



June 1, 2010

Sysco to Webcast Presentation at Sanford Bernstein Strategic Decisions Conference 2010

Sysco Corporation announced that it will webcast its presentation from the Sanford Bernstein Strategic Decisions Conference 2010 on Friday, June 4, 2010 at 9:00a.m. EDT. The live webcast can be accessed at www.sysco.com in the Investor Relations section. An archived replay of the presentation will be available shortly thereafter and will remain on Sysco's website for approximately 90 days.

Source: Sysco

Ecolab Raises \$118,000 for the National Restaurant Association Educational Foundation

Ecolab Inc. announced that it raised more than \$118,000 for the National Restaurant Association Educational Foundation (NRAEF) at its 8th Annual Ecolab Chairman's Reception. The money raised during the silent auction on May 23 will provide approximately 50 scholarships for restaurant and foodservice students. "We are proud to continue our support of the NRAEF, the leading provider of education and training for the restaurant and foodservice industry," said Douglas M. Baker, Jr., Ecolab Chairman, President and CEO. "Education plays a fundamental role in sustaining the vitality and long-term health of our industry. This donation reflects Ecolab's commitment in building a talented, dynamic workforce for the future." Over 750 foodservice operators and guests attended the annual silent auction, which is held during the National Restaurant Association Restaurant Hotel-Motel Show. Over the past eight years, Ecolab has contributed more than \$1 million to the non-profit organization. Baker presented William L. Hyde, Jr., Chairman of the NRAEF Board of Trustees, with the \$118,000 donation on behalf of Ecolab. "We salute Ecolab for its innovative leadership and the depth of its commitment to the NRAEF's mission," Hyde said. "Ecolab sets the standard for our industry by investing in programs with high impact, like our student scholarships. Ecolab came to us with the vision to raise significant funding for use in assisting students as they pursue their educational goals." "We are extremely grateful for Ecolab's ongoing support to the NRAEF," added Dawn Sweeney, President and CEO of the National Restaurant

Association and NRAEF. "Ecolab, along with the many donors at Sunday's event, enables the NRAEF to continue enhancing the restaurant industry's service to the public through education, community engagement and promotion of career opportunities. Specifically, these funds will help support our ProStart program for more than 83,000 high school students around the country, and the NRAEF Scholarship Program." The NRAEF has seen increased demand for its programs and services as the industry continues to grow and the U.S. economy recovers from the challenges of the last two years. Contributions from leaders like Ecolab and the attendees of the Chairman's Reception are key to our industry's future success.

Source: Market Watch

Corner Bakery Cafe to Double in Size by 2014

Corner Bakery Cafe's franchise development program sees continued success with the announcement of two new franchise partners, South Florida-based CB Rest Holdings, LLC and California-based Preferred Hospitality, Inc. Corner Bakery Cafe will work with CB Rest Holdings, LLC to open 15 cafes in South Florida in the next eight years and Preferred Hospitality, Inc. to open 12 locations in Southern California within the next seven years. These partnerships contribute to a list of recently confirmed franchise locations that will more than double the current Corner Bakery Cafe system.

Additionally, partnering with CB Rest Holdings, LLC allows Corner Bakery Cafe to enter Florida for the first time. "From the East Coast to the West, partnering with CB Rest Holdings and Preferred Hospitality allows us to continue to meet our cross-country expansion goals with two highly-respected and successful organizations," says Bob Hartmann, Corner Bakery Cafe vice president of franchise development. "Furthermore, these partnerships give us the opportunity to introduce our signature offerings to South Florida neighborhoods as well as expand our presence in the Southern California market. After launching our strategic franchise development program less than four years ago, we are excited to see how much we've grown and how much we will continue to grow with amazing partnerships like these." "We are extremely proud to join the Corner Bakery Cafe team," says Jhonny Mercado, chairman of CB Rest Holdings, LLC, a multi-concept restaurateur with more than 25 years of industry experience in Florida, Mexico, and South America. "We hold ourselves to very high standards when it comes to serving guests, and it's easy to see, with its focus on quality, that Corner Bakery possesses these same values. We are tremendously excited to join forces with such a highly-successful operation." CB Rest Holdings, LLC is slated to open 15 cafes throughout South Florida in Dade, Broward, and Palm Beach counties. In addition to Corner Bakery Cafe, Mercado's team has developed its own brand, Migas Cafes, and operates more than 120 locations for restaurant chains including Wendy's, T.G.I. Friday's, Sukihana, and Pizza Hut in South Florida, Mexico, and South America.

