



March 12, 2009

### **Yum Opens First 'Green' KFC-Taco Bell**

Yum Brands Inc. has opened its first environmentally friendly KFC-Taco Bell restaurant in Northampton, Mass., and is looking to gain the company's first LEED certification. The building is part of the company's E3 Initiative, which focuses on the energy, environment and economics of the company's buildings. The new restaurant is aimed at cutting energy consumption by 30 percent versus a typical KFC-Taco Bell restaurant. The building utilizes more natural light, LED lights, recycled materials in countertops and insulation, and several devices to reduce water consumption. The company also has purchased renewable energy credits for the restaurant.

Source: Business First of Louisville

### **Burger King to Open First Whopper Bar**

Beginning this week, Burger King will open its first Whopper Bar in Universal CityWalk, a 30-acre shopping and entertainment complex at the Universal Orlando Resort in Orlando. There won't be any alcohol but there will be meat and lots of it. Customers can customize their Whopper, Double Whopper or Steakhouse XT burger with up to 22 different toppings, including steak sauce, smoked bacon and guacamole. Burger King employees will add the toppings in front of customers for a sushi bar-like atmosphere. There also will be a "Bar Favorites" menu, with three new burgers from the nation's No. 2 burger chain — the Bourbon Whopper, Three-Cheese Steakhouse XT and Pepper Bacon Steakhouse XT. Much smaller than a traditional Burger King restaurant, the Orlando location features an open kitchen and circular countertop. And breaking with the orange and red color scheme of other Burger Kings, it will be done in red, black and gray. Burger King plans to open more Whopper Bars within six to 12 months, including one in Munich this summer and a total of six by the end of the year. "Our vision is that this could be a 300- to 500-unit part of our overall portfolio if our thesis is right about the ability to position this as the vanguard of Burger King restaurants," said Russ Klein, president of global marketing, strategy and innovation. Klein said he envisions the new concept in stadiums, casinos, cruise ships and other spaces where customers are looking for both food and fun.

Source: The Associated Press

### **Jim Courtright Returns to Scotsman Ice Systems**

I am pleased to announce that Jim Courtright has accepted our offer to return to Scotsman as National Sales Director. In this role, Jim will share responsibility for National Accounts with Mark Hardy, support Paul Johnson with buying groups and drive sales through our channel partners in the Western Region. Jim was most recently Area Vice President for Enodis where he was responsible for directing Enodis sales through

reps and dealers in the Western half of the country, as well as targeted buying groups and National Accounts. Prior to that, Jim was with Scotsman from 1994 to 2004 in various sales management roles.

Source: Scotsman Ice Systems

### **BUNN Strengthens Sales and Service Team**

The Bunn-O-Matic Corporation recently strengthened and expanded its sales and service team, shifting the focus of two executives and adding two new members. An executive with BUNN since 1991, Kurt Powell has been named Senior Vice President of Global Projects. In this position, Powell coordinates and implements development projects and support solutions for key global accounts working closely with the domestic and international sales and marketing teams, as well as the products, service and administrative teams. After joining BUNN in 2002 as Vice President National Accounts, Margaret Heery has assumed a new position, Vice President of Strategic Marketing. In this new role, she will focus on supporting customers and the BUNN Commercial Sales Organization by providing insight into beverage trend analysis and future market needs. Previously, Heery held positions at General Mills Foodservice including Executive National Account Manager for ARAMARK and Food Management Sales and Marketing Business Plans Manager for National Accounts. Karalynn McDermott has joined BUNN as Vice President Business Development, coordinating resources to develop global and domestic business opportunities. A member of the foodservice industry since 1986, McDermott was a board member for the Specialty Coffee Association of America (SCAA) from 2000 to 2004 and was also part of the SCAA Brewing Committee. She played an integral part in the successful effort by SCAA to resurrect the Golden Cup Award. McDermott is also a recipient of the SCAA Special Recognition of Outstanding Service to the Association. David Saunders is BUNN Vice President of Service Operations, responsible for managing the US Technical and Managed Services groups. Saunders brings over 20 years of service management experience including managing the national services organization for Sara Lee and being responsible for the global desktop outsourcing practice for the Unisys Corporation.

