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News

UMW'S SODEXO TO HOST COLOMBIAN GLOBAL CHEF

February 8, 2008

Colombian Chef Joaquin Suárez will visit the University of Mary Washington on Wednesday, February 13 and Thursday, February 14. His visit is part of a month-long international chef-residency Global Chef Program sponsored by Sodexo, which provides dining services for UMW and more than 850 college campuses across the United States.

On Thursday from 11 a.m. to 1:30 p.m., Suárez will be the guest chef in the South Market Dining Room at Seacobeck Hall, where he will prepare "Flavors of Colombia" cuisine samplings from South American countries. The event is open to the public. Cost for the all-you-can-eat buffet is \$6.75 plus tax.

Suárez will make dishes such as Pollo a la Parrilla en una Marinación de Maracuyá (grilled chicken in a passion fruit marinade), Ajiaco Santafereno (three potato and chicken soup), and Bananitos Flambée en Salsa de Chocolate (banana flambée in chocolate sauce).

Suárez is a national culinary trainer and development manager for Sodexo South America based in Bogota. A graduate of the Culinary Institute of America, he has 13 years of experience as a hotel and restaurant manager and executive chef. He also serves as executive chef of Sodexo's Global Chef Program, where he works with each participating chef to prepare for the visit and ensure the consistency and quality of the culinary aspects of the exchange.

The Global Chef Program provides an opportunity for Sodexo's top chefs worldwide to travel to different countries and share authentic international cuisine with local culinary teams, students, faculty and staff.

UMW's own executive chef, Oscar Hernandez, was selected as one of Sodexo's Global Chefs and spent two weeks in Chile in January demonstrating his culinary skills to top chefs in the region.

"Not only does Sodexo's Global Chef Program provide a unique culinary learning experience for students, but it also helps our culinary teams to better understand world cuisine and how to prepare different flavors," said Warren Jaferian, vice president of the worldwide education market for Sodexo. "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."

Besides UMW, Suárez will stop at Howard University, Marymount University and Bowie State University. For more information about the Global Chef program or Chef Suárez's visit to UMW, contact Rose Benedict, UMW marketing manager, at (540) 654-1928.

News release prepared by Marty Morrison