Source: QSR



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Landry's Says Yes to Offer to Take Company Private, Accepts Higher Buyout Offer from Chairman

Landry's Restaurants has agreed to an offer by its chairman and CEO, Tilman Fertitta, to take the company private, according a statement from the company. Shareholders still must approve the bid. Fertitta increased his offer to \$24 a share, up from his offer last month of \$21 per share. The deal is worth \$1.4 billion including debt. Fertitta already owns 55 percent of the company. A Landry's special committee has 45 days to get a better offer. In November, Fertitta offered \$14.75 per share in his takeover bid. However, his offer was resisted by shareholders, including Pershing Square Capital Management, the second-largest shareholder, which has about 10 percent of the company. Landry's also announced that a partial settlement had been reached in a lawsuit filed by shareholders against Fertitta and some company directors to try to force him to raise his offer price. Fertitta's bid is subject to the dismissal of the lawsuit. Houston-based Landry's owns a number of casual dining chains as well as amusement venues and the Golden Nugget Hotel & Casino in Las Vegas.

Source: The Houston Chronicle

Ruth's Organization Fishes for Success with New Restaurant

There's a lot riding on the opening of Mitchell's Fish Market in Winter Park Village next month. For Ruth's Hospitality Group, bringing Mitchell's to Metro Orlando is a crucial step for a company trying to regroup after more than a year of financial woes. And it's a bet on the future as the Lake Mary-based company launches efforts to turn Mitchell's into a national brand. The firm, which owns Ruth's Chris Steak House, bought Ohio-based Mitchell's two years ago with high hopes for the small chain of seafood restaurants. But then the economy went sour, and Ruth's found itself with \$92 million in additional debt from the purchase when sales were plunging. The first Mitchell's to debut under Ruth's ownership, the restaurant's opening at Winter Park Village comes amid signs that the company can begin concentrating on more than mere survival. Industry watchers say one day, the number of Mitchell's restaurants — 19 now, mostly concentrated in the Great Lakes region of the U.S. — could overtake the flagship Ruth's Chris chain, which has 130 restaurants worldwide. "Mitchell's has a lot more potential in the long run," said H.G. Parsa, an associate professor at the University of Central Florida's Rosen College of Hospitality Management. "When you're mid-priced, you can put a lot more restaurants

than when you are high end." "First, we need to show that we can build and operate Mitchell's Restaurant successfully, not just buy one," Michael O'Donnell said in 2008, shortly after taking over as Ruth's chief executive officer. "Two, the restaurant will serve as a showcase for a potential franchise model that we would pursue in the future." Experts predict Mitchell's, which flies in fresh seafood daily from around the world and prints new menus twice a day, to do well in Central Florida. "We have a real dearth of choices for high-quality, fresh seafood restaurants in Florida, particularly in Central Florida," said Rick Van Warner, president of Orlando-based retail and restaurant consulting firm Parquet Group. "It's certainly an underserved niche in the business. "I think short term, it's going to be challenging," said Darren Tristano, executive vice president of Chicago-based food industry research and consulting firm Technomic. "Long term, it's a strong brand, loyal customer base ... They just have to be more contemporary. They have to build in the types of features that younger generations are looking for."

Source: The Orlando Sentinel

Quiznos Shopping for High-Traffic Sites for Expansion Plans

Quiznos announced at the ICSC Global Real Estate Convention in Las Vegas that it is seeking approximately 600 new high-traffic sites to facilitate the planned development of the approximately 600 new corporate-owned restaurants announced by Quiznos last week. Quiznos is dedicating recently restructured capital to growth in markets throughout the country, helping to ignite the commercial real estate market and fueling market-level economic growth nationwide. "We are on a strong growth track at Quiznos, and we see the emerging economy as the ideal time to expand brand presence, grow market share and meet the strong customer demand," said Rick Schaden, Quiznos' founder and CEO, in a news release. "Quiznos has the solid financial position to realize and accelerate tremendous growth, and we are anxious to engage with the best real estate partners as we posture Quiznos for new levels of success." As a national brand, Quiznos currently has locations in all 50 states and hopes to further establish its nationwide presence through this new growth initiative. The company is targeting prime commercial real estate with high daytime traffic in markets nationwide, with particular focus on locations with 1,200 to 1,600 square feet. "Quiznos brings energy to the retail real estate space with their newly announced growth goals," said Chris Simmons, a broker with Welsh Companies in Minneapolis. "We expect owners and developers of highly sought-after trade areas to eagerly respond to the strength of a much-loved, national brand such as Quiznos." In addition to new store development, Quiznos is actively investing in its brand – refreshing its brand identity and renovating in-store design in more than 1,100 units to date. The company plans to renovate an additional 2,000 locations within the next 12 months.

Source: Fast Casual

In-N-Out Burger Heads to Dallas, Texas

Appropriately revered west coast burger chain In-N-Out Burger is making an unprecedented expansion into Dallas, Texas. The chain has infamously not expanded beyond the Western states of California, Nevada, Arizona and Utah, as In-N-Out trucks in its meat from a central facility and has resisted reorganizing that structure in order to accommodate farther reaching locations. However, for the upcoming In-N-Out in Dallas, the company is building a whole new meat processing facility in Texas, suggesting that future Texas In-N-Out locations are in the works. Nancy Luna at the Orange County Register has the scoop: Van Fleet, vice president of planning and development at In-N-Out, said the 1,500-mile move to Texas will force the chain to build a "new patty production facility and distribution center." "It is far enough away that we will have to open a new one there as we remain committed to making our own hamburger patties and maintaining the same operating philosophies and standards that have been in place for 62 years," he said. "We'll have a Dallas area facility to produce patties locally and provide support for our restaurants there." Van Fleet said the new facility would support at least a "few" restaurant sites in Texas. He declined to say exactly how many restaurants the chain could open in the region. No opening date has been set yet.

