global community of 2 million unique visitors per year at eOmega.org.

Recruiting for: Executive Sous Chef - Dining Services Manager - Externships - Seasonal culinary, pastry, dining servers

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<tr>
<th>Name</th>
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<tbody>
<tr>
<td>Sandi Trillo</td>
<td>Foodworks Dining Services Manager</td>
<td>150 Lake Dr., Rhinebeck NY 12572</td>
<td><a href="mailto:sandit@eomega.org">sandit@eomega.org</a></td>
</tr>
<tr>
<td>Michael Leviton</td>
<td>VP Hospitality Consulting Services</td>
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Omega.org/joinus
OnTheMarc Events

OnTheMarc Events, helmed by Connecticut’s premier event Chef Marc Weber, is a full-service, off-site catering company based in Stamford, CT. OTM provides a signature, elevated dining experience designed to be gorgeous, tasty and functional. Known for giving classic dishes a modern spin, bespoke, seasonally driven menus are just the beginning of an inspired and impressive gastronomic experience with OnTheMarc. Marc Weber’s passion for culinary perfection was cultivated during childhood. By age 15, he was determined to become a Chef and began working in restaurants. After graduating from The Culinary Institute of America, Marc worked alongside renowned chefs Todd English, Waldy Malouf and Florian Hugo. During these formative years Marc was able to master the finest culinary techniques. Equipped with extensive experience and an entrepreneurial spirit, Marc launched OTM in 2006. Marc uses his years of practice and distinctive approach to bring his clients one-of-a-kind dining experiences. His impeccable reputation for food and service is unmatched in the Tri-State area. OnTheMarc continues to grow in size and scope, with successful execution of 3,000+ events to date and a growing list of exclusive venue partnerships.

Recruiting for: Cooks, Bartenders, Servers – Part-time with room for Full-Time employment

Amanda Parker
Beverage Manager and event Coordinator
47 Larkin St. Stamford CT 06907
amanda@onthemarcevents.com
(203) 274-6808

The Otesaga Resort Hotel

A Luxury Cooperstown Hotel Situated in a picturesque lakeside setting, The Otesaga Resort Hotel provides elegant accommodations amid the beauty and culture of Cooperstown. A winner of the AAA Four Diamond Award, our majestic Upstate New York hotel exudes the charm and gracious hospitality of a bygone era, while providing modern resort amenities. Enjoy wonderful local dining and premier recreation, including a heated outdoor pool, fitness center, lake swimming, canoes, and rowboats. Hit the tennis courts, tee off on Leatherstocking Golf Course and enjoy the perfect weekend in town. The Otesaga also offers versatile event spaces for local weddings, meetings and social engagements. With free Wi-Fi, HDTVs, over-sized baths and artwork reproductions from the renowned Fenimore Art Museum, our luxurious rooms provide a lavish retreat with breathtaking views of Lake Otsego. A member of the prestigious Historic Hotels of America by the National Trust for Historic Preservation, The Otesaga is the perfect Cooperstown getaway with an enchanting ambiance reminiscent of a genteel era.

Recruiting for: Culinary Externs - Hot Line Cooks (seasonal)

Terri Winter
Director of Human Resources
60 Lake Street Cooperstown NY 13326
twinter@otesaga.com
(607) 544-2507
(607) 544-2440

Park Hyatt Aviara

Park Hyatt Aviara Golf & SPA Resort is a AAA Five Diamond and Forbes 5 Stars Resort located north of San Diego, secluded amidst 200 acres of verdant hillsides and rolling valleys. The Resort’s Spanish colonial architecture welcomes with a sense of casual elegance. Each of the 327 spacious rooms - including 44 suites - features a private balcony or landscape terrace. Expansive facilities for meeting and special events are enhanced by complete resort amenities, from acclaimed dining at four on-site restaurants, to a full-service spa, swimming, tennis, a fitness center and an Arnold Palmer-designed 18 hole championship golf course.

Recruiting for: Full-Time Line Cooks - Culinary Externs - Baking and Pastry Externs

Pierre Albaladejo
Executive Chef
7100 Aviara Resort Drive Carlsbad CA 92011
pierre.albaladejo@hyatt.com
(760) 603-6892

C - approved externship site for Culinary Arts
BP - approved externship site for Baking and Pastry Arts
M - seeking students for management positions

Career Fair - March 14, 2017
**Patina Restaurant Group**

Patina Restaurant Group was built on the belief that culinary excellence is an art form, and that a superb visit to a cultural venue should be matched with equally inspired cuisine. Museums, cultural centers and art-filled landmark locations provide the ideal environments for experiencing our high level of quality and service—after all, a visit to view a Marc Chagall art display is commemorative in its own right, but an exceptional culinary dish completes the package perfectly.