Source: Bunn-O-Matic

### **NRA Show 2009 Provides Attendees Exclusive Opportunities for Free, Personalized Consulting Services to Enhance Their Business**

Restaurant design is key to efficient operations, ambiance and, ultimately, the entire customer dining experience, and attendees at the 2009 National Restaurant Association Restaurant, Hotel-Motel Show® will be provided exclusive opportunities to receive one-on-one design and management advisory consultation services from leading experts all four days of the event, May 16-19 at McCormick Place in Chicago. The Ask the Design Experts service provides Show attendees free consultations with 30+ Foodservice Consultants Society International (FCSI) members to discuss personalized solutions for front-of-the-house, back-of-the-house and management issues. “The National Restaurant Association is pleased to offer this exclusive, value-added service to attendees of our 2009 Show,” said Lorna Donotone, Convention Chair for NRA Show 2009 and President School Services, Sodexo Inc. “The restaurant industry is a competitive business, so every aspect of the operations matter to entice guests and increase profits, and design and décor are important features in both kitchens and dining rooms. The NRA Show offers many business-building solutions, and these customized consultations offered through the Ask the Design Experts service will range from design to kitchen operations.

Source: NRA

### **Cosi Bolsters Breakfast Offerings**

Joining other quick-service and fast-casual operators looking to capitalize on breakfast sales, Cosi has revamped its morning menu to include new breakfast sandwiches, quiche and the increasingly popular

oatmeal. Cosi's new breakfast sandwiches include a Western Omelette Croissant, a Garden Pesto Omelette Croissant and a TBM Omelette Bagel made with tomato, basil and mozzarella. "We wanted to create craveable breakfast menu items," said Jill Lawrence, director of marketing for Cosi. "We also wanted to introduce quick and portable items such as the quiche and oatmeal that are also craveable." Cosi's new oatmeal is made with steel-cut oats with a choice of two toppings. Oatmeal also has featured prominently in Starbucks and Jamba Juice's moves to ramp up breakfast sales. The morning menu at Cosi also offers two kinds of quiche and fresh-fruit parfaits. Cosi said it received positive feedback from customers when it began testing the menu items last year.

Source: Cosi/nrn

### **Kona Grill Announces Closing of \$1.2 Million Financing**

Kona Grill, Inc. announced that it has closed on its offering of \$1.2 million in aggregate principal amount of 10% unsecured subordinated notes (the "Notes") in a private offering to certain large holders of the Company's common stock. For each \$100,000 issued in Notes, the Company issued to the note-holder three-year warrants to purchase 10,000 shares of the Company's common stock at an aggregate exercise price per share of \$2.29, which was equal to 120% of the five-day average of the closing price of the Company's common stock during the five trading days prior to the date of issuance. The Company intends to use the net proceeds from the offering to supplement the Company's operating cash flows and fund capital expenditure requirements. Under the terms of the offering, as soon as reasonably practicable after filing its Annual Report on Form 10-K for the year ended December 31, 2008, the Company will file with the Securities and Exchange Commission a registration statement to commence a rights offering with targeted gross proceeds of at least \$2.5 million. Each stockholder of the Company will have the right to purchase additional shares of common stock as determined by the number of shares of common stock held as of the record date of the rights offering, at a per share subscription price to be determined by the Company's Board of Directors. As previously disclosed, the Company's Board of Directors has established a special committee comprised of independent directors to work closely with management and the Company's outside professional advisors to identify, review and oversee the structuring, negotiation and execution of all reasonable financing alternatives in the best interests of the Company and its stockholders.

Source: Kona Grill

### **Burger King to Repurchase up to \$200 Million of Stock**

The board of directors for Burger King Holdings, Inc. has authorized the repurchase of up to \$200 million of the company's common stock. The share repurchases will be made in the open market from time to time prior to Dec. 31, 2010. The company's management will determine the amount and time of the repurchases, which will be funded from available cash. The share repurchases may be suspended or discontinued at any time. The company's previous \$100 million stock repurchase plan expired as of Dec. 31, 2008. The board of directors also declared a quarterly dividend of 6.25c per share of common stock payable March 30 to shareholders of record at the close of business on March 16.