Source: The Huffington Post/The Orange County Register

Longhi's Will Manage Hotel Hana-Maui Restaurants

The owners of the popular Longhi's restaurant chain are counting on a planned repositioning of the Hotel Hana-Maui as the company assumes management of the property's food and beverage operations. Longhi's took over management of the AAA Four Diamond hotel's food and beverage functions, which includes the upscale Kauiki dining room and full-service bar, room service and catering, and the casual Hana Ranch Restaurant located nearby. The food and beverage operations had previously been handled in-house. The 64-year-old Hotel Hana-Maui has changed hands several times during the past decade as investors have struggled, according to published reports, to achieve profitability for the property, which is secluded in East Maui, approximately 50 miles from the Kahului Airport. The latest buyer is the Denver-based real estate investment firm Amstar Group, which bought the 70-room hotel on 70 oceanfront acres for an undisclosed amount in a deal that closed this week. Amstar says it plans to reposition the hotel, which serves as one of the main employers for Hana residents. "A change in the existing operational model is critical to turning the hotel around and into a viable operation," Joy Berry, a partner of Green Tea LLC, an Amstar subsidiary that will manage the property, said in a prepared statement. Berry, who serves as an executive director at Amstar, has a track record of finding, acquiring and turning around distressed real estate during her 24-year career. She previously was senior vice president of real estate development for Marriott International and Ritz-Carlton Hotel Co. "Our revamped organizational structure will take a team approach requiring employees to have more than one role, so that no matter the task we all work together and help each other out to ensure

the long-term viability and success of the hotel and more jobs for the community,” Berry said of the Hotel Hana-Maui. “We believe the Hotel Hana-Maui, if repositioned in the marketplace, can be profitable and grow, offering more jobs.” Part of those plans also includes bringing in Longhi’s to operate the hotel’s two restaurants and handle room service and catering. “The new owners, some of whom I’ve known for 20 years, wanted to outsource the hotel’s food and beverage so that they can concentrate on running the hotel,” said Peter Longhi, general manager of the two Longhi’s restaurants on Maui. His father, Bob, founded the company 34 years ago. “With Hana being on Maui and being such a great spot, we couldn’t pass it up.” “It’s a move largely driven by cost,” Towill said. “Food and beverage operations often do not make money. In fact, they are often money-losing operations for hotels. Outsourcing these functions is something that’s certainly heightened during tough economic times as hotels have seen a real squeeze with expenses going up, and revenues going down.” The company recently hired 65 employees for the two Hana restaurants, mostly rehires who were there at one time under the hotel’s previous owner. Longhi said the employees will undergo training over the next couple of months. The restaurants’ location in the secluded town offers a captive audience of potential customers, including hotel guests, Hana residents, and tourists passing through.

Source: Pacific Business News (Honolulu)



Pizza Executive Summit Draws Industry Leaders

With about a month to go before the 2010 Pizza Executive Summit, the lineup of executive attendees already promises to fulfill the show's unique mission of fostering their enlightenment through collaboration with peers of their caliber. The Pizza Executive Summit is unique in the industry for pre-screening all the attendees for their suitability of fulfilling this mission. The result is a community of agenda setters and game changers from both the most powerful and most innovative concepts in the industry. This year's attendee lineup includes Bryon Roach, franchise business director for Papa John's; Matthew Loney, president of the expanding Stevi B's premium buffet concept; Mike Mrlick, industry veteran and CEO of Southern favorite, Gatti's Pizza; Jeff Leach, co-founder of groundbreaking NakedPizza; Madison Jobe, COO of Pizza Inn, and more. "What we've done here with the pizza executive summit is bridge the gap of traditional tradeshow and conferences to enable the executives of the pizza industry to coalesce around one common cause - collaboration, networking and education," said Paul Barron, the summit's founder. "This is the type of show that's been missing in the industry, and

we've been able to produce it this year with a variety of industry executives, from small to large -- the best of all worlds." The Pizza Executive Summit, the industry's premier event for C-level executive learning and collaboration, will be held June 13 – 15 in and around Chicago's new Hotel Palomar, a Kimpton property. This year's theme is "Collaborate, Innovate, Accelerate," reflecting executives' abilities to take part in invigorating discussions, discover new ideas for achieving excellence, and eventually implement these ideas to hasten success.