Patina Restaurant Group’s founders, celebrated restaurateur Nick Valenti and leading chef Joachim Splichal, shared a common vision of a premium, world-class restaurant and food service company. Now showcasing approximately 60 locations in restaurants and performing arts centers across the country, Patina Restaurant Group offers elegant fine dining and personalized service for special events, weddings, catered affairs and corporate gatherings of any size. The amalgamation of these two culinary innovators has presented the world with an unsurpassed level of service and unrivaled culinary talent.

**Recruiting for:** Culinary Externs - Baking & Pastry Externs (at approved sites) - Executive Chef - Sous Chef - Line Cooks - Chef de Cuisine

**Frank Marino**  
Director - Recruiting, Training & Development  
60 East 42nd Street - Suite 1730  
New York NY 10165  
fmarino@patinagroup.com  
(212) 789-8100  
(212) 302-8032

**Pier Sixty LLC**

Manhattan’s largest waterfront event venue spaces; featuring Current, Pier Sixty and The Lighthouse. These venues remain in great demand as the only waterfront dedicated event spaces in Manhattan perfect for gala fundraisers, corporate events, meetings, weddings, and bar/bat mitzvahs.

**Recruiting for:** Culinary Arts and Baking and Pastry Arts

**Jennifer Tormey**  
Human Resources Director  
62 Chelsea Piers Suite 300  
New York NY 10011  
jtormey@piersixty.com  
(212) 336-6134

**Philip DeMaio**  
pdemaio@piersixty.com

**Pinehurst Resort and Country Club**

The Story of Pinehurst:  A three-time U.S. Open Site. A three-time winner of Travel + Leisure Golf Magazine’s Best Golf Resort in America award. The home of the famed No. 2 golf course. Around the world, Pinehurst is where the American golf story is rooted, and where it continues to flourish. Most know of its modern history – with stories like the Payne Stewart putt that won the 1999 U.S. Open. But locked with its archives are thousands of moments that define each generation for the past 100 years. We are America’s first golf resort, but also a world-class tennis, spa, meetings, special events and family destination.

A Championship Destination:  Many other sports have hosted their championships at Pinehurst, including the U.S. Clay Court Championships in Tennis; the U.S. Croquet Championship, and the World Lawnbowling Championship. And in 2002, it returned to its roots as a health-driven resort with the opening of The Spa at Pinehurst, adjacent to the Carolina hotel. It was one of the first spas in the South to receive the Mobil Four-Star spa designation. Each of Pinehurst’s recreational facilities has a history as steep as Pinehurst itself, and the resort has been able to retain that turn-of-the-century charm and ambiance. While many guests still migrate from New England, Pinehurst is a destination that continues to welcome guests from around the world. Just as Tufts envisioned over 100 years ago, guests visit today to discover this peaceful retreat. What they find amidst this serenity is the history, beauty and Southern hospitality of an era past. Add to that eight world-class golf courses—including the renowned Pinehurst No. 2—an award-winning spa, a tennis facility, family activities, dining, shopping and more and you’ll see what makes Pinehurst the quintessential resort.


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

**Justin Bailey**  
Location Chef No. 7  
justin.bailey@pinehurst.com
Rainbow Shores

Rainbow Shores is a seasonal boutique restaurant located on the shore of Lake Ontario. The cuisine is American with an emphasis on bold flavors and elegant presentations. Primarily a dinner house, the restaurant also offers opportunities for banquets and receptions.

Recruiting for: Baking and Pastry positions - Line Cooks

Brian Muto  
Floor Manager  
brianlmuto@gmail.com

Amanda Muto  
Front of House Manager  
mandyirene@yahoo.com

Red Frog Events

Red Frog Events is an event production company and pioneer of the experiential entertainment industry, recognized for its award-winning company culture. Since 2007, the company has developed innovative brands including the Warrior Dash obstacle race series, Firefly Music Festival, and Chicago Beer Classic. Red Frog also provides event services ranging from food and beverage to its ticketing platform, EventSprout. Red Frog has been named one of Forbes’ “Most Promising Companies in America”, has appeared consecutively on Inc. Magazine’s “Fastest Growing Companies” list, and was recognized on Chicago Tribune’s “Top Workplaces” from 2011-2014, among other honors. In recognition of its philanthropic efforts, the company was selected as St. Jude Children’s Research Hospital’s “Corporate Partner of the Year” and to date has raised over $13.5 million of a $25 million dollar fundraising commitment.

Recruiting for: Sous Chef - Food and Beverage Coordinators - Alcohol Coordinators

Courtney Sutliff  
Sr. Staffing Coordinator  
320 W. Ohio  Chicago IL 60654  
courtney.sutliff@redfrogevents.com  
(810) 965-1180

