

## Restaurant Depot And Leading Caterers Of America Hold "Boot Camp"

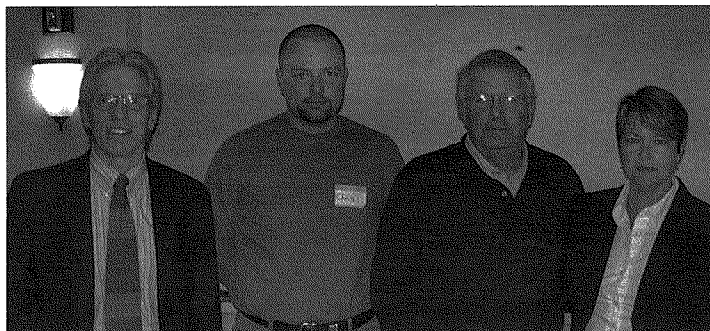
Restaurant Depot recently held a one-day "Catering Boot Camp" along with Leading Caterers of America. Bill Hansen, famed caterer to the stars, led attendees through all disciplines of how to run a successful and profitable catering business. The event was held at the Courtyard by Marriott at LaGuardia Airport, Flushing, NY. Sponsors for the program also included David's Cookies and Cambro, and lunch was supplied by Corinne's Concepts in Catering and Stewart's Mobile Concepts. There are plans for future "Boot Camps" in other Restaurant Depot locales; for more information, contact Jim Kohler at 718-762-8700.



(Left to right) Bill Hansen, Bill Hansen Catering; David Turk, Indiana Market & Catering; and Jim Kohler, Restaurant Depot, stopped to smile for the Modern Food Service camera.



Keith Futerman (left) of Stewart's Mobile Concepts and Jarid Futerman (right), Corinne's Concepts in Catering, were honored to provide the spectacular lunch as well as demonstrate their customized mobile kitchens.



(Left to right) Jim Kohler, Restaurant Depot; Chris Harp, Lilac Valley Catering; Mike Oettinger, Leading Caterers of America; and Patty Bacon, Leading Caterers of America, were discussing the day's program.



The crowd was giving Bill Hansen and all of the speakers their full attention throughout the day's informative presentations.

## What's Cookin'

(Continued from page 13)

by Pershing, a BNY Securities Group company, to manage and operate the firm's employee and executive dining services at all three New Jersey locations: Pershing's global headquarters at One Pershing Plaza in Jersey City, and two other support facilities in Florham Park. Selected through an open bid process, CulinArt will upgrade and revitalize the dining service program for 3,000 Pershing employees, replacing the incumbent provider, Restaurant Associates.

### The Race Is On At Sodexo USA

As the rest of the country ponders the requisite New Year's resolution, the race is on and the gloves are off at Sodexo USA. At its yearly management conference, held in Orlando, FL, employees were told to leave their business attire at home and show up at the opening session in sweatpants and sneakers for the launch of the official Sodexo USA Wellness Challenge. The Sodexo Wellness Challenge is a five-month program that encourages the development of sustainable healthy habits around physical activity, diet and nutrition, and work/life balance. It involves 60 teams who compete to earn points through a number of activities and lifestyle behavioral changes.

### Captain D's Bought By Charlesbank, Grotech

Captain D's, the second-largest seafood restaurant chain in the U.S., has been purchased by Charlesbank Capital Partners of Boston, MA and Grotech Capital Group of Timonium, MD for a reported \$150 million. The two firms purchased Captain D's 317 company-owned restaurants and 260 franchises from Texas-based Lone Star Funds. Captain D's, which saw sales in 2003 of over \$500 million, is in the process of expanding from the southeastern U.S. into the Great Lakes area. According to reports, Ron Walker will retain his positions as president/coo of Captain D's.

### Guide To Ocean-Friendly Seafood Available

The Seafood Choices Alliance, together with co-authors Howard Johnson and Peter Redmayne, recently announced the publication of *Sourcing Seafood*, the first comprehensive guide to buying sustainable fish and shellfish. *Sourcing Seafood* contains complete information on the availability of those species considered better environmental seafood choices, as well as species descriptions and highlights, conservation notes, and buying tips. Information on species and suppliers will be updated in subsequent editions. *Sourcing Seafood* is available

for download from [www.seafoodchoices.com](http://www.seafoodchoices.com). Hard copies are available upon request at the web site, or by calling 1.866.SEA.MORE.

### Be Treated by Royalty During 2005 CIA Dining Series

You may have been treated like royalty before, but during The Culinary Institute of America's 2005 CIA Dining Series, you will be treated by royalty. The college is now taking reservations for its 15<sup>th</sup> annual festival of 64 dining and learning experiences from January through March 2005 at its Hyde Park, NY campus, which this year features luncheons and dinners prepared by and for royalty. For a complete 2005 CIA Dining Series schedule, visit [www.ciachef.edu/restaurants/events](http://www.ciachef.edu/restaurants/events). For reservations, call 845-471-6608, Monday - Friday, 8:30 a.m. to 6:00 p.m.

### AFFI & PCG Offering Discounts

With the quality and efficiencies of frozen food products delivering new solutions to today's restaurant and foodservice industry, the American Frozen Food Institute (AFFI) announced a licensing agreement with Performance Communications Group (PCG). AFFI members will receive reduced pricing on interactive marketing services targeted to foodservice purchasers, as well as interactive sales-force communications tools, and AFFI will secure additional funding to support its programs. Through PCG's Internet technology - known as ISAT (Internet Secured Application Technology) - companies can distribute electronic product information to foodservice distributors and operators as part of an integrated marketing campaign. More information about PCG is available online at [www.performcom.com](http://www.performcom.com).

### Art Institute Of NYC Chef To Speak At Show

Kyle Shadix, chef instructor at the Art Institute of New York City, who is a certified chef de cuisine as well as a registered dietician, will speak at the National Restaurant Association show in Chicago in May 2005. He will address the influence of the increased awareness of nutrition and diet on today's marketplace.

### Bruegger's Launches "Meals To Go"

The next time you crave fresh-baked breads, bagels and healthy made-to-order salads and wraps, and need them on the go, call ahead to Bruegger's.

(Continued on page 28)