Source: FoodBusinessNews.net

### **NAFEM Announces Board of Directors Election Results**

The North American Association of Food Equipment Manufacturers (NAFEM) announces the election of Jack Hake, CFSP, chairman & CEO, Duke Manufacturing, St. Louis, Mo.; Cliff Baggott, CFSP, president, Cres Cor, Mentor, Ohio; and Terry A. Hoelle, CFSP, foodservice national sales manager, Structural Concepts Corporation, Muskegon, Mich., to the organization's board of directors. The announcement was made during the Annual Business Meeting, one day prior to the opening of The NAFEM Show, February 4, at the Orange County Convention Center, Orlando. Hake, who ran as an incumbent, along with Baggott and

Hoelle, who are newly elected, serve three-year terms. All are seasoned NAFEM volunteers, having worked on various committees and task forces throughout their service to the organization. Hake was previously a member of NAFEM's Long Range Planning Committee, the ad hoc committee tasked with evaluating critical industry trends and issues and how they impact NAFEM members. He has been a member of NAFEM's board of directors since 2007. Baggott served on the Marketing Research Committee, which he chaired for three years, and the Member Services Advisory Council. Hoelle is chair of the NAFEM/MAFSI Liaison Committee, serves on the Trade Show Advisory Council (TSAC) and will chair the 2010 Annual Meeting & Management Workshop. Outgoing directors John Spake, CFSP, Comstock-Castle Stove Co., Inc., and Mark Suchecki, CFSP, Conotech LLC, were recognized for their years of service to NAFEM.

Source: NAFEM



### **Krispy Kreme Solidifies Expansion Plans**

Krispy Kreme Doughnuts Inc. announced that it plans to add at least 50 overseas stores in 2009, with definite plans to enter new markets in Turkey, China and Malaysia. Jeff Welch, Krispy Kreme's senior vice president and president of global franchise operations and development, said the stores in mainland China, Turkey and Malaysia will open in late spring or summer and will represent the company's first locations in those markets. He said franchise agreements are in place, and the stores likely will be around 2,500 square feet and employ about 100 workers, depending on how the amount of traffic from customers. So far, franchise agreements are not in place for other overseas stores, but Krispy Kreme plans to add stores in countries such as Australia, Japan, the Philippines, Saudi Arabia, Qatar and Kuwait. Welch said those stores could range from kiosks to as much as 2,500 square feet. The company is planning a total of 50 to 60 overseas stores this year, but Welch said that number could grow if other interested franchisees emerge. The company opened 114 overseas stores in the previous year and announced last year plans to enter Malaysia, China and Turkey. It's in 15 countries so far, including Hong Kong, Indonesia, Mexico, Puerto Rico, South Korea and the United Arab Emirates. As part of its expansion efforts, employees from Krispy Kreme locations in Japan, where it opened its first store more than two years ago, visited the Stratford Road store in Winston-Salem earlier Tuesday to learn more about the company and the region.

Source: The Business Journal of the Greater Triad Area

### **Dave & Buster's Wins California Tip Pool Case**

In a case closely watched by the restaurant and hospitality industry, Dallas-based Dave & Buster's has won a California appellate court ruling affirming the restaurant's policy requiring waitstaff to contribute a portion of their tips to a pool to be shared with bartenders. The ruling this week, in the Court of Appeal of California, Second Appellate District, Division Eight, has turned back efforts to place strict limits on participation in the traditional practice of mandatory tip pools. Celeste Yeager, a labor and employment partner in the Dallas office of Gardere Wynne Sewell LLP, represented Dave & Buster's as lead counsel in both the trial and appellate courts. The class action, Aaron Budrow v. Dave & Busters of California, Inc.,

