



Summer Career Fair

August 13, 2013

Abigail Kirsch

www.abigailkirsch.com

Table
31

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

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BP

Recruiting for: Culinary Externs - Baking & Pastry Externs - Culinary Crew Leaders - Culinary Supervisor

Jennifer King

Human Resources Manager
kingje@chelseapiers.com

Sarah Saracino

Human Resources Manager
ssaracino@abigailkirsch.com

81 Highland Avenue Tarrytown NY 10591
(914) 631-3447

Aspen Skiing Company Mountain Food and Beverage

www.aspensnowmass.com

Table
54

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

Will
Interview
Wednesday

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

Recruiting for: Cook I - Cook II - Cook III

Andrew Helsley

Executive Chef
ahelsley@aspensnowmass.com

675 East Durant Avenue Aspen CO 81611
(970) 300-7685 (970) 544-6221

Augusta National Golf Club

Table 36

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Established in 1932, by Robert Tyre Jones Jr. and Clifford Roberts, Augusta National is consistently recognized as one of the finest clubs in the world. Home of the Masters® the Club facilities include a championship golf course, a par three course, five kitchens, three dining rooms, an extensive wine cellar and overnight accommodations for members and their guests.

Candidates who are interested in pursuing a career in the culinary field or a related discipline may apply for a Culinary Internship as part of the Augusta National Golf Club Internship Programs. The Culinary Intern will gain valuable experience primarily in Southern cuisine while continually exceeding the quality standards for all member dining and Tournament operations. This position will also assist with Tournament preparation and operations including setup, operation and closing of additional temporary kitchens for the conduct of the Masters Tournament.

In a service culture revered for excellence this position will require a driven and focused professional, one with a tremendous eye for detail, an overriding sense and appreciation for quality and an extremely strong work ethic. Selected candidates invest 40 or more hours per week and in return receive exposure to methods and techniques that set industry standards, practical work experience which can be applied throughout their career, competitive compensation, and designated employee privileges.

Recruiting for: Culinary Externs

Roberto Bustillo Executive Chef
rebustillo@augustanational.com

Scott Haegele Executive Chef 2604 Washington Road Augusta GA 30904
sahaegele@augustanational.com (706) 667-6418

Barcelona Wine Bar

www.barcelonawinebar.com

Table 61

Barcelona Restaurant and Wine Bar is an award-winning Spanish tapas restaurant group located in Atlanta, Brookline, MA, and throughout Connecticut.

C M

Recruiting for: Culinary Externs (at approved sites) - All Chef/Kitchen Positions - Wines & Spirits - General Manager and Assistant General Management Positions.

Gretchen Thomas '03, '05 Director of Wines & Spirits
gretchen@barcelonawinebar.com

Adam Greenberg Area Executive Chef
greenberg@barcelonawinebar.com

Adam Halberg Culinary Director 22 Elizabeth Street Norwalk CT 06854
adam@barcelonawinebar.com (203) 299-1415 (203) 299-1417

Tiffany Saylor '03, '06 Information System Analyst
tsaylor@barteca.com

Black Restaurant Group

www.blackrestaurantgroup.com

Table
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Black Restaurant Group is the premier restaurant company in the Washington, DC area. Founded by CIA graduates Jeff and Barbara Black with six different restaurants, each with a distinct menu and atmosphere gaining the praise of diners and critics alike.

Recruiting for: Culinary Externs - Baking & Pastry Externs (Pearl Dive) - Line Cooks - Sous Chefs - Pastry Cooks - Front-of-the-House Managers

C M
BP Will
Interview
Wednesday

Mallory Buford '94 Partner 7752 Woodmont Avenue Bethesda MD 20814
mbuford@blackrestaurantgroup.com (301) 215-6397 (301) 215-6398

Anjali Das '11, '12 FOH Manager - Pearl Dive Oyster Palace
anjali.das90@gmail.com

Danny Wells Chef
dwells@republictakoma.com

Blue Hill and Blue Hill at Stone Barns

www.bluehillfarm.com

Table
68

Over the past 10 years, co-owners Dan, David and Laureen Barber have cultivated a unique farm-to-table experience at their two restaurants: Blue Hill, in Greenwich Village, and Blue Hill at Stone Barns, located on an 80-acre working farm and educational facility 30 miles north of midtown Manhattan. Dan Barber, Blue Hill's Executive Chef/ Co-Owner, is regarded as an expert in the field of sustainability and local agriculture. In spring of 2006, Dan received the James Beard award for Best Chef: New York City, and in 2009 was named James Beard's Outstanding Chef. Time Magazine featured him in their 2009 edition of "Time 100," an annual list of the world's most influential people.

Recruiting for: Culinary Externs - Baking & Pastry Externs (at Stone Barns) - Full-Time Pastry - Full-Time Line Cook - F.A.R.M.S. Apprenticeship - Full-time FOH.

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BP Will
Interview
Wednesday

John Jennings Human Resource Coordinator 630 Bedford Road Pocantico Hills NY 10591
john@bluehillfarm.com (914) 366-9606 (914) 366-7920

Boca Raton Resort and Club -A Waldorf Astoria Resort

www.bocaresort.com

Table
58

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

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

Recruiting for: Culinary Externs - Baking and Pastry Externs

Scott Manocchio Banquet Chef

Andrew Roenbeck '84 Executive Chef 501 East Camino Real Boca Raton FL 33432
andrew.roenbeck@waldorfastoria.com (561) 447-3000 (561) 447-3904

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Bonita Bay Club

www.bonitabayclub.net

Table
76

Bonita Bay Club has three Arthur Hills designed golf courses within the 2,400-acre Bonita Bay Community and two courses by Tom Fazio at nearby Bonita Bay Club Naples, which features a pure golf experience in a natural setting with no residential development. The club's tennis and swim center has 18 Har-Tru courts and one of the most active tennis programs in Southwest Florida, directed by a USTA Master Professional. Owned and governed by its members since 2010, Bonita Bay Club offers several membership levels including golf, tennis, and house to suit the preferences of Bonita Bay residents. In addition, a limited number of golf memberships are available to non-residents.

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Will
Interview
Wednesday

Recruiting for: Culinary Externs - All Brigade Positions (will be training areas; rotating based on competency.)

Richard Brumm, CEC	Executive Chef richardb@bonitabayclub.net	26660 Country Club Drive Bonita Springs FL 34134 (239) 949-5018	(239) 495-0322
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Borgata Hotel Casino & Spa

www.theborgata.com

Table
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Borgata Hotel Casino & Spa is home to 2,000 spacious guest rooms and suites, a 50,000 Square-foot world class European Spa with deluxe salon and barbershop and over 164,000 square-foot casino for gaming excitement. The 13 signature restaurants include Italian, an American Bistro, 2 Steak houses, Asian Noodle and Buffet and range from fine dining to casual eating. Some of these restaurants include Bobby Flay Steak; SeaBlue, a Michael Mina Restaurant; Wolfgang Puck American Grille; Izakaya, a modern Japanese pub; Old Homestead Steak House and Fornelletto. Entertainment at Borgata includes many exciting bars, two high energy night clubs and live performances at four exciting venues ranging in size from 100 – 2,400 seats. Boutique shopping, landscaped garden, 70,000 sq ft of event space and 7,100 parking spaces complete the Borgata experience.

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Interview
Wednesday

Opened June 2008, The Water Club, a signature hotel by Borgata - the city's first boutique-lifestyle hotel combines elements of Borgata, while delivering a unique personality of its own. The \$400 million hotel features 800 upgraded guestrooms and suites; a two-story 'spa in the sky,' 18,000-square-feet of meeting space; three Residences modeled after chic, urban lofts; five heated pools - indoor and outdoor, each offering a distinct experience; and six retail shops, while offering direct access to and from Borgata Hotel Casino and Spa.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Sous Chef - Cook

Jim Drew	Employment Center Manager jimdraw@theborgata.com	One Borgata Way Atlantic City NJ 08401 (609) 317-1000	(609) 317-1078
Tom Biglan	Executive Chef tombiglan@theborgata.com	(609) 317-7770	

The Breakers, Palm Beach

www.thebreakers.com

Table
25

The Breakers, a AAA Five Diamond ocean-front resort is located in Palm Beach, Florida. The 560-room Italian Renaissance-style resort features an outstanding selection of restaurants to suit casual or elegant preferences; a 20,000 square foot luxury spa; beach club with half-mile of private beach featuring luxury beach bungalows; five pools and four whirlpool spas; two 18 hole golf courses; 10 tennis courts; and 45,000 square feet of indoor meeting space.

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Will
Interview
Wednesday

Founded in 1896 and listed on the National Register of Historic Places, The Breakers Palm Beach is one of America's legendary resort destinations. Our working environment is characterized by teamwork and dedication. We encourage your success by providing opportunities for recognition, rewards and professional growth.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Cooks (Restaurants and Banquets) - F&B Restaurant Servers

Kelly Blaggie	Recruiting Manager kelly.blaggie@thebreakers.com	One South County Road Palm Beach FL 33480 (561) 653-6662	(561) 659-8401
Anthony Sicignano '88	Executive Chef		

Café le Perche

www.cafeleperche.com

Table
45

Artisanal bakery and bistro in Hudson, NY. We currently host a retail bakery space, intimate bar, 32-seat dining room and 30-seat courtyard. We offer on and off premises catering and have an established wholesale production.