Robert Chaisson '10  
Head Chef of Catering  
robert.chaisson@redfrogevents.com

Jonathan Dye  
Corporate Chef  
jonathan.dye@redfrogevents.com

Resurgens Hospitality Group

Atlanta-based Resurgens Hospitality Group is owned and operated by Gina and Linton Hopkins. The couple opened Restaurant Eugene in 2004, followed by Holeman and Finch Public House and H&F Bottle Shop. Their restaurants have received numerous accolades and the popularity of the cheeseburger at Holeman and Finch prompted the opening of three H&F Burger outposts in Turner Field, home of the Atlanta Braves. The first standalone H&F Burger is slated to open at Ponce City Market this spring. Most recently, the duo partnered with the Atlanta Botanical Garden to open the Café at Linton’s in the Garden, with plans for a newly built restaurant, Linton’s in the Garden, in late 2015. In 2009, Chef Hopkins was chosen as one of Food & Wine Magazine’s Best New Chefs; named one of the magazine’s 25 Best New Chef All-Stars in 2013; and was selected by its editors to be one of four Best New Chefs comprising its Chefs Club Manhattan inaugural culinary team. In 2012, Chef Hopkins took home the James Beard Award for Best Chef: Southeast and he is a member of Delta’s culinary team. Resurgens Hospitality Group is a respected leader and visionary in food, beverage, and hospitality through its continuous dedication to excellence. We are a passionate group of engaged food and drink professionals committed to offering radical and meaningful experiences. We offer a competitive pay and bonus structure, company paid health benefits, ongoing education opportunities, paid vacation, and more. Excellence in all we do supports, maintains, and strengthens our people and separates us from our competitors. Excellence exists at all levels of job function, employee class and in every decision we make. We choose to be excellent.

Recruiting for: Chefs de Parti - Cuisiniers - Commis for new restaurant opening - Culinary and Baking Externships (Restaurant Eugene only)

Holly Gardiner  
Director - Human Resources and Hospitality  
2285 Peachtree Road NE, Suite 202  Atlanta GA 30309  
holly@resurgenshg.com  
(678) 235-2656

Ridgewood Country Club
Recruiting for: Culinary Externs
Leah Scillieri Assistant to the Club Manager 96 West Midland Ave Paramus NJ 07652
lscillieri@rcc1890.com (201) 225-6505
Eban Ross Club Manager eross@rcc1890.com

Rittenhouse Hotel
The Rittenhouse is a 118-room independent luxury hotel that is considered Philadelphia’s most distinguished address. The urban resort is ideally situated on Philadelphia’s famed Rittenhouse Square, within walking distance to the heart of the business district and premier shopping corridor. Additionally, the hotel affords easy access to the Pennsylvania Convention Center and all of Philadelphia’s numerous arts, cultural, dining and entertainment venues. Guests can enjoy world-class food and beverages at The Rittenhouse’s premiere dining outlets - Lacroix (the hotel’s progressive, award-winning restaurant), the Library Bar, the Mary Cassatt Tea room and the soon-to-come Scarpetta Rittenhouse. Take a break from the daily grind and retreat to The Rittenhouse Spa & Club – Hair by Paul Labrecque. The spa’s tranquil environment, sumptuous treatments and professional staff will help those in need achieve a perfect state of balance, calm and relaxation.

Recruiting for: Line Cooks - Pastry Cooks - FOH Staff (Servers, Hosts, Bussers)
Doug Allen Executive Sous Chef dallen@rittenhousehotel.com
Jean Paul Cantave Director of Operations jcantave@rittenhousehotel.com
Fred Ortega Executive Pastry Chef fortega@rittenhousehotel.com
The Roaring Gap Club was founded in 1894 by a group of wealthy industrialists. "To the early mountainers, Roaring Gap was the area between two peaks of the Blue Ridge that amplified the roar of the wind...", but to those who spend their summers here, many every summer of their lives, Roaring Gap is a part of them. The Employees at the Roaring Gap Club have a unique opportunity to become part of a rich, long-lasting tradition of Ladies and Gentlemen serving Ladies and Gentlemen.

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

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

SAGE Dining Services, Inc.

Established in 1990, SAGE Dining Services® is the nation's leading provider of campus dining and upscale catering services. For 25 years SAGE has worked in partnership with independent schools and private colleges across North America who share our passion for great food, nutrition and sustainability. Our chefs tailor menus for each community and prepare meals from scratch using fresh, locally-sourced ingredients. We provide unparalleled levels of support, financial transparency and culinary innovation that define a new standard of excellence.

Recruiting for: Chef Managers - General Managers - Assistant Food Service Directors - Chefs

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<th>Name</th>
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<tbody>
<tr>
<td>Thomas Ankner '98</td>
<td>District Manager</td>
<td>1402 York Road, Suite 100</td>
<td>(443) 798-6016</td>
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<tr>
<td>Gary Fugman</td>
<td>District Manager</td>
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<tr>
<td>Jesse Leal</td>
<td>District Manager</td>
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<tr>
<td>Manny Lezama</td>
<td>District Manager</td>
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David Wohrle
Executive Chef
chef@roaringgapclub.com
(336) 363-4024

Roaring Gap Club - North Carolina

www.roaringgapclub.com

Recruiting for: Culinary Externs

Career Fair - March 14, 2017
Salamander Hotels & Resorts
Salamander Hotels & Resorts is a privately owned and operated company based in Middleburg, Virginia, just outside Washington, D.C. Founded by Sheila C. Johnson in 2005, the company owns, manages, and develops hotels, resorts, and inns that reflect the authenticity and character of their surrounding environment. Salamander's portfolio includes Salamander Resort & Spa (Middleburg, VA), Hammock Beach Resort (Palm Beach, FL), Reunion Resort (Orlando, FL), Innisbrook Resort (Palm Harbor, FL), and, opening in 2016, The Henderson Beach & Spa Resort (Destin, FL). Salamander also operates a small retail/catering outlet called Market Salamander in Middleburg, VA.

