



Fall Career Fair

November 3, 2009

Abigail Kirsch - Pier Sixty

www.abigailkirsch.com

Table
21
C
BP

A preeminent caterer with over 25 years experience in the New York, New Jersey and Connecticut region, Abigail Kirsch is known for its outstanding cuisine and event management, executing weddings, corporate events, galas and social functions with superb food, impeccable service and unmistakable flair. Abigail Kirsch owns and operates unique event sites in Westchester and New York City. Its off premise catering division brings the same standard of distinctive food service to any other location a guest may choose. Locations include Tappan Hill in Tarrytown, New York; the New York Botanical Garden in Bronx, New York; and Pier Sixty LLC; The Abigail K, Cornelia Spa, and the Off Premise Division in Manhattan

Recruiting for: Externs for Spring 2010. Entry level culinary positions for Spring 2010.

Jim Clancy	Human Resources Manager jclancy@abigailkirsch.com	81 Highland Avenue Tarrytown NY 10591 (914) 631-3030	(914) 366-8964
Mark Gagnon '90	Corporate Executive Chef		

Air Culinaire

www.airculinaire.com

Table
22

Air Culinaire provides premium in-flight catering and concierge services to business aircraft owners and operators in 14 major metropolitan cities. We are dedicated to delivering consistently great service and catering through our talented team of food service veterans. We use the best quality products and ingredients, cutting edge technology and industry leading food safety and quality control programs.

Will
Interview
Wednesday

Recruiting for: Cooks - Sous Chef

Sav Mongelli '94	Vice President of National Sales smongelli@airculinaire.com	233 Green Street South Hackensack NJ 07606 (201) 641-6006
Sal Lano '94	Executive Chef slano@airculinaire.com	
Bill Neely	Vice President Kitchen Operations bneely@airculinaire.com	

American Culinary Federation (ACF)

www.acfchefs.org

Table
55

The A.C.F. is the premier organization of professional chefs in the nation. The A.C.F. is the culinary leader in offering professional resources in training and apprenticeship as well as accreditation at all levels.

Recruiting for: Membership in the American Culinary Federation.

Albert Pijnappel	180 Center Place Way St. Augustine FL 32095 (800) 624-9458
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Aureole

www.charliepalmer.com

Table
38

C M

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

Will
Interview
Wednesday

Recruiting for: Management Training Program - FOH - BOH at Aureole. Corporate Internships with Charlie Palmer Group.

Timothy Bartley Vice President - Business Affairs 135 West 42nd Street New York NY 10036
tbartley@charliepalmer.com (212) 319-1660 (212) 755-3126

Jeffrey Ruskaup '08 Front-of-the-House

Ashley Weaver '04 Sous Chef

Avero

www.averoinc.com

Table
24

Avero is the hospitality industry's leading web-based performance management provider. Over 10,000 users drive revenue to the bottom line and improve the guest experience by relying on the Avero Advantage -- a combination of our flagship business intelligence product, Avero Slingshot, and our unparalleled professional services. Avero's team of hospitality specialists analyzes \$8 billion annually in F&B revenue data to generate \$150 million in incremental client profits for restaurants, hotels, and casinos worldwide. With headquarters in New York City, Avero has additional offices in Las Vegas and Dallas.

The Client Operations Department at Avero analyzes and manages our client data to help them make key operational improvements. As a Client Operations Associate at Avero, you will recognize, analyze, and communicate these opportunities to our clients.

Recruiting for: Client Operations Associate

Christopher Ager '07 Client Operations Associate 235 Park Avenue South - 7th Floor New York NY 10003
cager@averoinc.com (212) 391-6210

Adam Kaswiner '09 Client Operations Associate

The Balsams Grand Resort Hotel

www.thebalsams.com

Table
35

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

Will
Interview
Wednesday

Recruiting for: Culinary Externs - Baking and Pastry Externs

Joshua Berry Executive Chef 1000 Cold Spring Road Dixville Notch NH 03576
jberry@thebalsams.com (603) 255-3861 (603) 255-4368

Christopher Harmon Chef de Cuisine
charmon@thebalsams.com

Brae Burn Country Club

www.braeburngolf.com

Table
5

Brae Burn is a very exclusive club located just a few miles from Boston. Our facility includes a 35 seat fine dining room with 60 additional seats on our outdoor deck; a 100 seat Grille Room and a function facility. Our menus focus on local fresh ingredients and change frequently. We provide students and cooks with an environment that promotes ongoing education and continuous development of their skills.

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Will
Interview
Wednesday

Recruiting for: Culinary Externs - Seasonal Line Cooks - Seasonal Kitchen Manager

Dean Moore Executive Chef 326 Fuller Street West Newton MA 02465
dmoore335@msn.com (617) 244-0680 (617) 630-1506

Broadmoor

www.broadmoor.com

Table
51

The Broadmoor is a 5 Star, 5 Diamond destination resort located in Colorado Springs at the foot of the Rockies. One of the fewest resorts in the country to have earned the Mobil Five-Star and the AAA Five-Diamond ratings every year since the awards were established. The Broadmoor is proud to provide guests with the finest accommodations and services. The Broadmoor's restaurants feature both traditional cuisine and innovative menus. Over 3,000 bottles of wine rank The Broadmoor's selection among the finest in the world.