Recruiting for: Baking and Pastry Graduates - Culinary Graduates

Nichole Lasky '07, '08	Head Baker/Bakery Manager baker4u123@yahoo.com	230 Warren Street Hudson NY 12534 (518) 822-1850	(518) 822-1848
Kristin D'Ambrozio '06, '08	Assistant Bakery Manager		
Robert Pecorino	Executive Chef rpecorino@gmail.com		

Campbell Soup

www.campbellsoup.com

Table
48

Campbell Soup Company is a manufacturer and marketer of high-quality foods and simple meals, including soup and sauces, baked snacks and healthy beverages. Founded in 1869, the company has a portfolio of market-leading brands, including "Campbell's," "Pepperidge Farm," "Arnott's," "V8" and "Bolthouse Farms." Through its corporate social responsibility program, the company strives to make a positive impact in the workplace, in the marketplace and in the communities in which it operates. Campbell is a member of the Standard & Poor's 500 and the Dow Jones Sustainability Indexes. For more information, visit www.campbellsoupcompany.com and <https://twitter.com/CampbellSoupCo>

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Will
Interview
Wednesday

Recruiting for: Culinary Co-Op (6 month position for recent graduate)

Catherine Connelly	Technologist catherine_connelly@campbellsoup.com	1 Campbell Place Camden NJ 08103 (856) 968-5701	
Isaac Frerichs '02, '03	Senior Chef		

Charlie Palmer Group

www.charliepalmer.com

Table
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The Charlie Palmer Group is a restaurant management and services enterprise that owns and/or manages a number of world-renowned fine dining restaurants including Aureole and Astra in the D&D Building (NYC); Aureole at Mandalay Bay and Charlie Palmer Steak at The Four Seasons Hotel (Las Vegas); Charlie Palmer Steak (Washington, DC); Charlie Palmer Steak and Briscola at the Grand Sierra Resort (Reno); Charlie Palmer at The Joule (Dallas); Charlie Palmer at Bloomingdale's South Coast Plaza (Costa Mesa, CA); Dry Creek Kitchen and Hotel Healdsburg (Sonoma County, CA); Burritt Room + Tavern and Mystic Hotel (San Francisco). The group is led by American cuisine pioneer Charlie Palmer, the celebrated chef, hospitality entrepreneur and hotelier.

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Recruiting for: Aureole NY: Culinary Externs - Front-of-the-House and Back-of-the-House positions. Charlie Palmer Steak DC: Culinary Externs – FOH and Back-of-the House Positions. Dry Creek Kitchen and CP at Bloomingdales: CA Externs and Line Cooks.

Charles Pouchot	General Manager - Aureole NY cpouchot@charliepalmer.com	135 West 42nd Street New York NY 10036 (212) 319-1660	(212) 755-3126
Mark Wedding	Dining Room Manager mwedding@charliepalmer.com		

Chipotle Mexican Grill

www.chipotle.com

Table
55

When Steve Eells started Chipotle back in 1993, he only intended to open one restaurant—not a chain of more than 1,200. Because of that, he broke all of the rules and Chipotle became a new kind of fast food restaurant. In fact, we do just about everything differently and it starts with the people we hire to work in our restaurants. One of the many reasons Chipotle is unlike other fast food companies is the fact that nearly all of the leaders are promoted from our crew. Many restaurant companies hire "professional" managers to run their restaurants and almost never look to their crews for new leaders. But last year at Chipotle, 97% of our general managers were promoted from our crews, and, because our company is growing, there's plenty of opportunity. Countless people who came simply looking for a job now find themselves leading dozens, or even thousands, of people while enjoying a career that is totally fulfilling, fun, and financially rewarding beyond anything they thought possible. It's pretty simple: If you work hard, you'll get noticed, and, before you know it, you'll be on a roll.

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Will
Interview
Wednesday

Recruiting for: Throughout the Country: Entry Level Crew - Hourly Level - Salary Manager

Kaitlin Burke	Recruiter kburke@chipotle.com	1401 Wynkoop Street Denver CO 80202 (508) 821-0538
Nicole LaTouche	Field Recruiter nlatouche@chipotle.com	

Citarella

www.citarella.com

Table
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Citarella - Fine Foods Markets - Fulton Restaurant - Meat Without Feet

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Citarella has built an impeccable reputation on offering exceptional gourmet food products coupled with knowledgeable staff delivering superior customer service. We are committed to uncompromising quality. This has been our foundation since 1912. It has enabled us to grow from a small fish store to a full-service gourmet market with New York locations.

We look for individuals with personality, passion, superior customer service skills, and a general appreciation for gourmet food. We, at Citarella are proud to offer exciting career opportunities within our established and continually evolving company. We offer competitive wages and benefits; paid time-off, health and life insurance, 401k, and employee discounts.

Recruiting for: Production: Cooks, Pastry. Retail Stores: Meat - Fish - Pastry - Prepared Foods - Breads. Restaurant Staff: Cooks - Waitstaff - Managers.

Suzanne Villegas	Human Resources svillegas@citarella.com	2135 Broadway Avenue New York NY 10023 (212) 874-0383 (212) 595-3738
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The Culinary Institute of America - On-Campus Student Employment

Table
91

The Student Employment Office assists students in finding student employment positions on campus and off-campus Federal Work Study. All new hire paperwork is completed through this office as well as distribution of Student Work Authorization Cards. Current open positions are listed on <http://www2.ciachef.edu/hr/>.

Recruiting for: All on-campus student employment opportunities.

Traci Furnia	Manager - Student Employment t_furnia@culinary.edu	1946 Campus Drive Hyde Park NY 12538 (845) 451-1364
Trish Ryan	Staffing Manager - CIA p_ryan@culinary.edu	

The Culinary Institute of America Mentor Program

www.ciachef.edu

Table
92

The Mentor Program is a great opportunity for students to work one-on-one with someone who is a success in the students' field of endeavor. It is also a way for students to network with alum and others in the industry to forward their careers. The Alum like to help CIA students explore the industry and help them make the most of their time on campus -- they know what it takes to be successful on campus as well as in the industry with a degree from the CIA.

Recruiting for: Mentors/mentees

Marcy MacInnes Learning Strategies Center Coordinator 1946 Campus Drive Hyde Park NY 12538
m_macinn@culinary.edu (845) 451-1283

The Culinary Institute of America Office of Career Services

Table
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The Office of Career Services is dedicated to coaching and training our students and graduates in the practical application of career management skills, tools, and resources necessary to self-sufficiently plan, manage, and execute their individual career trajectories.

We invite you to visit Career Services during Drop-In hours (Monday - Friday, 9 AM - 1 PM or 2 PM - 4 PM) for quick questions, or to make an appointment with an advisor for a more in-depth career planning session.

Recruiting for: We look forward to working with you!

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

Deer Valley Resort

www.deervalley.com

Table
3

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

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

Recruiting for: Culinary Externs - Baking & Pastry Externs. Graduates: Cook II - Baker I - Baker II - Front-of-the-House Positions.

September Bickmore Fireside Dining Manager Post Office Box 889 Park City UT 84060
sbickmore@deervalley.com (435) 615-6137 (435) 645-6847

Chris Gibson Royal St. Café Sous Chef
cgibson@deervalley.com

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Will
Interview
Wednesday

The Dinex Group - Restaurant Group of Daniel Boulud

www.danielboulud.com

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

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Recruiting for: Culinary Externs - Baking & Pastry Externs - Garde Manger - Line Cooks - Entry-Level Servers

Sebastian Mathieu Executive Sous Chef
smathieu@danielnyc.com

AJ Schaller '05 Culinary Manager 16 East 40th Street - 4th Floor New York NY 10016
ajschaller@danielnyc.com (212) 794-2600

Doherty Enterprises, Inc.

www.dohertyinc.com

Table
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Applebee's - Panera Bakery Cafes - The Shannon Rose Irish Pubs - Spuntino Wine Bar and Italian Tapas.

Doherty Enterprises has grown to be the 10th largest franchisee in the United States, based on sales revenues. Our Portfolio of Restaurants is comprised of some of the most recognizable and successful brands: Applebee's Neighborhood Grill & Bar, Panera Bread & Bakery Cafes, Chevys Fresh Mex, Quaker Steak & Lube, Noodles & Company as well as our unique concepts – The Shannon Rose Irish Pub and Spuntino Wine Bar & Italian Tapas.

To date, Doherty Enterprises owns and operates over 100 restaurants across New York and New Jersey! We employ more than 7,000 people who live our mission to "WOW" Every Guest Every Time by connecting, engaging, and building relationships with our guests every day. In 2011 we were presented Applebee's/Dine Equity "Franchise of the Year" award that we have held three times! In addition, we were also recognized by Panera Corporation as the 2012 Featured Franchise of the Year!