Source: Pizza MarketPlace

Corner Bakery Adds Franchise Partners

Corner Bakery Cafe now has two new franchise partners that will be opening 27 locations. CB Rest Holdings L.L.C., based in Florida, and Preferred Hospitality, Inc., which is based in California, are the franchise partners. CB Rest Holdings will open 15 cafes in South Florida during the next eight years and Preferred Hospitality will open 12 locations in Southern California during the next seven years. The new partners will help the company with its goal of doubling the size of its current system by 2014. "From the East coast to the West, partnering with CB Rest Holdings and Preferred Hospitality allows us to continue to meet our cross-country expansion goals with two highly respected and successful organizations," said Bob Hartmann, vice-president of franchise development with Corner Bakery. "Furthermore, these partnerships give us the opportunity to introduce our signature offerings to South Florida neighborhoods as well as expand our presence in the Southern California market. After launching our strategic franchise development program less than four years ago, we are excited to see how much we've grown and how much we will continue to grow with amazing partnerships like these." This partnership also marks Corner Bakery's entry into Florida.

Source: FoodBusinessNews.net

Big Financial Overhaul for Del Taco Parent. Goldman Sachs buys into Del Taco

The parent company of Lake Forest-based **Del Taco** will announce a major financial restructuring that involves the selling off of a key fast-food brand. Nashville-based Sagittarius Brands, which bought Del Taco in 2006, is refinancing company debt and selling its Captain D's seafood chain to Sun Capital Partners. The latter is a private equity firm whose portfolio includes Boston Market, Souplantation parent Garden Fresh Restaurant Corp., Bruegger's and Fazoli's. Under the restructuring, Del Taco will reduce its overall debt by about \$250 million and operate under a new parent company called Del Taco Holdings. Goldman Sachs Mezzanine Partners in New York now owns a majority stake in Del Taco Holdings, which will remain headquartered in Lake Forest. The sale price of Captain D's was not disclosed. A new credit line combined with "a significantly lower level of debt" allows Del Taco to improve cash flows and invest in the business, Chief Financial Officer Steven Brake said in a prepared statement. That

investment includes sprucing up older restaurants and creating innovative menu items to keep the chain competitive, officials said during a conference call recently. The door is now open for Del Taco to become a "more aggressive brand" in a tough economy, Chief executive Paul Murphy said. In 2009, Del Taco had system-wide sales of \$568 million and currently operates 287 company-owned units with 231 franchised locations. Same-store sales, a key indicator of a restaurant's financial health, have been positive over the last 15 months. When Sagittarius bought Del Taco for an undisclosed amount three years ago, the Mexican fast-food chain had 461 stores in 13 states. Annual sales were at \$335 million. Del Taco plans to add more company and franchise locations in key markets. Currently, Del Taco's strongest regions include Southern California, Phoenix, Las Vegas and Salt Lake City. The chain is expanding in Colorado, Michigan and recently opened its second location in Florida.

Source: The Orange County Register



McDonald's Honored for Work with Immigrants

The Migration Policy Institute (MPI) announced the winners of its second annual E Pluribus Unum national awards for exceptional immigrant integration initiatives, recognizing an innovative workplace English-for-Speakers-of-Other-Languages (ESOL) program created by McDonald's Corporation with the sole honorable mention. The E Pluribus Unum Prizes program, established by MPI's National Center on Immigrant Integration Policy with generous support from the J.M. Kaplan Fund, seeks to encourage the adoption of effective integration practices and to inspire others to take on the important work of integrating newcomers and their children so they can become full participants in U.S. society. McDonald's English Under the Arches program and the four E Pluribus Unum Prize winners will be honored tonight at an awards ceremony in Washington, D.C., featuring national policymakers and elected officials. Winners were selected from nearly 350 applications. English Under the Arches is a unique workplace English instruction program that provides McDonald's shift managers with the language skills needed to manage restaurant operations and staff. Working with nationally recognized ESOL experts, McDonald's developed a work-based English curriculum that helps immigrant workers gain on-the-job knowledge, skills, and confidence. Leveraging relationships with community colleges, known for their expertise in teaching adult ESOL, McDonald's has created a low-cost, high-impact model of English workplace instruction that could be adapted for use by other businesses, government agencies, and academic institutions to meet the needs of immigrant workers who are not fully proficient in

