



March 7, 2011

National Restaurant Association Announces 2011 Kitchen Innovation Award Recipients. Prestigious Award Goes to Cutting-Edge Foodservice Equipment Innovators

The National Restaurant Association today announced the recipients of the annual 2011 Kitchen Innovations™ (KI) Award, a prestigious honor recognizing groundbreaking kitchen equipment in the foodservice market. An independent panel of judges comprised of internationally recognized food facilities consultants, multi-unit executives and design experts selected KI Award recipients for their innovations that provide new solutions to restaurant and foodservice operators. KI products will be showcased in the interactive Kitchen Innovations Pavilion area of the 2011 Restaurant, Hotel-Motel Show at Chicago's McCormick Place from Saturday, May 21 through Tuesday, May 24. The KI products will enable foodservice operations to run faster and more efficiently by increasing productivity, quality, safety, cost-efficiency and environmental sustainability. The result: foodservice operators will deliver better customer service and the highest quality meals to their customers. "Each of the judges has the hands-on experience and real-life expertise to recognize the tools that are truly going to have a substantial impact on the efficiency and success of a restaurant's kitchen and ultimately the success of the restaurant itself," says C.W. Craig Reed, Convention Chair for NRA Show 2011 and Director of Food and Beverage, Broadmoor Hotel. "Our Kitchen Innovations Award recipients contribute to the evolution of our industry, and help restaurant operators reduce costs while boosting profitability. As the industry recovers from tough economic times, these products will make a difference in commercial kitchens across the nation." The 2011 Kitchen Innovation Award recipients are:

Cambro Manufacturing – Camduction™ Complete Heat System: The efficient hot meals delivery system that charges 20 heat retention bases in one unit, allowing for a base to be ready every 12 seconds with reliable temperature holding for 60 minutes, with drying base cart and transport cart.

CaptiveAire Systems, Inc. – CORE Protection Fire System

A UL300 approved fire system for commercial kitchen ventilation with electric remote real-time monitoring, supervision, and communication of operational status and specific fault conditions.

Cleveland Range, LLC, a Manitowoc Foodservice Company – Mini 2in1 Combi Oven

The Mini Combi oven-steamer, with two independent cooking chambers in a single body requiring limited space, allows foods to be prepared simultaneously using different cooking methods.

The Coca-Cola Company - Coca-Cola Freestyle®

A new fountain dispenser that integrates the latest technologies to dispense more than 100 sparkling and still beverages, with web based consumption reporting to manage inventory, and ordering efficiencies.

Cres Cor- Hot Cube 3

This patent pending tri-powered hybrid hot cabinet, uses 120V indoors, then easily converts to propane heat for 8 hours use outdoors with an optional solar panel to recharge controls. The ultimate in indoor/outdoor food quality and safety for resort events and off-premise catering.

Ecolab- Apex™ Conveyor Dishmachine

Designed for spotless ware results at half the utilities, Apex Conveyor recycles heat, replenishes the wash-tank automatically and without interruption, and cleans and thoroughly de-limes itself automatically using an innovative, patent pending process.

Ecolab – Ecolab Cleaning Caddy

A touch-free restroom cleaning caddy with lock-and-key chemical dispensing, spray wand, on-board wet vac, and rechargeable battery in a footprint the size of a mop and bucket.

Franke Foodservice Systems - EcoVent Exhaust Air Cleaner

The first cooking exhaust cleaner that introduces the grease- and odor-reducing effects of ultraviolet light into the airstream above the hood without placing any device directly in the duct. As a result: Dramatic reduction in the need for filters and daily cleaning.

Halton Company – Jet Extraction System (JES)

The extraction-exhaust system designed for display cooking, using a cyclonic aspirating hood incorporating tempered safety glass and vortex tubes to provide a quiet cooking process with clean sight lines.

Halton Company – Proximity Heat Reclaim Hood

This reclaim hood positions a flue bypass to capture the highest clean combustion heat from a gas appliance with an integrated heat exchanger to supply hot water and reduce energy consumption.

Henny Penny – PriMelt Oil Melter

An integrated, on-board oil melter that converts semi solid oils to a completely clear liquid, and maintains it for normal replenishment, without hot splash, through the Henny Penny automatic top off system.

Hobart Corporation - Advansys CLeR Energy Recovery

This ENERGY STAR rated conveyor-type warewasher captures heat from exhaust air and ware to preheat inlet water for energy savings while monitoring recovery coil temperatures and automatically adjusting for start-up.

Manitowoc Ice, a Manitowoc Foodservice Company – Indigo Series Ice Machine

Ice machines with intelligent diagnostics and 24/7 monitoring. Operators can program ice production, and monitor all functions ... ice clarity, machine maintenance, energy/water usage and unique LuminIce™ growth inhibitor.