Recruiting for: Sous Chefs - Assistant Kitchen Managers - Café Managers - Kitchen Managers - Assistant Managers

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

Josh Bernstein '99 Executive Chef - Spuntino's
jbernstein@dohertyinc.com

Andrea Lucca Rossi General Manager - Suptino's

Joanne Shannon Talent Manager
jshannon@dohertyinc.com

M

Eataly

www.eatalyny.com

Table
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Eataly is the largest artisanal Italian food and wine marketplace in the world! With various restaurants, our market sells the same quality products used by our chefs: cured meats, cheeses, fruits and vegetables, meat and fish, handmade pasta, pastries, coffee and tea, as well as dried pastas, sauces and olive oil. A cooking school, bookstore, housewares and beauty section makes it even easier to bring Italy home!

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Recruiting for: Entry-Level and Advanced-Level Hourly Culinary Positions

Carol Lopera Director of Human Resources 200 5th Avenue New York NY 10010
carol.lopera@eataly.com (212) 229-2560

Mariana Hristopoulos HR Manager - Chicago
mariana.hristopoulos@eataly.com

Kate Iannone Recruiter
kate.iannone@eataly.com

Educational Housing Services

www.studenthousing.org

Table
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Educational Housing Services offers all-inclusive housing solutions designed exclusively for students and interns. With EHS, you get safe, quality housing by the academic year, semester, or summer. Our residences are located in New York City's best and most convenient neighborhoods, so no matter where you go to school or intern, you can find a location that's perfect for you. Say hello to no-hassle renting. Say good-bye to bills, broker's fees, hidden costs, and other unwanted surprises. With EHS you graduate to a simpler, smarter, and speedier student-housing search. All of our rooms come fully furnished, and utilities, cable TV, high-speed Internet, and gym access are included in the price. Check out the website www.studenthousing.org/and/cia or call today for locations, rates, and availability: 1-800-297-4694.

Recruiting for:

Karen Entwistle Director of National Programs 31 Lexington Avenue New York NY 10010
kentwistle@studenthousing.org (800) 297-4694

The Everglades Club

The Everglades Club is an exclusive, seasonal private club, on the Island of Palm Beach. Location is one of a kind, on the prestigious Worth Avenue, two blocks from the Atlantic Ocean Beaches, 35 minutes north of Fort Lauderdale, and 70 miles north of Miami.

Averaging over 65,000 covers/season, the food service operations include a la carte and banquet functions up to 700 covers, featuring contemporary and traditional cuisine.

Dorm style housing and meals available on property, during the season. Club uniforms provided. Security on site 24/7. Team oriented. Competitive wages and opportunity for advancement. Full production kitchen and pastry shop utilizing only the finest ingredients from Florida and the world, headed by Executive Chef Peter Timmons, CMC, and Pastry Chef Chris Northmore, CMPC. Complete kitchen renovation project planned for completion 2015.

Recruiting for: Culinary Externs - Baking & Pastry Externs

John Nihoff Food and Beverage Director 356 Worth Avenue Palm Beach FL 33480
(561) 655-7810 (561) 820-2624

Peter Timmons, CMC Executive Chef

Table
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BP

Fiddlers Elbow Country Club

www.fiddlerselbowcc.com

Table
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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.

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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: Culinary Externs - Line Cooks

Michael Weisshaupt	Executive Chef mweisshaupt@fiddlerselbowcc.com	811 Rattlesnake Bridge Road Bedminster NJ 07921 (908) 439-2123	(908) 439-3225
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Foragers

www.foragerscitygrocer.com

Table
22

Foragers brings clean and ethical food of the highest quality to our customers by shortening the distance between farm and fork. We believe that it is worth going the extra mile to find foods that are healthy for human, animal, and land. We do so by bringing in many local products on our own distribution truck that delivers the best of the Hudson Valley weekly. We also grow our own vegetables and raise laying hens for eggs at our market garden in upstate New York. Since we opened in 2005, we have found many incredible people and products! We are happy to share our discoveries with you in our grocer, wine shop and restaurant.

C M
BP Will
Interview
Wednesday

Recruiting for: Culinary Externs - Baking & Pastry Externs - Management Trainees

Alisa Martinez '03	Director of Operations - Chelsea alisa@foragersmarket.com	233 8th Avenue New York NY 10011 (212) 243-8888	(212) 243-8895
Andrew Kinczyk	General Manager. Foragers Dumbo andrew@foragersmarket.com		
Nick Martinez '03	Executive Chef chef@foragersmarket.com		
Shannon Murphy '08	Pastry Chef shannon@foragersmarket.com	NY 10011	

Four Seasons Hotels and Resorts

www.fourseasons.com

Table
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Step into luxury with a 5 star team and join one of Fortune Magazine's "Top 100 Best Companies to Work For".

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BP

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 you share our passion and commitment we urge you to contact us and stop by personally to see us at the Career Fair.

Recruiting for: Culinary Extern (Palm Beach, D.C., Scottsdale). Palm Beach: - B&P Externs - F&B Management Trainee - Cook 3 (entry level). D.C.: Bourbon Steak Cook 3 - Prep Cook. Scottsdale: Proof Canteen Cook 3 - Talavera Cook 3.

John Critchley '97	Bourbon Steak Restaurant Chef john.critchley@fourseasons.com	2800 Pennsylvania Avenue, N.W. Washington DC 20007 (202) 342-0444
Jesse Hansen	Executive Sous Chef jesse.hansen@fourseasons.com	10600 East Crescent Moon Drive Scottsdale AZ 85262 8342 (480) 515-5700
Darryl Moiles	Executive Chef - Palm Beach darryl.moiles@fourseasons.com	2800 South Ocean Boulevard Palm Beach FL 33480 (561) 533-3730 (561) 582-9024
Karma Tsepal '07	Banquet Manager - Palm Beach karma.tsepal@fourseasons.com	

Glenmere Mansion

www.glenmeremansion.com

Table
35

Relais and Chateaux luxury boutique hotel in the lower Hudson Valley with fine dining and casual dining restaurants.

C M
BP Will
Interview
Wednesday

Recruiting for: Culinary Externs - Baking & Pastry Externs - Line Cooks - Sous Chefs - Garde Manger - Sommelier - Fine Dining Restaurant Manager - Waitstaff (especially Captains).

Daniel Desimone	President ddesimone@glenmeremansion.com	634 Pine Hill Road Chester NY 10918 (845) 469-1900
Geoffrey Deconinck	Executive Chef gdeconinck@glenmeremansion.com	

Guckenheimer

www.guckenheimer.com

Table
74

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

M

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

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

Recruiting for: Regional Support Chef

Larry Leibowitz '96

Director of Culinary Operations
lleibowitz@guckenheimer.com

92 Montvale Avenue - Suite 1000 Stoneham MA 01960
(781) 279-4044

Harris Teeter Supermarkets

www.harristeeter.com

Table
83

Harris Teeter, Inc., a wholly-owned subsidiary of Ruddick Corporation, is a food market chain that operates in North Carolina, South Carolina, Tennessee, Florida, Virginia, Maryland, Washington, D.C., and Delaware. In addition to our 201 retail stores, we also operate grocery, frozen foods, and perishable distribution centers in Greensboro and Indian Trail, North Carolina, as well as the Hunter Farms milk and ice cream facility in High Point, NC. We are headquartered in Matthews, NC and currently have approximately 19,030 associates.

M

Will
Interview
Wednesday

Relocation assistance provided.

Recruiting for: Culinary Managers - Fresh Foods (Deli/Bakery) Managers - Culinary Chefs - Pastry Chefs

George Gauldin

N. Region Manager of Recruiting & Training
ggauldin@harristeeter.com

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

Michele Aquino

Recruiting & Training Specialist
maquino@harristeeter.com

Eric Hinson

S. Region Manager/Recruiting & Training
ehinson@harristeeter.com

Hillstone Restaurant Group

www.hillstone.com

Table
5

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 East Hampton Grill, Hillstone, R+D Kitchen, and Houston's, and our 2 newest properties, Aspen, CO, and Yountville, CA, open in the next 60 days! The uncompromising quality of our food, service, art, and architecture continues to set standards for those who are obsessive about details. However, success in our collaborative environment demands leaders who know that while everything you do is important, developing people is how you build your reputation.

M

Will
Interview
Wednesday

Our performance-driven environment attracts passionate kitchen professionals who are dedicated to consistently driving high standards. The first step is 4-5 months of Culinary Management Training in one of our NY restaurants where we give you the time to strengthen your kitchen skills while employing your management skills (hiring, training, ingredient selection, vendor negotiation, financial statements, etc.). Our most successful managers are passionate about food and wine and bring an energetic spirit to the business. If you are a Sous Chef, Chef, Executive Chef, or someone who aspires to be. Visit with us at the fair or contact Keith.Clancy@Hillstone.com. Those who enjoy a small-company-feel, are adept at building relationships, and have a single-minded focus on delivering quality should apply. FOH management opportunities are available. Aggressive compensation plan for qualified candidates. EOE.

