



October 22, 2007

### **AGA FOODSERVICE GROUP PLC PROPOSED SALE OF AGA FOODSERVICE EQUIPMENT**

Aga Foodservice Group plc (“Aga” or the “Company”) announces that it has entered into a conditional agreement to sell Aga Foodservice Equipment (“AFE”), its commercial foodservice and bakery equipment business, to Ali SpA, the major Italian commercial foodservice equipment manufacturer, for a cash consideration, subject to adjustment, of £260 million (including assumption or repayment of net debt). In the financial year ended 31 December 2006, AFE made an operating profit of £21.2 million on revenues of £250.3 million. The Board of Aga (the “Board”) intends to return to shareholders a significant proportion of the available net proceeds of the proposed sale. This return will be conditional on the consent of the trustees of the Aga Foodservice Group Pension Scheme (the “Pension Scheme”) and the Pensions Regulator, a corporate reorganization to create the necessary reserves and further shareholder approval. The Board intends that the return will be affected in the first quarter of 2008. The sale of AFE will enable Aga to focus on growing the profitability of its consumer business, which has market-leading positions in premium kitchen appliances, underpinned by the Aga, Rangemaster and Marvel brands. The Board intends to focus on organic growth rather than acquisitions. Following the achievement of this important strategic milestone, Victor Cocker has decided to stand down from the Board at Aga’s next Annual General Meeting after seven years’ service, including nearly four as Chairman.

### **Excellent traffic at NAFEM 2007 - CFSP Celebrates Its 20th Anniversary! George Zawacki, “The CAD Guy” receives Doctorate of Foodservice**

The general consensus among the exhibitors and attendees we surveyed was that the 2007 NAFEM show surpassed their expectations as far as quality and the total number of visitors. This year, marked the 20th anniversary of the Certified Foodservice Professional (CFSP) program. The Global Foodservice E-Newsletter staff, along with NAFEM, and all of us involved in the foodservice industry congratulates the following individuals who have maintained their CFSP certification since the program began and received the Honorary Degree of Doctorate in Foodservice: George E. Baggott, CFSP; Bruce S. Butler, CFSP, The Wasserstrom Company; Peter Cabrelli, CFSP, South Eastern Mfg. Agents, Inc. (SEMA); Arthur F. Dunham, CFSP, Pinellas County Schools; John Q. English, CFSP, Sun Marketing Agents, Inc.; Vince Feehan, CFSP, Edward C. Heina, CFSP; James T. Krier, CFSP; Louise O’Sullivan, CFSP, PRIMEAdvantage; Iris Sauber, CFSP; Jeffrey S. Simon, CFSP, Louis Wohl & Sons, Inc.; Walter Simon, CFSP, General Hotel & Restaurant Supply Corporation; Bill Squier, CFSP, Squier Associates, Inc.; William J. Stella, CFSP, T & S Brass & Bronze Works, Inc.; Geoffrey L. Westley, CFSP, Fisher Mfg. Co.; Jack S. Wilson, CFSP, Franke Commercial Systems, Inc.; Allan E. Witt, CFSP, Hatco Corporation; Jeff Wood, CFSP, Integrated Marketing Technologies, Inc., and George W. Zawacki, CFSP, FCSI, George Zawacki Enterprises, LLC.

Source: AGA Website

## **FCSI Product of the Year winners Named in Atlanta, During NAFEM**

The Foodservice Consultants Society International Educational Foundation awarded both Follett Corporation and Sterilox Food Safety, a division of PuriCore, the FCSI Product of the Year award at the FCSI North American Conference held in Atlanta on October 9th. Both companies were among the ten finalists exhibiting at the FCSI Educational Foundation's Innovation Showcase held in Atlanta. The Showcase was designed to recognize manufacturers whose commitment to research and development has resulted in a truly innovative product that is a clear leap forward for the foodservice industry. Finalists were selected by a panel of FCSI Fellows and FCSI Consultant members voted at the North American Conference to select the Product of the Year from those ten finalists. This is the first year the outcome of that vote has resulted in a tie. The product featured by each company was: Follett Corporation - Ice Manager Diverter Valve System. Follett's system automatically delivers ice from one Horizon icemaker to two dispensers or bins up to 75' away from the icemaker. It can automatically fill virtually any type of dispenser, including drop-in soda dispensers. Sterilox Food Safety - The Sterilox Food Safety System. Sterilox's system generates a food safe sanitizer that kills harmful pathogens on contact to prevent cross contamination in crisping, cut fruit and seafood programs. It also kills spoilage organisms to keep produce, cut fruit, floral and seafood products fresher, longer. For additional information on the FCSI Educational Foundation's Innovation Showcase, please contact Kevin Hall at kevin@fcsi.org.

