

HOSPITALITY NEWS

HOTEL, DINING & EATERY TRENDS

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JANUARY 2022

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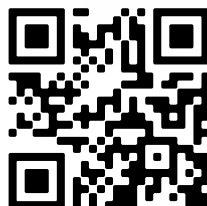
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FIND YOUR AMERICAN DREAM IN THE HOSPITALITY INDUSTRY

Do you believe in the American dream? Do you think people in the United States can still climb up the ladder for a better life, regardless of their social class or background?

If you are hardworking, the hospitality industry might be the right place to start your American dream. Hospitality jobs are not easy, but rewards will come to those who work hard. Most of all, the industry is big enough and offers ample opportunities for people with diverse backgrounds and talents.

ENTRY-LEVEL JOBS IN FOODSERVICE, RESTAURANTS, HOTELS, COUNTRY CLUBS, AND MORE

The hospitality industry is a vast business sector presenting various career options, from helpers in the kitchen, servers, food stand workers, and office clerks to many positions in-between. Most entry-level jobs do not even require formal education or previous work experience. Moreover, because many hospitality businesses open for long hours, some of which operate 24/7, people can choose to work part-time only when their schedule allows.

The hospitality industry provides terrific career opportunities for less-skilled workers or even new immigrants who may not speak English. According to the Center for Migration Studies of New York (2020), immigrants comprise 31 percent of the state's workforce. When it comes to the industries hiring the highest number of naturalized citizens in New York state, the restaurant industry comes in third place, with 88,600. Plus, the restaurant industry employs 74,700

undocumented immigrant workers—the most out of all industries in the state.

MID-LEVEL MANAGEMENT JOBS

Many hospitality businesses embrace the promote-from-within philosophy for talent management. For example, 80 percent of Chipotle's leaders began their careers as crew members at one of the restaurant chain's locations (Chipotle, n.d.). A typical restaurant manager at Chipotle earns about \$80,000 a year. It is very common to see hardworking associates make their way up in the hospitality industry.

EXECUTIVE POSITIONS

Many hospitality workers also moved up to the C-suite. Two prominent examples are Jim Bitticks and Alan Fuerstman. Bitticks started in the restaurant industry in his teens as a busboy and was recently named Dave's Hot Chicken's COO and President (Jennings,

2021). Fuerstman is the Founder and CEO of Montage International, a luxury hotel chain worth about \$3 billion in 2019. He started his hospitality career as a part-time doorman at a Marriott Hotel (Marikar, 2019).

NOW IS A GOOD TIME TO PURSUE THE AMERICAN DREAM IN THE HOSPITALITY INDUSTRY

The hospitality industry is now facing the labor shortage issue. Companies are offering higher wages and better benefits to attract workers to join their labor force. People may also get promoted faster if they are willing to help a business going through a crisis. Now is truly the time to get into the hospitality industry if one still believes in the American dream. ■

“
Dream of a land in which life should be better and richer and fuller for everyone, with opportunity for each according to ability or achievement.
”

— James Truslow Adams

LINCHI KWOK, PH.D.

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ROBOTS WILL FOR SURE TAKE OVER MORE “HUMAN” JOBS IN 2022



BY: LINCHI KWOK, PH.D.

In October, U.S. employers posted 11 million job openings (Davidson, 2021). Job openings have exceeded 10 million for five consecutive months already. Meanwhile, there were only 7.4 million unemployed Americans in October, equivalent to 1.5 available jobs for every unemployed person.

The leisure and hospitality sector alone added an additional 251,000 openings. Vacant positions in leisure and hospitality have reached 1.8 million. Then, what can hospitality businesses do to deal with the labor shortage issue?

COMPANIES FOUND SOLUTIONS THROUGH AUTOMATIC SERVICES

Hotels, restaurants, and foodservice businesses are redesigning jobs with more automatic service components. Hotels want customers to skip the front desk. Guests can use mobile apps to do almost everything for a hotel stay, from making/creating a reservation, checking in, opening the guest room, making service requests, to checking out.

Restaurants and foodservice businesses went steps further. Some have introduced new store designs to embrace robotic service. Forget about self-ordering apps or kiosks. Restaurants are now using burger-flipping robots, delivery robots, and robotic fry or stir-fry stations.

Technology also allows more foodservice workers to work remotely. Employees at an Arizona Chick-fil-A Restaurant can take drive-thru orders while they are sitting at home (Matyszczyk, 2021). Imagine the AI-empowered automatic service becoming mature. Will restaurants still need a real human to take customer orders? Furthermore, can we expect more AI-empowered avatars and robots to do more jobs for human beings?

WORKERS MUST GET READY TO WORK WITH ROBOTS

The robotic trend in service operations will continue, meaning robots will take over more service jobs that are still performed by real humans today. Human-robot interactions will become an essential part of the future servicescape and workplace. ■

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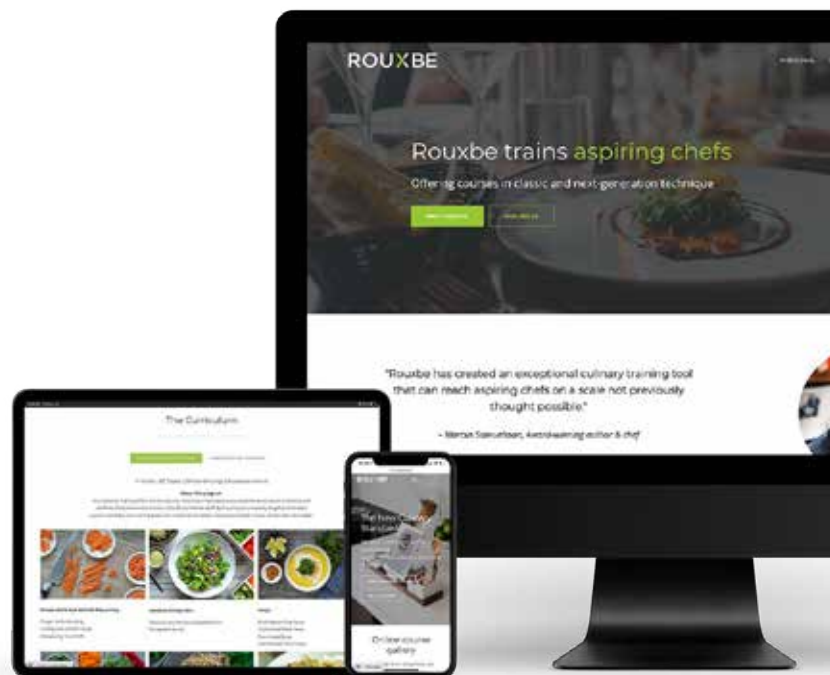
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BANQUET OF HOPE

Soup kitchens have long had poor reputations. The dreary perception that follows these spaces, however, could not be further from the truth. Hospitality News Magazine learned this when we got the chance to travel to the Trenton Area Soup Kitchen (TASK) and chat with Chef Adam Livow, TASK's Manager of Food Services, a wonderfully enthusiastic chef who shared with us his personal history, his plans for TASK, and a little bit about Hell's Kitchen.

Chef Adam speaks with an upbeat positivity blended with sincere humility and an eye for the good in the world. As a kid in Marlboro, NJ he struggled staying focused in traditional classroom settings due to ADHD. Fortunately, he realized early on that he was a hands on learner and found that cooking – a passion fostered at home with his mother – kept him engaged. After excelling in his high school's culinary program and completing a degree in Criminal Justice, Chef Adam enrolled at the French Culinary Center and became classically trained.

"It kept me engaged. I wasn't just sitting in a classroom learning a recipe for chicken chasseur, [I learned] it by executing the dish."



A MEETING WITH CHEF ADAM LIVOW OF THE TRENTON AREA SOUP KITCHEN



His tenacity is evidenced by his resume. As a post-graduate he worked for the Ritz-Carlton in Boston where he fell in love with banquet-style dining, and then the Grand Marquis back in his home state where he worked up to Executive Chef at just age 23. Staying there for 6 years, he moved on to be the first Executive Chef at the amusement park, iPlay America, before being on Season 14 of Hell's Kitchen.

"It was 47 days in Hell's Kitchen from beginning to end... I learned more in that time than I did in my entire culinary education and career."

Always having an inkling for healthy styles of cooking, Chef Adam helped open and operate Shaka, a nutrition-focused restaurant in New York after his time on the show, before going back to help iPlay. It was during his second stint at iPlay, when a coworker there, longtime TASK chef Paul Jensen, suggested he come check out TASK and see if he'd be interested in cooking for a soup kitchen.

"At first I was like, 'what am I going to do with a classic culinary education working in a soup kitchen?' I walked in and saw everything going on and I said, 'this isn't a soup kitchen, this is a community center.'" The rest is history.