Recruiting for: Management Training Program OR Culinary Management Training Program

Keith Clancy

HR Manager
keith.clancy@hillstone.com

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

John's Island Club

www.johnsislandclub.org

Table
44

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

C

BP

Recruiting for: Culinary Externs - Baking & Pastry Externs - Culinary Grads.

Chris Sozio '86

Executive Sous Chef
csozio@johnsislandclub.org

3 John's Island Drive Vero Beach FL 32963
(772) 231-7672 (772) 231-8526

Keens Steakhouse

www.keens.com

Table
34

Keens Steakhouse, a classic New York chophouse, was already famous for its steaks and chops at the turn of the century. Founded in 1885, Keens has 90,000 clay pipes that line the ceilings – pipes once smoked by customers after dinner. Today Keens legendary mutton chops and dry aged prime steaks are still without equal in the city. Keens is one of the few remaining steakhouses that still handpicks and then dry-ages USDA Prime steaks on premise.

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Line Cooks - Sous Chefs

William Rodgers

Executive Chef
bill@keens.com

72 West 36th Street New York NY 10018
(212) 947-3636 (212) 594-6371

Kiawah Island Golf Resort

www.kiawahresort.com

Table
10

C M
BP Will
Interview
Wednesday

Kiawah Island Golf Resort offers guests a multitude of amenities, including ten miles of wide, immaculate, ocean beach, complemented by the island's river, meandering lagoons and pristine marshlands. For sports enthusiasts, there are five nationally ranked golf courses, including The Ocean Course, which will host the 2012 PGA Championship, two tennis centers, thirty miles of bicycle trails, and one of the largest Recreation Departments of any resort in the United States. Our guests can choose to stay in any of our more than five hundred privately owned villas and homes, or in The Sanctuary, our Forbes Five Star/AAA Five Diamond rated, ocean front hotel. Resort dining opportunities include seven year round restaurants and two seasonal poolside grills. For guests with need for catered events, two banquet kitchens offer unlimited culinary options and venues, from the hotel, to ocean front, to golf clubhouses, to the Kiawah River.

With the opening of The Sanctuary, seven years ago, Kiawah Island Golf Resort added the option of a luxury, oceanfront, 255-room hotel, dedicated to providing the highest level of guest service and satisfaction. Having achieved both the Forbes Five Star and AAA Five Diamond awards, The Sanctuary is recognized as one of the finest hotels in the United States. The Hotel includes a Forbes Five Star steakhouse, the only one in the country, and a three meal dining option, both overlooking the Atlantic Ocean. In addition to a seasonal poolside grill, hotel guests can choose to enjoy In-Room dining or casual service in the hotel's Lobby Lounge. Over 16,000 square feet of conference space provide an additional option for corporate guests or weddings.

2011 Accolades and Awards: Five Star Award – Forbes Travel Guide; Five Diamond Award – American Automobile Association; Top U.S. Resort (#1) – Golf World Magazine; Top U.S. Golf Resort (#2) – Conde Nast Traveler; America's Toughest Course (The Ocean Course) – Golf Digest; Top Resorts on the U.S. Mainland (#3) – Conde Nast Traveler; Top Family Resorts in America (#1) – Travel + Leisure; Best Hotel Spas in America (#2) – Travel + Leisure; Certified Audubon Cooperative Sanctuary – Audubon International; Best of Award of Excellence (Ocean Room) – Wine Spectator; Best Down Home Cookery (Jasmine Porch) – Andrew Harper's Hideaway Report; Only Forbes Four Star/AAA Four Diamond Steakhouse in the U.S. – Ocean Room.

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

Penelope Morgan	Human Resources Recruiting Manager penelope_morgan@kiawahresort.com	One Sanctuary Beach Drive (843) 768-2801	Kiawah Island SC 29455 (843) 768-6061
Jason Cote '04	Chef de Cuisine jason_cote@kiawahresort.com		
Ryley McGillis	Chef de Cuisine ryley_mcgillis@kiawahresort.com		

Larkspur Restaurant - Vail, Colorado

www.larkspurvail.com

Table
75

C
BP

Opened in December 1999, in Vail, Colorado, Larkspur features the modern technique and preparation of American classics. An evolution in refinement, Chef /Owner Thomas Salamunovich approaches his craft in the same manner he approaches his guests: with a fresh eye and a nurturing spirit. With 10,000 square feet of restaurant space, distinctly different areas have been created to accommodate the preference of all patrons. The restaurant is warm and polished with an open kitchen, massive hearth, and a 5,000 bottle transparent wine cellar, serving as the centerpiece of the main dining room.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Line Level (hourly) Culinary - Line Level (hourly) Baking and Pastry.

David Dein '10

Allana Smith	Director of Operations allana@larkspurvail.com	458 Vail Valley Drive (970) 754-8067	Vail CO 81657 (970) 754-8052
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Legal Sea Foods

www.legalseafoods.com

Table
7

We've always counted on a simple recipe for success. Start with the finest seafood available, and have it prepared and served by the best employees. The results? A winning combination!

From a fresh beginning in 1950 at a fish market in Cambridge, Massachusetts, the Legal name has been synonymous with quality and freshness. Now, three generations, 32 restaurants (including our newest concept Legal's Harborside) in 10 states, and a mail order business later, Legal Sea Foods, LLC., has traveled from simplicity to sophistication! We proudly continue the tradition of serving the highest quality, freshest seafood at a great value, in a stylish atmosphere. We are committed to these values as we head into the future. We promise we'll always seek ways to improve.

We strive to hire talented dedicated associates. We work hard to present interesting, comfortable dining environments. Our culinary and purchasing experts source products from all over the world to arrive at the most delicious results on your plate. And we do it all with a sense of responsibility and pride in being Boston's favorite restaurant and one of America's most admired.

We are currently seeking qualified people to staff a variety of positions encompassing all levels of restaurant management and operations. We offer top rewards, competitive salaries, excellent benefits, 401K, bonuses, ample opportunities for growth, and much more.

Recruiting for: Culinary Managers and Supervisors

Janet Sutherby	Director of Recruiting jsutherby@legalseafoods.com	One Seafood Way Boston MA 02110 (617) 530-9155	(617) 530-6655
Amy Lord	Recruiter alord@legalseafoods.com		

M

Will
Interview
Wednesday

Lehigh Valley Restaurant Group: Red Robin

www.redrobinpa.com

Table
26

Lehigh Valley Restaurant Group, Inc. is a Red Robin Franchise that operates 19 restaurants in Pennsylvania. We are looking for Managers that display an "unbridled" passion for taking care of our guests and team members. We have excellent opportunities for advancement! We will be opening two new restaurants in 2013! RED ROBIN PHILOSOPHY: At Red Robin our "unbridled" passion for perfection can only be achieved when our Team Members enjoy what they do... All applicants must live by the Red Robin CORE VALUES... Honor, Integrity, Seek and Share Knowledge, and HAVING FUN! Check out our website at www.rrobinpa.com

Recruiting for: Assistant Managers - Assistant Kitchen Managers

Steve Bimonte '11, '12	Restaurant Manager sbimonte@redrobinpa.com		
Natalie Loney	Manager of Talent Acquisition nloney@redrobinpa.com	6802 Hamilton Boulevard Allentown PA 18106 (484) 274-4668	(610) 973-0057
Kimberly Tremblay '11, '13	Restaurant Manager kitremblay09@gmail.com		

M

Will
Interview
Wednesday

The Little Nell

www.thelittlenell.com

Table
16

C

BP
Will
Interview
Wednesday

The Little Nell is Aspen's only five-star, five-diamond hotel, offering luxury services and unparalleled access to America's most famous mountain town. Guests of The Little Nell enjoy coveted ski in/ski out privileges to historic Aspen Mountain, a cosmopolitan yet intimate ambience, haute cuisine, and exclusive adventures and amenities designed to rejuvenate the mind, body and spirit. Relax in the elegance and ease of The Little Nell: Aspen's most legendary hotel. Element 47 at the Little Nell paying tribute to silver, the precious metal that put Aspen on the map, the Little Nell's latest gem revives soulful American cuisine with Executive Chef Robert McCormick's distinctive, artistic flair. Savor contemporary cooking infused with seasonal ingredients, toast a mining town's heritage with a glass of Colorado beer or spirits, or select from a Burgundy-rich wine list with assistance from a Master Sommelier. Element 47's sleek design creates a memorable dining ambience, highlighted by large-scale artwork and glass wine wall -- a subtle nod to a prestigious and award-winning wine list. Indulge in Sunday brunch or daily breakfast, lunch, bar service or dinner at element 47, and experience world-class, personal service in an approachable and timeless alpine environment. Ajax Tavern at The Little Nell Located at the base of Aspen Mountain, Ajax Tavern's sun-drenched, mountainside patio is the idyllic place for lunch, apres ski and dinner —our restaurant comes to life at lunch and sizzles into the night year around. Ajax Tavern offers some of the best dining in Aspen, crafting distinctive bistro fare inspired by Colorado's bounty of sustainably raised meats and locally-grown seasonal produce, so you are guaranteed only the freshest and best. Our chef's innovative dishes include our signature selections such as Poached Rabbit Tagliatelle, Soft shell Crab "BLT," and the Ajax Double Cheeseburger and Truffle Fries. For lighter fare, try our Pristine Raw Bar selections which feature fresh oysters, shrimp, and crab. The executive chef is Matt O'Neill. Ski in for après ski or cocktail hour, and enjoy our abundant selection of fine wines and aperitifs, or our signature martinis and Colorado-based microbrews.