Recruiting for: Culinary Externs, Baking and Pastry Externs, Prep/Garde Cooks, Banquet Cooks
Anh Phan  Human Resources Manager  500 North Pendleton St.  Middleburg VA 20117
aphan@salamanderresort.com (717) 222-0690
Ryan Arensdorf  Executive Chef rarensdorf@salamanderresort.com

Sebasco Harbor Resort
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 Managers
Isaac Aldrich  Executive Chef  29 Kenyon Rd  Sebasco Estates ME 04565
chefissac@sebasco.com
Lisa Emery  Food and Beverage Director lemery@sebasco.com

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

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

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

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

Recruiting for: Rounds Cook - PM Garde Manger - AM Grill - AM Pantry
Joey Abitabilo  Executive Chef  One Golf Club Drive  Charlestown RI 02813
jabitabilo@gmail.com (401) 322-0600
Joshua Scott '02, '04  Executive Sous Chef jscott@shgcri.com (401) 322-9700

C - approved externship site for Culinary Arts  BP - approved externship site for Baking and Pastry Arts  M - seeking students for management positions

Career Fair - March 14, 2017
Sherwood Inns and Appetites

The company strives to offer its clientele the highest quality food, beverage, lodging and service in an attractive and tasteful setting. These goals are only achieved through the efforts of its employees. Therefore, we seek to provide our employees with respect, opportunities for personal and professional growth as well as, the physical and psychological support necessary to reach these goals.

Recruiting for: Sous Chefs - Restaurant Managers - Hotel Managers - Bakers - Line Cooks - Prep Cooks

Daniel Hudson  Director of Food and Beverage  dhudson@thesherwoodinn.com  26 West Genesee St. Skaneateles NY 13152  (315) 685-3405

Jennifer Carter  Human Resources  jcarter@thesherwoodinn.com

Angie Knox  General Manager Phoebe's Restaurant  angie.knox.17@gmail.com

Shore Lodge

Shore Lodge is a 4 diamond, luxury property situated on the sandy shores of scenic Payette Lake in the Central Idaho town of McCall, approximately 100 miles north of Boise Idaho. This idyllic mountain resort offers guests a host of amenities, activities designed for fun, relaxation and warm hospitality all in a setting of spectacular natural beauty. Guests of the Shore Lodge enjoy all the amenities of the resort and may golf at Whitetail, a private award winning golf course just minutes away. Whitetail Club also offers an array of social and recreational amenities including; award winning golf, mountain biking, hiking, snow skiing and so much more to our club members. Shore Lodge also offers services from our Spa, The Cove, the only Forbes 4 star spa in Idaho. All that inspires you to work and play in the mountains is here at Whitetail Club, Shore Lodge and The Cove.

Recruiting for: Culinary Externs - Various Levels of Line Cooks.

Julian Greaves  Executive Chef  jgreaves@shorelodge.com  501 W. Lake St McCall ID 83638  (208) 634-2244

John Wood  Recruitment and Development Manager  jwood@shorelodge.com

Silo Ridge Field Club, Discovery Land Company

The Silo Ridge Field Club is a private luxury property on 800 acres near the towns of Millbrook and Amenia, New York. This community features 245 residences, a world-class 18-hole Tom Fazio-designed golf course, a family barn, and a field house for sports, wellness, and recreational programming. Award winning Chef Jonathan Wright creates a true farm to table dining experience using the bounty of ingredients from the Hudson Valley. Silo Ridge also has a farm and grows its own fruit and vegetables. Rearing Goats, Sheep, hens, bees and more

Recruiting for: Sous Chef - Commis - Chef de Parties - Bakers - Pastry Chefs - Assistant Managers- Servers - Mixologists

Jonathan Wright  Culinary Director  jwright@wrightfoodcompany.com  5021 Route 44 Amenia NY 12501  (914) 349-2431

Mark Hussey  Food and Beverage Director  mhussey@siloridge.com

Ryan Newton  Director of Operations  mnewton@siloridge.com

C - approved externship site for Culinary Arts  BP - approved externship site for Baking and Pastry Arts  M - seeking students for management positions
**Sonic Drive-In (Corporate)**

Recruiting for: Externs - Culinary Science

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<th>Name</th>
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<tr>
<td>Matt Thomas</td>
<td>Talent Acquisition Manager</td>
<td><a href="mailto:matt.thomas@sonicdrivein.com">matt.thomas@sonicdrivein.com</a></td>
<td>(405) 225-4682</td>
</tr>
<tr>
<td>MacKenzie Gibson</td>
<td>Sr. Director - Product Innovation</td>
<td><a href="mailto:mackenzie.gibson@sonicdrivein.com">mackenzie.gibson@sonicdrivein.com</a></td>
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**South Seas Island Resort**

The Resorts of Sanibel and Captiva are nestled on islands in the Gulf of Mexico, Florida's west coast. The nearby city of Fort Myers is home to shopping, sports, and recreation. Our visitors are locals and foreigners alike, coming for our beautiful beaches, golf and five-star hospitality. Come see what luxury is like!

