



## News Release

### Sodexo kicks off Global Chef Exchange Program with Thailand's Chef Samarn Loychiam

#### **Loychiam to bring a taste of Thailand to several universities in New England and the Midwest**

GAITHERSBURG, Md., October 12, 2006 – Sodexo, dining services provider to more than 900 college campuses in the United States, welcomes Sodexo Thailand National Culinary Trainer, Samarn Loychiam, to the U.S. this month. Chef Loychiam will visit six universities and colleges from New England to the Midwest over the coming weeks. 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 Loychiam will begin his tour in the U.S. on October 16<sup>th</sup> at Keene State College in Keene, New Hampshire. Among the dishes Chef Loychiam will prepare are a variety of traditional Thai soups, fresh seafood, curries, and dessert items featuring exotic fruits and vegetables. Students will be able to try items like *gaeng jued tang kwar moo* (stuffed cucumber with minced pork in clear soup), *choo chee pla salmon* (seared salmon steak topped with red curry sauce) and *bua loy* (sticky rice flour balls in hot coconut milk).

Chef Loychiam will also bring his culinary talent and expertise to 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. At each school, Chef Loychiam will provide active demonstrations of meal preparation that involve the students, so that there will be ample opportunity to interact with him and to experience first hand the cultural and educational benefits of his visit to campus.

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 has been honored to serve the Thai royal family. Chef Loychiam joined Sodexo Thailand in 2004, where he currently oversees kitchen operations at eight five-star client hospitals and the United Nations Conference Centre.

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