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Will
Interview
Wednesday

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

Erica Murphy '05 Recruiting Manager 1 Lake Avenue Colorado Springs CO 80906
(719) 577-5780 (719) 577-5721

Brock & Company, Inc.

www.brockco.com

Table
15

Brock & Company offers a refreshing alternative when it comes to corporate and education food services. As a privately held company in business for over 80 years, we keep it personal. Brock is large enough to compete with the mega food service companies when it comes to pricing, customer support and technology. At the same time, Brock is small enough to provide unmatched personal customer attention with local management support. The result is a customer base whose expectations are not only met, but exceeded, year after year.

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Recruiting for: Chef Manager - Chef - Sous Chef - First Cook - Production Cook - Manager - Catering Manager - Food Service Director

Scott DiBella Recruiting Manager 257 Great Valley Parkway Malvern PA 19355
sdibella@brockco.com (610) 220-2604 (610) 560-4432

Brian Poff Chef Manager

Castle on the Hudson

www.castleonthehudson.com

Table
59

Castle on the Hudson is a small luxury hotel with 31 rooms and the award-winning Equus Restaurant which serves three meal periods. We also have a banquet facility that accommodates up to 150 guests.

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Recruiting for: Culinary Externs - B&P Externs - Pastry Cooks - Line Cooks - Banquet Cooks - Junior Sous Chef positions

David Haviland '91 Executive Chef 400 Benedict Avenue Tarrytown NY 10591
dhaviland@castleonthehudson.com (914) 631-1980 (914) 524-6388

Celebrity Cruise Line

www.celebritycruises.com

Table
17

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

C
BP

Recruiting for: Culinary Externs - B&P Externs

Daniel Lajoux Corporate Pastry Chef
dlajoux@rcl.com

Ivan Mosquera Senior Global Recruiter
imosquera@rcl.com

1080 Caribbean Way Miami FL 33132
(305) 539-3937 (305) 539-3937

Charles Town Races & Slots

www.charlestownraces.com

Table
52

As a Penn National Gaming, Inc. Company, excitement abounds at Charles Town Races and Slots in scenic Charles Town, WV. Home to thousands of slot machines, along with live thoroughbred racing and simulcasting from around the country, plus outstanding restaurants and food outlets, there's always something thrilling going on. And wherever you work here, you are always a part of it! The door is open for a wide variety of career opportunities for friendly, motivated individuals. We welcome talented, energetic and enthusiastic candidates.

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Recruiting for: Culinary Externs - Front-of-the-House positions.

Brian Collins '99 Executive Chef
brian.collins@pngaming.com

Toni Rose Human Resources - Recruitment
toni.rose@pngaming.com

P.O. Box 555 Charles Town WV 25414
(304) 725-4639 (304) 724-4237

Philippe Soulet Executive Pastry Chef
philippe.soulat@pngaming.com

Chatham Bars Inn

www.chathambarsinn.com

Table
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A Time You'll Always Remember. A Place You'll Never Forget. Once upon a time, affluent New Englanders spent their summers at a grand oceanfront resort. There, they splashed in the surf, played golf in the tangy sea air, took afternoon tea on the wide veranda overlooking panoramic ocean vistas, and dined on the best New England cuisine, featuring fresh-from-the ocean seafood.

Today, you can enjoy the resort lifestyle as so many did, so long ago, at Chatham Bars Inn, New England's Grand Oceanfront Resort. Lovingly restored to its original grandeur, yet completely updated with the latest amenities, Chatham Bars Inn sits on 25 acres of beautifully landscaped grounds and sandy ocean beaches. The historic main inn has 217 luxuriously appointed guestrooms, including 68 private suites and several indulgent spa suites. For those seeking a little more seclusion, 34 charming Cape Cod-style cottages dot the spacious grounds.

The Chatham Bars Inn dining room features dishes prepared by world-class chefs, and numerous amenities and activities for young and old alike. Chatham Bars Inn is listed on the register of the National Trust for Historic Preservation as a Historic Hotel of America, and has been named one of the top resorts in the world by Travel & Leisure Magazine, and the best hotel on Cape Cod by Boston Magazine.

Whether you're planning a family get-away or a family reunion, a wedding for 200 or a romantic get-away for two, a business meeting or a reward for business well done, consider the Chatham Bars Inn.

Recruiting for: Culinary Externs - B&P Externs

Anthony Cole	Executive Chef acole@chathambarsinn.com	297 Shore Road Chatham MA 02633 (508) 945-6779	(508) 945-6785
Michael Peponis	Executive Sous Chef mpeponis@chathambarsinn.com		

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Will
Interview
Wednesday

Chipotle Mexican Grill

www.chipotle.com

Table
9

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

Recruiting for: Kitchen Manager - Service Manager

Michael Kuhns '02	Area Manager - N.J. mkuhns@chipotle.com		
Michael Kark	Area Manager - NYC mkark@chipotle.com	129 West 48th Street New York NY 10020 (917) 863-7560	

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Compass Group

www.cgnad.com

Table
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Compass Group North America is the leader in food management and support services. By combining fresh ideas with the industry's greatest talent, we continue to set the standards for food and service excellence.