When Chef Adam speaks about TASK it is impossible not to have a strong hope for the future. Seeing equipment limitations as his only obstacle, he takes pride in his kitchen's ability to feed 2,000-2,500 people a day and has goals to reach millions more. The food for TASK's meals come from a variety of sources: donations from local grocery stores and nonconventional food stores; Mercer Street Friends Food Bank, which distributes federal USDA products; and individuals and local

businesses. TASK purchases food products to ensure a balanced meal, but the amount spent is only one third of the total cost of product needed for 8,000 meals a week.

"The marbleization on this steak was ridiculous. This is a \$130 cut of steak in a restaurant and we're giving it to our patrons for free. And, look, they deserve it."

The meals that Chef Adam creates pull from every one of his prior culinary experiences. His principled work ethic pushes him to create every meal from scratch, something that many banquet chefs cooking in finer settings don't have the tenacity to do. The sometimes chaotic nature of donated food keeps his attention, as he is forced to conceive menus with little preparation time, yet he prevails, delivering nutritious meals to those in need Monday through Friday for free, no questions asked.

The most inspiring thing about Chef Adam is his outward awe. Selfless and grateful, he takes no single credit for the things that he does, and touts that the most important parts of TASK are the social and educational services that it offers its community members. He understands that the focus needs to be on helping those who are disadvantaged, and if that means helping to make sure they don't need to worry about finding or paying for a nutritious meal, then that's what he will do for them.

"My goal is to be out of a job. When we have fed and helped everyone, I will know my mission is complete."

Being at TASK since just August of 2019, the journey so far is only the beginning for him. Chef Adam sees one great future potential of the organization in food trucks. Employed by those in TASK culinary educational programs, he believes that mobilizing his kitchen will allow TASK to reach an exponentially higher amount of those who either are not aware of the kitchen, or are unable to get themselves to its location on their own. It's all part of Chef Adam and TASK's gargantuan goal to ensure that no person, Trenton area or not, is food insecure. Given TASK's current reach and Chef's persistence, positivity, and knowledge, that goal doesn't seem so far. ■

FOOD BANKS SAVE LIVES BUT NEED OUR SUPPORT

BY: LINCHI KWOK, PH.D.

Extended federal unemployment benefits and stimulus checks helped people survive the pandemic. When the extra aid came to an end, along with the high inflation, hunger was on the rise again. Rising food and transportation costs have substantially affected people's lives and non-profit organizations like food banks that help feed families in need (Dorning & Elkin, 2021).

CONCERNS ABOUT RISING FOOD AND TRANSPORTATION COSTS

The grocery prices went up 6.4% in November from a year ago. People are also paying 50% more in gas prices in December. On December 14, the national average retail gas price reached \$3.32 per gallon.

Rising food and transportation costs mean more hardship, especially for the poorest fifth of households, who need to spend 27% of their income on food (vs. 7% among the highest earners). Consequently, some families turn to cheaper, less-nutritious foods as a temporary solution, but the unhealthy alternatives usually create lasting negative impacts on their health.

FOOD BANKS FEED PEOPLE IN NEED AND HELP THEM LIVE A MORE BALANCED LIFE

According to the Food Bank for New York City (FBNYC), over 37.2 million U.S. residents, or 11.5%, are food insecure. To make the situation even worse, when the pandemic hit in early 2020, one in four Americans were skipping meals or had to rely on food donations (Leonhardt, 2020).

In New York State, nearly 2.2 million residents (11.1%) are food insecure, of whom 50%, or 1.1 million, live in New York City. As a result, FBNYC provided over 100 million free meals in 2020 for New Yorkers in need. Through SNAP (formerly known as food stamps) and free tax assistance, FBNYC helped put nearly \$38 million into New Yorkers' pockets in 2020. Moreover, FBNYC also provided nutrition education programs to



help more than 23,000 people sustain a healthy diet and active lifestyle on a limited budget.

FOOD BANKS NEED OUR SUPPORT

Feeding America, a national network of 200 food banks and 60,000 food pantries and meal programs, distributed 6.1 billion meals in 2020, three times the 2009 level. The total number of people seeking help also increased by 50% from 2019. Many people suggested it was their first time turning to food banks for help. Because of higher inflation, higher food and transportation costs, and fewer donations, the organization expected to see a 30% drop in food supplies.

Without our help, it is uncertain if food banks can continue providing the necessary services to the people in need. In this season, let's make a donation to our local food bank and help the people in need. ■

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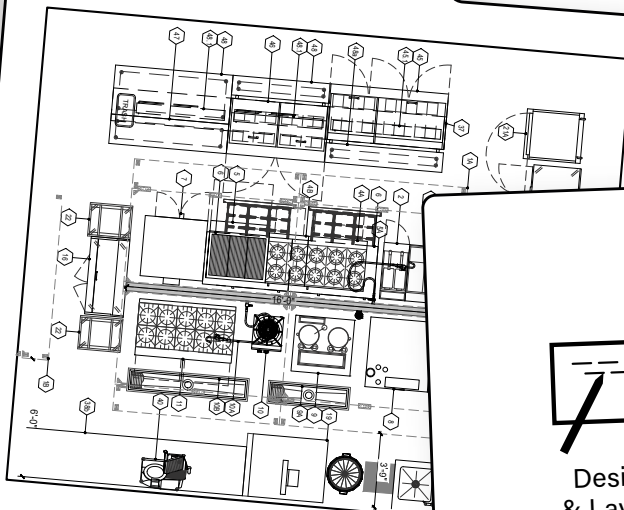
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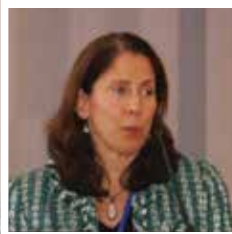
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BY: MARTIN DANIELS

Hotel Association of New York City (HANYC) is a trade organization that has recorded hotel and hospitality data from as far back as the late 1800s. The association's primary purpose is providing its clients, associates and members with the highest standard of services and best available resources. The organization is supported by compatible industry professionals and investors.

Due to the dedicated efforts of past presidents and associates, as well as current President and Chief Executive Officer, Vijay Dandapani, today's HANYC is an internationally recognized leader in New York City's \$5 billion tourism industry.

Hospitality News joined in celebrating this success as sponsored guests at the annual meeting and holiday party. Many industry leaders and supporters were in attendance. The event kicked off with an informative

meeting, introducing an illustrious panel that delivered fact-finding information for before, during and after pandemic projections.

The hotel industry was able to quickly get back on track with tourism, representing "300 of the finest hotels with over 80,000 rooms and approximately 50,000 employees." The industry is also in front of the curve of the presence of digital coin maintenance. Immediately following the presentation, attendees joined together at the cocktail reception to mingle and network. ■

During the presentation the following sponsors were acknowledged:

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AHF-NY KICKS OFF NEW YEAR WITH NEW LEADERSHIP

On Dec. 8, 2021, Brookdale Hospital and Medical Center in Brooklyn, NYC celebrated a changing of the guards from Patrick Lamont, Director of Food and Nutrition, to Registered Dietitian-Nutritionist, Leslie Rosen, Director of Nutrition Services at JASA.

Colleagues and friends gathered for the announcement and of course, to celebrate Lamont's accomplishments. Lamont served as an integral part of the medical center's Food and Nutrition Department over his four years in his position. Lamont was honored by his peers as an unforgettable leader, and he commemorated this special occasion in his statement cowboy hat and pinstripe suit.

Guests enjoyed the holiday decor and festive atmosphere while posing for pictures and socializing, as well as taking the opportunity to enjoy each other's company without their usual scrubs and labcoats. To really capture the joyous spirit of the room, many even sported fun glasses and colorful Hawaiian leis! The committee also presented certificates to select

individuals as congratulations for their accomplishments throughout the past year.

And what would an Association for Healthcare and Food Service event be without fine dining? Guests continued the festivities with a hand-selected menu of chicken Francese, aged New York "Sterling Silver" shell steak, half-roasted chicken, pan-seared salmon, eggplant Parmigiana, and portobello mushrooms.

A full stomach was not the only thing guests left with—the night continued with drawings for gift cards, gift baskets, televisions and more! Winners showed off their prizes, along with their moves, with big smiles on the dance floor.