## **Taco Bell® Provides 'Reality Check' on Global Hunger Issue with Help from Stars of MTV's The Hills**

Reality TV stars Heidi Montag and Spencer Pratt help raise awareness in support of World Hunger Relief Week and The World Food Programme. In an effort to raise awareness of global hunger, Taco Bell challenged Heidi Montag and Spencer Pratt of MTV's hit reality show The Hills to host a World Hunger 'Reality Check' event. The event, which was held at a Los Angeles-area Taco Bell store during lunch hours, in conjunction with World Hunger Relief Week (October 14-20), is part of a larger global hunger-relief campaign by Taco Bell's parent company, Yum! Brands Inc., to raise funds for The World Food Programme. "Reality isn't always what it appears. With hunger, the reality is that while many of us are fortunate enough to have three meals a day, there more than 854 million people globally who don't have enough to eat – more than the populations of the U.S., Canada and Europe combined," said Greg Creed, President, Taco Bell Corp. "Heidi and Spencer are huge fans of Taco Bell and expressed interest in helping us advocate world hunger relief. Both are highly visible individuals, and we appreciate their effort to raise awareness of the global hunger issue among our nation's youth." For the event, Heidi and Spencer served up Taco Bell fare to customers visiting a Taco Bell® restaurant in Hollywood, and invited customers to join in the effort to help alleviate world hunger by purchasing World Hunger Giving Cards, which are available at all participating Taco Bell locations nationwide through October 20, 2007. Donations for the cards begin at \$1 and all proceeds raised in the U.S. go directly to The Friends of World Food Programme to help combat global hunger. "Taco Bell approached us with this hunger reality check and asked us if we could help out," said Spencer Pratt. "We're honored to be included in the fight against hunger and be a part of the \$10,000 donation to World Food Programme."

Source: Taco Bell Corp./BUSINESS WIRE

## **Wendy's in Pact to Open Restaurant in Malaysia**

Wendy's International, Inc. and Berjaya Corporation Berhad have signed a development agreement to build Wendy's restaurants in Malaysia. Berjaya, through its wholly-owned subsidiary, Nadi Klasik Sdn Bhd, has been granted the right to develop and operate Wendy's restaurants in Malaysia. According to Wendy's, Berjaya plans to open the first of these restaurants in Kuala Lumpur in late 2007 or early 2008 and will continue development in the Klang Valley region and other cities during the next 10 years. The new franchisee expects to open more than 70 Wendy's restaurants in Malaysia. "We are pleased to enter a franchise partnership with Berjaya, a company that is well respected in Asia and worldwide," said Dave Near, chief operations officer, Wendy's International, Inc. Berjaya has extensive experience in developing and managing quick-service restaurants in Malaysia and currently operates the Starbucks and Kenny

Rogers Roasters franchises there, as well as Borders Books stores. Based in Kuala Lumpur, Berjaya is a diversified, publicly traded company with a variety of core businesses, including hotels and resorts, food and beverage companies, financial services, consumer marketing and manufacturing, among others. The announcement comes as Wendy's follows through on its initiative to expand in key markets outside of North America. "We are taking a disciplined approach to growing our international business, preparing our support infrastructure, and conducting detailed market analyses before expanding into new markets," said James C. Hartenstein, Wendy's senior vice-president of international. "This is a great opportunity to expand our Wendy's brand in Asia." Wendy's recently established an office in Hong Kong to serve franchise partners, suppliers and staff throughout the region, and prepare for expansion into new markets. Wendy's opened its first restaurant in Asia in 1980 and has approximately 150 restaurants in the Asia Pacific region.

Source: Foodbusinessnews.net

### **Thomas C. Cassin Receives NAFEM's Highest Honor**

The North American Association of Food Equipment Manufacturers (NAFEM) presented Thomas C. Cassin, vice president, Pitco-Magikitch'n, with the 2007 William W. Carpenter Award at The NAFEM Show, Oct. 12, Georgia World Congress Center. The William W. Carpenter Award is the association's highest honor, bestowed at each NAFEM show to a foodservice industry professional who has continually contributed to NAFEM's success and to the enrichment of the foodservice industry at-large. "NAFEM is proud to present this award to Tom, a committed, talented leader in the foodservice industry for more than 40 years," said Carol P. Wallace, CFSP, NAFEM president and president/CEO, Cooper-Atkins Corporation, Middlefield, Conn. "His involvement and experience across many sectors in the foodservice industry, dedication and expertise has helped strengthen NAFEM and our industry." Cassin began his career in the foodservice industry as a territory sales manager for the Maryland Cup Corporation, entering into foodservice equipment and supplies sales in the mid-70s. He quickly rose through the ranks before being named vice president for key account sales and industry relations for Pitco-Magikitch'n. A prominent figure within NAFEM and the foodservice industry, Cassin served two terms on the NAFEM Board of Directors, participating in many committees and industry buying groups, and served other industry associations.