We are a \$9 billion organization with associates throughout the U.S., Mexico and Canada. Our parent company is UK-based Compass Group PLC, a \$20.2 billion foodservice company. In 2008, Compass Group PLC was named the world's 20th largest employer by Fortune magazine.

Recruiting for: Salaried Manager in Training Program - New Graduate Hourly Apprenticeship

Amy Tormey	Manager of College Relations amy.tormey@compass-usa.com	2400 Yorkmont Road Charlotte NC 28217 (704) 328-6008	(704) 235-6003
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Will
Interview
Wednesday

Congress-Bundestag Youth Exchange for Young Professionals

The Congress-Bundestag Youth Exchange for Young Professionals (CBYX) is currently accepting applications from Culinary Arts and Baking & Pastry students and recent graduates who are interested in living, studying, and interning in Germany on a full-year, funded fellowship. CBYX is sponsored by the US and German governments for applicants in all career fields between the ages of 18-24, and does not require any prior German language knowledge! Applicants in business, vocational, technical, engineering, scientific, and agricultural fields are especially encouraged to apply.

75 participants are annually awarded the CBYX fellowship to spend a year studying and working in their career fields while completely immersed in German language and culture. You can find more information at www.CBYX.info<<http://www.CBYX.info>>.

The CBYX for Young Professionals fellowship includes:

- * two months of intensive German language training (prior German language knowledge is not required, but preferred)
- * four months of study in the participant's career field at a German college or university
- * five-month internship in the participant's career field with a German company
- * accommodations living with German hosts, in shared apartments, and in student dorms
- * transatlantic airfare and monthly food stipends
- * health/accident insurance
- * various program seminars in the United States and Germany
- * support throughout the program year by local program representatives

Eligibility:

- * US citizen or permanent resident
- * between the ages of 18-24 at the start of the program in July 2010
- * high school diploma or equivalent
- * clear career goals and some relevant work experience in career field
- * strong interest in German and international affairs, and a strong sense of American identity
- * flexibility, independence, and diplomacy

Application deadline is December 1, 2009 for the program beginning in July 2010. For more information, and to apply online, visit: www.CBYX.info<<http://www.CBYX.info>>. Questions? Please contact cbyx@cdsintl.org<<mailto:cbyx@cdsintl.org>> or 212-497-3522.

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

Will Maier

Program Officer
wmaier@cdsintl.org

CDS International 440 Park Ave South 2nd Floor NY NY 10016
(212) 497-3513 (212) 497-3588

Desert Mountain Properties

www.desertmountain.com

Table
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Nestled in the high Sonoran Desert, the award-winning Desert Mountain is one of the world's premier private, residential communities, affording its members the pinnacle in luxury real estate and rich recreational amenities. With six Championship Jack Nicklaus Signature Golf Courses, a tennis complex called the "Wimbledon of the West." Six distinctive, award-winning Clubhouses offer a variety of dining experiences - from casual to family to formal, it's dining at its best. The Desert Mountain restaurants provide special places where members can bring their friends and family to simply relax or to celebrate life's memorable moments. Whether you desire delicious Tuscan-inspired Italian, tasty Southwestern, classic Steakhouse specialties, authentic Mexican or scrumptious American fare, you can find it at Desert Mountain. On any given night, in any Desert Mountain dining room, you will find a room full of members and their guests, happily lingering over something special.

Will
Interview
Wednesday

Recruiting for: Prep Cook - Cook I - Cook II - Cook III

Karla Rodriguez

Employment Manager
krdriguez@desertmt.com

10550 East Desert Hills Drive Scottsdale AZ 85262
(480) 595-4037 (480) 595-4034

The Dinex Group - Restaurant Group of Daniel Boulud

www.danielnyc.com

Table
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The Dinex Group is a management holdings company which owns and manages the restaurants and food related companies for which Chef Daniel Boulud is world renowned. These include Restaurant Daniel, Café Boulud New York, Bar Boulud, DBGB Kitchen and Bar, Café Boulud Palm Beach, db bistro moderne, and db brasserie in Las Vegas.

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Recruiting for: Culinary and B&P Externs - From entry level to experienced full-time positions in kitchen, pastry, dining room, sommellerie, private dining, HR, marketing.

AJ Schaller '05

Culinary Communications Director
ajschaller@danielnyc.com

Eighty One Restaurant

www.81nyc.com

Table
44

Established in 2008, eighty one seamlessly combines the stately sophistication of Manhattan's Upper West Side with the allure of contemporary dining, chic design and unparalleled service. Chef Ed Brown's modern American menu celebrates the impeccable ingredients provided by the finest farmers, fishermen and culinary craftsmen from both close to home and around the globe. With carefully selected wines, artful cocktails and a welcoming ambiance, eighty one is an exceptional dining experience.

C

Recruiting for: Culinary Externs - Commis - Chef de Partie

Yuhi Fujinaga

Chef de Cuisine
yuhhi@81nyc.com

45 West 81st Street New York NY 10024
(212) 873-8101 (212) 873-8191

Alyssa Rodriguez

CIA Extern

Fairmont Hotels and Resorts

www.fairmont.com/copleyplaza/

Table
16

Fairmont Copley Plaza offers luxury accommodations with 383 guest rooms, the award-winning Oak Room and Oak Bar, extensive luxurious catering space, and a Fairmont Gold Floor. Come join our team!