MEIKO, USA – M-iQ Flight-type dishwasher

The new M-iQ includes the revolutionary 'M-Filter - Active Wash' filtration system that actively and continuously removes food waste from the wash water. It features a multiple stage filtration process that collects food soil and then flushes it completely in high-pressure cycles.

National Hot Water – Dragon Fire Thermo Recovery Filter™

This heat recovery device replaces conventional grease filters within kitchen vent hoods. It combines a heat exchanger with a two-stage grease filter to convert exhaust heat into energy for heating water or make-up air.

Power Soak Systems, Inc. – Produce Soak with Advanced Washing Technology

Free-flowing water through high volume gentle-wash jets removes soils from hard-to-reach areas, and Advanced Washing Inserts and Flexible Tank Dividers create consistent rotating motions for thorough washing and sanitation.

Star Manufacturing – Pro-Max Two Sided Grill with Pro-Lift Hinge System

A new generation of Pro-Max Grills is based on a newly designed hinge system to transfer loads to compression springs, for longevity, and lift straight up before rotation, to improve uniform grilling of multiple foods.

STOVESHoes®, L.L.C. – STOVESHoes®

This cost effective alternative to wheels or casters for commercial kitchen equipment, is non-breakable, chemical resistant, and low friction so one person can slide equipment easily for more thorough cleaning.

Strahman Valves, Inc. – Kwik Clean 3® Pre-Rinse Spray Nozzle

This all stainless steel, unique three-tip nozzle is in a rotating nose cone allowing quick spray pattern changes to handle any job. Its ultra-low-flow / high efficiency design reduces energy, water and wastewater costs while significantly lowering CO2 emissions.

Supreme Metal Inc. – VISION Underbar Furniture

A line of underbar furniture featuring interchangeable, customizable finishes, hardware, fixtures, storage options and installation configurations, as a cost effective way to upgrade interior bar functionality and decor integration.

Vitamix Corporation- The Quiet One®

The quietest commercial blender available, The Quiet One® provides dramatic sound reduction through its exclusive door seal design and patent-pending floating technology that significantly reduce vibration transmission and improve airflow.

Wells Manufacturing - Universal Ventless Hoods

These self-contained, up to 8 feet hoods, have flexibility to mix and match various electric cooking equipment, and feature an innovative air path with 4-stage filtration (including a HEPA filter) capture more effluents with 34% less air flow and 30% lower noise.

Source: The National Restaurant Association Restaurant



Wendy's Back in Biz in Japan. Fast-Food Chain Wendy's is Set to Reappear in Japan

Wendy's/Arby's International Inc. has inked a deal with Tokyo food importer and distributor Higa Industries Company Ltd. to develop and operate Wendy's restaurants in Japan. The first Wendy's restaurant is expected to open in Tokyo later this year with expansion in the coming years, Atlanta-based Wendy's/Arby's International Inc. said. The joint venture is a first for Wendy's/Arby's International. In December 2009, Wendy's did not renew its franchise agreement with its former franchisee for Japan and closed 71 restaurants there. Higa Industries is led by Ernest Higa, who owned and operated 180 Domino's Pizza stores in Japan before selling the business in February 2010. Higa's stores became known for gourmet pizza products and the use of Internet and wireless technology to promote menu items and customer ordering. Higa said: "We plan to reintroduce signature Wendy's products, such as made-to-order hamburgers with square beef patties, chili and popular Frosty desserts. At the same time, we'll further differentiate our restaurants from other local restaurants by adding exciting new products like premium sandwiches and hamburgers with gourmet toppings, all served in a contemporary atmosphere that should exceed the expectations of Japanese consumers."

Source: Atlanta Business Chronicle

Chipotle to Up Overseas Presence, Test Asian Eatery

Can Chipotle Mexican Grill tantalize Parisian diners using the same recipe that's made its business sizzle in the U.S.? We'll soon find out. Later this year, Paris will be the second stop on the Mexican eatery's recent move into Europe. Chipotle opened its first restaurant overseas in London last May. Sure, burritos, tacos and chips aren't exactly standard fare for Parisians. But Chipotle's approach to the business should go over well in France, says

spokesman Chris Arnold. Chipotle serves what it calls "food with integrity." Whenever possible, it uses meat from animals raised without the use of antibiotics or added hormones. And when practical, it uses local and organic produce. "I think we'll do really well in Paris," Arnold said. "They have a strong understanding of and a philosophical alignment around the kind of things we do with food. The way we source ingredients and our cooking methods are all familiar to people in Paris." Arnold says Chipotle is doing well at its first overseas spot in London. Business has been so good that the company is actively looking for more sites there. There are a number of other European markets where Chipotle would also do well, Arnold says, though the company hasn't given details of its plans. Stifel Nicolaus analyst Steve West expects Chipotle's cooking methods to serve it well in Europe, where people are more attuned to where their food is sourced and what's in their food than most Americans are. Also, there's a bigger supply of naturally raised foods in Europe, making sourcing more efficient for Chipotle, West says. The European business could be as big as the U.S. over time," he said, "but it will take several years before it has a meaningful impact on earnings." Miller Tabak analyst Stephen Anderson expects Chipotle to get only a "modest contribution" from its overseas business in the very near future. But he estimates Chipotle could have 120 eateries in spots like London, Paris and Munich by the end of the decade.