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### **FCSI Names Enodis Education Provider of the Year**

The Foodservice Consultants Society International (FCSI) named Enodis as the Education Provider of the Year during its annual awards ceremony during the North American Foodservice Manufacturers Association (NAFEM) Show in Atlanta October 9. The award was presented to Enodis, a global leader in foodservice equipment manufacturing, for its accredited training program, "Energy Saving Technology in Foodservice," designed specifically for consultants. The training is offered several times each year at the Enodis Technology Center in Tampa. Consultants are presented with a one-day overview of the green trends driving kitchen innovation today and the ways in which different categories of equipment meet those needs. The energy-efficiency training program is partnered with a second day focused on accelerated cooking technology. Participants gain important product knowledge and can earn 6 CEU credits for each

session completed. Applications are being accepted for the next training session, to be held at the Enodis Technology Center in Tampa, December 6-7, 2007.

### **Universal Delivery Solutions & Doctor's Associates Inc. Enter into Delivery Solution Pilot Test Agreement**

UDS Group, Inc., leader in Delivery Management Solutions, announced today the signing of a delivery pilot test agreement with Doctor's Associates Inc. (owner of the trademark Subway®). Under the new agreement, UDS will assist Subway in testing delivery utilizing a single toll free number (888-SUB-TO-GO) in select cities throughout the United States. This alliance is aimed to provide Subway Restaurants an opportunity to get a footprint in a market currently dominated by pizza which is a \$32 Billion industry and accounts for 90% of all delivery orders. The opportunity to test the concept of delivery serves as an ideal opportunity for the Subway brand to extend their ability to meet and exceed the needs of their customers. "Today's consumers are active and have busy schedules, delivery is one more way Subway Restaurants can help make enjoying our sandwiches a little more convenient," said Ned Daley, Marketing Programs Specialist for Doctor's Associates Inc. Adam F. Coblin, Chairman of Universal Delivery Solutions, states, "I am extremely proud and honored to be able to team with Subway and its franchisees who represent one of the most recognized and prestigious franchise chains in the world. Subway being able to offer business and residential customers healthy and nutritious meals delivered fresh to their doors is an exciting new opportunity. Furthermore, offering delivery will be a tremendous benefit to help Subway not only increase its current revenue base, but also enhance and expand its market share."

Source: Universal Delivery Solutions, Inc.

### **Baja Fresh Positioned for Growth and Expansion Throughout the United States and International Markets**

California-based Baja Fresh Mexican Grill, voted the Platinum award-winning Mexican Chain in America by Restaurants & Institutions, announced Baja Fresh and La Salsa Fresh Mexican Grills have laid out strategic plans for growth and are poised for expansion throughout the United States and into International markets. Under new ownership, the company will focus its expansion efforts on strategic markets, including California, Nevada, Washington D.C., Missouri, Illinois, Georgia and Florida to name a few and on growing the company internationally. "Baja Fresh and La Salsa are strategically focused on growing into new markets and on an international scale whether through franchise opportunities or new locations," said James Walker, president of Baja Fresh. "With our new restaurant designs encompassing a smaller footprint, we are now able to deliver our product to the customer with the freshness and quality they expect without paying for excess space which is not being fully utilized. It is a win-win for all parties -- the customer and us." In addition to its traditional approach to expansion, Baja Fresh has developed a new model restaurant that encompasses a smaller footprint, allowing the company to enter new markets such as airports, colleges, and universities with new locations that encompass a mere 600 square feet. To help the company capitalize on these market opportunities, the company has recently partnered with HMSHost. Baja Fresh and La Salsa are also focused on making locations more cost efficient and effective to aide in the company's growth. Baja Fresh has downsized its restaurant design to approximately eighteen hundred square feet, twelve hundred square feet less than the original design. Additionally, as part of its growth strategy, Baja Fresh and La Salsa will focus significant efforts on new franchise opportunities throughout the United States and in International markets. To help facilitate the growth of its franchise business, the company has instituted new policies to allow franchisees to have the option to open a single unit or multi-unit franchise locations.

Source: Baja Fresh and La Salsa

### **Rick Cartwright Receives NAFEM President's Award**

The North American Association of Food Equipment Manufacturers (NAFEM) recognized Rick Cartwright, vice president and general manager, Retail Systems, ITW Food Equipment Group, Troy, Ohio, with the 2007 NAFEM President's Award, at The NAFEM Show, Oct. 12, Georgia World Congress Center.

The NAFEM President's Award, presented during the All-Industry Celebration at The NAFEM Show, recognizes a non-elected NAFEM volunteer who has donated their time and expertise for the betterment of the association. "Rick's tireless efforts have helped NAFEM and the foodservice equipment and supplies industry prepare for the future through the use of equipment standards, electronic communication and technical leadership," said Carol P. Wallace, CFSP, NAFEM president and president/CEO, Cooper-Atkins Corporation, Middlefield, Conn. "His time, dedication and industry expertise have made NAFEM a stronger organization." Cartwright currently oversees the Retail Systems business unit which includes Hobart's weighing, wrapping and deli cooking equipment business. He has 28 years of experience in the foodservice and food retail industry. A long-time NAFEM member and volunteer, Cartwright has led NAFEM's Technical Liaison Committee's efforts to become an information resource for the industry. He also played a vital role in developing the NAFEM Data Protocol and equipment life cycle tools, providing the industry a common way to consistently establish life expectancies for commercial foodservice equipment and supplies.