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Opened in December 2008, Fairmont Battery Wharf, Boston's Sophisticated Waterfront Retreat, offers 150 elegantly appointed guest rooms and suites in the historic North End. Set in its own private enclave with harbor views and landscaped courtyard, this stunning hotel offers guests an urban sanctuary in the heart of the city. Fairmont Gold, our exclusive lifestyle hotel experience, promises special privileges and discreet and attentive service designed to meet the needs of the most discerning corporate or leisure guest.

Will
Interview
Wednesday

SENSING: Featuring a menu developed by Michelin three-star Chef Guy Martin, and meticulously executed by Chef Gerard Barbin, Sensing offers guests a brilliant menu of French inspired contemporary cuisine of the world using seasonal New England ingredients. Complemented by an expansive open kitchen for an up close and personal dining experience, harbor views and seasonal outdoor seating, a meal at Sensing appeals to all five senses. The restaurant will be open for breakfast, seasonal lunch and dinner.

Recruiting for: Copley Plaza Hotel: Culinary Externs

Jennifer Parent

Director of Human Resources
jennifer.parent@fairmont.com

138 St. James Avenue Boston MA 02116
(617) 867-8512 (617) 859-8836

Molly Zuccarini

Human Resource Coordinator
molly.zuccarini@fairmont.com

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

www.armymwr.org/hr/management_training.aspx

Table
12

In November 1984, the U.S. Army Community and Family Support Center was established as the headquarters for MWR operations providing oversight and policy support, and also running certain specialty programs such as contracting, financial management, and other services, as well as operating management of the Armed Forces Recreation Centers and other special projects. The Family and Morale, Welfare and Recreation Command was established by the Department of Army 24 October 2006, and has evolved from these early beginnings. FMWRC's philosophy is that Soldiers are entitled to the same quality of life as is afforded the society they are pledged to defend. Keeping an Army ready to fight and win takes more than hard work and training. Soldiers need a balance of work and play. The FMWRC's mission is to create and maintain "First Choice" MWR products and services for America's Army, essential to a ready, self-reliant force.

M

Will
Interview
Wednesday

Recruiting for: Family and MWR Command Chef Development positions.

Kelly Jones	Program Analyst MTP kelly.jones10@us.army.mil	4700 King Street - 3rd Floor Alexandria VA 22302 (703) 681-7255	(703) 681-1455
Anthony Marko '76	Senior Executive Chef (FWMRC) anthony.marko@us.army.mil		
Raquel Moore	Program Analyst, MTP raquel.moore@us.army.mil		

FitzVogt Associates

www.fitzvogt.com

Table
42

FitzVogt Teams serve 160+ clients from Maine to Maryland. Specializing in senior nutrition at institutional facilities. Senior assisted living communities; senior retirement and nursing long-term care communities; production kitchens for Meals-on-Wheels and Congregate Meals. Public and private schools, academies and college accounts offer culinary professionals an educational environment for three seasons with summer year-round employment opportunities.

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FitzVogt professional culinary teams practice the culinary craft. Enjoy a full time benefits package including medical, dental and 401k. Enjoy family-focused work schedules with evenings home and rotating weekends to have private-life-schedules.

Recruiting for: Food Service Director - Cooks - Kitchen Managers - Field Staff

Bill Allen	Recruitment Specialist ballen@fitzvogt.com	28 Main Street - P.O. Box 819 Walpole NH 03608 0819 (603) 756-4578	(603) 756-9248
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Four Seasons Hotels and Resorts

www.fourseasons.com

Table
47

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.

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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 69 hotels in 31 countries, and more than 20 properties under development, Four Seasons will continue to lead luxury hospitality with innovative enhancements, making business travel easier and leisure travel more rewarding.

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

Douglas Anderson	Executive Chef - Washington, D.C. douglas.anderson@fourseasons.com		
Brooke Gardner	Director of Food & Beverage - New York brooke.gardner@fourseasons.com		
Kylie Hallinan	Director of Human Resources kylie.hallinan@fourseasons.com	1165 Leslie Street Toronto, Canada M3C2K8 (416) 441-4359	(416) 441-4341

Foxwoods Resort Casino/MGM Grand at Foxwoods Resort

www.foxwoods.com

Table
45

Opened in 1992, Foxwoods has grown into the worlds largest resort casino. In a facility of over 5 million square feet, Foxwoods Resort Casino offers guests 7400 slot machines, 35 food & beverage operations, 17 different table games, 1400 hotel rooms, 24 shops and a gaming entertainment experience second to none.

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In addition to our previous offerings, we are proud to introduce the MGM Grand at Foxwoods, featuring 825 guest rooms, a 4,000 seat performing arts theatre, and 115,000 square feet of meeting/convention space.