involved an estimated 4,000 current and former Dave & Buster's employees in California and challenged the restaurant chain's policy of requiring servers to contribute 1 percent of their gross sales to "tip pools," which then are shared with bartenders. Mr. Budrow, a former cocktail server, and the others claimed the policy violated the state's business and professions code, but lost the case in the trial court. The appellate decision upholds the lower court ruling. Specifically, the court found no requirement in California law that money from tip pools should be shared among those employees who provide "direct" table service only, as Mr. Budrow and the others claimed. "The court called this whole notion of direct versus indirect service an 'artificial controversy' and it's absolutely correct in that regard," says Ms. Yeager. "The court specifically noted that the California Labor Code does not make a distinction between the duties performed by employees, nor does it contain a requirement that tip pools are limited to those employees providing direct table service." The California Restaurant Association and the California Hotel & Lodging Association filed an amicus curiae brief in support of Dave & Buster's. "Although the use of tip pools is a longstanding practice in the hospitality industry, and has benefited countless workers, it is a practice that has received an unfair amount of scrutiny," adds Ms. Yeager. "It is a relief to all involved to finally have a ruling that spells out what constitutes a legal tip pool in California and that it is the employer's prerogative to determine which non-management employees should participate."

Source: MSNBC.com/MarketWire

### **Brinker Taps Two for New Roles**

Several organizational changes have been announced at Brinker International in an effort to maximize leadership and create additional synergies across the company's brands. Todd Diener, president of Chili's Grill & Bar since 1998, has added the title of president of On The Border Mexican Grill & Cantina. He succeeds Dave Orenstein, who resigned as president of On The Border. Wyman Roberts, currently president of Maggiano's Little Italy, has added the title of chief marketing officer for Brinker International. Mr. Roberts joined Brinker in 2005, and in his new role will lead marketing and culinary activities for all three Brinker brands. "These changes will help us streamline organizational efficiencies and elevate the guest experience across all brands," said Doug Brooks, president and chief executive officer of Brinker International. "Todd and Wyman are tremendous leaders with vast experience in the operations, marketing and culinary fields. They are uniquely qualified to lead change at Brinker as we strive to be the globally dominant casual dining restaurant portfolio company."

Source: Foodbusinessnews.net

### **Foodservice Yearbook International 2009 Global Buyer's Guide**

For decades, FYI has been regarded worldwide as a "One-Stop Shop" for purchasing and specifying, the Foodservice Yearbook International reaches buyers at the very beginning of the decision-making process. FYI is the original and most widely used annual buyers' guide in global foodservice. It reaches close to 100,000 buyers, consultants, exporters and foodservice professionals around the world, and with more than six readers per copy. Also, the latest buying patterns survey showed that our readers refer to FYI eleven times per year, and these contacts have produced actual sales for the advertisers. The Foodservice Yearbook International contains the most comprehensive listing of exporting suppliers and manufacturers to the foodservice world with more than 1,300 manufacturers' listings and over 3,000 product listings. Bonus circulation at selected major global trade shows during 2009. The Foodservice Yearbook International's targeted audience of 16,166 readers control over 80% of the world's \$1.5 trillion annual foodservice volume. The readers of FYI are buying-empowered professionals at global and regional headquarters of hotel and restaurant chains, major hotel and restaurant locations, consultants, contract caterers, cruise-ships/airline/rail/amusement caterers, supermarket and c-store chain headquarters and a global network of distributors, in over 140 countries worldwide. The targeted circulation of Foodservice Yearbook International allows you to consolidate your advertising budget into one magazine that reaches the entire foodservice world. For more information, please contact [mschacher@globalfoodservice.com](mailto:mschacher@globalfoodservice.com)

