



September 24, 2007

### **Phillip Dei Dolori Joins Scotsman as Global Ice and Beverage Systems Group President**

Enodis plc announced that Phillip Dei Dolori joins-ed the group as Global Ice and Beverage Systems Group President effective 10 September 2007. Phil's mission will be to better leverage Enodis' leading global ice machine market share and its strong beverage position in Europe for enhanced efficiencies, expanded new product development, and increased customer satisfaction for global and local customers. Reporting to Phil will be Emanuele Lanzani, MD of the Ice Group-Europe, Randy Rossi, President of the Ice Group-NA, and Andy Hume, MD of Scotsman Beverage. Dei Dolori served as a senior executive of Middleby Corporation for over 5 years until April 2007. Since joining the foodservice industry in 1984, including 19 years with Blodgett and Pitco Frialator, he has gained extensive experience both in N. America and internationally. He served as a member of the Board of Directors of NAFEM and is also a member of the Board of Directors of Cooper-Atkins Corporation. Dave McCulloch, Chief Executive Officer, commented, "We are delighted to attract an executive of the caliber of Phil Dei Dolori to our group. He has a proven track record in both, growth and margin improvements, two key areas of focus for Enodis. This appointment is a further strengthening of our management team."

Source: Enodis plc

### **Bargreen Ellingson to Acquire American Restaurant Supply**

Bargree Ellingson, the nation's eighth largest foodservice distributor in FE&S magazine's 2007 Distribution Giants survey, announced plans to acquire American Restaurant Supply - Hawaii, effective Sept. 24. American Restaurant Supply reported sales of \$19.1 million in 2006. Bargreen Ellingson currently operates various locations throughout the Pacific Northwest, Idaho, Texas and Colorado , including a location in Honolulu, Hawaii, which Vice President Rick Ellingson says the company outgrew three years ago. At the same time, Ellingson says, American's general manager retired and the owners were actively trying to sell the company. "The idea of an acquisition was attractive to us because American has a bigger and better physical plant and distribution center," he says. Bargreen Ellingson plans to close its current location in Honolulu and merge its staff into American Restaurant Supply's four locations throughout Oahu, Maui, Hawaii and Kauai. Beyond relocating to better facilities, Ellingson said the acquisition was a good fit for the dealership because of American's 19-year success as a larger, competitive player in Hawaii . "The acquisition is a terrific opportunity for us to penetrate the market even greater, and it's a great opportunity for the American Restaurant Supply team as well because we can move our people over and help them run the business," Ellingson says. We can continue to expand on the great work they've done for the past two decades. They've done a great job, and instead of buying their business and dismantling it, we're buying it in hopes to grow it." The Hawaii outpost will be called American Bargreen Ellingson.

Source: FES

### **Max & Erma's Hires New COO**

Max & Erma's hired Michael Nahkunst as chief operating officer. Nahkunst comes to the company from BJ's Restaurants, where he served as COO for the last three years. Prior to that, Nahkunst served as executive vice president and COO for The Cheesecake Factory, and has also had several years of experience as a consultant to other restaurant companies. Nahkunst began his career in 1977 with Chili's, where over time he moved up to senior vice president of operations, then to new concept development for Brinker International.

Source: Max & Erma's

### **Cleveland Range LLC Announced the Purchase of JC Pardo**

Cleveland Range LLC, announced that it has acquired the assets of JC Pardo & Sons, Inc., a leading manufacturer of high volume food production systems. JC Pardo, located in Baltimore, Maryland, has been a key Cleveland Range supplier partner for over ten years. Rick Cutler, President of Cleveland Range commented, "The acquisition of JC Pardo positions us better to respond faster to the growing opportunities in cook chill operations, particularly in international and institutional markets."