Recruiting for: Culinary Externs - Baking and Pastry Externs

Scott Ferguson	Manager of Employment sferguson@foxwoods.com	25 Norwich Westerly Road North Stonington CT 06359 (860) 396-3579	(860) 396-3599
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Fresh Meadow Country Club

www.freshmeadow.org

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

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Recruiting for: Culinary Externs - Baking & Pastry Externs - Pastry Department - Kitchen/Cooks - Management Trainee.

Brett Morris '88	General Manager brettfmcc@optonline.net	255 Lakeville Road Lake Success NY 11020 (516) 482-7300	(516) 482-5368
Brian Lan	Assistant General Manager		
Michael Schenk	Executive Chef chefschenk@aol.com		

Gate Gourmet

www.gategourmet.com

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

Recruiting for: Variety of culinary positions within North America.

Richard Jones	Director - Human Resources - East rjones@gategourmet.com		
Maureen McMahon	Senior Manager - Human Resources mmcmahon@gategourmet.com		
Bob Rosar '75	Corporate Executive Chef brosar@gategourmet.com		
Tim Trittin	Senior Manager - Corporate Recruiter ttrittin@gategourmet.com	11710 Plaza America Drive, Suite 800 Reston VA 20190 (703) 964-2341	(866) 405-0859

Great American Restaurants

www.greatamericanrestaurants.com

Table
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C M

Great American Restaurants is a privately owned and operated collection of ten restaurants and an artisan bakery in Northern Virginia. We are the leader in the high volume, upper casual segment of the DC Metro area and are opening an 11th restaurant in Fall 2010.

Coastal Flats in Fairfax, VA and Sweetwater Tavern in Falls Church, VA are both approved sites for culinary externs.

Recruiting for: Culinary Externs - Front-of-the-House Manager in Training - Kitchen Manager in Training.

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

Will
Interview
Wednesday

The Greenbrier

www.greenbrier.com

Table
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BP

The Greenbrier is an award-winning resort located in White Sulphur Springs, West Virginia. As a National Historic Landmark, The Greenbrier's classic architecture, exquisite interior design, carefully sculpted landscape, impeccable service and outstanding amenities have hosted distinguished guests from around the world since 1778.

This renowned property offers 720 rooms, including 33 suites and 96 guest and estate houses. The Greenbrier has 10 lobbies, 40+ meeting rooms and a complete conference center facility.

In addition to over 50 recreational activities including three championship golf courses, indoor and outdoor tennis courts and a 40,000-square-foot-spa, The Greenbrier boasts a legacy of fine dining.

The Greenbrier distinguishes itself through unparalleled facilities, matchless heritage and a world-class team who accept nothing less than the best, resulting in guest experiences that defy description and establish The Greenbrier as THE preeminent resort in the ultra-luxury market.

Recruiting for: Culinary Externs - Baking and Pastry Externs - Cooks and Chefs for pastry and culinary.

Kate Loeffler	Recruiting Manager katherine_loeffler@greenbrier.com	300 West Main Street White Sulphur Springs WV 24986 (304) 536-7730	(304) 536-7883
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Will
Interview
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Hale & Hearty Soups

www.haleandhearty.com

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Hale & Hearty Soups is New York's premier upscale, quick-serve lunch concept. We feature "homemade" gourmet soups, freshly tossed to order salads, and innovative sandwiches. We are rapidly expanding our concept, and therefore, we are seeking management candidates to join our team.

The first Hale & Hearty Soups opened in 1995 on 64th Street and Lexington Avenue. We quickly gained a reputation for an outstanding selection of soups. After the success of our first location, and knowing we would open more restaurants, we built our commissary in the Chelsea Market in 1997, and in 2008 moved it to an ever larger facility in Brooklyn. We currently have 23 restaurants, with the promise of more to come. As we continue to grow our company, we need individuals who are committed to excellence in people, food, and customer service.

Recruiting for: Assistant Managers - General Managers

Andrew Herschkowitz	Human Resources Manager aherschkowitz@haleandhearty.com	75 Ninth Avenue New York NY 10011 (212) 255-2400	(212) 929-9588
Andrea Cuellar '07	Training Coordinator		

Harris Teeter Supermarkets

www.harristeeter.com

Table
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Harris Teeter, Inc., a wholly-owned subsidiary of Ruddick Corporation, is a food market chain that operates in North Carolina, South Carolina, Tennessee, Florida, Virginia, and Maryland. Harris Teeter will soon be entering the Washington, D.C. and Delaware markets. In addition to our 160 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.

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Will
Interview
Wednesday

Recruiting for: Culinary Chefs - Pastry Chefs - Fresh Foods Managers

Rodney Redman

Regional Training Specialist
redman@harristeeter.com

3901 Fair Ridge Drive Fairfax VA 22033
(703) 407-6134 (703) 278-0670

Hillstone Restaurant Group

www.hillstone.com

Table
4

Hillstone Restaurant Group is a privately-held collection of upscale restaurants with 45+ locations in major cities across the country. Some of our more well-known operations are Gulfstream, Houston's, and R&D Kitchen. The uncompromising quality of our food, service, art, and architecture has set the standard in our industry for three decades.

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Will
Interview
Wednesday

Our performance-driven environment attracts passionate culinary professionals who are dedicated to consistently driving high standards and achieving service excellence. The first step is our 4-5 months-long kitchen manager training program which is available in dynamic cities across the US. We are prepared to 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 possess a strong desire for development and advancement. FOH management opportunities are also available. Aggressive compensation plan for qualified candidates. EOE.