Recruiting for: Culinary Externs - Full-time Employment

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<th>Name</th>
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<tr>
<td>Keith Nickerson</td>
<td>Executive Chef</td>
<td><a href="mailto:knickerson@southseas.com">knickerson@southseas.com</a></td>
<td>(239) 472-5111</td>
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**St. Francis Yacht Club**

St. Francis Yacht Club is one of the premier yacht clubs in the world, and once again received the “#1 yacht club in the US” designation again this year. Uniquely located on the shore of the San Francisco Bay, with panoramic views of the Golden Gate Bridge and Alcatraz, the City Clubhouse features unique dining spaces, numerous elegant event spaces and athletic facilities for junior sailors and adults alike. The club’s regatta schedule is one of the most competitive in the world, playing host to 150+ days of racing per year with Olympic level and international participants. Executive Chef Aaron Johnson offers a multi-faceted culinary experience for your growth and development during your externship with the club. You could have involvement in a la carte dining for 3 restaurants, private events large and small or club wide events and regattas during any given day. An additional component of your externship may be an assignment at the club’s member-owned island during major events there as well. If you are seeking an unusual program unique to your skills and experience, please see us to discuss the specifics.

Recruiting for: Culinary Externs - Pastry Positions - Culinary Positions

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<tr>
<td>Pam Brewer</td>
<td>Human Resources Manager</td>
<td><a href="mailto:pbrewer@stfyc.com">pbrewer@stfyc.com</a></td>
<td>(415) 820-3728</td>
</tr>
<tr>
<td>Aaron Johnson</td>
<td>Executive Chef</td>
<td><a href="mailto:ajoghnson@stfyc.com">ajoghnson@stfyc.com</a></td>
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**St. Joe Club & Resorts**

St. Joe Club & Resorts is an exclusive membership club that provides access to a diverse offering of benefits and privileges at St. Joe owned and operated amenities and facilities. Amenities include the Beach Club at WaterSound®; three 18-hole championship golf courses—Shark’s Tooth, Camp Creek® and SouthWood; one six-hole executive golf course—Origins; two tennis facilities; and a fitness center. Numerous privileges including dining, recreational activities and social events are also offered. In addition to the membership club, St. Joe Club & Resorts owns and operates The WaterColor Inn in WaterColor, Florida; manages Havana Beach at The Pearl in Rosemary Beach, Florida and manages over 250 luxury vacation rentals throughout 30a and South Walton.

Recruiting for: Culinary Extern - Cook 1

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<tr>
<td>Rebecca Pazik</td>
<td>Talent Acquisition Manager</td>
<td><a href="mailto:rebecca.pazik@stjoeclub.com">rebecca.pazik@stjoeclub.com</a></td>
<td>(850) 231-7112</td>
</tr>
<tr>
<td>Todd Rogers ‘82</td>
<td>Corporate Executive Chef</td>
<td><a href="mailto:todd.rogers@stjoeclub.com">todd.rogers@stjoeclub.com</a></td>
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STARR Restaurants

Founded in 1995 by Stephen Starr, Philadelphia-based Starr Restaurants is one of the fastest growing multi-concept restaurant organizations in the country! Our portfolio includes 30+ restaurants spanning 5 major cities! Recent additions include Le Coucou (from Chef Daniel Rose of beloved Parisian restaurant Spring) in SOHO NYC and Le Zoo in Miami’s Bal Harbour Shops. Our next opening with Chef Justin Smillie is coming soon to Miami! We are actively seeking individuals passionate about hospitality to join our successful and dynamic team!

Recruiting for: Culinary Externs - Baking & Pastry Externs (at approved sites). Line Cooks - Pastry Cooks - Sous Chefs - All FOH Positions

Jessie Craig
Talent Acquisition Specialist
402 West 13th St. New York NY 10014
jessie.craig@starr-restaurant.com
(212) 634-6799

Surprise Lake Camp

Surprise Lake Camp is a residential summer camp located in Cold Spring, New York. Since 1902, we have helped children to grow and develop. Our campers come away with better skills for getting along with others, greater independence, enhanced self-esteem, stronger Jewish identities and a fuller sense of their creative potential.

Recruiting for: We are looking for a vegetarian chef and baker for the summer season. Surprise Lake Camp also hosts a retreat center in the off season where culinary staff is needed as well.