### **Out of his Coma, Jack's Back with a New Logo**

Jack in the Box officials introduced a new company logo as part of an ongoing brand re-imaging plan, capping off a multi-week media campaign that began when the chain's namesake icon Jack was hit by a bus on Super Bowl Sunday. This week, Jack finally emerged from his coma — much to the dismay of fictional vice president Phil, who had planned to change the company's name to "Phil in the Box" — and jumped back to work, outlining plans to re-energize the brand. The new logo emphasizes the name "Jack" and downplays "in the Box," which company officials said "reflects how the Jack in the Box brand has evolved in recent years. "Many of our guests refer to us simply as 'Jack,' so emphasizing that through the new logo seemed like a natural progression," said Terri Graham, Jack in the Box's senior vice president and chief marketing officer. The new logo will be rolled out on packaging, uniforms and advertising over the next few months, and restaurant signage will change over the next three to five years. Officials also re-emphasized previously announced plans to accelerate the pace of ongoing store remodels. About 42 percent of Jack in the Box's more than 2,170 units — or 924 units, including new builds — have completed both the interior and exterior remodels. Officials expect the remaining exteriors to be redone by this fall and interior enhancements to be completed by the end of 2011. Jack in the Box is also planning to launch a new interactive website, where guests can purchase Jack Ca\$h cards and view nutrition information. The "Hang in There, Jack" campaign, which began with the Super Bowl ad in which the clown-head icon was hit by a bus, was aimed at building Jack in the Box's Web audience, as well as a social networking presence with Facebook and Twitter accounts updating guests on Jack's health after the accident. The website included humorous viral videos, downloadable coupons and comments from well-wishers across the country. Officials reportedly said that some of the videos had been viewed more than 4 million times and Jack has 11,000 "friends" on Facebook. "The enthusiasm and engagement among Jack in the Box fans has been tremendous," said Graham. "With the campaign still ongoing, it's too early to gauge its full impact, but we're very excited about the response it's received so far."

Source: National Restaurant News

### **Moody's May cut Wendy's International Ratings**

Moody's Investors Service said that it might lower the ratings of Wendy's International Inc. and maintained Arby's Restaurant Group Inc.'s ratings after their parent company announced plans to combine their credit agreements. The fast-food chains are subsidiaries of Wendy's/Arby's Group Inc. Triarc Cos. Inc. the owner of Arby's, bought Wendy's in a deal that closed at the end of the quarter in September. It then changed its name to Wendy's/Arby's Group. Fast-food chains have largely benefited from the economic turmoil due to their lower prices and quick service. Wendy's posted a 3.7 percent increase in same-store sales for the fourth quarter on Monday, but Arby's same-store sales, or sales at restaurants open at least a year, dropped 8.5 percent in North America. Among the Wendy's ratings that might be downgraded are its "B1" corporate family rating and "B1" probability of default rating as well as its "Ba1" \$200 million senior secured revolving credit agreement that expires in 2011. The ratings are at the "junk" level, or non-investment grade, which means that they are subject to some credit risk. Moody's said it is concerned that a combination of the two companies' credit agreements would expose Wendy's to the weaker Arby's, which has a negative outlook. Moody's reiterated Arby's "B2" corporate family rating and its "B3" probability of default rating, among others. Both ratings are at the junk level. "Weak consumer spending trends and increased competition will continue to pressure liquidity and debt protection measures, and remain the basis for Arby's current rating and outlook," Vice President Bill Fahy said in a statement.

Source: Forbes.com/The Associated Press

### **Panera Tops Health Magazine's List of Healthiest Quick-Serves**

Health magazine recently named Panera Bread the healthiest restaurant in the country in the fast food restaurant category. In the March issue, Panera was praised for offering customers the choice of apples or

baked chips as a side item, Panera's You Pick Two half-size soups, salads and sandwiches, and antibiotic- and hormone-free chicken options. The expert judging panel also recognized Panera's children's items, including squeezable organic yogurt, PB&J (with all-natural peanut butter), and grilled organic cheese on white whole-grain bread. "It is truly an honor to be recognized by Health magazine for offering a 'comprehensive menu of healthy choices for every meal,'" says Ron Shaich, Panera Bread's co-founder, chairman & CEO. "We strongly believe that every detail matters, which is why we work so hard to offer our customers a variety of quality, wholesome ingredients. This recognition serves as great reinforcement for Panera Bread to keep giving our customers menu options they can feel good about." To conduct the research for this article, an expert panel of dieticians and nutritionists surveyed and scored the nation's 100 largest fast food chain restaurants based on factors such as the use of healthy fats and preparations, healthy sodium counts in entrées and availability of nutritional information, among other criteria.