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

Robert McCormick '97, '98 Executive Chef
rmccormick@thelittlenell.com

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

Maialino - Union Square Hospitality Group

www.maialinonyc.com

Table
37

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BP

Located in Gramercy Park Hotel, Maialino captures the warmth and comfort of a traditional Roman trattoria, re-imagined for present-day New York City. Serving lovingly prepared Roman-style cooking from Executive Chef Nick Anderer, the menu draws its inspiration from the classic dishes found throughout Rom and features locally grown, seasonal ingredients. Maialino's cuisine is complemented by an acclaimed list of Italian wines and cocktails.

Recruiting for: Culinary Externs - Front-of-the-House and Back-of-the-House Positions

Timothy McKeivitt '08, '10 Dining Room Manager
tmckeivitt@maialinonyc.com

2 Lexington Avenue New York NY 10010
(212) 777-2410

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

All interested candidates must post their resume in advance at MarriottU.com. Feel free to send an email message after posting to janet.bachtel@marriott.com to verify your information has been processed through the system. And, join our Team for an Informational Session on Monday, August 12, at 9 PM in the Multi-Purpose Room at the Student Recreation Center.

We are seeking candidates for the 2013 Culinary Voyage Leadership Development Program who will graduate by August 2013. Opportunities are available in multiple brands in Marriott International in the areas of Culinary. Your training will be geared toward the specific position/brand for which you are hired. We are seeking individuals with a college education, industry work experience, and previous leadership experience. Candidates must also be open to relocation as an opportunity of interest may not be available in your desired location. Interested candidates should register their information prior to Career Fair at: MarriottU.com.

Candidates for externship will be considered for opportunities for approved sites. The following properties have made us aware that they are currently seeking candidates. This list may grow, so please stop by the booth even if you don't see the location you're interested in listed: The Ritz-Carlton DC, JW Orlando & The Ritz-Carlton Grande Lakes, Orlando World Center Marriott, The Ritz-Carlton Naples, JW Phoenix Desert Ridge AZ, JW & The Ritz-Carlton Tucson, San Diego Marquis, JW San Antonio Hill Country Resort, Lincolnshire Marriott, Schaumburg, The Ritz-Carlton Amelia Island.

Recruiting for: CA and B&P Externs at approved Marriott and Ritz-Carlton sites on the actively seeking list. Culinary candidates for limited Voyage Leadership Program- must be ready and willing to relocate. Great opportunities throughout the domestic US.

Janet Bachtel

Manager, University Relations
janet.bachtel@marriott.com

10400 Fernwood Road - Dept. 52931.91 Bethesda MD 20817
(573) 873-5393 (301) 644-8268

Mina Group, LLC

www.michaelmina.net/hr.php

Table
42

Mina Group is a San Francisco-based restaurant management company, specializing in operating high-end, innovative restaurant concepts. The founder and CEO, Michael Mina, was honored as Best San Francisco Chef 2005 by San Francisco Magazine and Best California Chef 2002 by the James Beard Foundation. His flagship San Francisco restaurant, "Michael Mina", was recently honored with a Michelin two-star award and four-star review in the San Francisco Chronicle. With restaurants operating across the United States, we are a dynamic, innovative company, with many growth opportunities.

C
BP M

A native of Texas, Jonah Kim began his career in 2003 at Uchi, Austin's premier Japanese and sushi restaurant. Under the direction of renowned chef Tyler Cole, Kim worked his way through the kitchen to the sushi counter, training in traditional Japanese preparation and cooking methods. He continued his training in some of New York City's finest restaurants before landing the prime position of executive sous chef at DJT in Las Vegas. Alongside executive chef David Varley, now also of Mina Group, Kim led DJT to a Michelin Star.

Kim's culinary philosophy of balance and simplicity is fundamental to Pabu's authentic Japanese cuisine. A proponent of local and sustainable practices, Kim sources the freshest, natural ingredients and accentuates them with subtle flavors and textures. "It's the ratio and timing of things," Kim says of his cooking philosophy. "It's the balance between texture and sweetness and spice." Kim's meticulous execution and deep appreciation for Japanese cuisine pervades each dish he creates at Pabu."

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

Mark Estrella

Recruiter
mestrella@minagroup.net

244 California Street - Suite 410 San Francisco CA 94111
(415) 359-0791

Mohonk Mountain House

www.mohonk.com

Table
73

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.

C
BP

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: Culinary Externs - Baking and Pastry Externs - Possible year-around opportunities.

Shawn Clark

Employment Manager
sclark@mohonk.com/hr@mohonk.com

1000 Mountain Rest Road New Paltz NY 12561
(845) 256-2089 (845) 256-2049

James Palmeri

Executive Chef
jpalmeri@mohonk.com

Momofuku

www.momofuku.com

Table
64

C
BP M

Established by chef and founder David Chang in 2004 with the opening of Momofuku Noodle Bar, Momofuku has grown to include restaurants in New York City, Sydney, and Toronto. Momofuku has a total of eight restaurants (Momofuku Noodle Bar, Momofuku Ssäm Bar, Momofuku Ko, Má Pêche, Momofuku Seiobo, Momofuku Noodle Bar Toronto, Daisho, Shoto), a bakery with multiple locations throughout New York City (Momofuku Milk Bar), two bars (Booker and Dax, Nikai), and a Culinary Lab. The restaurants have gained world-wide recognition for their innovative take on cuisine, while supporting local, sustainable and responsible farmers and food purveyors. Momofuku is also composed of Lucky Peach along with a new product and equipment development company called Booker and Dax. David has taken home three James Beard Foundation Awards (Rising Star Chef of the Year, Best Chef New York City, Best New Restaurant— Ko), and Ssäm Bar has been named one of S. Pellegrino World's 50 Best Restaurants four years in a row. Ko has two Michelin stars, which it has retained for five years. Momofuku Seiobo has three hats from The Sydney Morning Herald Good Food Guide.

Recruiting for: Culinary Externs (at approved sites) - Line Cooks - Sous Chefs. Sorry, no baking and pastry positions at this time.

Antonia Vitale	Recruiting Manager avitale@momofuku.com	853 Broadway, Suite 1211 New York NY 10003 (212) 228-0031
Patrick Curran '08, '09	Sous Chef	

Montage Deer Valley

www.montagedeervalley.com

Table
21

C
BP
Will
Interview
Wednesday

Montage Deer Valley is a refined, Mountain Craftsman resort reminiscent of great mountain lodges of the West. Less than five minutes from Park City's celebrated Main Street, and an easy 40-minute drive from Salt Lake City International Airport (SLC), all-season indoor and outdoor activities include true ski-in, ski-out access to Deer Valley Resort, named America's #1 ski resort by Ski magazine (2008 – 2013). The 154 deluxe guestrooms, and more than 66 suites and private residences ranging from one to four bedrooms, feature fireplaces and expansive views of the majestic Wasatch Front. The resort also features Utah's largest spa (35,000 square feet), several inventive dining options; a gourmet gastro-pub with bowling lanes; one-of-a-kind retail shops and 50,000-square-feet of indoor and outdoor space for executive meetings and special events.

Recruiting for: Culinary Externs (stay November through March) - Baking & Pastry Externs (stay November through March) - Seasonal and Year Around Culinary and Pastry Positions.

Tim Flowers	Director of Food and Beverage tflowers@montagehotels.com	9100 Marsac Avenue Park City UT 84060 (435) 604-1342 (435) 604-1550
Ray Lammers	Pastry Chef rlammers@montagehotels.com	

The Mountain Club on Loon

www.mtnclub.com

Table
46

C
BP
Will
Interview
Wednesday

Four season mountain resort hotel with 234 guest rooms, two restaurants, and banquet and catering facilities. Over \$1 million in yearly food and beverage revenue. Traditional New England cuisine, large emphasis on basic skills and fundamentals. Great opportunity to train with an A.C.F. Certified Executive Chef and Certified Executive Pastry Chef.

Recruiting for: Culinary Externs - Baking & Pastry Externs Resort Sous Chef

Matthew Holland, CEC, CEPC	Executive Chef mholland@mtnclub.com	90 Loon Mountain Road Lincoln NH 03251 (603) 745-2244 (603) 745-2317
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Navesink Country Club

www.navesinkcc.com

Table
80

Navesink Country Club is a four season, family-oriented private club located on the banks of the Navesink River in central Monmouth County on the New Jersey Atlantic shore. Navesink has a professional kitchen serving its membership of approximately 500 families. With events in a range of sizes, from wine dinners for 12 to banquets for 300 people, Navesink's culinary team enjoys the variety and hands-on creativity that takes place each day.