Jennifer Ambrose
Hiring Coordinator
382 Lake Surprise Rd Cold Spring NY 10516
jenn@surpriselake.org
(212) 921-3131

Timber Pizza Co.

Timber Pizza Company, located in the up and coming neighborhood of Petworth in Washington DC specializes in wood-fired small bites and neapolitan-ish pizza (with an Argentinian twist). While Timber Pizza has been open for less than a year, Timber has already been listed as a top 100 restaurant in the Washingtonian Magazine and has had a pizza named a top 15 dish in all of DC by the Washington Post. Timber is looking for enthusiastic, talented employees to help grow the business and to come up with new cool s*** (think non-pizza pop up dinners on local farms). Come grind with us and help us take over the culinary world in DC and beyond!

Recruiting for: Chef- Sous chefs - FOH manager - bartender - mobile operation manager - catering manager - line cooks - Baker Opportunities to grow into ownership and upper manager levels

Daniela Moreira ‘14
Executive Chef/Owner
809 Upshur St. NW Washington DC 20011
daniela@timberpizza.com
(810) 662-9617

Andrew Dana
Dough Boy/Owner
andrew@timberpizza.com

Trout Lake Retreats & International Sports Camp

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.

Recruiting for: Culinary Externs - Cook (seasonal: May-October)

Matt Kohanski
Assistant Chef
1100 Twin Lake Rd. Stroudsburg PA 18360
staffing@international-sports.com
(570) 620-2267

Cara Wengen
Event Director
office@troutlakeretreats.com

- approved externship site for Culinary Arts
- approved externship site for Baking and Pastry Arts
- seeking students for management positions
Celebrating over 20 years of growth and success, Turning Stone Resort Casino is a year round, world-class destination resort located just outside of Syracuse, NY. Exceeding 3,400 acres and hosting more than 4.5 million guests a year, Turning Stone offers exceptional experiences, guest service, and amenities in gaming, hospitality, dining, and entertainment.

Our resort features 4 hotels with over 700 rooms and features two AAA 4-Diamond rated, award winning hotels, The Lodge and The Tower Hotel. We offer over 20 different food outlets which includes fine dining, casual restaurants, banquets, convenience food options, and confectionary shops. We offer guests unique fine dining experiences in our AAA 4-diamond rated restaurant Wildflowers, and our award winning TS Steakhouse. The Turning Stone Resort Casino is a world-class casino with over 120,000-square feet of gaming space including slot machines, table games, Poker and High Stakes Bingo. We have award winning spas, five golf courses, a sportsplex with an indoor golf dome, a cabaret-style Showroom, 5,000-seat Event Center, and more than 100,000 square feet of banquet and conference space.

In July 2013 the Turning Stone expanded its nightlife entertainment with the opening of EXIT 33. This $25mil expansion features several club, lounge and entertainment venues including our Vegas style nightclub, LAVA. And we are still growing...Opening in late spring 2015, Yellow Brick Road Casino...Opening fall 2016, a 250,000-square foot luxury retail and entertainment complex.

We are hiring for full-time, part-time, seasonal and externship opportunities. Apply online at www.turningstone.com/careers. Students interested in externship opportunities should apply at least two months prior to their start date.

Recruiting for: Please visit www.turningstone.com/careers for an up-to-date listing of our career opportunities. Culinary and Pastry opportunities

Helen Wellar  Recruiter  5218 Patrick Road  Verona NY 13478  helen.wellar@turningstone.com  (315) 361-7711  (315) 829-8937

John Julian  F&B Operations Manager  john.julian@turningstonecasino.net

Ray Wells  Chef de Cuisine  ray.wells@turningstonecasino.net

Mallory Winters  Assistant Pastry Chef  mallory.winters@turningstonecasino.net

C - approved externship site for Culinary Arts  BP - approved externship site for Baking and Pastry Arts  M - seeking students for management positions