### **Cosi, Inc. Names Veteran Restaurant Executive James F. Hyatt President and CEO**

Cosi, Inc., announced the appointment of James F. Hyatt as its President and Chief Executive Officer and as a member of the Company's Board of Directors. Mr. Hyatt, 51, most recently was Executive Vice President & Global Chief Operations Officer of Burger King Corporation. He has more than 30 years of branded industry experience at all levels of corporate and franchise restaurant operations, including as a successful franchisee at Burger King. Mr. Hyatt succeeds Interim President and Chief Executive Officer Robert Merritt, who will continue to serve as a member of Cosi's Board of Directors. Cosi's Chairman, William D. Forrest, said, "Jim has the ideal combination of experience, skills and drive to be a highly effective leader for Cosi. He has a comprehensive operating background and track record of success, from the restaurant level to the global level, and from both the corporate and franchisee perspective. Jim's appointment is another strong demonstration of Cosi's stated commitment to focusing our company resources on supporting franchise development, which is an important key to the very attractive long-term growth potential that we believe Cosi offers for all of our stakeholders. Further, Jim's senior executive leadership experience with a globally-branded restaurant company is consistent with Cosi's executive management profile, and affirms our goal for Cosi to grow into a national brand." Mr. Hyatt was Executive Vice President & Global Chief Operations Officer of Burger King Corporation from August 2005 until joining Cosi.

Source: Cosi, Inc./PRNewswire-FirstCall

### **Del Taco Taps Industry Vet Mimi Somerman for New Position – Chief Marketing Officer**

Del Taco, LLC has named Mimi Somerman to the newly created role of chief marketing officer. Somerman, an industry veteran, most recently was senior vice president of marketing for Lake Forest, Ca.-based Johnny Rockets, the international retro diner chain, where she led a successful effort to revitalize the brand. During her leadership, Johnny Rockets earned the Nation's Restaurant News "Hot Again!" award, developed a new menu strategy and achieved above segment average same stores sales growth. At Del Taco, Somerman will report to Shirlene Lopez, president and chief operating officer. "Del Taco intends to grow its business and a key strategy driving this growth is to focus on what we as a brand need to do to stay relevant to today's consumer," Lopez said. "Mimi's strategic strengths will build upon and enhance our team's marketing and brand-building initiatives." Sharon Fogg, Del Taco's senior vice president of marketing, and the marketing and R&D team will report to Somerman in her new role. "I'm thrilled to join Del Taco and work with such a great marketing team," Somerman said. "We will be looking at dynamic new strategies to continue to build traffic and the brand in every Del Taco market."

Source: Del Taco LLC



### **Baja Fresh Hires New Manager of Information of Technology to Help with Company and Infrastructure Expansion**

California-based Baja Fresh Mexican Grill, announced it has hired Harry Yu as its new manager of Information Technology (IT). Mr. Yu brings vast experience in helping organizations manage and leverage their IT investments and ensure IT maps to strategic business initiatives. "As we continue to grow our business, add new locations and franchisees, technology is becoming more important to our everyday operations," said James Walker, president, Baja Fresh. "Harry brings years of expertise to Baja Fresh and La Salsa to run a world class IT infrastructure and operations and help the company leverage its technology investments to their full potential." As the manager of IT for Baja Fresh and La Salsa, Mr. Yu will be responsible for the overall management of the IT infrastructure and organization and aid the company expand the use of technology across the organization. Mr. Yu will also make strategic IT investments and help the company leverage its infrastructure to ensure business success. "Baja Fresh is a world class organization and has strategic expansion goals requiring a whole new level of reliance on technology and ensuring that IT maps to their business objectives," said Harry Yu. "I am looking forward to combining my passion for technology and business to help Baja Fresh take their IT infrastructure to the next level."