Guests continued to dance the night away and celebrate not only Lamont's successes, but also those of all our healthcare heroes. Despite these unprecedented times, they have continued to show up to each day of work with their best foot forward. Although Brookdale Hospital and Medical Center will miss Lamont, they are excited to pass the torch to Leslie Rosen, who will begin his duties as Director of Nutrition Services as we enter the new year. ■



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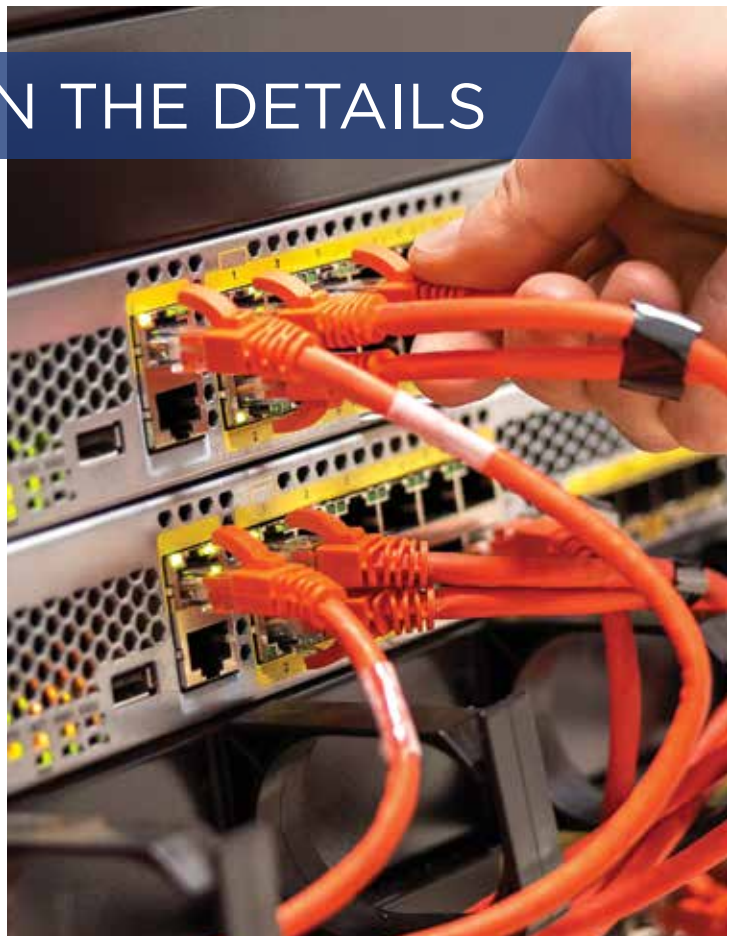
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ACF RENAMES COMPETITION FOR PRESTIGIOUS CHEF

In the early morning hours of December 11, 2021, professional chefs as well as student chefs-to-be were armed and ready for one of the American Culinary Federation's largest competitions. This particular event was special because it honored and memorialized one of the organization's icons, Gerald Molloy, who recently passed away. His lovely wife was in attendance.

The competition, now renamed the Gerald Molloy Memorial Challenge, kicked off at 7:00am in Monroe College's impressive state-of-the-art commercial kitchen, which has four cooking stations. The first two stations manned with student competitors began, commanded by their resident judges. Thirty minutes later, the second two stations manned with professional chef competitors began their challenge. This process was consistent throughout the course of the day until all competitors demonstrated their talents and plated their dishes for judging.

Each competitor plated four plates. One displayed for all to admire, while the other three were taken into the judge's chambers to be tasted, critiqued and scored. Note: the challenge was not chef versus chef and the presentations were judged on the high standards, techniques and qualities of fine dining cuisine. Each

sauce had to have a smooth nappe consistency, along with allure and flavor. Plate presentations had height requirements and were judged on characteristics such as plate colors and cleanliness, and of course proper seasoning and tastefulness were major judging points.

The competitors received either a Gold, Silver or Bronzed plated medallion based on the judge's final critiques.

The American Culinary Federation (ACF) was established in 1929 in New York City and is the largest professional chefs' organization in North America.

The organization's home base is located in St. Augustine, Florida. There are presently 150 chapters nation-wide, with close to 18,000 members, of which I am a proud member. The organization cultivates aspiring chefs through quality educational programs such as the one at Monroe College, where the most recent cooking competition was held.

The Hospitality News family wishes to extend our deepest condolences to the widow and family of prestigious Chef Instructor, Gerald Molloy. ■



RALD MOLLOY



THE ILLUSTRIOUS CHEF JUDGES PRESENT WERE:

- Chef Frank Costantino
*Dean for the School of Hospitality Management
and the Culinary Institute of New York*
- Chef Sarah M. Decker
Regional Approved ACF Judge
- Chef Yocanry Lung
*Student Alumni and Assistant
to Dean of Operations*
- Chef George O. Palenick
Senior Approved Regional Judge
- Chef Michael Stamets
Associate Dean of Operations
- Chef David Turcotte
*Regional Approved ACF Judge
from Connecticut*

CHEFS COMPETITORS:

- Chef Jake Costantino
- Chef Kylie Donovan
- Chef Patrick Wilson

STUDENT COMPETITORS:

- Jeanny Adames
- Emily Caraballo
- Frank Costantino, Jr.
- Roshawn Heath
- Tyler Johns
- Jesone Khantikone
- Aditya Mishra
- Raquel Morales
- Conchita Nunn
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SHFM NATIONAL CONFER

SOCIETY FOR HOSPITALITY AND FOODSERVICE MANAGEMENT'S "A CATALYST FOR WORKPLACE EVOLUTION" WAS A MAJOR SUCCESS

In early December 2021, Aramark and Compass Group hosted a three-day networking and seminar event for Homegrown Hospitality. Featured chef Kenny Gilber, Owner and Chef of Silkies Chicken and Champagne Bar in Jacksonville, FL., kicked off the event with a homecoming banquet featuring a Southern comfort food menu prepared by the host corporations.

The event continued the following day with keynote speaker, Clint Pulver, who shared his childhood experiences, involvement in a lifechanging research study on company management styles, and mistakes he's made along his journey. He left the audience with a profound quote to take back to their work in hospitality: "People do business with people they like."

The day continued after Pulver's session with an innovation showcase featuring vendors' tables with the latest innovations in the foodservice industry. Attendees networked around the room and learned about new methods and modern techniques they can bring back home with them to their workplaces.

Afterwards, attendees gathered for a three-person panel discussion about how the COVID-19 pandemic

has permanently impacted the foodservice industry, including the resulting changes and challenges foodservice professionals now face every day in the workplace. The panel also highlighted three significant factors influencing how businesses can manage effectively: culture, cultural fluency and mentorship.

Following the panel, convention leaders lightened up the day by bringing back their version of the popular book and movie series, "The Hunger Games." This charitable event included four games to test the skills and abilities to be a team player. The session raised \$30,000 for Gracie's Kitchen, a volunteer organization working to provide meals to those in need. Day two ended with an award presentation to confirm Rob Gebhardt as the new 2022 SHFM president.

The final day of the seminar began with, "Myths of Sustainability," a discussion highlighting ways businesses can be more sustainable. Finally, the event ended with one final innovation showcase. Attendees of the three-day seminar mastered countless new skills in a short period of time and were eager to return home to incorporate them into their own business models! ■



ENCE RETURNS



VICTORIA VEGA BRINGS 30 YEARS OF EXPERIENCE TO COMPASS COMMUNITY LIVING

As Senior Vice President of Operations, Victoria Vega brings over 30 years of contract foodservice leadership to her role on Compass Community Living's executive team.

With a commitment to create differentiated, customer-focused resident dining experiences across the continuum of care, Vega's expanding responsibilities center on serving elder communities with innovative culinary programming and exceptional hospitality. She is well-known as an inclusionary operations leader, strategic architect of high performing teams, and passionate speaker.

In 2020, she was awarded with the highest hospitality industry honor as recipient of the International Foodservice Manufacturers Association (IFMA) Silver Plate for Business & Industry Foodservice Management for her outstanding contributions to the advancement of the foodservice industry.

A past president of the Society for Hospitality & Foodservice Management, she launched the SHFM Diversity & Inclusion Council and currently co-chairs this critical initiative. Victoria was honored with the Richard Ysmael Distinguished Service Award for her dedication to workplace hospitality, the SHFM President's Award and received an honorary Doctorate of Foodservice from North American Association of Food Equipment Manufacturers (NAFEM). She has also been named as one of the 50 Most Influential Women in Hospitality annually since 2015 by

Total Foodservice Magazine and is a founding member of CHIEF Boston, a private network designed to elevate women in executive leadership and keep them there.

In the past few years, Victoria has brought her expertise to senior living and looks forward to making impactful change in this fastest growing contract dining market.

A frequent guest on industry webinars, she actively speaks about enhancing resident engagement for Leading Age, Plante Moran Retirement Dynamics and the United Methodist Association of Aging.

In 2020 she became a Commissioner for the LeadingAge Center for Aging

Services Technologies to expedite the development and adoption of emerging technologies to help older adults maximize the aging experience.