Recruiting for: Management Training Program - Kitchen Management Training Program

Keith Clancy

HR Manager
keith.clancy@hillstone.com

2425 East Camelback Road - Suite 200 Phoenix AZ 85016
(602) 553-2191 (602) 553-2112

Hotel DuPont

www.hoteldupont.com

Table
1

4 Diamond hotel, 4 restaurants, 2 ballrooms, 8 private dining rooms, 20,000 square feet of meeting and conference space with dining, 20,000 square foot kitchen and bakeshop space including two a la carte kitchens, butcher shop, production, banquet kitchen, garde manger kitchen, meat and fish butcher shops, bakeshop and pastry shop.

C

BP

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Interview
Wednesday

Recruiting for: Culinary Externs - Baking & Pastry Externs

Keith Miller

Executive Chef
keith.j.miller@usa.dupont.com

11th and Market Streets Wilmington DE 19801
(302) 594-3144 (302) 355-4142

Michele Mitchell

Executive Pastry Chef
michele.b.mitchell@usa.dupont.com

Indian Head Resort

www.indianheadresort.com

Table
3

C M

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

Recruiting for: Culinary Externs - Cooks - Waitstaff - Dining Room Host/Manager - Wedding Coordinator - Front Desk Staff

Adam Parker '01	Executive Chef adam@indianheadresort.com	664 US Route 3 Lincoln NH 03251 (603) 745-8000	(603) 745-8414
Dan Houghtaling	Sous Chef		
Jamie Landry	Sous Chef		

L'Auberge du Lac Casino Resort

www.lidlmail.com

Table
2

C

Hotel/casino resort located in Lake Charles, LA, 2 hours east of the Houston metro area. Currently, we have seven restaurants operating on property owned by Pinnacle, Inc. We are awaiting the opening of a new Pinnacle property in Lake Charles in 2009-2010.

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

Anthony Iannone	Employment Supervisor aiannone@lidlmail.com	777 L'Auberge Avenue Lake Charles LA 70601 (337) 395-7203	(337) 395-7749
Matthew Beaudin '05	Sous Chef mbeaudin@lidlmail.com		
Jared Ward	HR Recruiter jward@lidlmail.com		

Loews Miami Beach Hotel

www.loewshotels.com

Table
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BP

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

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

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

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

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

Loews Miami Beach Hotel 2008 Awards: AAA Four Diamond - Expedia Insider's Select Award - Meetings & Conventions Gold Key Award - Meetings & Conventions Gold Platter Award - Mobil Four-Star - Hotel of the Year given by Loews Hotels.

Recruiting for: Culinary Externs - Baking & Pastry Externs - Cooks (All grades and positions) - Pastry Cooks - Sous Chefs

Gordon Maybury

Executive Chef

gmaybury@loewshotels.com

1601 Collins Avenue Miami Beach FL 33139

(305) 604-5472

(305) 604-5735

Mark and Clark Restaurants

www.markandclarkrestaurants.com

Table
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A restaurant group that prides itself on using sustainable products and old fashioned cooking methods. Arrows Restaurant (CA and B&P); MC Perkins Cove (CA); Summer Winter.

Recruiting for: Recruiting for all three restaurants: Roundsman - Cooks - Pastry Assistants - Commis

Justin Walker

Executive Chef

justin@arrowsrestaurant.com

P.O. Box 803 Berwick Road Ogunquit ME 03907

(207) 361-1100

(207) 361-1183

Lee Frank

Chef

Marriott International

www.careers.marriott.com

Table
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Marriott International, Inc. is a leading lodging company. Its heritage can be traced to a root beer stand opened in Washington, D.C., in 1927 by J. Willard and Alice S. Marriott. Today, Marriott International has more than 3,200 lodging properties located in the United States and 66 other countries and territories. Marriott is a perfect place to pursue your career. We invite you to explore our established, global company full of successful experiences.

Recruiting for: Culinary Externs - Baking & Pastry Externs (limited positions available). All interested in consideration should register their information prior to Career Fair at: <http://collegejobs.marriott.com>.

Janet Bachtel	Manager - Global University Relations janet.bachtel@marriott.com	10400 Fernwood Road Bethesda MD 20817 (573) 873-5393	(301) 380-4202
Oliver Reschreiter	Executive Chef - JW Marriott Desert Ridge		

C

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Mina Group, LLC

www.michaelmina.net

Table
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Join us at Mina Group, 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. With restaurants in San Francisco, CA, Las Vegas, NV, Miami, FL, Scottsdale, AZ, San Jose, CA, Detroit, MI, Atlantic City, NJ, Dana Point, CA, Los Angeles, CA, and Washington DC, we are a dynamic, innovative company, with many growth opportunities.