Source: Baja Fresh/BusinessWire

### **Burger King Holdings Names 23 Year Company Veteran Julio Ramirez Executive Vice President, Global Operations**

Burger King Holdings Inc. announced the appointment of Julio Ramirez as executive vice president, global operations, effective immediately. Ramirez will report to John Chidsey, chief executive officer. Ramirez has worked for Burger King Corp. for more than 20 years, most recently as president of the Latin America region. In his new role, Ramirez will support the company's efforts to remain a leader in operations excellence around the world. He will continue to drive refinements in process, equipment and technology in every BURGER KING® restaurant worldwide. "Julio's performance as president of Latin America, which includes 14 years of positive comparable sales performance and operational excellence across the region, makes him the natural choice for our operations leader," Chidsey said. "In addition, Julio is representative of the depth of our executive bench strength, and our ability to seamlessly transition leadership roles. Julio's enthusiasm for the brand is well known throughout the company, and his global experience will help us set a new standard for BURGER KING® operational excellence." Ramirez has held several key positions during his tenure at Burger King Corp. He served two years as senior vice president of franchise operations and development for BKC, where he was responsible for the management of franchise operations in the United States and Canada, as well as for company operations in Canada. Earlier in his career with BKC, he worked in several positions in marketing and operations, serving as director of field marketing for the United States and director of field promotions for the Southeast region.

Source: Burger King Holdings/The BURGER KING(R)

### **MGM MIRAGE Named a Top Company for Hispanics**

MGM MIRAGE was recently recognized by three prominent organizations as a top company for Hispanics. The company was named to the "Corporate Diversity Honor Roll" by Latin Business magazine;

one of the “Top 60 Companies for Diversity” by Hispanic Business magazine; and one of the “50 Best Companies for Latinas” by LATINA Style magazine. Since its inception in 2000, the company’s diversity initiative has resulted in greater inclusion of the Latin community in human resources, procurement and construction. According to the company’s 2006 Annual Diversity Report, Hispanics comprise 27.6 percent of MGM MIRAGE’s total workforce and 10.4 percent of those who hold manager positions and above. Additionally, the company spent nearly \$27 million in biddable goods and services with Hispanic vendors, and \$51 million in construction related spending with Hispanic contractors. The company has also established partnerships with numerous national and local organizations that support the Hispanic business community such as the Hispanic Association on Corporate Responsibility, National Council of La Raza, Las Vegas Latin Chamber of Commerce, Texas Association of Mexican American Chambers of Commerce and the United States Hispanic Chamber of Commerce. In order to recruit and develop employees, MGM MIRAGE offers several training and management development programs, including ESL classes. Additionally, its premier Diversity Champion training program has aided employees in accommodating the growing Hispanic tourism market that has made Las Vegas the nation’s top city destination for Hispanic visitors according to a recent survey conducted by the Travel Industry Association of America.

Source: MGM MIRAGE:

### **Bojangles’ Restaurants Inc. Names Randy Kibler CEO of Fast-Growing Chicken ’n Biscuits Chain**

Randy Kibler, a longtime veteran of the quick-service restaurant (QSR) industry, has been named chief executive officer of Bojangles’ Restaurants Inc. effective immediately, the fast-growing chicken-and-biscuits chain announced. Kibler succeeds Joe Drury, who has led the restaurant group since he and his partners purchased the company in 1998. Drury earlier had indicated his intent to transition to his other business interests following the Sept. 12 acquisition of Bojangles’ by an investor group led by Falfurrias Capital Partners, a Charlotte-based private equity firm co-founded by former Bank of America CEO Hugh L. McColl Jr. Drury retains an ownership interest in Bojangles’ and a position on the board of directors. He will continue to serve the company as a consultant. Jerry Richardson, co-investor with Falfurrias, former chairman and CEO of Flagstar Cos. Inc., founder and owner of the NFL Carolina Panthers and one of Bojangles’ largest and most successful franchise owners, has been a mentor to Kibler throughout an association that goes back to the beginning of Kibler’s career. “Randy Kibler brings an impeccable pedigree in QSR management and we believe he will provide the leadership to fuel the continued growth of this great brand,” said Marc D. Oken, managing partner of Falfurrias Capital Partners, who succeeds Drury as chairman of Bojangles’. “Bojangles’ already has a great recipe for chicken and biscuits and we believe that the financial support provided by Falfurrias, along with the deep operating experience that Jerry Richardson and Randy Kibler bring to Bojangles’, represent a great recipe for the company’s long-term success.” “I am honored to join the team of hard-working and dedicated people at Bojangles’ who are committed to satisfying America’s GottaWannaNeedaGettaHava craving for great-tasting chicken and biscuits and the best breakfast in the industry,” Kibler said. “The original vision of Bojangles’ founders Jack Fulk and Richard Thomas, and the great work of Joe’s team, provides a foundation that we can build on to create new success stories for the entire Bojangles’ family, including our team members, franchisees and investors.”