### **Rise & Dine™ Restaurant Chain Expands Texas Development Team, Growth Goal**

Enthusiastic support from guests at the first Rise & Dine™ Restaurant in the Dallas area has fueled bigger plans for expansion in Texas by the fast-growing breakfast-lunch chain, according to Gary Hoyle, president and CEO of Peach's Franchise LLC, the company awarding Rise & Dine™ franchises. "We are excited to announce that our area developer for the Dallas/Ft. Worth area has expanded his team, and the new partnership will be responsible for Rise & Dine's growth throughout Texas," Hoyle said. Joseph Spates, an experienced, multiple-unit restaurant operator and developer, signed on in late 2006 to lead development of 20 units in Dallas/Ft. Worth. The early success of Spates' first location for Rise & Dine™, which opened in Addison on Aug. 13, spurred his interest in securing statewide development rights. Spates has invited David Wehner and Michael Krell, co-founders of Krell Commercial Construction, to join him in developing 50 units in Texas over 10 years. "I knew that Texans would love Rise & Dine's fresh menu and friendly culture, so our early success in Addison was no surprise," Spates said. "David and Michael are savvy business owners and have verified the facts behind the concept's popularity. Coming from the general contracting side of franchise restaurants, they will bring great expertise to facilitate our expansion statewide."

Source: The Rise & Dine™ Restaurant



### **Publix Seeks New Locations for Its Restaurant Chain**

South Florida grocery dominator Publix Super Markets is quietly running a restaurant business. The Lakeland-based company is the owner of Crispers restaurants, a quick-casual chain that offers a variety of salads, sandwiches and soups at its 43 locations in Florida. Publix bought an interest in Crispers in 2002 and increased its initial investment in 2005 to become a majority owner. This year, the company bought the privately held restaurant chain outright for an undisclosed amount and is planning to develop new locations in Florida, some of them alongside Publix grocery stores. In South Florida, there are Crispers in Coconut Creek, Davie, Royal Palm Beach and West Palm Beach. Increasingly, supermarkets are crossing the food industry's competitive lines and joining the restaurant ranks to win back customers and capture a higher-margin business, said Darren Tristano, an analyst for Technomic, a Chicago-based food research firm. Each Crispers restaurant averages about \$1.1 million in annual sales, according to the firm's 2006 research.

"There isn't a huge difference between what a supermarket does and what a restaurant does," Tristano said. Both channels are trying to meet the growing demands of busy consumers who prefer tasty, ready-made meals to go, whether from the gourmet prepared foods section of the supermarket or a restaurant that offers carryout services, he said. The ongoing battle for consumer dollars is what prompted Publix to expand the prepared food offerings in its grocery stores and to invest in Crispers restaurants, which are operated independently of the supermarket chain, said David Haas, spokesman for Crispers.

Source: South Florida Sun-Sentinel/ South Florida Sun-Sentinel.com

### **U.S. Foodservice Announces Aggressive Expansion Plans**

U.S. Foodservice, Inc. announced plans to invest \$100 million in capital projects that will significantly expand its operations. These include the construction of a new facility in Ogden, UT and major expansions of current facilities in Boca Raton, FL and Plymouth, MN. "These major investments will position us well for the future in fast-growing U.S. markets," said Robert Aiken, President and CEO of U.S. Foodservice. "They will increase our capacity significantly and provide state-of-the-art facilities to enhance service to customers." In Ogden, UT, U.S. Foodservice will build a new full-service, broadline food distribution facility on 36 acres of land it recently purchased. The ultra-modern, multi-temperature 265,000 square foot facility will be designed to accommodate future expansions in the Intermountain West region - one of the fastest growing areas in the country. The new site will initially employ approximately 300 people, and will replace the facility currently located in Clearfield, UT. Distribution is expected to begin there in late 2008. In south Florida, U.S. Foodservice is adding 123,000 square feet to its existing facility in Boca Raton. When completed in approximately 18 months, the 300,000 square foot facility will allow U.S. Foodservice to expand offerings and enhance service to the south Florida market. U.S. Foodservice's existing Pompano Beach operation will be consolidated into the Boca Raton facility when complete. In Plymouth, MN, U.S. Foodservice is increasing the size of its existing facility to add 100,000 square feet of new space which will allow for expansions to the dry warehouse, refrigerated dock space, and freezer. This will result in a 50% increase in the facility's capacity. "The new facility and expansions we are announcing today are in addition to our projects that are already underway in Raleigh, Dallas, Oklahoma City, and Las Vegas," Aiken explained. "These projects mark the beginning of an aggressive capital expansion program, implemented with the support of our company's new owners, Clayton, Dubilier & Rice, Inc. and Kohlberg Kravis Roberts & Co. We look forward to announcing plans for additional capital expansions shortly."