English. "McDonald's has created a powerful, replicable model for workplace ESOL teaching that uses technology smartly to allow McDonald's workers in different locations to, in essence, dial in and attend class with the same top-notch instructor," says Margie McHugh, co-director of MPI's National Center on Immigrant Integration Policy. McDonald's has not only blazed a path showing that this multiple-site learning model can be effective for major employers and their workers, they have also shown that promoting immigrant integration is good both for their workers and for their business – that's a pretty important message coming from one of our country's leading corporations." The program's work-based curriculum focuses on critical communication tasks, such as delegation, feedback, and working with customers. Students participate from their own restaurants, through the use of web-conferencing technology that allows them to connect with a teacher via phone and computer. The classes take place during working hours, enabling the students to maintain work and family commitments. Classes are paid for by the restaurants' owner-operators. MPI senior vice president Michael Fix, co-director of the National Center on Immigrant Integration Policy, says, "Almost half of immigrant workers are not proficient in English. The English Under the Arches Program is a very promising and much-needed attempt to provide effective, low-cost instruction to meet the enormous unmet demand for English instruction." During its first three years, English Under the Arches has trained 500 students at 14 locations around the country, posting an impressive 85 percent graduation rate. Ninety-six percent of graduates later received wage increases, and restaurants have seen a 92 percent retention rate among these employees. With McDonald's owner-operators expressing significant interest, the program is expected to expand to new locations. "McDonald's has a long history and culture of promoting from within – 70 percent of restaurant managers and 50 percent of U.S. company officers, and even our CEO Jim Skinner, started their careers as crew," says Betsy McKay, director of bilingual leadership for McDonald's. "This program gives immigrants language tools to help them advance in their careers." McDonald's and the four winners reflect the diverse actors involved in immigrant integration efforts in the public and private sectors. The E Pluribus Unum Prizes award \$200,000 annually and were created to encourage the sharing of effective integration practices and raise awareness of the need for greater focus on immigrant integration issues.

Source: QSR Magazine.com

CHAMPION® Industries Announces Two New Appointments

Champion® Industries, announced the appointments of Scott Cherevaty as Vice President of Sales and Marketing for Moyer Diebel Ltd., which includes the Champion, Moyer Diebel and Bi-Line brands for the Canadian market, and of Joe Deckelman as Vice President of Sales and Marketing for Champion Industries US, effective immediately. Cherevaty has been instrumental in Champion's success over the past six years, providing sales leadership through oversight of Champion's internal and external sales representatives, building relationships within the dealer and consultant communities, and helping to lead new product development efforts. Prior to moving to the United States to join Champion in 2004, Cherevaty worked with the FoodRetail and

FoodService divisions during his six year tenure with Hobart in Canada, where he was heavily involved with Canadian buying groups and national accounts. Deckelman brings to this role extensive sales management experience, including most recently as Vice President of Sales and Marketing for Wells Bloomfield. Prior, Deckelman held other key sales management roles with distinguished brands in the commercial food service equipment industry including Scotsman Ice Systems and Hobart Corporation. As a result of his tenure at Hobart , Deckelman’s warewashing experience will allow him to make a smooth transition into the Champion business. Deckelman has a proven track record of driving sales growth through effective leadership, new product development, excellent customer relations, strategic marketing and brand development. “We are very excited about the future for both Champion and Champion Moyer Diebel as Joe and Scott use their unique talents and leadership strengths to grow the brands for both of these divisions,” says Erik S. Nommsen, President of Champion Industries.

Source: Champion Industries/Ali Group

Continuing Growth, Longview is the Latest Texas Town to Open Pizza Inn Restaurant

Pizza Inn, Inc. announced the opening of its newest Express restaurant located inside the National Truck Stop in Longview, TX. With 86 restaurants now open and operating throughout Texas, Pizza Inn continues to target the state as part of a growth plan that has revitalized the chain. "As we continue to grow our brand in our home state of Texas, we are thrilled to bring our freshly made pizzas and other popular menu items to Longview," said Charlie Morrison, CEO of Pizza Inn. "We are confident that this location will serve the Longview area and the Interstate 20 corridor well." The Pizza Inn Express model is ideal for high traffic sites with "customers-on-the-go," such as the new Longview location. This "mini" version of Pizza Inn offers a limited menu centered on Pizza Inn's pizzas along with several appetizers, all made with the same quality ingredients found throughout the chain. This non-traditional type of restaurant is great for convenience stores, airports, hotels, travel plazas, college dining halls and other high-traffic locations.

Source: Pizza Inn, Inc.

Pejamajo Café and Bistro Announces Richard Garcia as New Corporate Chef Award Winning Rising Star Chef Brings Talent, Passion, and Creativity to Boston’s MetroWest

Pejamajo Café & Bistro, a Holliston-based crepe café and bistro, announced the 2009 Boston Rising Star Chef and Sustainability leader) Richard Garcia, has joined its management team as Corporate Chef/Director of Culinary and Beverage. Honored twice by the James Beard Foundation with invitations to cook at the infamous James Beard House in New York City, Richard Garcia brings passion and creativity to the uniquely

popular crepe-loving café and bistro. “Crepes are a versatile, fresh format that bring an extraordinary taste and texture dimension to ordinary fillings, toppings and dips. I look forward to joining the Pejamajo management team and developing inspiring new crepe creations. I believe we can create a unique market offering by coupling our proprietary crepe platforms with natural, organic, locally-sourced ingredients,” said Chef Garcia. After just opening its doors last May, Pejamajo Café and Bistro has quickly become a local favorite. With a crepe menu that can tempt any palate, this fun-loving bistro has everything from coffee to caprese, smoothies to salads, and paninis to parfaits. The warm tones create an atmosphere where guests want to linger, and local talent can shine. The addition of a top-notch chef enables this community café to officially chart itself as a serious player in Boston’s MetroWest restaurant scene. “Our passion for crepes enabled us to launch our first Pejamajo crepe kiosk back in 2007 at the Sunday River Ski Resort in Maine. We took that passion to a new level by opening our Holliston café just last summer,” said Jane Savas, owner and founder of Pejamajo Café and Bistro. “After receiving such positive feedback from the local community, we believe that now is the time to raise the bar. We are excited to have the knowledge and depth of such a well known industry elite, and we look forward to having Richard Garcia take our crepe-based platform to an organically modern new level.”