A graduate of the Isenberg Business School at UMass Amherst, she currently supports the Hospitality Tourism Management Department on the Leadership Board and sits on the Executive Committee.

She has addressed hundreds of undergraduates and faculty as the Keynote Speaker for Women of Isenberg Conference and was involved with the Women for UMass Steering Committee. Receiving the Stephen Elmont Lifetime Achievement Award is the highlight of her academic legacy. ■



Hospitality News recognizes the many individuals who contribute innovation and expertise to the hospitality industry. We will feature these cutting edge industry leaders in a monthly "Who's Who" beginning next month. If you know anyone deserving to be featured, please let us know.

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HAUTE CUISINE COMES TO SENIOR LIVING

CHEF RICHARD BRINGS THE BEST TO DOMINICAN VILLAGE

The senior living industry has historically not been synonymous with high-quality food, but Dominican Village in Amityville, NY took a vastly different approach when they hired Richard A. Catapano, Jr., CEC, as their chef.

"My goal is to transcend the notion of senior living for the public," remarked a good natured Chef Richard.

"I create a country club-like menu. Everything is made fresh to order and restaurant quality. We use fresh fish and vegetables and only prime cuts of meat. I create menu entertainment by wowing my residents with my 'pop-up action stations' live in the dining room." This is the kind of attention to detail, energy and upbeat atmosphere that has become a hallmark of Dominican Village.

"I am always interacting with the residents. Getting their feedback is as important to me as the food quality. I work to cater the menu to their preferences, and when the opportunity becomes available, show them new and creative things," continued the chef.

A graduate of Johnson & Wales University, Chef Richard received his A.A.S. in Culinary Arts. He then graduated from New York City College of Technology with a bachelor's degree in Hospitality Management. In addition to preparing meals at Dominican Village, Chef Richard is attending St. Joseph's College for his Masters of Business Administration.

"I am certified by the American Culinary Federation as an Executive Chef as well," he said.

His tireless work and his care for the craft earned Chef Richard a nomination for Chef Professional of the Year in 2019 by his colleagues at the American Culinary Federation of Long Island.

Chef Richard started his career in fine dining, working in top restaurants and hotels throughout Long Island and New York City, includes The Garden City Hotel, Pine Island Grill at The Crescent Beach Club, Rihga Royal Hotel, and Layla. He then worked as a sous chef at Memorial Sloan Kettering Cancer Center in New York City. Chef Richard also operated his own business, opening Catapano's Italian Gourmet Market in Bethpage, NY. "We sold gourmet Italian foods and fresh meats and worked a lot of catering. it was very rewarding," said the chef.

Upon selling the market, Chef Richard got into senior living. After a stint as food service director at The Bristol Assisted Living in Massapequa, NY, Chef Richard arrived at Dominican Village and has been the executive chef for the past seven years.

"There are some great chefs who chose to work in the senior living industry because of the great work-life balance it offers. As the father of two young kids, it affords me time to see my children grow up without compromising my integrity as a chef." ■



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FIRST

KIMBERLY BROCK BROWN ELECTED PRESIDENT OF THE AMERICAN CULINARY FEDERATION

In August 2021, Chef Kimberly Brock Brown, CEPC, CCA, AAC, began her two-year term as the 26th national president of the American Culinary Federation! In the ACF's 92-year history, Chef Kimberly is the first African American, woman *and* pastry chef to serve the organization's 15,000 members as president.

How did she achieve this incredible accomplishment? The best answer is to know Chef Kimberly and her journey.

Kimberly Brock was born in Chicago, IL, as the third of four children of Clifton and Ellen Brock. The abundance of community leadership examples helped Kimberly pave her road to success with faith, hope, love, and perseverance. Her parents were always working and seeking additional income sources and graduated college at 50 years young. Her siblings were always reading and active in extracurricular activities; among them are a valedictorian, college graduates, and a master's degree. All of her church leaders are also women of color. Kimberly is truly a product of her environment and lives by the church's saying: "If it is to be, it is up to me!"

Kimberly's journey as a professional chef began in 1981, when she enrolled in an ACF-accredited three-year culinary apprenticeship program at Dallas College El Centro Campus. It was there that Kimberly honed her passion for all things food, learned about being a chef and developed the kitchen skills necessary for her culinary journey. The high school "Home Ec" major then found her way into a professional kitchen and never looked back.

"We are not makers of history. We are made by history."

— Martin Luther King III

Over a decade after graduation, Chef Kimberly was visited by her school's culinary director and learned

she was the apprenticeship program's first African American female graduate.

Chef Kimberly earned the following certifications through the ACF: Certified Executive Pastry Chef (CEPC) and Certified Culinary Administrator (CCA). Chef Kimberly is also a member of the American Academy of Chefs (AAC), the honor society of the AFC. In 2003, she was inducted into the AAC as the first African American female chef out of the more than 900 fellows. She is still the only African American female CEPC in South Carolina, and in 2015, she was inducted into El Centro's Chefs Hall of Fame.



Throughout her career, Chef Kimberly has worked as an executive chef and executive pastry chef in hospitality, healthcare, and corporate settings. She has also served as an adjunct professor at Trident Technical College and Johnson & Wales University, both in Charleston, S.C.. The award-winning chef has participated in a variety of ACF-sanctioned competitions, years before TV shows were doing the same.

Chef Kimberly served on her local Charleston ACF Chapter's board in just about every role offered: board member, secretary, vice president, and two terms as president. She served as committee chair for an ACF Southeast Regional Conference.

The Charleston Chapter awarded her "Member of the Year," "Board Member of the Year," and "Chef of the Year," all within her first ten years of membership.

She was appointed North American Continent Director for Women in the World Association of Chefs Societies (WACS), in order to help women in the culinary industry network and have more of a voice.

Chef Kimberly decided to help on a national level, so she ran for the ACF's Southeast Region Ethics Committee and was elected twice for the two-year term position. She was instrumental in developing the ACF's Certified Culinary Administrator certification (CCA).



“Life’s most persistent and urgent question is what are you doing for others?”

— Martin Luther King III

In this male-dominated industry, Chef Kimberly became more aware of the lack of leadership from women and people of color. Some of this is due to the “good ol’ boys being good ol’ boys,” but also because of lack of confidence, wasted opportunities, or a lack of support for families and professional lives. It is hard to take a leadership role demanding 10 or more hours a day when one has babies who need care. Having support from family, be it blood or not, is key to a successful career. Being a mom and chef is an endeavor of love for the industry and one’s family. Time spent with either becomes a balancing act of quality versus quantity. The industry is more aware of work-life balance as it struggles to regroup during this pandemic.

Just talking or complaining about the lack of representation was not enough. Chef Kimberly acted and decided to be of service and help meet the needs of students, women and people of color. Representation matters, but so does certification, education, experience and opportunities.

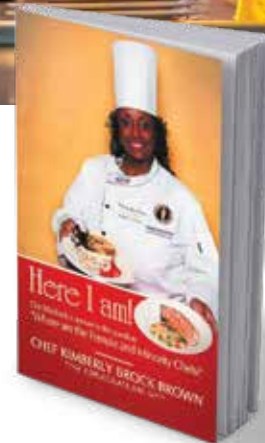
To be the change she wanted to see, Chef Kimberly took advantage of the opportunity and ran for national president of the ACF. She could not teach and mentor others to be all they could be if she let this opportunity pass, as she had all the requirements needed to run.

“Our lives begin to end the day we become silent about things that matter most.”

— Martin Luther King III

Chef Kimberly passed down the joy of cooking to her two children. Her daughter Bianca regularly cooks for her family, and like her brother Brock, Bianca is always trying and sourcing new flavors and recipes. Food brings and gives life. Breaking bread with people creates a hospitable and positive environment that is sorely needed today. What an awesome responsibility chefs have to create such an environment and provide the vehicle of food to do so! Chef Kimberly’s belief in the power of positive thinking has carried her through this culinary journey. What drives Chef Kimberly today is being open and receptive to all people and changes, focusing on helping others succeed, and giving back to those who seek help and guidance.

If Chef Kimberly were considering what defines her legacy in this industry, it would include her desire to be a positive example of possibilities. Turning the perception of a negative into a positive. Being in position to take advantage of opportunities. Leaning into situations as they arise and not staying silent. Helping others to have a seat at the table and an open door to get there. ■



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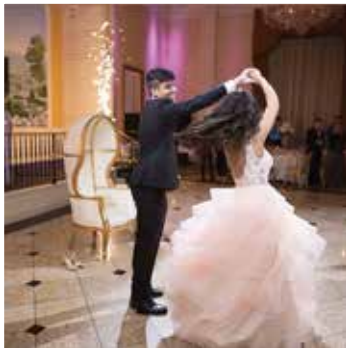
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INSPIRING THE NEXT GENERATION OF TOP CHEFS

Inspiring young, creative minds is hard work—but it is something Dr. Frank Costantino, CEC, CCE, CCA, AAC takes on with relish. As Assistant Vice President for Academic Affairs and Dean for the School of Hospitality Management and The Culinary Institute of New York at Monroe College, there might be no one better suited to teach the next generation of top chefs. Chef Frank wastes little time with his eager students, having them jump right into The Dining Lab at Monroe College, the critically acclaimed student-run restaurant where he is executive chef.