Source: U.S. Foodservice PR Newswire

### **Comanche Nation Selects ASCG and Flintco for Casino/Hotel**

ASCG Incorporated of New Mexico and the Oklahoma-based construction company, Flintco, Inc. have been selected by the Comanche Nation to provide design and construction for a casino/hotel complex near Lawton, OK. Comanche tribal enrollment now numbers 13,391 with approximately 6,000 members residing in the Lawton-Ft. Sill area of southwest Oklahoma. The Comanche Nation complex is located nine miles north of Lawton. The facility is slated to open in Fall 2009 and is located south of Lawton on the Texas border. The Red River forms the southern edge of the property and is also the Oklahoma state line. Total project costs are \$97 million. The casino will feature 1,100 slots, 15 table games, a poker room, steakhouse, buffet, 24-hour restaurant/deli and retail shops. The 151-room hotel will have indoor/outdoor pools, spa, health club, and direct access to the golf club house and conference center. The hotel will be designed to allow for future expansion of 100 to 150 rooms.

Source: BusinessWire

### **The Culinary Edge Expands from Coast to Coast**

Bay Area-based culinary development firm, The Culinary Edge, is extending its presence to New York City to provide national coverage for services linking strategy and creativity with the finest culinary and operational expertise. New York, NY-based Steven Goldstein joins the company from FoodThinq as partner to head The Culinary Edge's New York location. Now, forward-thinking operators and

manufacturers can leverage culinary expertise at The Culinary Edge's state-of-the-art test kitchens in San Francisco and at the company offices in Manhattan. "Opening the New York office under Steven's leadership allows us to build on The Culinary Edge's core strengths of creating and launching innovative products for major foodservice operators and retail manufacturers, such as PF Changs, Jamba Juice and the Hain Celestial Group, with a strategic brand management approach," said Aaron Noveshen, founder of The Culinary Edge. Steven Goldstein's expertise is built on 25 years experience in roles ranging from Director of Culinary Services for The Schwan Food Company, to head of Creative Food Solutions, a division of The Food Group. He holds a Bachelor of Science degree in Hotel and Restaurant Management from the Conrad N. Hilton College at the University of Houston, Texas. His postgraduate degree is from The Culinary Institute of America, Hyde Park, New York where he led the development of the CIA's culinary discovery process and the creation of the Ventura Foods Center for menu research and development.

Source: The Culinary Edge

### **Manitowoc Foodservice Group Names New VP of Sales and New VP of Marketing**

The Manitowoc Foodservice Group is pleased to announce John Trotter has joined the company as vice president of sales - Americas. Trotter will be responsible for driving growth by developing talent within the sales force, optimizing our distribution model, and collaborating with marketing to accelerate new product initiatives. Trotter brings over 18 years of experience in senior level sales and management functions, most recently as the vice president of healthcare strategic initiatives with JohnsonDiversey. Prior to that, much of his career was spent with Ecolab where he advanced through the ranks and ultimately assumed the position of vice president and general manager of the vehicle care division. "With John on board, we'll see continued growth and success within the Foodservice Group. His experience within the healthcare, hospitality, and foodservice markets will serve him well in his new role," said Michael Kachmer, president of Manitowoc Foodservice Group. At the same time, Dean M. Landeche has joined the company as vice president of marketing. Landeche will be responsible for all marketing functions including product management and marketing communications. Landeche brings nearly 20 years of foodservice experience, most recently with Enodis USA, where he held the position of vice president of marketing, focusing on multi-brand marketing strategies and new product development for eight operating companies and six international regions. Prior to Enodis, he held management positions within Hobart Corporation, Stolle Corporate, and General Electric Plastics. Landeche is a well-known foodservice industry marketing leader. Recent recognitions include B2B Marketing magazine's "Top 10 Marketer of the Year" award, and the prestigious William A. Marsteller Marketing Leadership Award from the Business Marketing Association (BMA) and Business Week magazine. "With Dean on board, I am confident we'll see accelerated growth within the Foodservice Group across all products and regions," said Michael Kachmer, president of Manitowoc Foodservice Group.



### **Romano's and Mr. Pita Join Forces**

Two Michigan-based restaurant chains have merged in an effort to grow both brands and create new business opportunities in the state. Papa Romano's Pizza, headquartered in Commerce Township, and Mr. Pita, a Shelby Township-based sandwich chain, have merged their operations. The eateries will maintain their separate identities, but will operate side-by-side out of an office in Commerce Township. Casey Askar, chairman and chief executive officer of Papa Romano's and Mr. Pita, said he wants to expand both

companies in Michigan and nationwide. Right now, the companies' stores are all in Michigan. The merger could be a smart move, said Jerry McVety, a food services and hospitality consultant with Farmington Hills-based McVety and Associates, but in such a tight economy, it's too soon to know what will happen. "I think they're in a tough niche," he said. "It's a very tough industry to be in right now. Will it be successful? I don't know. I hope it will be." Askar said both restaurants will add new locations in southeast Michigan this year and there are plans to build stores in Florida, Georgia and North Carolina, among other states. Some of the new restaurants will have both eateries together under one roof, but most of them will be stand-alone. "This will create opportunities for both brands to grow," Askar said of the merger. "Both companies offer their own strengths to each other. "With the way things are going here at home, this creates a lot of opportunities for business." Askar purchased the Papa Romano's chain from former owner and founder Ronald Hancock in February. Since then, Askar has renovated and updated stores, opened three new locations, including a new prototype in Ann Arbor, and purchased seven formerly franchised Papa Romano's locations that now operate as company-owned stores. The merger not only makes the businesses stronger, Askar added, but also gives them better purchasing power and more mass media opportunities. "I'm very excited about this," Askar said. "It will be good for us and good for Detroit." There are currently 53 Papa Romano's stores and 35 Mr. Pitas. The eateries employ 1,000 workers between them.