Source: Bojangles’ Restaurants Inc.

### **Foodservice Consultants Society International Presents Tom Mears With Trendsetter Award**

The Foodservice Consultants Society International (FCSI) is pleased to announce Mr. Tom Mears of The Holland, Inc. as its 2007 Trendsetter Award recipient. Mears will receive this award at the upcoming FCSI North American Conference taking place October 8-10, 2007, at the Omni Hotel in Atlanta, GA. The FCSI Trendsetter Award is presented to an individual who best exemplifies innovation, creativity and unique and lasting contributions to the foodservice industry. It is given every year by the 1,400-member society to an individual in the foodservice/hospitality industry whose outstanding contributions have been both pioneering and exemplary. As president and chief executive officer, The Holland has grown from a small quick service restaurant chain to a premiere provider of the Pacific Northwest’s dining experience. Mears

serves as the driving force behind The Holland's mission-led philosophy of "serve with love," which is the foundation of the company's goals for conducting food and business operations in a sustainable manner. He was integral in the creation of the new Burgerville concept which focuses on a commitment to sustainable business practices. The Holland is at the forefront of the sustainable movement by its implementation of innovative environmental initiatives including the utilization of 100 percent wind power, the recycling of used cooking oil from its Burgerville restaurants into biodiesel fuel, and a company wide recycling program. As a result, many businesses and individuals throughout the community have joined Mears, and The Holland, in their pledge to promote alternative sustainable practices.

Source: FCSI/Wade Koehler, Director of Public Relations



### **Wendy's Potential Buyers Are Lining Up**

More than a dozen parties have signed confidentiality agreements and expressed interest in participating in the sale process for Wendy's International Inc., according to a source familiar with the situation. Wendy's, whose board launched a strategic review in April, is still considering a recapitalization or other change in strategy, this person said. The interested parties include some private-equity firms that could collaborate on a bid. So far, Triarc Cos., where Wendy's investor Nelson Peltz is chairman, is the only entity that has publicly stated its interest. Meanwhile, in a sign of the tensions inside Wendy's, franchisees are asking company directors to keep management from shrinking the size of the fast-food chain's products or making other changes they say could damage the brand as Wendy's faces a possible sale. A group of 16 franchise organizations that represent more than 1,100 Wendy's restaurants sent a letter to Wendy's directors saying it's concerned about what it calls "the reversion of management to an autocratic style of decision making which disregards or even misleads the franchisees while pursuing strategies which risk long-term brand damage in exchange for minimal current gains."

Source: The Wall Street Journal Online

### **Buffalo Wings & Rings Expands Into Kuwait to Serve U.S. Troops a Taste of Home**

Buffalo Wings & Rings secured its first international contract in Kuwait as part of the organization's growth strategy to expand its footprint in the United States and abroad. The South Korean Gen. Trad. Co. W.L.L. has committed to opening up five restaurants within the next five years to offer U.S. Army bases with new food options and familiar tastes from the States. 'This is a major step for us,' noted Sung Hee Jung, president of South Korean Gen. Trad. Co. W.L.L. 'We specialize in catering food to U.S. Army bases and are anxious to offer troops with Buffalo Wings & Rings favorites.' 'We have been focused on expanding the Buffalo Wings & Rings brand into other markets inside and outside of the United States and are pleased with the new contract with Mr. Jung,' stated Philip Schram, president and CEO, Buffalo Wings & Rings LLC. 'We are delighted to offer our troops the best Buffalo-style chicken and rings, reminiscent of back home favorites and to establish additional relationships in other countries.'

