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## **HIGH SCHOOL STUDENTS GET A TASTE OF DUTCH DELICACIES AS SODEXHO BRINGS ITS GLOBAL CHEF PROGRAM TO THE BLAIR ACADEMY CAMPUS**

*Top chef brings authentic Dutch specialties to New Jersey students and faculty*

BLAIRSTOWN, NJ., October 14th, 2005 - Sodexho USA, foodservice provider to over 900 college campuses and over 100 independent school Campuses in the United States, announced the kickoff of its sixth Global Chef exchange, a month-long international chef residency that brings top Sodexho chefs from around the world to the US, giving customers 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. Chef Cox will be working with local Sodexho culinary teams to prepare authentic Dutch cuisine and present his exhibition style of cooking for thousands of students, faculty and staff during his stay. 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 looking forward to his special Dutch creations,” said Susan Schneider, Sodexho general manager on 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.

On October 26<sup>th</sup> Blair Academy students will be able to taste such authentic *hoofdgerechten* (main courses) as *Hollandse visschotel met groentemix en basmatirijst* (Dutch fish casserole with mixed vegetables and basmati rice) and *Boerenkoolstamppot met worst en spek* (stew of curly kale with sausage and bacon), not to mention mouth-watering desserts like *Parfait van hazelnoten en chocolade en een vanillesaus* (parfait of hazelnuts and chocolate with vanilla sauce).