C

Recruiting for: Culinary Externs - Sous Chef

Isabel Graf	Clubhouse Manager igraf@navesinkcc.com	50 Luffburrow Lane Middletown NJ 07748 (732) 842-3111	(732) 219-1971
John Murphy	Executive Chef		
Bill Tuite '89	Chef de Cuisine btuite@navesinkcc.com		

NORDSTROM

www.nordstrom.com

Table
72

Nordstrom has 100 restaurants and 110 specialty coffee bars. Each of our operations is located in our retail stores and all locations are committed to providing the same quality, service and value that has put Nordstrom at the top of the service industry. Nordstrom operates 7 "all scratch" restaurant concepts and our 3 coffee concepts with full service barista bars.

C

M

By becoming part of our team you will enjoy a positive work environment, the opportunity to grow with the company, benefits ranging from health coverage and a 401(k) plan to vacation pay and a merchandise discount. We are an equal opportunity employer committed to providing a diverse environment.

You'll find that working at Nordstrom isn't just another job, it's a career.

Recruiting for: Culinary Externs - General Managers - Unit Chefs - Sous Chefs - Assistant Managers - Leads FOH/BOH

Michael Lyle	North East & New England Regional Chef michael.lyle@nordstrom.com	501 Garden State Plaza Paramus NJ 07652 (201) 421-1851
Stacey Bullock	Regional Manager, North East Territory	

North Shore-LIJ Health System

www.northshorelij.com

Table
4

C M

Will
Interview
Wednesday

The North Shore-Long Island Jewish Health System was founded in 1997 with the merger of the North Shore Health System and LIJ Medical Center, creating a healthcare network that now includes 16 hospitals, The Feinstein Institute for Medical Research, rehabilitation and skilled nursing facilities, a home care network, a hospice network, and progressive care centers offering a range of outpatient services. Headquartered in Great Neck, New York, North Shore-LIJ is the largest integrated health system in New York State, based on patient revenue, and the third-largest, nonprofit, secular healthcare system in the United States, based on number of beds. Its service area encompasses more than 7 million people in Long Island, Manhattan, Queens, and Staten Island. With more than 44,000 employees, North Shore-LIJ is the largest employer on Long Island and the third-largest private employer in New York City.

Recruiting for: Culinary Externs. All levels of positions available within our hospitals' Nutrition and Food Services Departments. Examples may include chef and management positions.

Joshua Strugatz	Associate Executive Director, Administration jstruga1@nshs.edu	101 St. Andrews Lane Glen Cove NY 11542 (516) 674-7580
Michael Kiley	Director mkiley@nshs.edu	
Carol Vorperian	Director cvorperia@nshs.edu	

Ocean House & Weekapaug Inn

www.oceanhouseri.com

Table
11

C

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.

Recruiting for: Ocean House: Culinary Externs - Line Cooks. Weekapaug Inn: Line Cooks

Jennifer Backman	Executive Chef jbackman@weekapauginn.com	
Henry Jordan	Executive Sous Chef hjordan@oceanhouseri.com	
Kendra Kabeary	Assistant Human Resources Manager kkabeary@oceanhouseri.com	One Bluff Avenue Westerly RI 02891 (401) 584-7032 (401) 584-7044

On The Marc Events

www.onthemarcevents.com

Table
43

On The Marc's philosophy is simple: fresh food at its finest. We create seasonally-inspired menus using unique flavors and ingredients that are always prepared to perfection. Our core values: Innovative culinary creations, from classic to exotic. Attention to detail. Friendly and attentive services perfectly suited (or aligned) for client's vision and budget. Professionalism at every level.

C

Recruiting for: Culinary Externs - Cooks - Servers - Bartenders - Event Captains

Max Barbour '11, '12

Sous Chef
max@onthemarcevents.com

Amanda Parker

Beverage Manager/Event Coordinator
amanda@onthemarcevents.com

47 Larkin Street Stamford CT 06907
(203) 274-6808 (203) 883-8531

OTG Management

www.anotgexperience.com

Table
28

OTG is an award-winning airport food & beverage operator with more than 175 restaurants and eateries in ten airports, including Philadelphia, John F. Kennedy, LaGuardia, Minneapolis-St. Paul, Toronto-Pearson, Boston Logan, Tucson, Washington National, Orlando and Chicago O'Hare. Since our entry into airports in 1996, we have been recognized throughout the industry for exceptional customer focus and ground breaking innovation.

M

Will
Interview
Wednesday

Recruiting for: Chefs - Cooks - Restaurant Manager

Kutina Ruhumbika

Director of Talent Acquisition
kutina.ruhumbika@otgmanagement.com

352 Park Avenue South New York NY 10010
(646) 369-3589

Sarai Sanabria

Human Resource Assistant
sarai.sanabria@otgmanagement.com

Ovations Food Services

www.ovationsfoodservices.com

Table
52

We are a contract food service company specializing in venues in sporting events and stadiums, as well as convention centers and cultural/arena venues. Most recently we have made quite an impact into the foodservice in many Indian casinos throughout Arizona and Oklahoma.

M

Recruiting for: Executive Chefs - Sous Chefs - Food and Beverage Managers

Tom Rather

Recruiting Manager
tom.rather@ovationsfs.com

18228 US Highway 41 North Lutz FL 33549
(813) 948-6900

David Specht

Vice President of Human Resources
david.specht@ovationsfs.com

Park East Group

We are an expanding restaurant group under the direction of CIA graduate and former fellow Dominick Rizzo. We are constantly growing and innovating dining in New Jersey.

Recruiting for: Culinary Externs - Assistant and General Managers - Aspiring Sommelier - Sous Chefs

Dominick Rizzo '05 Executive Chef 3352 Route 35 Hazlet NJ 07730
drizzo927@gmail.com (732) 739-2002

Kara Hastings

Joe Minutella

Table 57
C M
Will Interview Wednesday

Patina Restaurant Group

www.patinagroup.com

Patina Restaurant Group is a bicoastal boutique restaurant and foodservice company. We are committed to providing our customers with outstanding and memorable dining experiences that include exceptional food and genuine hospitality. Learn about our legendary restaurants, luxury catering at premier events and venues, and innovative dining experiences in unexpected places. With a passion for all things culinary, our dynamic professional staff brings its world-class talents to the table every day. Unlimited opportunities are available for talented and dedicated individuals.

Recruiting for: New York & California - Experienced Sous Chefs and Cooks, Entry-Level Savory and Pastry Cooks, Culinary Externs - FOH Management, Servers & Host. We will also be recruiting for Lincoln Ristorante Kitchen Servers and Captains.

Frank Marino Senior Recruitment Manager 120 West 45th Street - 16th Floor New York NY 10036
fmarino@patinagroup.com (212) 789-8100 (212) 302-8032

Peter Callahan Catering

www.petercallahan.com

Peter Callahan Catering is the leading national catering company in the U.S. today. Our base in Manhattan has rewarded us with some of the most exciting and exclusive parties in the last 25 years. Celebrities seek our expertise in planning private parties . . . Major fashion houses have us bring style to their most posh store openings. . . Fortune 500 companies call upon our abilities for their corporate events. Praise for our emphasis on design and execution of concept can be read in America's most popular national publications such as PEOPLE MAGAZINE, MARTHA STEWART WEDDINGS (which Peter is a contributing editor for, on the masthead). Peter is a regular on the Today Show and has been featured on Extra TV, and VH1 The Fabulous Life. He is on the Sex and the City DVD and much more TV for the extraordinary services that his company provides.

Most recently the spotlight has been on his new book "Bite by Bite", which is the #1 Best Selling Appetizer Cookbook Worldwide on Amazon. "Bite by Bite" foreword is written by Martha Stewart, one of Peter's friends and colleagues.

Peter Callahan Catering is now offering an amazing opportunity to many students, to work with this nationally known company and gain an incredible amount of invaluable experience.

Recruiting for: Culinary Externs (Folcroft, PA and NYC) Baking & Pastry Externs (NYC ony) - AOS Culinary and AOS Baking & Pastry Graduates (both locations)

Josh Creed '09. '11 Executive Pastry Chef
jos@petercallahan.com

Beth Parker Executive Chef 137 West 25th Street - 4th Floor New York NY 10001
beth@petercallahan.com (212) 327-1144

Table 93
C M
BP Will Interview Wednesday

Table 24
C
BP

Philadelphia Cricket Club

www.philacricket.com

Table
6

The Philadelphia Cricket Club, founded in 1854, is the oldest country club in America. With two locations, in Chestnut Hill Philadelphia, and Flourtown Pennsylvania, our menus feature creative, seasonal, and ingredient-driven cuisine. Our culinary program offers two full service restaurants and a banquet and catering department with four facilities including a ballroom in our main clubhouse, and a halfway house on one of our three top-ranked golf courses.