Source: Pejamajo Café and Bistro



School Organic Pizza Friday Program Launched by #1 Organic Restaurant Franchise Pizza Fusion. Pizza Fusion Takes Steps to Reduce Chemical Consumption in Children since as Reported, Pesticide Consumption Now Linked to ADHD in Children

Organic restaurant franchise Pizza Fusion launches School Organic Pizza Fridays in order to help children and their families in making the transition to an even healthier diet that can help prevent cancer and attention-deficit/hyperactivity disorder (ADHD), among other ailments linked to pesticide consumption. Pizza Fusion offers pizza, one of children’s favorite foods, in a way that is both wholesome and delicious. Children are now facing significant health challenges more than ever, one of them ADHD. A study published on May 17th, 2010 in the Official Journal of The American Academy of Pediatrics links ADHD in children to their exposure to pesticides commonly used on non-organic fruits and vegetables. The good news is we can do something about it. According to a 2008 Emory University study, switching to organic foods reduces the presence of pesticide compounds in children’s bodies to near-undetectable levels. These studies

reaffirm the findings in the recently published President's Cancer Panel Report: the presence of pesticides in our food increases our risk of disease and choosing organic foods counteracts this problem. Children are notoriously picky eaters, making the introduction of organic, healthy foods a challenge. Pizza Fusion strives to make this mission possible for children, their families and area schools with their delicious, organic and all-natural fare, and their innovative School Organic Pizza Friday's initiative. As stated in Cookie Magazine, "With multigrain crusts and organic fresh veggies buried under cheese, who cares if pizza is all they'll eat?"

Source: Pizza Fusion

Accor to Dispose Of 450 Hotels in 2010-2013

French hotels group Accor SA (AC.FR) plans to reduce the property holdings it holds outright by selling 450 hotels between 2010 and 2013, and expects to continue to restructure its property portfolio beyond 2013, according to a document published on its website recently. The company is in the process of separating from its vouchers business, which is scheduled to be listed on the Paris stock market on July 2. The split remains subject to shareholder approval at the annual meeting on June 29. Accor said the 2010-2013 asset sale program is expected to increase its cash by EUR1.6 billion and reduce its adjusted net debt by EUR2.0 billion. The sale program is expected to reduce annual revenue by EUR150 million-EUR200 million, as well as reduce Ebitdar by EUR35 million-EUR45 million and Ebitda by EUR30 million-EUR40 million. The company said it's stepping up its expansion plan by opening 35,000 to 40,000 new rooms a year, which will be pursued at "cruising speed" from 2012, in Europe and countries with high-growth potential. The expansion plan is expected to bring a EUR150 million-EUR200 million increase in revenue on an annual basis; a EUR65 million-EUR80 million increase in Ebitdar; and a EUR40 million-EUR55 million increase in Ebitda.

Source: The Wall Street Journal/Ehotelier.com

Smokey Bones Parent Buys Captain D's

Sun Capital Partners Inc. bought the Captain D's Seafood Kitchen chain for an undisclosed price, news reports said. Nashville-based parent company Sagittarius Brands Inc. sold the 539-unit chain — which has five Central Florida locations — to Boca Raton-based Sun Capital Partners, a private-equity firm that also owns the Orlando-based restaurant chain Smokey Bones Bar & Fire Grill. Captain D's, which had \$235 million in revenue last year, reportedly is the nation's second largest fast-food seafood chain behind Yum Brands Inc.'s Long John Silvers brand. The chain will continue to operate as a stand-alone brand with current management staying in place, said a report by Bloomberg. Sun Capital Partners also plans to add Captain D's franchise- and company-owned stores in existing markets, Bloomberg reported. Sun Capital Partners, which earlier this month announced it named restaurant veteran David Terry as executive vice president of

operations for Smokey Bones, bought that chain for about \$80 million from Orlando-based Darden Restaurants Inc. (NYSE: DRI) in 2008. Since then, it has repositioned the concept, which now features new signage, lighting and decor, along with a revamped menu and bar. Sun Capital Partners' other holdings include Boston Market, Bruegger's and Fazoli's, along with American Standard, The Limited and Hickory Farms.