Source: Papa Romano's and Mr. Pita

### **Domino's Pizza Named a Top Franchise for Minorities**

Domino's Pizza was recently selected as one of the top 50 outstanding franchisors for minorities by the National Minority Franchising Initiative (NMFI) for demonstrating an exceptional focus on recruiting and supporting minority franchisees. Earlier this year, Domino's unveiled its "Delivering the Dream" program designed to help turn current minority Domino's team members into independent business owners by offering financial support to build new stores. When the initial announcement was made, Domino's had already helped minority franchisees open three stores. Today, Domino's has supported the construction of three additional stores in Socorro, Texas; Waverly, Ga.; and Gould, Fla., through the "Delivering the Dream" program. In addition to the "Delivering the Dream" program, Domino's is an active participant in the International Franchise Association's MinorityFran Program, Minorities in Franchising Committee and the IFA's Educational Foundation's Diversity Institute. Selection for the NMFI's top 50 was based on factors including historical performance, brand identification, market dynamics, franchisee satisfaction, the level of initial training, ongoing support and financial stability. Selection also was based on the results of a detailed questionnaire that focused on the minority make-up of the existing franchisee base and at the senior management level within the franchisor itself, and current incentive programs offered to minority franchisees.

Source: PizzaMarketplace

### **Ruth's Chris Steak House Opens New Franchised Restaurant First Location in Wisconsin, 110th Worldwide**

Ruth's Chris Steak House, Inc. announced the opening of a new franchised restaurant in Madison, Wisconsin, bringing the total number of restaurants to 110 worldwide. This is the first location in Wisconsin. "Ruth's Chris Steak House is excited to continue its growth by opening this beautiful restaurant as our first Wisconsin location," commented Craig Miller, Ruth's Chris Chairman, President and Chief Executive Officer. "We are fortunate to have great franchise partners, and we are confident the Livesey Company will successfully bring Ruth Fertel's legacy of sizzling steaks and superb guest service to the Madison area." The Madison Ruth's Chris restaurant is just outside the state capitol in Middleton, which was voted the number one place to live by Money Magazine. Located in a Frank Lloyd Wright-inspired building, the restaurant includes a large, horseshoe-shaped bar, beautiful stonework and three exquisite fireplaces. In addition to the main dining room, the Ruth's Chris Madison offers a cigar lounge and three private dining rooms, perfect for a business meeting or private event. Guests in Madison can enjoy Ruth's Chris' New Orleans-inspired appetizers, aged USDA Prime steaks, fresh seafood, signature side dishes and homemade desserts, all complemented by an award-winning wine list and served with a Southern hospitality style service in an elegant yet comfortable atmosphere.

Source: Ruth's Chris Steak House, Inc.

### **1 Brand to Build First Green Luxury Hotel in Washington, D.C.**

Starwood Capital Group and Perseus Realty L.L.C., a Washington, D.C.-based private real estate investor, have formed a joint venture to build that city's first eco-friendly luxury hotel at 22nd and M Streets, N.W., in the heart of the city's West End neighborhood. The 180-room hotel will be the fourth Starwood Capital five-star, eco-friendly international 1 Brand Hotel. To date, Greenwich-based Starwood has announced separate joint ventures to build 1 Brand hotels in four locations: Seattle, New York City, Atlanta and Washington, D.C. The Seattle property is expected to open in 2009, with the other three scheduled to open throughout 2010. Cost estimates for the project were not disclosed, however, "the cost of new hotel construction in downtown urban cores in the Northeastern U.S. currently ranges from approximately \$400,000 to \$850,000 per key," Daniel Lesser, senior managing director-industry leader with the CB Richard Ellis Inc.'s hospitality & gaming group, told CPN today. "The high end of the range applies to luxury hotels." The cost estimate for the Seattle 1 Brand, which broke ground in June, lends credibility to that estimate. The 23-story 560,000-square-foot mixed-use property will house 110 hotel suites and 98 condominiums and cost approximately \$200 million. As with all 1 Brand projects, the Washington, D.C., hotel will be LEED- certified. The LEED rating system was created by the U.S. Green Building Council and is the nationally accepted benchmark for the design and performance of green buildings. While specific green design components are still being worked out, the New York City property, a tower on 40th Street, designed by architect Morris Adjmi, will feature the following green construction and operational components: A high performance building envelope, with extensive day lighting and installation of keycards, occupancy sensors, lighting control systems and Energy Star appliances throughout to save energy; the building will be at least 30 percent more efficient than required by the NY State Energy Conservation Code. Extensive use of high recycled-content and locally procured materials. Low- and no-VOC emitting materials to improve indoor air quality. 50 percent of the energy used will come from renewable sources such as wind, hydro and biomass. Greenhouse gas emissions from operations will be reduced 30 percent. Potable water use will be reduced by 30 percent, and no potable water will be used for landscaping. Irrigation water use will be reduced by 50 percent.