Career Fair - March 14, 2017
Union Square Café and Daily Provisions

Daily Provisions: Daily Provisions is a coffee shop, bakery, and sandwich shop by day, and a dinner party at night. During the afternoon, we turn out gorgeous, rotisserie-roasted chicken, to take away and share alongside bread and good friends. We’re a labor of love by Sam Lipp, Chef Carmen Quagliata, and the rest of the team at Union Square Cafe next door. Our bread is handmade by our baker, Justin Rosengarten, using locally-milled, heirloom grains, fermented slowly with a natural leaven for deep flavor, and baked daily on our hearth. Join Our Team We strive to bring together caring, warm, and intelligent people who love hospitality and are among the best in their field. Union Square Cafe: The iconic dishes and gracious hospitality of Union Square Cafe transformed the restaurant landscape in New York City and continue to set the bar for excellence and innovation. Under the helm of Executive Chef-Partner Carmen Quagliata and Managing Partner Sam Lipp, Union Square Cafe takes inspiration from the greenmarket and surrounding community, all while showcasing the very best of what grows locally. Founded in 1985, the restaurant has won five James Beard Awards and also earned Zagat Survey’s #1 ranking as New York’s Most Popular Restaurant an unprecedented nine times. Chef Quagliata follows in the tradition of James Beard Award winning chef Michael Romano, who lead the kitchen from 1988 - 2007, helping establish Union Square Cafe’s reputation as one of the most well-respected restaurants in New York. As Danny Meyer’s first restaurant, Union Square Cafe is the birthplace of a generation of widely lauded, award winning restaurants, and an enormous number of world-renowned chefs. It is the defining culinary measure for contemporary-minded American cuisine that continues to remain a destination for warm hospitality and thoughtfully executed, creative cuisine. After 30 glorious years on 16th Street, Union Square Cafe has found new soil in which to plant its roots, at the corner of 19th Street and Park Avenue. Upon reopening we will continue our soulful swagger simultaneously drawing upon our tradition of lusty, seasonal fare and creating new ways to welcome you home. We strive to bring together caring, warm, and intelligent people who love hospitality and are among the best in their field.

Recruiting for: All FOH and BOH positions

Francesca Costantino  People Operations Manager  101 E. 19th St.  New York NY 10003
fcostantino@ushgnc.com  (646) 747-0602

Matt McCarthy ’11  Sous Chef
mmccarthy@unionsquarecafe.com

University of Vermont

University of Vermont Dining / UVMDining; 10,000 student based University dining with 13 dining facilities, farm to table concepts, local and sustainable products

Recruiting for: Management, Executive Chefs, Chefs, Cooks. We are also an approved Externship site with our Executive Chef who is in charge of culinary training also being a CIA Graduate and a culinary instructor.

Keith Waterfield ’95  General Manager  406 South Prospect St.  Brulington VT 05405
keith.waterfield@uvm.edu  (802) 656-7905

Brandon Williams ’06  Brandon.williams@uvm.edu
Veraisons Restaurant at Glenora Wine Cellars

Glenora Wine Cellars features a winery, inn, and restaurant on site in the heart of the Finger Lakes region of New York. The restaurant specializes in farm-to-table fine-dining, American in style – with a cuisine open to influence from all over the world.

Accepting only two externs per year in the kitchen, we have a unique ability to tailor our externship program to the student. Students will have the opportunity to tour the winery with the winemaker, tour local farms (many of which are just a few miles from the restaurant and grow produce exclusively for its use), and attend off-site functions with the Executive and Sous chefs.

Ours is a busy kitchen – serving inn guests and tourists three meals per day all year round, in addition to an average of forty weddings per year on site. We also cater to dietary restrictions, offering vegan, gluten-free, and dairy-free options regularly on our menu and preparing special dishes upon request. Regardless of the frenzy, our staff strives for exceptional attention to detail in all aspects of hospitality.

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

| Orlando Rodriguez '99 | Executive Chef | 5435 Route 14 Dundee NY 14837 |
| Drew Staherski '15    | Line Cook     | (607) 243-9500 |

Vineyard Golf Club

The Vineyard Golf Club offers world class golf and exceptional dining in the quaint village of Edgartown on the Island of Martha's Vineyard. The organic golf course is renowned as one of the most environmentally sensitive golf courses ever built in the United States. The Vineyard Golf Club dining room enjoys a well deserved reputation as one of the finest restaurants on Martha's Vineyard and possibly in the entire North East. Chef's Mark Chaput and Anthony Rabeni and their culinary team prepare each dish using only the freshest local ingredients.

**Recruiting for: Culinary Externs - AM and PM Line/Pantry Cooks**

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

C - approved externship site for Culinary Arts
BP - approved externship site for Baking and Pastry Arts
M - seeking students for management positions

*Career Fair - March 14, 2017*
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.

There will be an informational session at 9 PM on Sunday, November 6 in the Danny Kaye Theater.

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.

At Walt Disney Parks and Resorts we tell stories and make magic. We do the impossible and make dreams come true. Our Culinary team creates unforgettable dining experiences that become memories that last a lifetime for our guests. You'll work in a fast-paced environment where we facilitate every element of a high-quality dining experiences from catering, to fine dining to pastry to quick service, and everything in between. No matter, whether you are working in the kitchen preparing gourmet dishes or quick eats, you'll help provide a magical experience for any dining occasion while working alongside world renowned Chefs. Each of us has a unique story to tell. Explore the inspiring tales from our culinary cast and imagine where your Disney story could begin.