The chef's experience speaks for itself. "I am in my thirteenth year at the college, and prior to taking this position, I was the executive chef / owner of Harvest at Greenwood Lake, a fine dining restaurant in Orange County, N.Y.," remarked Chef Frank.

Chef Costantino began his training at New York City College of Technology, earning both the A.A.S. and B.T. degrees from the Hospitality Management department. He then earned his M.S. in Hospitality Management from the Rochester Institute of Technology. For most, this would be the point of leaving the academic world behind, but Chef Costantino continued with an Ed.S. in Curriculum and Instruction from the University of Sarasota, and finally, his Doctorate in Teaching and Learning from Argosy University.

Well-educated in every facet of hospitality, with the cooking skills to match, Chef Frank began his professional journey.

"After working for several years in the foodservice industry at top restaurants like La Caravelle and Windows on the World, I arrived at Quatorze, where

I earned two stars from the New York Times as the executive chef," he said, beaming proudly.

For Chef Frank, paying it forward is a part of his character. "I completed 14 years of service as Associate Professor and Director of Culinary Education at New York City College of Technology. From there, I moved on to The Art Institute of New York City for three years as Senior Lead Instructor before leaving to open Harvest."



Dr. Frank Costantino



Success in the kitchen is passed on to the next generation. "I coached the Art Institute's Junior Hot Food team to the 2006 New York State Junior Hot Food Championship and currently serve as a coach to The Culinary Institute of New York at Monroe College culinary team. The Monroe College team's students have won over 1,000 American Culinary Federation (ACF) medals, including numerous state and regional championships, during my 12 years as coach."

Never one to be idle, the chef was also awarded ACF Northeast Regional Chef of the Year in 2019. He is certified by the ACF as a culinary educator (CCE), executive chef (CEC), and culinary administrator (CCA). He is also a fellow of the American Academy of Chefs and an approved ACF judge.

"I have been a member of the ACF since 1996," commented the chef. "I am one of about 85 certified competition judges. I have judged numerous regional and national championships over the last 12 years. I believe so highly in my program at CINY, that I count my son, Jake, among our graduates and soon will count my youngest boy, Frank, among them as well."

It is clear the chef and his family will carry on the tradition of cooking excellence for years to come. ■



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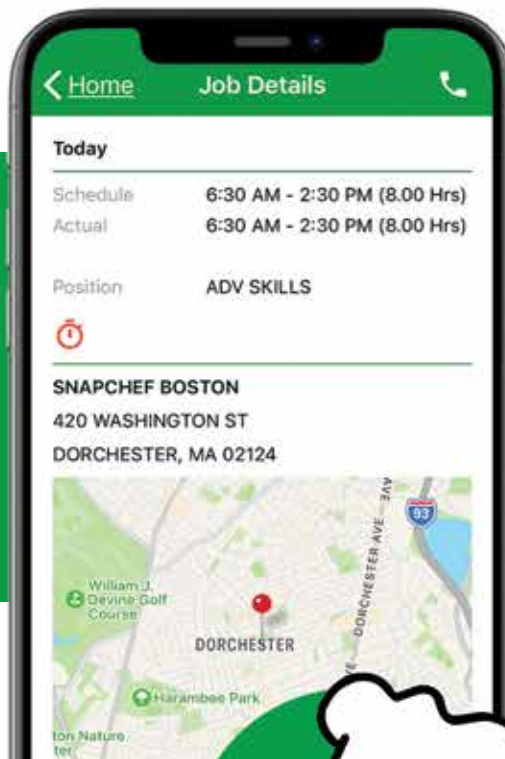
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Is the public aware of the existing certifications for cooks, chefs, and all food service establishments? New York City has enacted a grading program for foodservice establishments, which entails a scale from A-F depending on the establishment's operation services, sanitary conditions, and equipment deficiencies. Foodservice operations with an "F" grade from a health inspector requires a reinspection, forcing the operation to take corrective action or face potential fines or even a permanent shut-down. This public information may influence decisions made by consumers on where to dine, resulting in an inherent reason to maintain a clean, well-run, and profitable food operation.

The certification process for a sought-after title of Certified Executive Chef (CEC) includes sanitation, and many CEC's have passed the ServSafe exam administered by the National Restaurant Association (NRA). The American Culinary Federation (ACF) is the governing body in place to administer the certification process. There are entry-level culinary certifications, all the way up to Certified Culinary Administrator (CCA). The certifications include a separate designation for baking and pastry.

These certifications help customers decide on where to dine. Faced with the knowledge of two similar foodservice operations with Department of Health grades of an "A" and "D," consumers are likely to choose option "A."

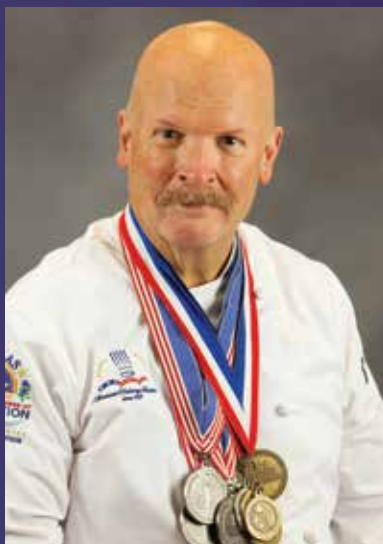
Let's look at the certification of the chef from a customer's perspective. Letter grades are issued to all food outlets and are mandated to be posted where the public can see them. Consider a couple from out of town who wants to dine in Little Italy, but they are not familiar with the area's restaurants. They find themselves looking into two side-by-side restaurants' windows, and both have the inspection grades posted where customers can easily view them. One restaurant has an "A" grade, and the other has a "D" grade. Both restaurants are very

nice and very similar in price, size, and offerings. Perhaps the "D" rated restaurant has better food, better service, and more offerings, but the less informed customer will choose the higher-rated restaurant since they lack any other reference to judge by.

I was once in my final interviewing stage for the executive chef position at Saint Andrew's Golf Club, the country's oldest-running golf course, in Westchester, N.Y. The president of the club asked me if I was a certified chef.

Ouch—my heart sank, and I felt I made a career error not getting certified. Here I was with a lifetime opportunity, and I was not certified. My response was an honest, "No, Sir," followed by a commitment to become certified. Over the 10 years in this job, I earned most of the certifications available from the ACF, the NRA, and the Culinary Institute of America, the Pro-Chef levels I, II, and III.

As a certified lead Approved Culinary Evaluator (ACE-2), I have had the pleasure to participate in and judge the practical exams for certifications. I built a commercial kitchen in my garage at home to bring candidates to practice, and I was practicing to take the Master Chef Exam.




Chef Patrick Wilson

Few chefs have learned the same way. The ACF has set the standard for their program, the Pro-Chef Program. I am honored to say I took and passed all three levels of the program. All chefs learn differently, as they have different strengths and culinary interests. If the public were educated about these training programs, would they demand chefs be better trained and educated, with a higher level of culinary skills?

The ACF has established the standards, requirements and progression to become certified. Certified executive chefs must display fundamental knowledge about cooking, similar to other professions' requirements.

The successful chef's resulting accomplishments can be part of the operations marketing plan, along with a great DOH grade. ■



These certifications help customers decide where to dine. Faced with the knowledge of two similar foodservice operations with Department of Health grades of an "A" and "D," consumers are likely to choose option "A."





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Change in foodservice continues. From smaller footprints and off-premise dining to delivery kitchens and ventless solutions to mini-markets and grab-and-go style convenience stores with autonomous checkout, operators are rethinking and re-imagining strategy. Some is in response to changing consumer trends; most is due to staffing demands, supply chain delays and rising costs.

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SUSTAINABLE FOOD PACKAGING ALTERNATIVES TO PLASTIC AND STYROFOAM

To meet growing customer demands and environmental regulations, the foodservice and hospitality industries need food packaging products that are both affordable and sustainable.

Many countries, and several U.S. states, are banning single-use plastics and poly-fluoroalkyl substances (PFAS), also known as “forever chemicals,” from being added to food packaging.

An alarming 380 million tons of plastic are produced every year, and nearly 40 percent of plastic used across the world comes from packaging. This waste is often not recyclable. In fact, it's estimated less than 10 percent of plastic has been recycled since 1950.

