

CAMPUS NEWS *News*

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A Touch of Dutch in the Dining Hall

On October 26, Blair Academy students were able to taste such authentic main courses as Dutch fish casserole with mixed vegetables and basmati rice, stew of curly kale with sausage and bacon, as well as desserts such as parfait of hazelnuts and chocolate with vanilla sauce – all part of Sodexho USA’s sixth Global Chef exchange. Sodexho is the foodservice provider to Blair and over 100 independent school campuses in the United States. Its Global Chef exchange is a month-long international chef residency that brings top Sodexho chefs from around the world to the United States, giving campus residents a taste of authentic international cuisine.



The program began at the beginning of October as Patrick Cox, from Sodexho Netherlands, arrived at the University of Massachusetts Dartmouth (UMASS) for a week of culinary extravaganza. In addition to Blair Academy, Chef Cox will also share his international expertise on the campuses of the University of Vermont, Rensselaer Polytechnic Institute and The College of New Jersey.



“We are honored to have Chef Cox with us on campus and look forward to his special Dutch creations,” said Susan Schneider, Sodexho general manager on the Blair campus. “Our students are very open to trying new food dishes. This will be a great experience for them.”

A nine-year veteran of Sodexho, Chef Cox is currently the catering manager at the impressive Hoge School Zuyd in the Dutch city of Heerlen. He brings with him 17 years of professional experience, including extensive training as a culinary instructor and as executive chef for a number of prestigious restaurants and institutions throughout The Netherlands.

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