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**COLLEGE STUDENTS GET A TASTE OF BELGIAN DELICACIES AS SODEXHO BRINGS ITS GLOBAL CHEF PROGRAM TO LOCAL FORDHAM CAMPUS**

*Top chef brings authentic Belgian specialties to New England students and faculty*

NEW YORK, November 2, 2005—Sodexho USA, foodservice provider to over 900 college campuses in the United States, announced today the kickoff of its seventh Global Chef exchange, a month-long international chef residency that sends top Sodexho chefs from around the world to other countries, giving customers a taste of authentic international cuisine.

The program begins this week as Stephen Miller, from Sodexho Belgium, arrives at Fordham University for a week of culinary extravaganza. Chef Miller will be working with local Sodexho culinary teams to prepare authentic Belgian cuisine and present his exhibition style of cooking for thousands of students, faculty and staff during his stay. Chef Miller will also share his international expertise on the campuses of St. John's University and Saint Peter's College.

“We are honored to have a talented Chef, like Chef Miller with us on our campuses for the month of November. Everyone is looking forward to seeing and tasting his Belgian dishes,” said Lisa Garden, Sodexho district manager.

Prior to joining Sodexho, Chef Miller worked as a sous chef and executive chef at many prestigious locations in London and Brussels such as The Sofitel Antwerp, Brussels Hyatt and The Berkeley Hotel. He joined Sodexho nine years ago and for the first five years served as executive chef for the members' restaurant, private dining rooms and President's Protocole Kitchens at the European Parliament buildings in Brussels. Since then, he has worked at some of Sodexho Belgium's most prestigious partner accounts including NATO headquarters, the Belgian Parliament, Fortis Bank, TOYOTA Europe, DHL, RTBF Belgian Radio and Television and Belgium's National Postal Services.

During the month of November, Fordham students will be able to taste authentic main courses, such as *Stoemp*, (country style sausage with mashed potatoes and cabbage). Some other treats will be gourmet sandwiches including *Filet Américain*, (finely minced and seasoned raw beef) and salads like *Salade Liègeoise*, (green beans, potatoes and bacon). Mouth-watering desserts like *Café Liègeois*, (Hot coffee and mocha ice cream with whipped cream) will also be on the menu.