



News Release

Sodexo Kicks Off Global Chef Exchange Program on Campus

Unique exchange program brings authentic international flavors and cuisines to student dining halls

GAITHERSBURG, Md., October 10, 2006 – This month, Sodexo, dining services provider to more than 900 college campuses and 200 independent schools in the United States, will welcome four top chefs from its affiliates in Germany, Korea, Thailand and Colombia to local colleges and universities as part of the Sodexo Global Chef Program. The objective of this international initiative, started in 2003, is to share the diverse international resources of the company through professional culinary exchanges. The chefs will share traditional cooking techniques with local Sodexo culinary teams as together they prepare authentic cuisine for students on sixteen campuses in New Hampshire, Massachusetts, Rhode Island, New Jersey, New York, Illinois and Wisconsin.

“Sodexo’s Global Chef Program provides a unique learning experience for students to explore new foods, cultures and traditions,” said Warren Jaferian, vice president, Sodexo Worldwide Education Market. “We are delighted to support the learning process through the culinary talents of our chefs worldwide. And, for international students, the Global Chef Program ensures that we are preparing their traditional meals in the most authentic manner possible.”

The chefs include:

Chef Falk Fehlhaber is the executive chef for Sodexo Germany. Chef Fehlhaber began his culinary career in 1988 following specialized culinary training in Leipzig, Germany. He has worked as sous chef, chef and special events caterer for various well-known restaurants throughout Berlin and has catered major international events like the 2005 World Youth Days held in Cologne. Chef Fehlhaber will bring his culinary talent and expertise to Suffolk University in Boston, MA, Bridgewater State College in Bridgewater, MA, Rivier College in Nashua, NH and Plattsburgh State College in Plattsburgh, NY.

Chef Hak Joon Kim is the National Culinary Trainer for Sodexo Korea. Beginning as a chef in a traditional Korean restaurant, Chef Kim has since held important roles in several top catering companies including operations manager, culinary trainer and executive chef. He has also

served as chef manager at Samsung Everland, the biggest theme park in Korea. For the past six years, Chef Kim has successfully led the Sodexo Korea culinary team, applying his knowledge of operational control and event management to create innovative menus and a positive dining experience to the delight and satisfaction of customers. Chef Kim will bring his culinary talent and expertise to Portsmouth Abbey School in Portsmouth, RI, Lawrence Academy in Lawrence, MA, Concord Academy in Concord, MA and St. George's School in Newport, RI.

Chef Samarn Loychiam is the National Culinary Trainer for Sodexo Thailand. Chef Loychiam's first job was at the world renowned Oriental Hotel in Bangkok, one of the most prestigious hotels in the world and he been honored to serve the Thai royal family. Chef Loychiam joined Sodexo Thailand 2004, where he currently oversees kitchen operations at eight five-star client hospitals and the United Nations Conference Centre. Chef Loychiam will bring his culinary talent and expertise to Keene State College in Keene, NH, Carleton College in Northfield, MN, Concordia University in River Forest, IL, Marquette University in Milwaukee, WI, Illinois Institute of Technology in Chicago, IL and Northwestern University in Evanston, IL.

Chef Joaquín Suárez is National Director of Culinary Training for Sodexo South America based in Bogota, Colombia and the Sodexo Global Chef Program Executive Chef. A graduate of the Culinary Institute of America, Chef Suarez joined Sodexo in 2001 and has 13 years of experience as a hotel and restaurant manager and as an Executive Chef. A native of Colombia, Chef Suarez has shared his culinary talents at the Hotel Tequendama Intercontinental of Bogotá, the Hotel Bogotá Plaza, the Hotel Oro Verde in Quito, Ecuador and the restaurant La Petite Ferme in New York City. A participant of previous year's programs in 2004 and early 2006, Chef Suárez was selected as the Executive Chef of the Global Chef Program. In this capacity, he works with each participating chef to prepare their visit and ensure the consistency and quality of the culinary aspects of the exchange. Chef Joaquin Suarez will bring his culinary talent and expertise to Ramapo College of New Jersey in Mahwah, NJ and SUNY Oneonta, in Oneonta, NY.

Since 2003, Sodexo has coordinated fifteen chef exchanges involving thirteen countries. For more information about Sodexo's Global Chef Exchange including chef bios and recipes, please visit www.GlobalChefProgram.com.