Source: multi-housing news

The image is a promotional banner for 'american recruiters'. On the left, there is a small video call window showing a man in a blue shirt. To the right of the video window, the text 'american recruiters' is displayed in a blue, sans-serif font. Below this, the text '4-WAY Interviewing from ANYWHERE in the world' is written in a bold, italicized, dark red font. At the bottom, the phone number 'call 847-303-0560 for information' is written in a bold, italicized, black font. The background of the banner is a gradient of light blue and white.

### **US Airways' Debuts Inflight Café**

US Airways Group Inc. adding more meals on its flights, but you'll have to pay for them. The Tempe airline said it is using higher-quality ingredients and also offering more options. The new Inflight Café meals and snack boxes will range from \$5 to \$7. The new menu was developed in conjunction with LSG Sky Chefs and features a selection of fresh meals and a snack box that will change every two months to offer customers variety. Inflight Café selections may be purchased on select domestic, Caribbean and Latin American flights longer than 3.5 hours and departing from 5 a.m. to 8 p.m.. The snack box may be purchased on select flights longer than 2.5 hours and departing between 5 a.m. and 8 p.m.

Source: The Business Journal of Phoenix

## **Burger King Corporation Extends Gaming Presence with Entry Into Mobile Entertainment**

Burger King Corp. announced a licensing arrangement with Seattle-based, mobile content provider Mobliss Inc., a division of the Index Group, to create downloadable cell phone games featuring BURGER KING(R) branded content, including the King. The initial game currently in development will feature players vying for the role of the King's protégé by facing challenges and progressing in the virtual world of a BURGER KING(R)-themed city. As various tasks are completed successfully, points are earned, advanced levels are unlocked and gamers face more difficult challenges. The result is a unique gaming experience enhanced by the peer-to-peer interaction of the community. 'Anyone can buy advertising space in gaming, our vision is to be successful in generating original content that is relevant to our consumer,' said Russ Klein, president, global marketing, strategy and innovation, Burger King Corp. 'Content-generated share of voice wins hearts and commands attention in an over-crowded medium.' Burger King Corp. plans to promote the games through in-restaurant signage and packaging. Customers will send a text message to download and purchase the games. The games are scheduled to launch in spring 2008. Mobliss has direct publishing agreements with national carriers, including Sprint, AT&T, U.S. Cellular, Verizon, Alltel and T-Mobile.

Source: Hotel News Resource

## **AFEHC to Present 39 Companies to HOST 2007 in Milan, Italy**

AFEHC (Spanish Exporting Manufacturers Association for the Hospitality Industry) is coordinating the joint participation of 39 Spanish hotel and catering industry equipment manufacturers in Host (International Exhibition of the Hospitality Industry). The event will be held in the Rho-Però venue, located in the Milan Trade Fair (Italy), from 19th to 23rd October. Since 1997, Spanish companies have been present at Host through joint participations. Ten years ago, only 14 Spanish manufacturers presented their products in the Italian salon, whereas today there are 39 Spanish exhibitors, covering an area of over 3000 square meters. As one of the main destinations -the forth in 2006- for Spanish exports of hotel and catering equipment, the Italian market is especially interesting. Companies included in the Spanish participation at Host 2007 are: Cooking equipment sector; BRAHER, DOSILET, FAGOR INDUSTRIAL, FRICOSMOS, ICC, JEMI, JOSPER, LINEA BLANCA, LUIS CAPDEVILA, MACFRIN GROUP, MAINCA, MCM, MIRROR, MOVILFRIT, NTGAS, OLISOL and SAMMIC. Bar equipment sector: CREM, CUNILL, FRUCOSOL, GAYC, IBERITAL, QUALITY ESPRESSO, VFA EXPRES, ZUMEX, ZUMMO and ZUMOVAL. Cookware and tableware sector: ARCOS, BRICOPLASTIC, CIM, LACOR, PUJADAS and SUPREMINOX. Refrigeration sector: AREVALO, COMERSA, CORECO, INFRICO and ITV-ICE MAKERS. Furniture and furnishing sector: KRISKADECOR. AFEHC is a non-profit organization made up of 85 companies which, under the support of the Spanish Institute for Foreign Trade (ICEX), aims to increase the international presence of Spanish companies in the hospitality sector. For more information, please go to: [www.afehc.com](http://www.afehc.com)