Source: Orlando Business Journal

Smashburger Restaurant Chain Coming to Nashville

Denver-based Smashburger has signed an agreement with Winding River Restaurants LLC to operate 13 restaurants in the Nashville area. In a phone interview, Joseph Henry, Winding River's vice president of operations, said the first restaurant should be open in Nashville this fall. Henry said Winding River is working with [Vision Realty](#) as it looks at six different parcels, though he declined to say which might become the first location. The franchise bills itself as a fast-casual, "better burger" restaurant where Angus beef patties are "smashed on a flat grill to sear in the juicy flavors," according to a Smashburger news release. By year's end, Smashburger will have approximately 100 stores in more than 15 states. Henry said the 13 restaurants are planned to open over the next four years. In addition to Nashville, Henry said Mississippi-based Winding River is interested in putting the restaurants in Clarksville, Murfreesboro, Hendersonville and other Nashville suburbs. "From a culinary perspective, Nashville likes its burgers very much, and (is) open to new flavors," Henry said.

Source: Nashville Business Journal

Starbucks Continues Focus on Diversified Growth with Appointment of Jeff Hansberry, President, Global Consumer Products and Foodservice

Starbucks Coffee Company announced the appointment of Jeff Hansberry to the role of president, Starbucks Global Consumer Products Group (CPG) and Foodservice. He will lead Starbucks efforts to accelerate growth in the company's consumer products business with the introduction of new brands and products to more markets around the world. Hansberry will report to chairman, president and CEO Howard Schultz. Hansberry's appointment comes on the heels of a number of significant, recent CPG launches, including Starbucks® Natural Fusions naturally flavored coffee and the expansion of Starbucks VIA® Ready Brew business, which is expected to be in more than 37,000 distribution points by the end of the third fiscal quarter. "We are in the midst of the most innovative period in Starbucks history, and we are applying that innovation to deliver the world's best coffee in every format and every channel," said Schultz. "Jeff brings an impressive background and truly global perspective to the role. His leadership will help Starbucks accelerate our momentum to develop and deliver new brands and businesses that exceed the expectations of our customers around the world." Hansberry, who will

begin the role in early June, comes to Starbucks with more than 20 years of consumer products experience. He most recently served as Vice President and General Manager for E. & J. Gallo Winery, where he was responsible for leading the company's popular priced brand portfolio. Prior to E. & J. Gallo, Hansberry held leadership positions with Procter & Gamble, where he gained deep sales experience both in the U.S. and abroad.

Source: Starbucks

Le Cordon Bleu Schools in North America Expands Sustainability Practices

Le Cordon Bleu Schools in North America (LCB) announced an expansion of its sustainability practices, including enrollment in the National Restaurant Association's "Greener Restaurants" initiative and a phased approach to using cage-free eggs. Le Cordon Bleu has long been a leader in culinary education," said Brian Williams, senior vice president responsible for the Le Cordon Bleu Schools in North America. "Teaching our students sustainable practices prepares them to be progressive in choosing ingredients that consider animal welfare and green initiatives." LCB began taking steps in 2008 to develop a new curriculum that addresses sustainability with the addition of a "Contemporary Cuisine" course that focuses on special-needs diets and healthy cooking. The course emphasizes use of organic and local foods, such as local milk, antibiotic and hormone-free meats and seasonal organic produce. Many LCB campuses have their own gardens, some compost food waste, and all have excellent relationships with local farmers and industry partners who share the belief in good citizenship. How the hospitality and food service industries impact the environment is something LCB culinary professionals embrace and support every day. In joining the National Restaurant Association's "Greener Restaurants" initiative, LCB will further teach its students how to manage costs while incorporating farm-to-table sustainability practices in restaurants. The program also focuses on teaching how to market green initiatives onsite and online. LCB is known worldwide for its emphasis on innovation, tradition and refinement. Its faculty members are committed to educating tomorrow's culinary professionals on the importance of using high-quality ingredients that are consistent with restaurant industry trends and sustainable communities.

Source: Le Cordon Bleu

Tim Hortons Brews Plans for International Expansion

Tim Hortons said recently it is developing a strategy for opening its coffee-and-snacks shops outside of Canada and the United States. The Canadian company will outline its international expansion plans in the third or fourth quarter, Tim Hortons President Don Schroeder said, adding that they will complement the aggressive North American strategy the company unveiled two months ago. Tim Hortons' board has not pinpointed any target countries for expansion at this point, Schroeder said. "It's easy to say that we should be in China or India because there are lots of people there, but if you look at the landscape, it's