Plus, consumers are demanding more sustainable products, including packaging. Some are even willing to pay a premium for products delivering on sustainability claims. Research shows 87 percent of consumers are concerned about the environmental and social impacts of the products they buy, and 80 percent say sustainability is an important factor in their purchasing decisions.



DOUGLAS HORNE

Douglas Horne is the founder and CEO of Evanescence, whose mission is to accelerate the adoption of sustainable food packaging alternatives. He is a serial entrepreneur and corporate development specialist with over 20 years of experience building successful teams and businesses in many industries. He is a passionate advocate of sustainability and the circular economy, with a purposeful focus on providing responsible solutions for the foodservice industry and end-consumers.





If your company is ready to make the shift to eco-friendly food packaging, what are the options available on the market?

Plant-based packaging is fast gaining popularity as the sought-after eco-friendly alternative in the food services industry. For example, mushroom packaging uses clean, ground agricultural waste fused together by a matrix of mushroom roots. Seaweed packaging is made from gelatinous 'agar' found in seaweed and algae.

One growing plant-based alternative is bioplastics, or corn plastics. The organic composition of recycled starch procured from waste and Polylactic acid (PLA) provide the flexibility and durability required for food packaging. As the name suggests, these products share the look, feel and functionality of plastic; in fact, they can easily be mistaken for plastic to an inexperienced eye.

Companies like Ford, Heinz, Nestlé, Nike, Procter & Gamble, Unilever, Coca-Cola Company and Danone are working together to guide the sustainable development of bioplastic feedstocks. Furthermore, global chains like Starbucks and Burger King have already added some PLA products to their overall waste reduction strategy.

WHAT'S AHEAD FOR SUSTAINABLE FOOD SERVICE PACKAGING?

The latest innovation in foodservice packaging is set to disrupt the industry because it's a completely natural

alternative to Styrofoam. Evanescence® Molded Starch technology is made with upcycled plant materials, otherwise known as inedible food waste, and can be molded into a diverse range of products including trays, cups, meal trays and food containers. Free from harmful toxins such as PFAS, BPA and any other synthetic polymers, it is both marine and soil biodegradable and decomposes into soil in 90 days or less.

Evanescence was founded on the idea that sustainability not only be affordable, but also look and function the way a consumer expects. The two biggest challenges in adopting sustainable options are either the products are not functionally viable or they are too expensive.

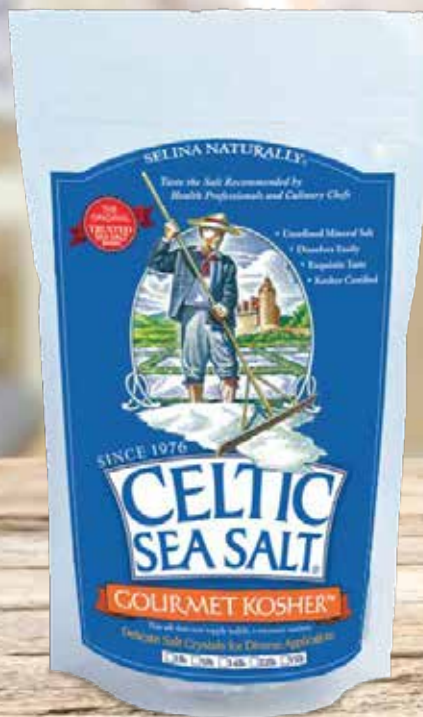
As a complete solution to replace single-use plastics and Styrofoam food packaging, Evanescence offers two product lines: Evanescence® Biopolymers and Evanescence® Molded Starch technology. Certified compostable, the plant-based, American-made food packaging looks and feels like their petroleum-laden counterparts.

Evanescence is currently producing compostable PLA straws at its first manufacturing facility in Early Branch, S.C. and expanding its U.S. manufacturing capacity with a second facility in northern Las Vegas. The range of foodservice products will include straws, trays, cups, lids, takeout containers, plates, cutlery and more. Learn more about Evanescence and its foodservice packaging solutions at evanescence.com. ■



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Mark has lectured to tens of thousands of people around the United States and the world, in organizations ranging from Fortune 500 companies to small and mid-size companies, and from the private sector to the public sector. He has discussed corporate training on radio and television, and has had articles published regarding inspirational ways of handling stress, and extraordinary approaches to creativity and innovation.



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681573	27830	Beef Meatloaf - Uncooked	2/5 lb	Frozen
556240	27840	Turkey Breast - Cooked - Low Sodium	3/3-4 lb	Frozen
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COLLETTE'S AMAZING COOKIE



Collette is like every other successful entrepreneur in most ways. She took an idea and her passion for baking and created a cookie revolution, supplying tens of thousands of homemade cookies and gifts to customers and businesses across the country. Since 2016, Collettey's Cookies has provided a way for the young businesswoman with Down syndrome to earn her own income and independence, while spreading hope and inspiration to others across the globe.

Collette, operating under her childhood nickname of Collettey, needed to find a way to earn her own money after graduating from college and moving to Boston. Collette was consistently turned down from jobs for not being "the right fit," which only furthered her determination. After years of job interviews and rejections, Collette took matters into her own hands to make her own dough—figuratively and literally! The young businesswoman had been baking since high school and found a passion for developing a unique cookie recipe, eventually named The Amazing Cookie. After taking a batch to a local store owner to try, he immediately placed an order for 50 boxes to sell at his store. Collette's cookies began to sell out every week, and she became the neighborhood's "cookie girl."

Collette's mother, Rosemary Alfredo, is an entrepreneur herself, and she told Collette starting a business requires licensing, logos, insurance and more. With her mom's help, Collettey's Cookies hit the ground running, and within a week, that local store was stocked with Collette's cookies.

Collette's company began to grow, and it was time to hire employees. It was then Collette told her mom she wanted to create jobs for people with disabilities and challenges—which Collette continues to do today! With

the care of a small business owner, Collette takes pride in the attention to detail in every order, completing each box with unique decorations and a card. During the holiday season, the business's busiest time of year, Collette's close-knit team decorates their workspace and plays holiday music to get into the Christmas spirit. At the end of every holiday season, the Collettey's Cookies team celebrates with a large Christmas party in the city, complete with food, karaoke, Secret Santa gifts and more. The team also has a heart-warming tradition of spending December 23 making cookies together for their families rather than customers.

The demand for Collettey's Cookies is high, and the initial volume of orders quickly surpassed everyone's expectations. In 2016, the company's first holiday season orders skyrocketed past what any team could bake. Collette apologetically contacted customers, saying treats may not be ready by the holidays, and she could issue refunds if needed. To her surprise, not one customer canceled their order. Everyone wanted a taste of these magical cookies, no matter the wait time! Collette and her team now fulfill holiday orders for over 30,000 cookies in a span of 14 days.

Looking toward the future of Collettey's Cookies, Collette hopes to partner with other disability organizations across the U.S. to offer employment and partnership opportunities with her business. She is also releasing her second book in spring 2022 and continues to offer workshops on independence and entrepreneurship through her nonprofit, Collettey's Leadership. One day, Collette hopes to make a documentary about her life as an independent entrepreneur that can bring hope and inspiration to others since, after all, she started her business because no one would hire her. It turns out becoming an entrepreneur and CEO of her own company was "the right fit" for Collette! ■



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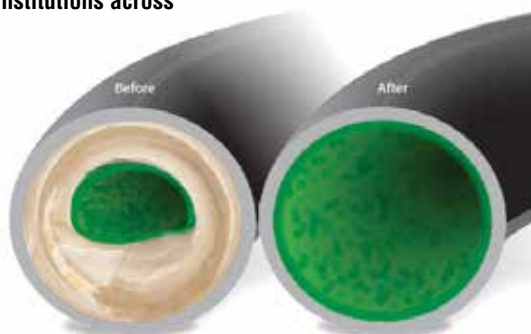
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STRONGER, SMARTER, BETTER! THE NEW VITO VL FRYING OIL FILTER



VITO AG, the German market leader for filtration systems, announced the launch of a new product to fulfill the rising need for high-quality and easy-to-use deep fryer filtration systems: the VITO VL oil filter system.

The frying oil filter is simply placed inside the deep fryer and filters your frying oil at service temperature. The results are oil savings of up to 50 percent, increased oil quality, reduced fryer workload, and increased safety.

As VITO's most powerful in-tank filtration system, the VL filters over 26 gallons of oil per minute while pressing the used oil through a pure cellulose filter paper for optimal microfiltration. The result is a perfectly clean frying medium.

The new VITO VL is significantly stronger than its predecessors and was enhanced with many important design features to improve the well-known user-friendliness and optimize the filtration process. VITO has always been very versatile, making it possible to get great filtration no matter what fryers are used or the kitchen's set-up. By adding new technology to the VITO VL, this versatility has even increased!