## **Starr Restaurants Set to Take Bigger Bite**

Starr Restaurant Organization, which owns and operates more than a dozen multi-concept restaurants here and recently expanded to Manhattan and Atlantic City, has set its sights on additional expansion of stand-alone and in-hotel eateries. The locally based company, headed by Stephen Starr, will also handle food and beverage services at hotels in some of its expansion locations. SRO will add a third Atlantic City restaurant, called Chelsea Prime at the Chelsea Hotel there, according to an SRO spokeswoman. "It will be a sister steakhouse," she tells [GlobeSt.com](http://GlobeSt.com), referring to the company's Barclay Prime here. SRO will also take over food and beverage services at Atlantic City's Chelsea Hotel. SRO currently operates Buddakan and Continental in Atlantic City, which are offshoots of Philadelphia's Buddakan and Continental and Continental Mid-Town. Plans also call for another "sister" steakhouse at a new W brand hotel in Las Vegas. The spokeswoman says SRO has established a relationship with White Plains-based Starwood Hotels & Resorts under which it will handle food and beverage services at the W Hotels in Las Vegas, Fort Lauderdale and South Beach in Miami. The Las Vegas steakhouse is scheduled to open in 2010. SRO will also open restaurants at the W Hotels in both South Florida locations, although the themes have not yet been determined. The South Beach restaurant is scheduled to open in 2009, and no date has been set for the Fort Lauderdale launch. In addition, the spokeswoman says Starr plans some changes at the local

Washington Square and Striped Bass restaurants here, although details are not final. In addition to the restaurants named above, SRO operates Morimoto here and in New York City and Buddakan in Manhattan. Its other local restaurants are Tangerine, Pod, Jones, Alma de Cuba and El Vez.

Source: GlobeSt.RETAIL

### **Food & HotelAsia 2008, halls 1 to 6 are sold out!**

With over 2,400 exhibitors already taking space, I am pleased to announcement that Food & HotelAsia 2008 is expanding and hall 7 is now open for sales. Food & HotelAsia 2008 takes place 22 to 25 April at Singapore Expo and is Asia's largest and most successful food service & hospitality trade event attracting over 38,000 industry professionals from South East Asia, North Asia, China, India and Australasia.

Source: Food & HotelAsia 2008/Singapore Expo

### **D.A.Vending Expo changes to Vending PARIS for its 10th edition**

The International Vending Show has kept pace with its market from day one and, true to form, is changing its name from DA Vending Expo to Vending PARIS to reflect recent changes. For 2008, Vending Paris will take place from 29 October to 1 November 2008 in Hall 4 of Paris Expo at Porte de Versailles. Anytime, anyplace, vending is the practical and timesaving solution that meets the varied needs of consumers at the touch of a button, all showcased at VENDING Paris. To reflect the modern and diverse range of products and services offered by the vending industry, Vending PARIS 2008 will be rallying together, for its 10th edition, over 250 exhibitors to represent the following sectors: ATMs – Food & Drink – Water fountains – OCS – Vending machine accessories - Technologies - Equipment (maintenance, parts, fittings, etc.) - Services – the Environment, and more. In terms of visitors, 13,000 industry professionals are expected to attend. Essentially decision-makers and project developers, the breakdown of visitors in 2006 was 73% from France and 27% from outside France . International visitors represented 72 countries, the top five being Italy , Belgium , the UK , Spain and the Netherlands .

### **SYSCO's Houston Operating Company to Build New Facility Plans to Assist Food Bank in Moving to SYSCO's Existing Facility**

SYSCO Corporation announced a move that will improve service to its customers in the Houston market area and create the opportunity to help provide the Houston Food Bank a new home. Sysco Food Services of Houston, Inc., the company's Houston subsidiary, plans to construct a high-efficiency, environmentally friendly warehouse/office complex on a site in a proposed industrial park at the southwest corner of Interstate 45 and Beltway 8 in Harris County, TX. Groundbreaking is anticipated as soon as the required permits are issued. One element key to the process was SYSCO's assistance in working with the Houston Food Bank to occupy SYSCO's current facility off Interstate Highway 10 just east of downtown. SYSCO has long been a significant supporter of the Food Bank, providing both monetary and in-kind food donations, as well as employee volunteer time. Keith Miller, president and chief executive officer of the Houston operation, said, "Houston is truly a vibrant city with a sophisticated foodservice clientele. Our new facility is designed to better accommodate our customers -- the restaurants, hotels, hospitals and others who expect the best the foodservice world can offer. Houston has been very good to us and I can't imagine anything better than helping the Food Bank grow to support our community as we continue to grow with our customers and help our employees achieve their career goals." Brian Greene, president/CEO of the Houston Food Bank said, "Our move into the SYSCO facility will allow us to feed many thousands more than the 80,000 people currently fed each week through the food bank's network of nearly 400 hunger relief agencies. The SYSCO facility matches all of our needs. It has the warehousing capacity that will allow us to reach our goal of distributing 120 million pounds of food by 2016."

Source: SYSCO Corporation



If you would like to have news about your company, please send all editorial contributions to Mario Schacher: [mschacher@ariteam.com](mailto:mschacher@ariteam.com)

Thank you for reading The Global Foodservice E-newsletter from American Recruiters!

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