Recruiting for: Culinary Externs - B&P Externs - Graduate Positions

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<th>Name</th>
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<tr>
<td>Pauli Milotte</td>
<td>Senior Chef Recruiter</td>
<td>1515 Lake Buena Vista Drive</td>
<td>(407) 938-1610 (407) 934-6878</td>
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<td>Lake Buena Vista FL 32825</td>
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Westchester Country Club

At Westchester Country Club, we have a legacy of serving an exclusive membership since 1929. We pride ourselves on attracting the most talented, self motivated professionals in their respective fields and we provide training and further development for people who have chosen the Club Industry. The Westchester Country Club, built in 1922 is currently a Platinum Club and ranked 12th in the country out of 4000 private Clubs. The Club is known worldwide for its culinary program, championship golf and extensive sports and social facilities. Our West Course was recently the home of the 2015 KPMG Women’s PGA Championship. Our Club is the recipient of the Distinguished Emerald Club award for providing a level of Member Experience attained by only the finest Clubs in the world. We are conveniently located 30 miles Northeast of New York City and a preferred employer in the Metropolitan area sports and hospitality industry! Please consider joining our diverse and talented team today! Our Culinary Team is directed by Joseph Albertelli, our accomplished Executive Chef who has competed nationally and internationally in various Culinary and Ice Carving competitions. We take great pride in our Culinary Staff, led by Gerald Ford, Executive Sous Chef and Cara LaRocca, Pastry Chef. Westchester Country Club features state of the art kitchen facilities with an in-house bakery that produces the Club’s bread, dessert and cakes for all of our outlets. While generally focusing on Contemporary American Cuisine, the Club regularly hosts numerous diverse functions, themed event and Wine Maker dinners that feature the full spectrum of global cuisine. The Club hosts guest events highlighting both domestic and international culinary, wine and spirit leaders. Such efforts continue to earn the Club regular recognition for its culinary and service excellence. We are looking for self-motivated employees who are focused on results and can positively impact our members’ experience. We provide a warm and caring environment for our members and staff. Great Place to Work Full-time, part-time, seasonal and internship opportunities Open Door policy across the company Two Annual employee parties A family centered culture with core values of Respect, Courtesy and Cooperation Great Benefits Fair competitive pay Comprehensive healthcare and dental insurance Flexible Spending Account Club sponsored Health Reimbursement Account Vacation and Holiday pay 401(k) Plan Holiday bonus Club usage perks Growth opportunities Career advancement opportunities within our Club Professional / Educational mentorship from Seasoned Department Managers

Recruiting for: Cooks

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<th>Name</th>
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<tr>
<td>Anouk Cren-Sackman</td>
<td>Recruitment and Traning Manager</td>
<td>99 Biltmore Ave</td>
<td>(914) 798-5226</td>
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<tr>
<td>Mark Arnau</td>
<td>Executive Chef</td>
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White Lodging

White Lodging is dedicated to its mission of maximizing the value of every asset as well as its core values of growth, accountability, ethics, impact, leadership excellence and genuine care. This has led White Lodging to become one of the largest and fastest-growing independent hotel ownership, development and management companies in the country, with more than 161 managed hotels across 21 states. At White Lodging, we treat our restaurant portfolio as if each restaurant is a stand-alone venue run by an award-winning food and beverage team; there just happens to be a hotel attached. That means we can really focus on the food, atmosphere, and experience, and give our directors of food and beverage and chefs the ability to be creative. For example, Chef Rino Baglio at the JW Marriott Indianapolis was one of 21 chefs in the world to receive the first Master Chef F.I.C. Certification awarded by the World Association of Chefs Society. We are proud of our teams’ many achievements such as the 2013 Marriott Food & Beverage Excellence Award and being designated a certified training store for TGI Friday’s. White Lodging’s revenue and growth projections have us reaching $2 billion in revenue in 2018.

Recruiting for: Culinary Externs: Milwaukee, WI - Austin, TX - Louisville, KY - Richmond, VA - Ft. Lauderdale, FL - Indianapolis, IN - Brush Creek Ranch, WY

Vicki Maldonado  Talent Acquisition Manager  vicki.maldonado@whitelodging.com  701 E 83rd Ave  Merrillville IN 46410  (715) 533-9725

Dan Grunbeck  Exec. Chef - Brush Creek Ranch

John Rudolph ‘07  Executive Chef - Milwaukee Marriott  john.rudolphiii@whitelodging.com

Winged Foot Golf Club

Private Golf Club. Top 10 golf courses in the country. Participates in James Beard Events. We serve an a la carte fine dining restaurant as well as banquets and golf outings. Occasional off-site events and private parties.

Recruiting for: Culinary Externs - Baking & Pastry Externs

Diane Consavage  Executive Sous Chef  dconsavage@wfgc.org  851 Fenmore Rd.  Mamaroneck NY 10543  (914) 698-8400

Woodway Country Club and Beach Club

Located in picturesque lower Fairfield County, CT, Woodway Country Club offers exceptional facilities and services to its members in three locations. The Main Club House with three dining rooms, banquet facility, and 18-hole golf; the Pool House with a casual café; and the Beach Club which is located on the Long Island Sound.

Recruiting for: Culinary Externs - Full-time Culinary

Jeff Raider ’93  Executive Chef  executivechef@woodway.org  540 Hoyt Street  Darien CT 06820  (203) 322-1661  (203) 329-7150

Table 160

Table 50

Table 9

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Career Fair - March 14, 2017