Featuring the innovative VITOconnect technology, the filtration system can now connect to local Wi-Fi, bringing the kitchen into a new era without the need to change the entire fryer setup. The filtration system will send usage data into a web-based cloud, where the kitchen operator can remotely access detailed usage information, generate reports, and set email notifications and alerts to stay on top of the frying oil management. Even oil quality measurements can be added manually to store this data and get a long-term overview about oil quality changes.

"Our VITOconnect feature targets all kitchen operators who want to become more sustainable and future-oriented by adding smart technology equipment to their operation. Our cloud-based program will be free of

charge, making seamless documentation and following standard operating procedures when it comes to your frying oil care, as easy as never before," said Andreas Schmidt, chief executive officer of VITO AG.

The made-in-Germany oil filter will be available in the USA starting in January 2022. It has already won one of the most prestigious awards in Europe: the 2021 Smart Label Innovation award, which recognizes the most intelligent solutions to improve the professional hospitality sector with a focus on quality, technology and research to shape the trends of the future.

For more information through VITO AG's USA subsidiary VITO Fryfilter, Inc., visit www.vitofryfilter.com or call 1-847-859-0398. ■





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- A 96% reduction in defects per million
- An 82% improvement in delivery performance

Discover the collaborative, multienterprise work management platform that is redefining the future of supply chain issue management. Supply chain disruptions have increased rapidly across all sectors of manufacturing, logistics, and retail markets. To thrive amidst challenges like raw materials shortages, demand fluctuations, labor shortages, and transportation delays, successful organizations are digitalizing their supply chain issue management capability.

Join us for a 30 minute individual demo to see how best-in-class companies are leveraging a new supply chain issue management solution to dramatically improve supply chain performance.

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DINEX

Serving up quality & reliability

DURATHERM®

Induction Charger



PBAC & Associates, LTD.

Manufacturers Representatives for the Food Service Industry



Sizzle Up Your Patient Meal Delivery Service

Elevate your patient dining experience with the DuraTherm induction solution. It's an industry best in holding time, ease of use and operational efficiency. Keep your meals hot for longer while preserving meal quality.

Features & Benefits

- **Prolonged Heat:** Base holds the food temperature between 60 and 90 minutes above 140°F based on menu, starting food temperature and plate temperature.
- **Space efficient:** Smallest charger footprint in the industry
- **User-Friendly:** Easy to use with a larger, clear LCD screen, compact footprint, preventive maintenance alerts, and automatic base detection with no mechanical switch.
- **Operational Efficiency:** Assemble up to four trays per minute for lean tray assembly systems.



Prolonged Heat
Compatible with Dinex DuraTherm induction base and Smart-Therm induction bases. Charges DuraTherm base in 15 seconds and Smart-Therm base in 10 seconds

Easy-to-Use
Lighted display revealing clear instructions, charging time status and preventative maintenance alerts to extend chargers life

Ease of operation
Limited training required, integrates well in lean tray assembly system



Scan or visit for more information:

<https://www.carlislefsp.com/items/DXDUR2083>



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SERVICE & PRODUCT DIRECTORY

If you are interested in being listed, please contact us at info@hospitalitynewsny.com

APPAREL		
Crooked Brook	Utica, New York	crookedbrook.com
ARCHITECTURE / DESIGN		
Focus Lighting	New York, New York	focuslighting.com
BAKERS / BAKED GOODS		
Fresh and Tasty Baked Products, LLC	Bronx, New York	freshandtasty.com
Rockland Bakery	Nanuet, New York	rocklandbakery.com
BEVERAGES		
Yorkville Coffee Company	Brooklyn, New York	(718) 768-4848
BUTCHER		
Casanova Meats	West Babylon, New York	casanovameats.com
CHEMICAL COMPANIES		
Cleanse Tec	Hauppague, New York	cleansetec.com
Diversey	Fort Mill, South Carolina	diversey.com
Ecolab	Saint Paul, Minnesota	ecolab.com
Imperial-Dade	Jersey City, New Jersey	imperialdade.com
Ronbar Laboratories, Inc.	Long Island City, New York	ronbarlabs.com
Santec Clean Needs	Linden, New Jersey	cleanneeds.com
CLEANING COMPANIES		
Alpha Solutions	Farmingville, New York	alphawastesolutions.com
Commercial Cleaning Corp.	Trenton, New Jersey	commercialcleaningcorp.com
Hoodz	Ann Arbor, Michigan	hoodzinternational.com
Sani Systems	Hicksville, New York	sani-systems.com
CULINARY SCHOOLS		
Culinary Institute of America	Hyde Park, New York	ciachef.edu
Institute of Culinary Education	New York, New York	ice.edu
Johnson and Whales	Providence, Rhode Island	jwu.edu
Kosher Culinary Center	Brooklyn, New York	kosherculinarycenter.com
DAIRY		
Bartlett Dairy	Jamaica, New York	bartlettny.com
Cream-O-Land Dairy	Florence, New Jersey	creamoland.com
Dearle Farms, Inc.	Bethpage, New York	derle.com
Wards Ice Cream	Paterson, New Jersey	wardsicecreamonline.com
EQUIPMENT DEALERS		
Elite Equipment and Design	Farmingdale, New York	elitestudioe.com
LaBel Equipment	Corem, New York	labelfoodservice.com
Rogers and Sons	New York, New York	rogerandsons.net
The Same Tell Companies	New York, New York	samtell.com
Singer M Tucker	Paterson, New Jersey	singerequipment.com

EVENT PLANNERS		
Gabriela Moura Events	Queens, New York	gabrielaevents.com
Elegant Affairs	New York, New York	elegantaffairscaterers.com

FLATWARE - DISHES, GLASSES, UTENSILS		
Round Eye Supply	Kennesaw, Georgia	roundeyesupply.com
Tuxton	Walnut, California	tuxton.com
Welltold Glassware	Exeter, New Hampshire	welltolddesign.com

FOOD DISTRIBUTORS / FOOD SERVICES		
Bertram Foods	Linden, New Jersey	sbertram.com
Gordon Food Services	Wyoming, Michigan	gfs.com
Jamac Frozen Foods	Jersey City, New Jersey	jamacfoods.com
Performance Food Service	Richmond, Virginia	performancefoodservice.com
Sysco	Houston, Texas	sysco.com
US Foods	Rosemont, Illinois	usfoods.com
Whitsons Culinary Group	Islandia, New York	whitsons.com

LINEN COMPANIES		
Cleanse Tec	Hauppague, New York	cleansetec.com
Coast Linen Services	Neptune, New Jersey	coastlinenservices.com
Imperial-Dade	Jersey City, New Jersey	imperialdade.com

MANUFACTURERS		
Bar Maid	Pompano Beach, Florida	bestinthebar.com
Be Green Packaging	Ridgeland, South Carolina	begreenpackaging.com
LightFry	Borås, Sweden	lightfry.com
National Retail Solutions	Newark, New Jersey	nrsplus.com
Univex Corporation	Salem, New Hampshire	univexcorp.com
VITO Fryfilter, Inc.	Arlington Heights, Illinois	vitofryfilter.com

PEST CONTROL		
Bell Environmental	Parsippany, New Jersey	bell-environmental.com

PRODUCE		
Gargiulo Produce	Hillside, New Jersey	gargiuloproduce.com
Schneiders Farm	Melville, NY	schneidersfarmmelville.com

SMALLWARES AND SUPPLIES		
Imperial-Dade	Jersey City, New Jersey	imperialdade.com
Indulge Kitchen Supplies	Brooklyn, New York	indulgekitchensupplies.com
Round Eye Supply	Kennesaw, Georgia	roundeyesupply.com
World Centric	Petaluma, California	worldcentric.com

STAFFING AGENCIES		
At Your Service Staffing	New York, New York	aysstaff.com
People Ready	Tacoma, Washington	peopleready.com
Restaurant Zone	New York, New York	therestaurantzone.com
Top Hospitality Recruiting	Beverly Hills, California	tophospitalityrecruiting.com

TABLES AND CHAIRS		
Prince Seating	Brooklyn, New York	princeseating.furniture
RestaurantFurniture.net	Deerfield, Illinois	restaurantfurniture.net

