



## News Release

### Sodexo kicks off Global Chef Exchange Program with Colombia's Chef Joaquín Suárez

#### **Suárez to bring a taste of Colombia to two US universities in NJ and NY**

GAITHERSBURG, Md., October 12, 2006 – Sodexo, dining services provider to more than 900 college campuses in the United States, welcomes Sodexo South America National Culinary Trainer, Joaquín Suárez, to the U.S. this month. Chef Suárez will spend a week at each of two universities in New Jersey and New York. The Global Chef Program is a month-long international chef residency that provides an opportunity for Sodexo's top chefs worldwide to travel to different countries and share authentic international cuisine with local teams, students, faculty and staff.

“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.”

Chef Suárez will begin his tour in the U.S. on October 17<sup>th</sup> at Ramapo College of New Jersey in Mahwah, NJ. Among the great South American classics Chef Suarez will prepare are *pollo al horno* (baked chicken breast with mango salsa), *bandeja paisa* (grilled meats with red beans, rice and plantains) and *salpicón* (a mixture of exotic fruits). Chef Suárez will also bring his culinary talent and expertise to SUNY Oneonta, in Oneonta, NY. At each school, Chef Suárez will provide active demonstrations of meal preparation that involve the students, so that there will be ample opportunity to interact with him and experience first hand the cultural and educational benefits of his visit to campus.

**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.

For more information about Sodexo's Global Chef Exchange including chef bios and recipes, please visit [www.GlobalChefProgram.com](http://www.GlobalChefProgram.com).