littered with people who have jumped in too quickly," he told reporters after the company's annual meeting in Toronto. "We are going to do it in a proper business-like manner -- do the evaluation -- and then make the appropriate decision wherever that might be." The company now has about 3,029 shops in Canada and 567 in the United States. In March it announced plans to open another 900 stores in North America over the next three years, including 300 in the United States, increasing its total there by more than 50 percent. Those numbers still pale compared with Starbucks, which has more than 11,000 outlets in the United States alone, and Dunkin' Donuts, which has 6,400 in its home market. Tim Hortons also has 290 self-serve kiosks in stores in Ireland and England as part of a joint-venture agreement. Some analysts said the company, which has the lion's share of restaurant coffee sales in Canada, should perfect its North American strategy before eyeing international expansion. "I would prefer to see the U.S. dealt with instead of having them take off in a few directions at once," said Candice Williams, a retail analyst at Canaccord Genuity in Vancouver. "It would be nice to see a profitable U.S. store base before attention is diverted away from the market, which they are already heavily invested in." But company growth in North America may be getting squeezed. Some analysts estimate it has fewer than five years of growth left in Canada until the market is fully saturated and that in the United States it is still not fully attuned to American tastes.

Source: Reuters

Pay-What-You-Want Has Patrons Perplexed

The country's latest experiment in pay-what-you-want eating started last weekend when a cafe run by [Panera Bread](#), one of the fastest-growing chain restaurants in the country, began refusing payments from customers in this affluent St. Louis suburb and politely asked them instead to "take what you need, leave your fair share" in wood-and-plexiglass lockboxes. There was a line out the door at the peak of the lunch rush — a crew of government workers, area professionals and the merely curious who seemed enthusiastic, if a little bewildered, about the enterprise. Was this a high-class soup kitchen? A newfangled charity? Neither, it turned out. It is one of about a dozen operations around the country providing free or low-cost food to those who need it and trying to sustain themselves off the money their paying customers decide to toss in the box. Some will call it a hot trend, others a pipe dream, but the notion of letting diners choose what they pay for their meals has been gaining traction over the last decade as an outgrowth of the organic food movement and the advent of social entrepreneurs — those who believe that making a profit and doing good are not mutually exclusive. The intention is that these restaurants will take in enough cash to cover their expenses. If money is left over, restaurants embracing the concept say they plan to use it to help needy people by feeding them or giving them jobs. Such restaurants are not charities in the traditional sense, though many rely on support from nonprofit groups. Panera, for example, will offer financial and other support, like donated food, to its new concept store here. Ron Shaich, the chairman of Panera and a co-founder of the chain, says that if "we see people are gaming the system, we're going to say, 'Why don't you come in and volunteer?'" "It's a

test of human nature,” Mr. Shaich added. “The real question is whether the community can sustain it.” At the restaurant, some customers paid nothing and signed up to volunteer later, though everyone was hazy about what they would be doing. Lynn Richardson, 30, who works for a music promoter, paid roughly 50 cents more than the \$5.48 “suggested funding level” for her potato soup and diet soda. David Eisenbraun and Melanie Holland, two college students taking a break from yard work to buy lunch with her mother, dropped \$15 into the box for their meals — though the suggested price was \$24.95. They also wondered just how “charitable” the entire enterprise really was. “I don’t have the foggiest idea of where the money’s going,” said Mr. Eisenbraun, who also wondered about the company’s motivation: “Are they in it for the good press?” Such skepticism, coupled with a fair amount of freeloading, has all but killed the concept in other places. The phone at the Java Street Cafe in Kettering, Ohio, which last year embraced the pay-what-you-want strategy, has been disconnected, and it appears to have closed. And Tierra Sana in Queens folded — though it offered customers a pay-what-you-want option only one day a week. The Terra Bite Lounge, a cafe in Kirkland, Wash., operated as a pay-what-you-want restaurant for a year or so. But Ervin Peretz, its owner and a lead technical designer at [Google](#), said the cafe now charges for its meals. He said he dropped the model in part because of issues particular to its location — it is in a neighborhood popular with teenagers. Founded in 2003, One World Everybody Eats in Salt Lake City is one of the oldest pay-what-you-want restaurants, and like Mr. Peretz, its operators have found the concept a bit challenging. It is now owned by a nonprofit group and suggests customers pay a small amount, say, \$4 for a meat or fish entree. “I used to let people put their money in a basket and make their own change, but then I went to a lockbox,” said Denise Cerreta, the cafe’s founder. “You learn how to cut down on the people who will take advantage of the concept.” About 15 to 20 of the roughly 60 meals it serves each day are given away to needy customers, some of whom wash windows, sweep or break down boxes for an hour or so in return. “They leave here with a full stomach and feeling like they earned their meal, which is the idea,” said Giovanni Bouderbala, the head chef and director. The One World Everybody Eats charity has helped restaurant owners in Denver, Spokane, Wash., Highland Park, N.J., and Arlington, Tex., incorporate the pay-what-you-want concept, and Ms. Cerreta advised Panera on its cafe here. Daniel Honkomp, 21, and Andrew Eason, 20, both unemployed, came by the cafe to volunteer. “If I had anything to donate, I would, but what I can donate is my labor,” Mr. Eason said. He added, “You don’t have to pay, but if you have a good heart and you make the money, you’re going to try to pay your fair share.”

Source: The New York Times

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