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Lead Line Cooks - Junior Sous Chef - Banquet Cooks -Front-of-the-House Server - Front-of-the-House Captain

Benjamin Burger '08	Executive Chef bburger@philacricket.com	415 West Willow Grove Avenue Philadelphia PA 19118 (215) 247-6001	(215) 242-2457
Tim Pervizi '07	Executive Sous Chef rpervizi@pcc1854.com		

Quartino

Table
15

Quartino is a bustling downtown Chicago restaurant and wine bar noted for its distinctive Italian small-plates menu, vintage décor, and attentive, personable service staff. Chef and partner, John Coletta, has developed a menu featuring Italy's regional specialties including artisanal salumi, Neapolitan thin-crust pizza, house-made pasta, and seasonal dishes. Menu items, served in moderate portions and meant to be shared, are perfect for adventurous diners ready for a unique experience.

Recruiting for: Line Cook - Prep Cook - Salumeria - Pizza Cook - Sous Chef

John Coletta	Executive Chef and Managing Partner jcoletta@grgmc.com	1050 North State Street Chicago IL 60610 (312) 587-0575
Janelle Schroeder	Director of Human Resources jschroeder@grgmc.com	

Research Chefs Association

www.culinology.org

Table
41

The Research Chefs Association (RCA) is the leading professional community for food research and development. RCA is the premier source of culinary and technical information for the food industry and is committed to the advancement of Culinology® – the integration of the culinary arts and food science. Founded in 1996, the RCA has rapidly grown to over 2,000 members, including chefs, food scientists, technologists, writers, nutritionists, academicians, researchers, consultants, sales and marketing professionals, suppliers, co-packers, distributors and students.

RCA Student members are better prepared to meet the demands of the food industry through an innovative, creative, intelligent approach to food product development. As a Student member, you will enjoy many benefits, including:

- Annual Membership Directory (online access)
- Annual Conference & Culinology® Expo
- Regional Events
- Industry receptions and other networking events
- Invitations and discounts to RCA events and programs
- Certification programs
- Culinology® degree programs for undergraduates
- Continuing Education workshops
- Foundation and scholarship programs
- Employment Network online access
- RCA Insider monthly e-mail notice
- Culinology Currents® newsletter subscription
- Culinology® magazine subscription
- Website members-only access

Recruiting for: Student Members

Tim Kline	Director of Education and Certification tkline@kellencompany.com	1100 Johnson Ferry Road Atlanta GA 30342 (678) 303-3017	(404) 836-5595
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Ridgewells Catering

www.ridgewells.com

Table
17

For over 80 years Ridgewells Catering has been setting the standards for social events. It is the caterer of choice for those seeking the finest in hospitality services. Whether it is an intimate dinner, a small reception or a magnificent formal gala, Ridgewells continues to ensure that each occasion is a unique and memorable one. Ridgewells' excellent services coupled with its' fresh directions in creative catering, splendid linens, jeweled glasses, and sophisticated variety of ornamentals make every occasion distinctive.

C

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Bakery Sous Chef - Sous Chefs - General Culinary for Production Kitchen

Steve Carter	Executive Chef scarter@ridgewells.com
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Meghan O'Boyle	Event Services Director mboyle@ridgewells.com	5525 Dorsey Lane Bethesda MD 20816 (301) 658-2814
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RoNetco Supermarkets, Inc.

www.shoprite.com

Table
18

RoNetco Supermarkets operates seven full-service stores in three northwest New Jersey counties (Sussex, Morris & Warren). They are recruiting Leaders for their Food Service and Bakery operations. Must possess energy, stamina, and passion for food with abilities to teach, train, and lead others in a highly competitive marketplace.

MWill
Interview
Wednesday**Recruiting for: Managing Chefs - Cake Decorators - Bakery Managers**

Christine Foster	Communications & Training Coordinator christine.foster@wakefern.com	Morris Canal Plaza 1070 U.S. Hwy. 46 Ledgewood NJ 07852 (973) 927-8300 (973) 927-4953
Christopher Corvasce '11, '12	Executive Chef christophercorvasce@gmail.com	
Paul Fiorentino	Assistant Store Manager sr0203mgr@wakefern.com	

Snowbird Ski and Summer Resort

www.snowbird.com

Table
78

Snowbird Ski and Summer Resort is an award-winning destination all year around. Over 12 food and beverage outlets, Snowbird offers all types of culinary opportunities. Located 8 miles above beautiful Salt Lake City, it is the ideal location to live, work and play.

CWill
Interview
Wednesday**Recruiting for: Culinary Externs**

Ned Asherman	Recruiter ned@snowbird.com	3165 East Millrock Drive - Suite 190 Snowbird UT 84121 (801) 947-8240 (801) 947-8244
Ken Ohlinger '97	Executive Chef kohlinger@snowbird.com	

Sonnenalp Hotel

www.sonnenalp.com

Table
65

"Exceptional People Creating A World Class Experience." About the Sonnenalp: We are a dynamic, responsible and caring family working with pride and commitment to become the standard of excellence in our community. We consistently provide the ultimate in personalized service within an environment of "Gemuutlichkeit." We are a fun team-oriented workplace providing stability and opportunities for growth to our employees. We are a highly rated, regarded, and financially successful hotel. Benefits: All Sonnenalp employees enjoy the benefits of free transportation in the area, a free shift meal, free parking, holiday pay (hourly employees only), and discounts on hotel stays, restaurants, retail shop items, spa treatments, and golf. In addition, full-time employees qualify for health, vision, dental, life insurance, 401k, sick pay, vacation pay, a financed ski pass program, end of season bonus program (both winter & summer), and more. Employee Housing is available on a limited basis.

CWill
Interview
Wednesday**Recruiting for: Culinary Externs - Line Cooks**

Kristina Kolk	Training, Quality and Development Manager kkolk@sonnenalp.com	20 Vail Road Vail CO 81657 (970) 479-5412 (970) 479-5498
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Stein Eriksen Lodge

www.steinlodge.com

Table
1

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

C
BP
Will
Interview
Wednesday

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

Zane Holmquist '91 Executive Chef/Director of Food & Beverage Post Office Box 3177 Park City UT 84060
zholmquist@steinlodge.com (435) 645-6469 (435) 645-6483

Jonathon Miller Executive Sous Chef
jmiller@steinlodge.com

SusieCakes

www.susiecakes.com

Table
13

SusieCakes is the premier All-American, Home-Style, California-based Bakery with the most delicious baked goods in the market today. We bake on-site, from scratch, daily. We are an established, yet young and dynamic company that is currently experiencing rapid expansion and growth. This is a fantastic, ground-level opportunity for hospitality professionals who are passionate about the industry, superior service, and baked goods.

M
Will
Interview
Wednesday

Recruiting for: Head Baker - Assistant Head Baker - General Manager - Assistant General Manager - Pastry Cooks

Bobbi Cichowski Talent Scout 10850 Wilshire Blvd. - Suite 700 Los Angeles CA 90024
bobbi.cichowski@susiecakes.com (310) 441-1481

T.L. Cannon - Applebee's

www.tlcannon.com

Table
66

The T.L. Cannon group of companies owns and operates 60 Applebee's Neighborhood Grill & Bar restaurants in Upstate New York and Canada. As a company, we strive to be a good neighbor in our communities while delivering the highest quality products and service to our guests. To learn more about our company, our community programs, or employment, please visit tlcannon.com.

M

Recruiting for: Restaurant Managers - Kitchen Managers - Hourly Cooks

Kim Spataro Human Resource Manager 180 Lawrence Bell Drive - Suite 100 Williamsville NY 14221
kspataro@tlcannon.com (518) 312-7739

Tom Girard Hudson Valley Director of Operations

Taj Boston

www.tajhotels.com

Table
56

C

Will
Interview
Wednesday

The Indian Hotels Company Limited (IHCL) and its subsidiaries are collectively known as Taj Hotels Resorts and Palaces and is recognised as one of Asia's largest and finest hotel companies. Incorporated by the founder of the Tata Group, Mr. Jamsetji N. Tata, the company opened its first property, The Taj Mahal Palace Hotel, Bombay in 1903. Taj Hotels Resorts and Palaces comprises 93 hotels in 55 locations across India with an additional 16 international hotels in the Maldives, Malaysia, Australia, UK, USA, Bhutan, Sri Lanka, Africa, and the Middle East. Taj Boston, the Crown Jewel of Boston Hotels, occupies the city's most prestigious address at Arlington and Newbury Streets. Renowned for its classic style and award-winning service, this 1927 landmark hotel overlooks the picturesque Public Garden with swan boat rides and the Boston Common's ice-skating at Frog Pond. Surrounded by art galleries, boutiques, and restaurants, the hotel is ideally located near the Theatre District, historic sites, shopping at Copley Place, and the Hynes Convention Center. Its prized collection of art and antiques is on display throughout the hotel. The Taj luxury hospitality, services, amenities and enhancements now add a new luster to the hotel's signature settings.