Source: Hotel News Resource

## **California Passes Nation's First Statewide Menu Labeling Law**

By a vote of 42 to 31, the California Assembly made California the first state in the nation to pass statewide legislation requiring fast-food outlets and chain restaurants to provide nutrition information at the point of purchase – a move favored by 84 percent of Californians in a statewide poll last April. Commonly known as the menu-labeling law, Senate Bill 120 (Padilla/Migden) is seen as landmark legislation to help Californians make healthier choices. “The Assembly vote confirms that 35 million Californians have a right to know what they are eating before they order it,” explained Dr. Harold Goldstein of the California Center for Public Health Advocacy (CCPHA), a sponsor of the legislation. “This is solid, well-thought-out legislation that recognizes that consumers can’t possibly make a healthy choice without basic nutrition information on menus and menu boards.” The challenge to understand chain restaurant menus was highlighted earlier this year when a statewide Field Research Corporation poll was released showing that only 10 percent of Californians could pick the healthiest item from a short list of common fast foods. Restaurants and fast-food outlets are a key concern because Americans spend nearly half their food dollars away from home. When signed by the Governor, SB 120 will make California the first state to require chain restaurants and fast-food outlets to provide nutritional information for standard menu items. Specifically, the bill requires the number of calories to be posted on menu boards. Printed menus would provide the amount of calories, grams of saturated fat, trans-fats, sodium and carbohydrates. Earlier this year, New York City and Washington’s King County mandated similar menu labeling requirements, part of a growing national trend to help consumers beat America’s growing obesity crisis. California’s SB 120, however, marks the first time that a state legislature has passed this policy (New York and King County adopted the policy through regulation). CCPHA is an independent, nonpartisan, nonprofit organization leading efforts in California to understand and address the state’s growing obesity crisis. The American Heart Association, American Cancer Society and California Optometric Association are also sponsors of the bill.

Source: California Center for Public Health Advocacy/BusinessWire

## **Ruth's Chris Steak House, Inc. Completes Acquisition of Three Franchised Restaurants in the Pacific Northwest**

Ruth's Chris Steak House, Inc. announced that it has closed on its acquisition of three formerly franchised restaurants located in Bellevue and Seattle, Washington, and Portland, Oregon. The total purchase price of \$13.25 million, including non-compete agreements, was financed through borrowings under the Company's revolving credit facility. Craig S. Miller, Chairman of the Board, President and Chief Executive Officer of Ruth's Chris Steak House, Inc., commented, “We are pleased to have completed this acquisition, which opens up the contiguous West Coast to company-owned development and will be accretive to shareholders in year one. While these restaurants collectively generate average sales volumes that are slightly below our existing, company-operated restaurants, we foresee opportunities to further improve their returns once they are fully integrated into company operations. Our business model enables us to create long term value in a number of different ways, and acquiring these franchised locations reflects the financial flexibility we have in realizing that goal.”

Source: Ruth's Chris Steak House, Inc. is

## **Salad Creations Opens First Massachusetts Location**

Salad Creations, based in Florida, said it has opened its first restaurant in Massachusetts at the newly re-opened Natick Mall, now called the Natick Collection. According to a press release, a Salad Creations restaurant allows consumers to mix and match more than 40 different ingredients and 15 salad dressings. In addition, customers can pick from 10 featured salads as well as soups and wraps. “Salad Creations is the ideal solution for the customer who is tired of typical fast food and is searching for a delicious, quick and nutritious alternative,” said Leni Salgan, Salad Creations Natick owner. “Our guests should feel good about what they eat, which is why we only use the freshest seasonal ingredients possible.” The chain plans on opening 30 more restaurants by the end of the year. Its only other restaurant in New England is in Rhode Island.

Source: Boston Globe Business



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### **Hooters chain opening first Beijing restaurant**

The beer was flowing, music was playing and young Chinese women were doing the hokey-pokey yesterday as Hooters prepared to officially open for business in Beijing. The American restaurant chain is opening its first Beijing outlet this week, bringing its successful combination of cold beer, chicken wings and scantily clad waitresses to the capital of one of the world's fastest-growing economies. The restaurant, the fourth Hooters in China, is in Beijing's Chaoyang district. Kentucky Fried Chicken, a chain operated by Louisville-based Yum! Brands, already has 2,200 stores in the country.

