



News Release

Sodexo kicks off Global Chef Exchange Program with Korea's Chef Hak Joon Kim

Kim to bring a taste of Korea to several New England independent schools

GAITHERSBURG, Md., October 10, 2006 – Sodexo, dining services provider to more than 900 college campuses in the United States, welcomes Sodexo Korea National Culinary Trainer, Hak Joon Kim, to the U.S. this month. Chef Kim will visit four independent schools in the New England area 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 Kim will begin his tour in the U.S. on October 16th at Portsmouth Abbey School in Portsmouth, Rhode Island. In addition to treating students to traditionally prepared rice with kimchi and Korean noodle soups, Chef Kim will make a special contribution to the school's annual international dinner on Tuesday October 17th. Chef Kim will also bring his culinary talent and expertise to Lawrence Academy in Groton, MA, Concord Academy in Concord, MA and St. George's School in Newport, Rhode Island. At each school, Chef Kim 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 Hak Joon Kim was born in Incheon, Korea, west of Seoul. Beginning as a chef in a traditional Korean restaurant, Chef Kim has since held the important roles of operations manager, executive chef and national culinary trainer in several top catering companies. He has also served as chef manager at Samsung Everland, the biggest theme park in Korea owned by the well known Samsung company. His culinary expertise has not only won competitions, but earned him broad recognition from his superiors and peers. 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.

For more information about Sodexo's Global Chef Exchange including chef bios and recipes, please visit www.GlobalChefProgram.com.