Recruiting for: Culinary Externs - Cooks - Pastry Cooks

Daniel Dumont '90

Executive Chef
daniel.dumont@tajhotels.com

Nicole Ozan

Assistant Director of Human Resources
nicole.ozan@tajhotels.com

15 Arlington Street Boston MA 02116
(617) 536-5700 (617) 598-5271

ThinkFoodGroup

www.thinkfoodgroup.com

Table
82

C M

Will
Interview
Wednesday

ThinkFoodGroup, founded by culinary innovator and celebrated chef José Andrés and his longtime partner Rob Wilder, is the talented team responsible for Washington, DC's award-winning dining concepts Jaleo, Zaytinya, Oyamel, and America Eats Tavern and minibar by José Andrés. In addition, TFG operates Los Angeles' celebrated destination, The Bazaar by José Andrés at the SLS Hotel at Beverly Hills, and at The Cosmopolitan of Las Vegas, a reimagined Jaleo, the intimate 8-seat destination é by José Andrés, and a Chinese-Mexican concept called China Poblano. TFG is also behind José Andrés' creative and cultural endeavors such as cookbooks, television programming, project development, education, and philanthropy.

Recruiting for: Culinary Externs (at approved sites) - Line Cooks - Sous Chefs - Restaurant Managers - Managers-in-Training - Event Intern (recent graduate).

Laura Smith

Recruiter
lauras@thinkfoodgroup.com

717 D Street NW 6th Floor Washington DC 20004
(202) 638-1910

Katy Kennedy '09

Senior Event Manager
katyk@thinkfoodgroup.com

Top of the Hub

www.topofthehub.net

Table
79

C

BP
Will
Interview
Wednesday

One of Boston's finest dining establishments, the award-winning Top of the Hub features outstanding cuisine, impeccable service, and a sophisticated ambiance. Soaring 52 floors above the Back Bay, the restaurant and adjoining Skywalk Observatory offer guests a spectacular view of the Boston Skyline from every table.

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

Jason Banusiewicz '04

Chef de Cuisine
banusiewicz@yahoo.com

800 Boylston Street - 52 Floor Boston MA 02199
(617) 437-6988 (617) 859-8298

Turning Stone Resort Casino

www.turningstone.com

Table
71

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

C
BP Will
Interview
Wednesday

Leading travel organizations keep showering awards on Turning Stone.

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

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

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

Students interested in externship opportunities should apply at least two months prior to the start date. You must apply online through our website. At the bottom of the main page, click on "Jobs" - "Employment" - "Search for Jobs and Apply Online." Please do not send resumes directly to Human Resources.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Cooks - Line Cooks - Lead Cooks - Baker - Assistant Pastry Chef - Pastry Cook.

Sujoy Brahma Vice President of Food and Beverage

Jason Drysdale Director of Culinary Operations

Greg Rogers Employment Manager

Helen Wellar Human Resource Specialist 5218 Patrick Road Verona NY 13478
(315) 829-8900 (315) 829-8937

UNIDINE Corporation

www.unidine.com

Table
81

Unidine Corporation is the nation's most innovative and fastest growing dining management company. Every member of the Unidine team is driven to deliver the highest level of customer and client service and shares a belief that our approach to fresh food is fundamentally linked to health and wellness, human interaction, and social responsibility. From this common foundation, we deliver the best food and dining management services in the industry and exceed our customers' and clients' expectations every day.

C M
Will
Interview
Wednesday

Recruiting for: Culinary Externs - Cooks - Sous Chefs - Chef Managers - Executive Chefs - General Managers - Dining Service Directors - District Managers

Peter Cleary '12 Director, Talent Acquisition 1000 Washington Street - Suite 510 Boston MA 02118
pcleary@unidine.com (617) 456-4228 (617) 456-4428

Vail Resorts

<http://jobs.vailresorts.com>

Table
33

Vail Resorts, operate six of the top-10 most-visited ski resorts in North America: Vail, the largest single ski mountain in North America, has been named the #1 ski resort by readers of SKI magazine; Beaver Creek features European-style village-to-village skiing, high-end boutiques and galleries, and a mountaintop Nordic park; Breckenridge is a friendly resort located in a charming, Victorian-style mining town; Keystone offers three mountains, guided snowcat tours, and one of the largest night-skiing operations in the U.S.; Heavenly, which overlooks Lake Tahoe and the surrounding Sierra Nevada Mountains, Northstar California, an upscale North Shore resort with lake views and a newly renovated village, and Kirkwood offering big mountain skiing/riding with a small town attitude. Vail Resorts Hospitality and Rock Resorts, is made of a diverse collection of lodging, property management, golf, transportation and event entities. It includes iconic, luxury resort hotels under the RockResorts brand; National Parks contracts such as Grand Teton Lodge Company, based in Jackson Hole, Wyoming; thousands of hotel and condominium properties in Colorado, California, Wyoming, and the Caribbean; golf courses in Colorado, Wyoming and Jamaica; and Colorado Mountain Express, a ground transportation company based in Edwards, Colorado.

C
BP
Will
Interview
Wednesday

Recruiting for: Culinary Externs and Baking & Pastry Externs at Arrabelle. Culinary Arts Program (2-year rotational management program) - Entry, Intermediate, and Advanced Cooks

Douglas Dodd '90	Executive Chef ddodd@vailresorts.com	390 Interlocken Crescent Broomfield CO 80021 (303) 504-5894
Shawn Dixon	Corporate Hospitality Operations Manager sdixon@vailresorts.com	

VSAG/The Farm Restaurant Group

www.farmersrestaurantgroup.com

Table
2

THE FARM is a concept development and restaurant management company established on a platform of farm-inspired American true food and drink in modern, upscale casual, and eco-friendly settings. We work with an ongoing commitment to supporting American family farmers with exceptional culinary and mixology programs and a dedication to great service, to sourcing regionally and seasonally whenever possible, and to creating unique, inspired, creative, and inviting spaces.

M
Will
Interview
Wednesday

Recruiting for: Executive Chef/Kitchen Managers - Executive Sous and Sous Chefs - Line Cooks - FOH Managers

Stephanie Simmons	Recruiting Manager stephanie@vsag.com	1605 Concord Street, Suite 400 Kensington MD 20895 (240) 292-6223
Dan Kelly	Director of Recruiting dan.kelly@vsag.com	

Walt Disney World

www.disney.com

Table
85

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

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

Please join Disney representatives for an Informational Session on Monday, August 12, at 9:15 PM in the Danny Kaye Theatre.

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

Pauli Milotte	Chef Recruiter pauli.milotte@disney.com	1515 Lake Buena Vista Drive (407) 938-1610	Lake Buena Vista FL 32825 (407) 938-4508
DeMetria Foundoulus	Chef		

C
BP
Will
Interview
Wednesday

Westchester Country Club

www.wccclub.org

Table
8

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

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

Anne Catherine Nielson	Director of Recruitment and Training anielsen@wccclub.org	99 Biltmore Avenue (914) 798-5394	Rye NY 10580 (914) 798-5341
Joseph Albertelli '05	Executive Chef jalbertelli@wccclub.org		
Gerald Ford '01, '03	Executive Sous Chef gford@wccclub.org		
James Schulz '04, '06	Director of Outlets jschulz@wccclub.org		

C
BP
Will
Interview
Wednesday

Whole Foods Market - Mid-Atlantic Region

www.wholefoodsmarket.com

Table
67

Founded in 1980 in Austin, Texas, Whole Foods Market is the leading retailer of natural and organic foods and America's first national "Certified Organic" grocer. In fiscal year 2011, the Company had sales of approximately \$10 billion and currently has 317 stores in the United States, Canada, and the United Kingdom. Whole Foods Market employs over 65,000 Team Members and has been ranked for 15 consecutive years as one of the "100 Best Companies to Work For" in America by Fortune magazine.

C
BP
Will
Interview
Wednesday

Recruiting for: Culinary Externs - Sorry, no Baking & Pastry Externship positions at this time. Cooks - Bakers - Cake Decorators.

Lauren Brown	Regional Recruiter lauren.a.brown@wholefoods.com	2001 Pennsylvania Avenue Philadelphia PA 19130 (215) 557-0015	(215) 557-2715
Laurent Dallot	Store Team Leader - Philadelphia, PA laurent.dallot@wholefoods.com		

Woodstock Inn and Resort

www.woodstockinn.com

Table
77

Four Diamond Resort and Spa with 142 rooms and 5 dining outlets. We are a Preferred Hotel that offers modern amenities and services. We have our own golf club and ski resort. We also have a chef's garden that supplies the hotel with fresh vegetables and flowers in season.

C
BP

Recruiting for: Culinary Externs - Full-Time Line Cooks - Full-Time Front-of-the-House Positions

Melissa Dune	Pastry Chef mmm@woodstockinn.com		
Greg Farrell	Executive Chef gmf@woodstockinn.com	14 The Green Woodstock VT 05091 (802) 457-1100	(802) 457-6699
Chris Lauinger	Sous Chef/Restaurant Chef		
Suzanne Loutrel	Front Office Manager		