Source: QSR Magazine

### **McDonald's Names New China Chief Executive**

McDonald's Corp. named Kenneth Chan as its new chief executive officer in China, replacing Jeffrey Schwartz, the company said in a statement. Chan, a Singaporean, has been with McDonald's for 12 years, most recently acting as regional manager in Malaysia, Taiwan and Korea, and managing director of its restaurants in Singapore. Schwartz, a 40-year McDonald's veteran, will retire from the company, the statement said.

Source: Reuters



### **Alex Brennan-Martin to Open Three Houston Eateries**

Alex Brennan-Martin is rebuilding his Brennan's of Houston, which was destroyed in a fire related to Hurricane Ike last September, as well as opening two new eateries in the city, the restaurateur said. Brennan-Martin held a press conference with Houston Mayor Bill White to announce that his Brennan's of Houston would reopen in October. About 80 percent of the historic building, designed by the great Houston architect John Staub in 1930, will be restored. "We didn't burn down, we burned up," said Brennan-Martin. "We are honored and humbled by the outpouring of support we have received over the past year and are looking forward to opening our doors this fall and welcoming back our guests." In addition, two new restaurants — the 35-seat, 2,000-square-foot Café Rosé and the 160-seat, 4,000-square-foot Bistro Alex — will open in July, with the debut of the new Hotel Sorella, being built by the Valencia Group of Houston. The restaurants will retail spaces within the 244-room luxury property, which is a key anchor for the new CityCentre mixed-use development on Houston's west side. A selection of items from both menus will be available for delivery to guestrooms and seasonally at the rooftop pool, and will also be offered at Luce, Hotel Sorella's Moroccan-style bar and lounge. "The partnership between Alex Brennan-Martin, Hotel Sorella and CityCentre offers ideal synergies from a food and beverage standpoint and will be a major asset for overnight guests, residents and visitors," said Jodi Doughty, Hotel Sorella's director of marketing. "We are thrilled to have a restaurateur of his caliber as part of this development."

Source: nrm

### **Brenner Named Vice President of Sales for Eagle's Foodservice Division**

The Eagle Group is pleased to announce that Mark Brenner has been promoted to the position of vice president of sales for the food service division. The Eagle Group has been serving the market since 1947. Commenting on the appointment of Brenner to vice president, Larry McAllister, Eagle's president said "Mark has been with Eagle for over 11 years and is a 37-year veteran of our industry. He brings a vast background and a wealth of experience to this position." In addition to offering a full range of standard products, Eagle also offers custom design and fabrication services through their SpecFAB® Division.

Source: The Eagle Group

### **Rita Restaurant Corp. Names Paul Seidman President/CEO**

Rita Restaurant Corp. has announced the promotion of Paul J. Seidman to the position of President and CEO. Mr. Seidman, a 30-year restaurant veteran, has been Brand President and COO since the organization's inception in February of 2008. Prior to joining Rita Restaurants, he held senior management positions in marketing, food and beverage, purchasing and product development with casual dining chains and exclusive private dining clubs. He is also a Culinary Institute of America graduate. "During the last 12 months, Paul has led the organization to achieve great improvements in guest satisfaction, sales trends and profit margins. He has accomplished this while providing reassuring stability during a very turbulent time for the industry. The Board of Directors and shareholders believe Paul's approach to the business leverages his multi-disciplined background in the restaurant industry, in connection with the strengths of our brands, and will lead to continued success," states David Barr, Chairman of Rita Restaurants. Based in Madison, Ga., Rita Restaurant Corp. owns and operates 40 Don Pablo's restaurants in 15 states and seven Hops restaurants in four states. The company is owned by funds managed by investment advisor DDJ Capital Management LLC of Waltham, Mass.

Source: Rita Restaurant Corp.