EMPLOYMENT OPPORTUNITIES

Discover these opportunities and more at careers.hhmhospitality.com

JOB TITLE	LOCATION	JOB TITLE	LOCATION
Hampton Inn: Guest Service Agent	NYC/Manhattan	Hilton Garden Inn: Executive Housekeeper	NYC/Central Park South
Hilton Garden Inn: Multiple Hourly Positions	NYC/Tribeca	Hampton Inn & Suites: Breakfast Attendant	Harrison, NJ
Hotel Aliz Times Sq.: Front Office Manager	NYC/Times Square	Thesis Hotel Miami: Night Auditor	Coral Gables, FL
Hyatt Union Square: Area Accounting Manager	New York, NY	Renaissance Denver: Executive Chef	Denver, CO
Hilton Garden Inn: Housekeeping Manager	NYC/Midtown East	HHM Chicagoland: General Manager	Schaumburg, IL
Holiday Inn Express: Multiple Hourly Positions	NYC/Chelsea	Home2 Suites: Food & Beverage Supervisor	Chicago, IL
Holiday Inn Express: Night Auditor	NYC/Chelsea	Hampton Inn & Suites: Operations Manager	Annapolis, MD
Hilton Garden Inn: Chief Engineer/Maintenance	NYC/Midtown East	New Castle Hope Center: General Manager	New Castle, DE
Residence Inn by Marriott: Night Auditor	Danbury, CT	Homewood Suites: Front Office Manager	Philadelphia, PA
Hampton Inn: Multiple Hourly Positions	NYC/MSG Herald Square	The Rittenhouse: Engineer Maintenance	Philadelphia, PA
Hyatt Union Square: Hotel Manager	NYC/Union Square	Delta Hotel: Controller	Philadelphia, PA
Residence Inn by Marriott: Breakfast Attendant	Danbury, CT	HHM Harrisburg: Accounts Payable Specialist	Harrisburg, PA
Hilton Garden Inn: Housekeeping Inspector	NYC/Tribeca	Rand Tower: Director of Sales	Minneapolis, MN
Hotel Aliz Times Sq.: Multiple Hourly Positions	NYC/Times Square	Rand Tower: Director of Finance	Minneapolis, MN
Hotel Aliz Times Sq.: Night Auditor	NYC/Times Square	Sanctuary Beach Resort: Food Director	Marina, CA
Hampton Inn: Accounting Clerk	NYC/Times Square	Courtyard LA: Chief Engineer/Maintenance	Culver City, CA
Hampton Inn: Area Accounting Manager	NYC/Times Square	Embassy Suites: Front Desk Supervisor	Anaheim, CA

Specialized expertise for the sophisticated operation

Distribution Infrastructure

- Nationwide with unparalleled selection of products
- Six distribution centers across the US
- 300,000+ SKUs
- 99.5% of US population within 1-2 day shipping

Technology

- Industry leading platforms applied strategically to each of our services
- Custom, in-house built sites for ordering and tracking projects and products in real time
- Customizable options tailored to each customer's needs
- Ability to fully integrate with third party procurement systems

Project Management

Proprietary Project Management software allows for streamlined project execution.

- Deadline tracking
- On time equipment procurement
- Real time inventory status
- Warranty tracking

Experienced Professionals

- Grounded professionals with focused areas of expertise
- Our employees' experience allows them to understand the unique needs of each customer and are focused on finding the best solution for their individual situation
- 30+ Certified Food Service Professionals (CFSP) on staff

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Does your dishwasher inactivate coronavirus?

MEIKO machines render it harmless in a single wash

Dishwashing cleaning technology can vary considerably from manufacturer to manufacturer. **But specific technological features and processing conditions are required to create the high level of clean that prevents transmission of disease via food wares.**

Virologist Dr. Friedrich von Rheinbaben of the HygCen Institute in Germany has certified that warewashing operating conditions, combined with the disinfectant cleaning of **MEIKO** warewashing technology, will safely inactivate the envelope-type coronavirus SARS-CoV-2, as well as all other enveloped viruses after a single wash, which makes MEIKO dishwashers highly effective against these types of viruses.

Most MEIKO standard models are certified

- M-iQ (all models)
- KA rack-type (all models)
- Pot and pan washers (all models)
- Door-type dishwashers
- Undercounters (all models)



DV 80.2



FV 40.2



M-iClean
UM GIO



M-iQ (all models)



KA rack-type (all models)



Scan to find out more about COVID-19 and the MEIKO technology that can inactivate all envelope-type viruses. Or visit: www.meiko.info/all-about-hygiene

UPCOMING EVENTS

THE WINTER FANCY FOOD SHOW

February 6-8, 2022

Las Vegas Convention Center, Las Vegas, Nevada

SpecialtyFood.com/shows-events/winter-fancy-food-show/



MARCH
2

SHFM NEW YORK NETWORKING EVENT

March 2, 2022

Nuveen at 730 Third Avenue

New York, New York

shfm-online.org/local-nyc

nuveen

A TIAA Company

MARCH
7-9

INTERNATIONAL RESTAURANT EXPO

March 7-9, 2022

Jacob K. Javits Convention Center

New York, New York

InternationalRestaurantNY.com



MAY
21-24

NATIONAL RESTAURANT SHOW

May 21-24, 2022

McCormick Place

Chicago, Illinois

NationalRestaurantShow.com

JULY
25-28

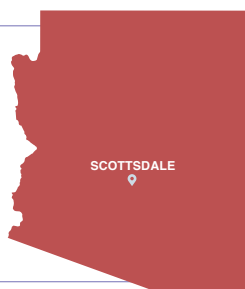


ACF NATIONAL CONFERENCE

July 25-28, 2022

Las Vegas, Nevada

acfchefs.org/ACF/Events/Convention/ACF/Events/Convention/



AUGUST
8-11

AHF NATIONAL ANNUAL CONFERENCE

August 8-11, 2022

Scottsdale, Arizona

ahfconference.org/info-online/

OCTOBER
17-19

SHFM 2022 NATIONAL CONFERENCE

October 17-19, 2022

Shertown

Denver, Colorado

www.shfm-online.org/national-conference





Scotch-Brite™ Quick Clean Griddle Cleaning System

Clean your griddle in minutes with 3 simple steps.



1

SQUIRT



2

SCOUR



3

SQUEEGEE

Visit [3M.com/quickclean](https://www.3m.com/quickclean) to request a demo.

The Scotch-Brite™ Quick Clean Griddle Liquid contained in this kit meets Green Seal® Standard GS-53 based on effective performance, minimized/recycled packaging and protective limits on VOCs and human and environmental toxicity. GreenSeal.org.

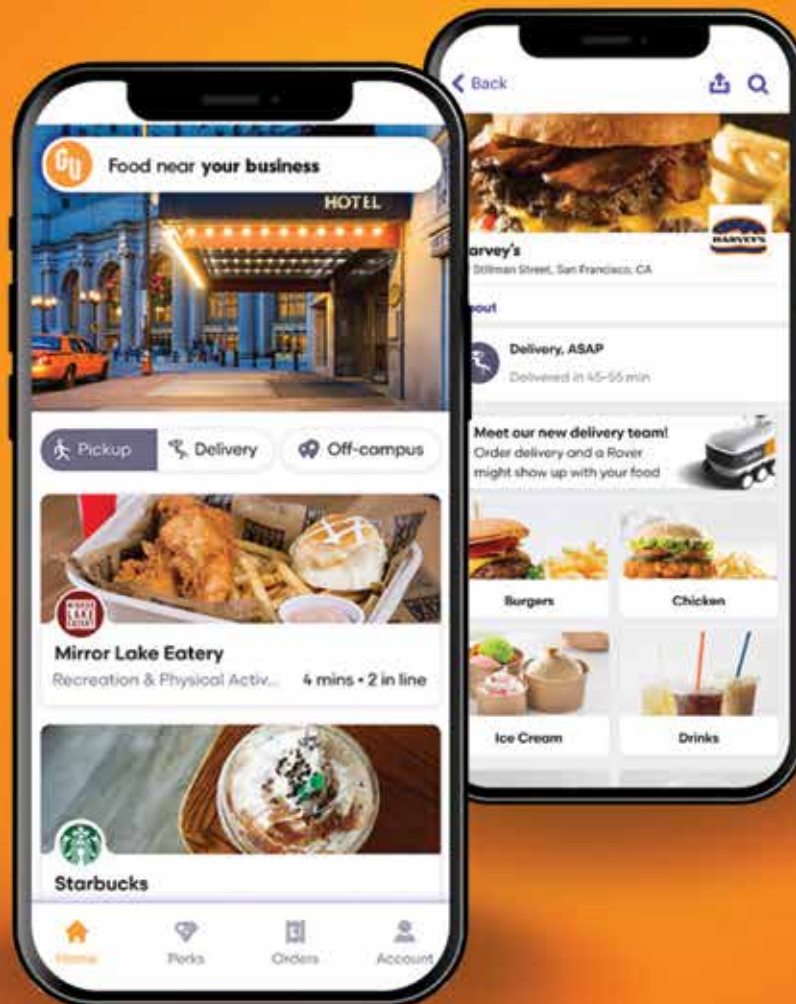
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