Recruiting for: Culinary Externs at approved sites - Entry to mid level cooks: all properties for future opportunities - Dining Room candidates

Carly Guthrie	Director of Human Resources cguthrie@minagroup.net	335 Powell Street - 13th Floor San Francisco CA 94102 (415) 359-0791	(415) 409-2467
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Momofuku Restaurant Group

www.momofuku.com

Table
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David Chang's Momofuku Noodle Bar, the first of the Momofuku restaurants, showcases comforting, yet sometimes overlooked favorites. By featuring fresh market ingredients and daily specials, Noodle Bar offers its customers all of the quality of a fine dining experience in a casual dining atmosphere. Ramen, soft serve ice cream, and pork buns all serve as examples of how Chef Chang brings East Village diners a fresh complexity in traditionally simple dishes.

Although Momofuku Ssam Bar opened as an imaginative fast food restaurant based on a popular dish served at Noodle Bar, feedback from East Village diners had made it what it is today. Ssam Bar exemplifies the necessary balance of innovation and tradition, serving inventive dishes such as Santa Barbara uni with whipped tofu and tapioca alongside traditional dishes such as Banh Mi and Hanger Steak.

Momofuku Ko, meaning "child of" in Japanese, is the smallest and newest of the Momofuku restaurants. Since opening in March 2008, Ko has received considerable attention from the press for everything from its unique reservation policies to its daily prix fixe tasting menu to the intimacy of the dining experience it offers. Made up of only a small open kitchen, a bar, and twelve seats, diners at Ko are able to interact both with the chefs and each other. By elevating the familiar Momofuku ingredients that diners expect from Noodle Bar and Ssam Bar, Ko offers its diners a three-star experience without the pretension of a traditional fine dining restaurant.

In June 2008 Chef/Owner David Chang was named "Best Chef, New York City" by the James Beard Foundation. In October 2007 he was named "Chef of the Year" by Bon Appetit; July 2006 "Best New Chef" by Food & Wine; and June 2006 "Rising Star Chef of the Year" by the James Beard Foundation.

Recruiting for: Pastry Cooks - Line Cooks - Sous Chefs - Commis - FOH Managers and Junior Managers - Sommeliers - Servers, etc.

Sam Gelman '04	Sous Chef - Momofuku Ko sam@momofuku.com		
Josh Kleinman '99	Chef de Cuisine - Momofuku Ssam Bar	223 East 10th Street New York NY 10003 (212) 228-0031	(212) 228-7493
Jude Parra-Sickels	Sous Chef - Momofuku Noodle Bar		
Karina Turtzo	FOH Manager - Momofuku Noodle Bar		

Patina Restaurant Group

www.patinagroup.com

Table
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BP M

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

Recruiting for: Culinary Externs - B&P Externs - Sous Chef - Junior Sous Chef - Junior Catering Assistants - MIT at Rock Center Café

Ray Estrada	Manager of Recruitment - Patina West Coast restrada@patinagroup.com		
Frank Marino	Recruitment Manager - Patina East Coast fmarino@patinagroup.com	120 West 45th Street - 16th Floor New York NY 10036 (212) 239-2584	(212) 239-2584

The Ritz-Carlton Hotel Company, L.L.C.

www.ritzcarlton.com

Table
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100 years of history. Countless rewards. With an unshakeable credo and corporate philosophy of un-wavering commitment to service, both in our hotels and in our communities, The Ritz-Carlton has been recognized with numerous awards for being the gold standard of hospitality. The Ritz-Carlton Hotel Company, LLC, manages over 70 hotels worldwide in 24 countries with plans for further expansion in Europe, Africa, Asia, the Middle East and the Americas. The Ritz-Carlton is an independently operated division of Marriott International, Bethesda, MD.

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Extern Candidates should apply online at careers.ritzcarlton.com. Click on "Your Opportunities." Select "Non-Management Positions." Select the city and state of your preferred location. If that location has a Culinary and Baking & Pastry Extern position available, the positions would be listed under "Cook - Apprentice" under the drop down menu "Kitchen/Stewarding/Culinary." All other Extern positions are listed under "Intern" under the drop down menu "Administrative/General."

Please Note: For positions with The Ritz-Carlton Orlando Grande Lakes, please visit www.grandelakesjobs.com and follow the directions.

Recruiting for: Culinary Externs - Baking and Pastry Externs (at approved sites)

Sean Woods '92 Executive Chef - Orlando Grande Lakes
sean.woods@ritzcarlton.com

Roaring Gap Club - North Carolina

www.roaringgapclub.com

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

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Interview
Wednesday

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

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

Recruiting for: Culinary Externs - Sous Chef - Pastry Chef - Garde Manger - Gourmet Shop Chef - Grille Cook

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

Debbie Plummer Recruiter

SAGE Dining Services, Inc.

www.sagedining.com

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

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

Tom Ankner '98	District Manager tom@sagedining.com		
Marcel Gallo '86	Vice President marcel@sagedining.com	222 Bosley Avenue - Suite B7 Towson MD 21204 (410) 339-3950	(410) 339-3955
Matt MacIsaac '00	District Manager m.macisaac@sagedining.com		