### **Yum! Brands Appoints Micky Pant President, Global Branding**

Yum! Brands, Inc. announced the appointment of Micky Pant, 54, as President, Global Branding, a newly created position reporting directly to David C. Novak, Yum! Brands Chairman and Chief Executive Officer. Pant will also retain his position as Chief Marketing Officer for Yum! Brands' Dallas-based international division, Yum! Restaurants International (YRI), reporting to Graham Allan, President, YRI. In his new role, Pant will be responsible for leading and establishing a singular global brand positioning and identity for KFC, Pizza Hut and ultimately for all of the Company's brands around the world. Pant will continue to serve on the Yum! Partner's Council leadership team and retain his current accountabilities for YRI including having all of the Chief Marketing Officers in the U.S. and around the world report to him on a dotted line basis. "Micky Pant is an outstanding leader and one of the most talented marketers and brand builders in the entire restaurant industry. I'm excited for him to continue to build synergy and know-how across our global marketing system to achieve breakthrough results," said David Novak, Chairman and CEO.

Source: Yum! Brands, Inc.

## **Quiznos Investor to Become CEO. Dave Deno Resigns for Personal Reasons. Greg Brenneman Continues as Executive Chairman; Rick Schaden Named CEO**

Quiznos announced that Dave Deno has resigned due to personal reasons. Quiznos' previous CEO Greg Brenneman will continue in his role as Executive Chairman, and Quiznos founder Rick Schaden will become CEO. The involvement of Greg Brenneman and Rick Schaden in these roles signals the personal commitment of Quiznos' three large shareholders. "Rick's amazing entrepreneurial skills were perfect for building Quiznos from the ground up and are ideal to grow the company in this tough economic environment," said Greg Brenneman, Executive Chairman. "Rick was a franchise owner before buying and growing Quiznos. He has a detailed understanding of the brand. The marriage of Rick's passion for the brand and new products, along with the world class management team we have brought in over the past two years, will enable us to maximize franchise owner profitability going forward. The Board would also like to thank Dave Deno for his service to the brand, both as a Board member and as CEO." "Quiznos is a great brand that has just begun to harvest its incredible growth potential in both US and international markets," said Rick Schaden, Founder and CEO. "It is important that the investors directly spend their time and efforts with the company during these challenging economic times. Greg and I enjoy working together and will continue to do so in his role as Chairman of CCMP Capital Advisors and Executive Chairman of Quiznos." Rick Schaden continues: "I am excited about working closely with franchise owners to improve restaurant operations. I also look forward to spending time with the outstanding Quiznos management team developing new products. Moving forward, our strategy will be exactly as it is today. Our primary focus will be on increasing restaurant profitability for our franchise owners by bringing value and convenience to consumers so that they frequent Quiznos more often."

Source: Quiznos

## **NRA announces 2009 Kitchen Innovations Award recipients**

The National Restaurant Association Restaurant has announced the recipients of its prestigious Kitchen Innovations (KI) Awards for 2009. All the KI products will be showcased in an interactive demonstration area at the 2009 National Restaurant Association Restaurant, Hotel-Motel Show at Chicago's McCormick Place, May 16-19. The 2009 Kitchen Innovations Award recipients are:

Advanced Composite Materials LLC — Silar Microwave Flatstone: Silar Flatstone speed-bakes fresh-dough pizzas in microwave-convection ovens in less than three minutes.

Arctic Industries Inc. — Desmon USA: Desmon Refrigerators are "knock-downs" for assembly and installation in impossible-to-access areas.

Eneron Inc. — Turbo Pot: Turbo Pots feature an advanced fins-design base that reduces gas range cook time and energy use by 50 percent.

Everpure LLC — MRS-Envi-RO 600: Envi-RO Reverse Osmosis system averages 78 percent water conversion efficiency and features 600 gallons/day capacity.

Frymaster, Manitowoc Foodservice — Gas Protector: Gas Protector's 30-pound fry pot delivers the production capacity of 50-pound fryers and auto oil replenishment.