Source: Courier-journal.com, Louisville, KY

### **Good Times Announces the Hiring of a Vice President of Franchise Sales and Development**

Good Times Restaurants Inc. announced the hiring of James A. DeBolt as its new Vice President of Franchise Sales & Development effective October 1, 2007. The company said that Mr. DeBolt was most recently Vice President of Franchise Development for Back Yard Burgers responsible for the sale and commitment for over 200 restaurants. He held that position from 2004 to 2007. He also served as Director of Franchise Sales for Taco John's International from 1998 – 2003. Mr. DeBolt has also served as the Vice President of Development for the International Franchise Association. Boyd Hoback, President & CEO, said: "We are pleased to have Jim join Good Times in a new role for us as we prepare to expand our concept into a regional brand in select Midwestern markets. Jim comes highly recommended, is very well connected in the franchise community and brings a great deal of franchise development experience to bear on our expansion plans." The company said that it plans to immediately begin a larger franchise expansion strategy with both owner-operator and multi-unit franchisees, moving eastward from its base of operations in Colorado. Hoback added: "We have worked hard to refine our concept, brand position and the store level economic model and have validated that with consistent results in Colorado. We are now ready to accelerate our growth with disciplined expansion with experienced restaurant operators looking for a new opportunity."

Source: Good Times Restaurants Inc./BusinessWire

### **Average restaurant meal in London: US\$79**

Thinking of a night out in London? Don't forget your wallet. London is the most expensive dining capital in the world, restaurant rating company Zagat said recently. The average meal in London costs just over \$79, beating out Paris, at nearly \$72 and Tokyo, at just over \$71, according to the company's survey of 5,300 Londoners. That makes eating out in the British capital more than twice as expensive as New York, where the average meal costs \$39. The prices include drinks and tips. Time Out's London food editor Guy Dimond said the Zagat survey was likely skewed toward high-end restaurants, but said the city's booming economy has pushed prices up across the board. London is already the world's second-costliest city, according to a survey published by Mercer Human Resource in June. Moscow was rated as the world's most expensive, while New York, which served as the survey's base, ranked 15th.

## **NASDAQ Grants TurboChef's Request for Continued Listing**

TurboChef Technologies, Inc. announced that a Nasdaq Listing Qualifications Panel (the "Panel") has granted the Company's request for an extension of time to remain listed on The Nasdaq Stock Market, subject to certain specified conditions. The Company earlier disclosed that it has received determination letters from the staff of The Nasdaq Stock Market relating to the Company's failure to timely file its Annual Report on Form 10-K for 2006 and Quarterly Reports on Form 10-Q for the quarters ended March 31 and June 30, 2007. The Company's common stock is subject to potential delisting from The Nasdaq Stock Market because of these filing delinquencies. On June 29, 2007 the Company reported that it had been granted its request for continued listing, subject to certain conditions, including that the Company file its 2006 Form 10-K and first quarter report on or before August 31, 2007. On August 30, 2007 the Company reported that, for reasons described in its announcement, it would be unable to complete the filings by August 31 and that it was requesting the Panel to grant an extension to its filing deadline. On September 11, 2007, the Company received notice that the Panel has granted the Company's request, subject to the condition that on or before September 24, 2007, the Company must file its Form 10-K for the fiscal year ended December 31, 2006, and its Forms 10-Q for the quarters ended March 31, 2007 and June 30, 2007 and all required restatements. The Company must also be able to demonstrate compliance with all other requirements for continued listing on The Nasdaq Stock Market. At this time, the Company believes it is in compliance with all such criteria. Finally, for the duration of the period the Panel is permitting the Company to remain listed under an exception to listing requirements, the Company must provide prompt notification to the Nasdaq Listing Qualifications Hearings Department of any significant events which occur.

The Company's stock will continue to trade under the symbol "OVEN" during the exception period.