The Sanctuary at Kiawah Island Golf Resort

www.kiawahresort.com

Table
33

Kiawah Island Golf Resort is a scenic forty minute drive from historic Charleston, South Carolina. Located on a barrier island, the resort offers guests a multitude of amenities, including ten miles of wide, immaculate beach, complemented by the Kiawah River, meandering lagoons and pristine marshlands. Guests can choose from an assortment of lodging options, including villas, private homes and the Mobil Five Star/AAA Five Diamond hotel, The Sanctuary. The resort also boasts five nationally ranked golf courses, among them The Ocean Course, host of the 2012 PGA Championship. Two tennis centers, the largest Recreation Department of any resort in the United States, plus seven year-round dining opportunities, two seasonal poolside grills, banquet venues in three full service clubhouses plus The Sanctuary, afford guests unlimited opportunities for enjoyment. Culinary opportunities range from casual family dining, to banquets, to the formality of The Ocean Room. Each dining venue offers its own unique cuisine, from international seafood's to prime cuts of beef. Banquets can be as casual as a Lowcountry oyster roast or as formal as white gloved service. The Pastry Shop provides product for all dining within The Sanctuary, including catered events. We invite you to learn more about our resort by visiting www.kiawahresort.com.

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Wednesday**Recruiting for: Culinary Externs - Baking and Pastry Externs - Full-time Career Opportunities - All levels of Culinary, General and Baking & Pastry.**

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

Shelter Harbor Golf Club

www.shgcri.com

Table
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Wednesday

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

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

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

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

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

Recruiting for: Experienced Line Cooks - Banquet Cooks - Garde Manger - Pastry

Joey Abitabilo	Executive Chef jabitabilo@gmail.com	One Golf Club Drive Charlestown RI 02813 (401) 322-0600 (401) 322-9700
Joshua Scott '04	Executive Sous Chef jscott@shgcri.com	

Tarrytown House Estate & Conference Center

www.tarrytownhouseestate.com

Table
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Wednesday

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

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

Recruiting for: Culinary Externs - Line Cooks

Chris Hettinger '96	Executive Chef chettinger@destinationhotels.com	49 East Sunnyside Lane Tarrytown NY 10591 (914) 591-3124 (914) 591-0059
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Top of the Hub

www.topofthehub.net

Table
8

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.

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Recruiting for: Culinary Externs - Baking & Pastry Externs - Full-Time Front-of-the-House Managers

Jason Banusiewicz '04 Executive Sous Chef
banusiewicz@yahoo.com
800 Boylston Street - 52 Floor Boston MA 02199
(617) 437-6988 (617) 859-8298

Tula Restaurant and Lounge

www.tulalounge.com

Table
23

A uniquely authentic and uplifting vision of international and American cuisine, served in a nouvelle and distinctive style, transporting patrons to a world of earthly delights by surrounding them with delicious flavors, sights, and sounds. Tula is its name. We have a well-established reputation in New Jersey and New York. We operate Evelyn's Restaurant, a Mediterranean restaurant rated number 1 in New Jersey by the "New Jersey Monthly Magazine." In April 2009, we launched Tula, a unique fresh concept of dining and hospitality. Our goal is to expand and bring Tula to the national stage.

M

Recruiting for: Line Cooks - Front-of-the-House Staff

Gus Sleiman Proprietor
gussleiman@aol.com
47 Easton Avenue New Brunswick NJ 08901
(732) 246-0014

Sam Fertik '09 Chef de Cuisine
samfertik@mac.com

Turning Stone Resort Casino

www.turningstone.com

Table
62

Resort and casino; 730 rooms, 2400 slots; over 100 table games; 5 golf courses, golf dome; conference facility; 14 restaurants; opening "food court" with six restaurants in Spring 2006. Present restaurants include: Brazilian, French, Italian, Asian, American, Buffet, Casual/Fine Dining/Deli/Steakhouse.

C
BP

Full-time and part-time employment opportunities, as well as temporary/seasonal!

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 - Station Cooks - Sous Chef - Pastry Cooks

Michel DiGiorgio Executive Chef
5218 Patrick Road Verona NY 13478
(315) 829-8908 (315) 829-8937

Kevin Ford '05 Chef de Cuisine

Kristy Isom Human Resources Specialist

U.S. Air Force - Civilian Careers

Table
46

We provide community service programs that enhance the quality of life for Air Force members and their families. These programs indirectly support the mission by improving morale, productivity, and retention. Our programs build agile combat support through programs promoting fitness, esprit de corps and quality of life for Air Force people. Provide policy and direction for the \$2 billion worldwide Services program, which includes fitness, peacetime and wartime feeding, mortuary, lodging, child development and youth programs, a wide spectrum of recreation and leisure activities, and business operations like golf, bowling and clubs, to sustain Air Force missions.

Will
Interview
Wednesday

Recruiting for: Food & Beverage Specialist

Bobbie Nugent	Human Resource Specialist bobbie.nugent@randolph.af.mil	550 C Street West - Suite 57 Randolph AFB TX 78150 (210) 565-4055
Jim Krueger	Chief, Air Force F&B R&D Branch james.krueger@randolph.af.mil	

Walt Disney World

www.disney.com

Table
65

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.

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BP

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

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

Pauli Milotte	Chef Recruiter pauli.milotte@disney.com	1515 Lake Buena Vista Drive Lake Buena Vista FL 32825 (407) 938-1610 (407) 934-6878
Nicholas Pastis '99	Chef nicholas.pastis@disney.com	