Garland, Manitowoc Foodservice — Garland Restaurant Range: Xpress Clam Shell Grills can be pre-programmed with up to 30 easily adjustable platens-gap settings.

Halton — M.A.R.V.E.L. Demand Control System: M.A.R.V.E.L. Control System integrates multiple hoods on a common duct that individually adjust exhaust and replacement air.

Henny Penny Corp. — Evolution Elite: Evolution Elite's SmartFryer Express enables operators to conduct as-needed oil filtering in four minutes.

Hobart — Hobart's Bluetooth-enabled Combi Oven with Barcode Scanner: Bluetooth-Enabled Combi Oven with barcode scanner automatically controls the cooking program and features wireless exchange of recipes.

Irinex USA — CP Multi Function Holding Cabinet: CP Multi Function Holding Cabinets provide combined temperature and humidity control for fresh or frozen foods.

Kairak — BLU Technology Prep Table: BLU Series Prep Tables circulate glycol coolant through maximum contact chiller plates, requiring no defrosting.

Lincoln Foodservice Products, Manitowoc Foodservice — Quest EMS Energy Management System: Quest Energy Management reduces air flow, combined with fastBake finger profiling technology, to maintain uniform heating and recovery to full performance within 45 seconds.

Market Forge Industries Inc. — 3500 Power Plus: Power Plus boiler based convection steamer with jacketed kettles uses 80 percent less water and 30 percent less energy.

Power Soak Systems Inc. — High Powered Silverware Pre-Washing System: High Powered Silverware Pre-Washing system uses a unique push/pull technology, allowing only one-pass washing.

Rational USA — Self Cooking Center with CareControl: Self Cooking Center with CareControl features automated de-liming to eliminate filters, labor, and down time.

Somat Co. — eCorect Waste Decomposer: eCorect Waste Decomposer provides automated on-site reduction of compostable food waste by 90 percent.

Viking Range Corp., Commercial Division — Modular Range Design: Modular Range and Suites design allows flexibility of changing individual modules before and after installation.

Winston Industries — CVap Universal Holding Bin Cabinet: CVap Universal Holding cabinets allow operators to serve directly from the cabinet with optimum conditions.

Source: NRA

### **Charlie Trotter Scraps Planned Restaurant**

Charlie Trotter has scrapped plans to open his second Chicago restaurant in a new Gold Coast luxury hotel slated to open this spring. The celebrity chef and the Elysian Hotel & Private Residences have severed ties more than two years after announcing an agreement to open a Trotter-run restaurant in the condominium-and-hotel tower at 11 E. Walton St.

In a joint statement Thursday, the chef and hotel said they “have mutually and amicably agreed to part company, effectively dissolving their relationship immediately.” The Elysian did not name a new restaurant partner, but said “it remains committed to delivering a world-class dining experience for its residents and guests when the hotel opens in late spring.” The statement did not give a reason for the decisions. Elysian Managing Principal and CEO David Pisor declined to comment. A spokeswoman for Mr. Trotter did not return a phone call for comment. The restaurant was to be Mr. Trotter’s first here since he opened his signature five-star restaurant in Lincoln Park in 1987. The chef also has two restaurants in Las Vegas. The loss of Mr. Trotter is a blow to the Elysian, a 60-story tower that includes 188 hotel suites and 52 condos. Adding to the Elysian’s challenges, the hotel market is rapidly deteriorating as business and leisure travelers cut back.

Source: Crain’s Chicago Business

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

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



Craig Wilson  
847-303-0560 Ext. 203  
[cwilson@ariteam.com](mailto:cwilson@ariteam.com)

Michael Page  
847-303-0560 Ext. 201  
[mpage@ariteam.com](mailto:mpage@ariteam.com)

Ted Agins  
847-303-0560 Ext. 202  
[tagins@ariteam.com](mailto:tagins@ariteam.com)

Mario Schacher  
847-303-0560 Ext. 208  
[mschacher@ariteam.com](mailto:mschacher@ariteam.com)

John Daschler  
847-303-0560 Ext. 207  
[jdaschler@ariteam.com](mailto:jdaschler@ariteam.com)