Source: TurboChef Technologies, Inc./BusinessWire

## **Food&HotelAsia2006 Wins "Exhibition of The Year" At Inaugural Singapore Business Events Awards**

Food&HotelAsia2006 (FHA2006) beat strong competition to triumph in the "Exhibition of The Year" category of the first Singapore Business Events Awards organized by the Singapore Exhibition and Convention Bureau (SECB) of the Singapore Tourism Board (STB). Judged by an international panel of industry experts, association and academic leaders, and corporate sector representatives, FHA2006 received top marks in innovation, level of service and expertise, and its contribution to raising Singapore's profile as a MICE destination. The Awards were developed to profile Singapore as a leading destination for business events through showcasing the professionalism and skills of the business events industry. Under the Tourism 2015 blueprint, the STB aims to raise the tourism receipts contribution of the BTMICE sector to S\$10.5 billion, from S\$4 billion in 2006. "The winners of the Awards will serve as torch-bearers for the Singapore and regional MICE industry, setting the bar for future award recipients and inspiring excellence in the industry. Their contributions will help to raise Singapore's profile as a premier MICE destination," said Mr. Aloysius Arlando, Assistant Chief Executive, Business Travel and MICE Group, Singapore Tourism Board. "We are extremely proud that Food&HotelAsia2006 has been conferred the award. The award signifies recognition of our track record and competency of organizing specialized trade exhibitions and conferences that bring value to the relevant industries. We hope it will help us attract more quality local and overseas trade participants to our events," said Ms. Ting Siew Mui, Project Director for Lifestyle Events, Singapore Exhibition Services. FHA2006 marked the 15th showing of the exhibition which saw more than 2,300 exhibitors from 69 countries showcasing the latest developments in the food, beverage and hospitality industry. It attracted more than 50,000 attendees from 89 countries. The show encompassed seven specialized events - FoodAsia, Wines&SpiritsAsia, BakeryAsia, HotelAsia, HospitalityStyle Asia, HospitalityTechnology and the FHA Culinary Challenge. Each of these events is tailored for the increasingly sophisticated needs of the Food & Beverage and Hospitality industries.

Source: FHA/Singapore Exhibition Services Pte Ltd



**IH/M&RS Accepting Entries for 2007 Editor’s Awards Competition That Will Include ‘Green’ Awards for the First Time**

Editors’ Choice Awards competition at the 92nd annual International Hotel/Motel & Restaurant Show® (IH/M&RS) is going green, as an eco-friendly counterpart is added to each of the five categories presented annually – décor, essentials, luxury, restaurant and technology. A total of 10 Editors’ Choice Awards will be presented at the 2007 IH/M&RS, recognizing the most innovative new products – and environmentally-sound products – for the hospitality industry. In addition, the Kenneth F. Hine “Best of Show” Award will spotlight the overall best new product introduced at the market, taking place November 10-13, 2007, at New York City’s Jacob K. Javits Convention Center. “The IH/M&RS Editors’ Choice Awards distinguish the top new products of the year and position them for success in the marketplace,” said Christian Falkenberg, show manager. “We’re excited to present a green award in each category this year, providing visibility of new sustainable products that will further the green movement of the industry.” he IH/M&RS encourages its exhibitors to submit unique products and/or services that are new to the market within the current year. The 2007 Editors’ Choice Award winners will be announced during the Opening Ceremony of the International Hotel/Motel & Restaurant Show on Sunday, November 11, 2007, 9:45 – 10:00am, at New York City’s Jacob K. Javits Convention Center

**Denny’s Cutting Jobs in Cost-Saving Move**

Restaurant operator Denny’s Corp. said it will cut 80 to 90 jobs as part of a move to save \$8 million to \$9 million annually. The company said it is reorganizing its field management structure for company and franchise operations and some support functions. Denny’s expects restructuring charges of about \$4 million to \$4.5 million in the third quarter related to severance and other expenses. Denny’s plans to reinvest about \$3 million of the savings into initiatives to drive sales and unit growth, and to improve operational performance. For the fourth quarter, cost reductions, including one-time expenses, are expected to be about \$1 million. Denny’s said it should meet 2007 full-year earnings guidance for flat to \$10 million in adjusted income before taxes, excluding restructuring charges in the third quarter.

Source: The Associated Press

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)



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