Source: INVESTOR'S BUSINESS DAILY

Famous Famiglia Tapped as Six Flags Pizza Partner

New York City's Famous Famiglia has been chosen by Six Flags Entertainment Corporation to be the theme park's "Official Pizza." The three-year deal, which begins this month, includes all of Six Flags' U.S.-based parks, encompassing more than 45 food locations and a strong in-park marketing platform. Famous Famiglia, founded in 1986, includes more than 130 locations worldwide, mostly in non-traditional venues such as airports, universities, shopping centers, casinos and stadiums. To launch the new offering, Six Flags has created a unique marketing program promoting Famous Famiglia through a variety of in-park Six Flags Media Networks channels including commercials on Six Flags Television and use of the parks' digital out-of-home assets. In addition, select parks will introduce a number of co-branded events including Famous Famiglia dough tossing and pizza eating contests. As part of Six Flags' new online retail promotion, guests will be able to pre-order Famous Famiglia meals prior to visiting the parks. "We are very excited about the introduction of the Famous Famiglia brand into the Six Flags markets," said Paul Kolaj, company co-founder, president and CEO of Famous Famiglia. "Six Flags is a globally recognized and respected leader in the regional theme park industry, and we are honored to have been selected as their pizza partner."

Source: PizzaMarketPlace.com

Burger King Corp. Announces Changes to Global Brand Marketing and Operations Structure. New Alignment Reinforces Global Brand and Operations Standards, While Creating Localized Marketing Approach at Regional Level

Burger King Corp. announced changes to the company's global brand management and operations function, as well as to its North America marketing structure. Effective immediately, BKC has aligned the company's global brand marketing and global operations teams to create a single Global Brand Marketing and Operations function. Additionally, BKC has aligned its North American marketing efforts with the region's operations function; a structure consistent with the marketing model that the company utilizes in all of the global regions in which the BURGER KING® brand operates. This approach enables faster decision-making; increases regional accountability and ensures consistency of the brand's marketing and operational standards around the world. As a result of this realignment, the following company executives will assume roles of expanded responsibility: Jonathan Fitzpatrick, formerly executive vice president (EVP), global operations, has assumed the newly created role of EVP, chief brand and operations officer overseeing all operations and marketing brand standards; global R&D, product innovation and global brand management. Steve Wiborg, EVP and president, North America, has taken on an expanded role that includes direct responsibility for all North America marketing efforts. "Our new marketing and operations alignment under Jonathan's global leadership and Steve's North America leadership will allow us to maintain our global standards, while providing us with the flexibility we need to execute initiatives on a regional level based on local

business needs,” said Bernardo Hees, chief executive officer, Burger King Corp. “With this new structure in place, we can be more nimble with our decision-making process and marketing execution, which will better resonate with the millions of guests around the world who enjoy the BURGER KING® brand every day.” As a result of these structural changes, Global Chief Marketing Officer Natalia Franco will be leaving the organization. Franco will support BKC through a transition period.

Source: The Burger King Corp.

Papa John's Announces Chief Financial Officer Transition. David Flanery to Retire in May After 16 Years with the Company; Lance Tucker promoted to CFO

Papa John's International, Inc. announced that David Flanery is retiring from Papa John's after 16 years with the company, and named Lance Tucker as Chief Financial Officer. Flanery will continue at the company through May, working closely with Tucker to ensure a smooth transition of duties and responsibilities. Flanery joined Papa John's in 1994 after 15 years with Ernst & Young. During his career with Papa John's he served in several finance and leadership positions, including as CFO since 2004 and interim head of the company's international division on three separate occasions. “David has provided sound leadership of our financial functions during an important period of growth for the company,” said Papa John's co-Chief Executive Officers, John Schnatter and Jude Thompson. “We know our shareholders join all of us at Papa John's in thanking David for his service to the company and wishing him well in his new endeavors.” Tucker, 42, has served as Papa John's Senior Vice President, Strategic Planning and Chief of Staff since 2010, responsible for strategic planning and overseeing the company's Information Services, Risk Services and Project Management Office. He has 20 years of finance and management experience, including two terms with Papa John's – including in manager and director of finance roles from 1994 to 1999, focusing on budgeting, analysis and financial reporting; and rejoining the company in 2009 as Chief of Staff and to oversee strategic planning. From 2003 to 2009, Tucker was CFO of Evergreen Real Estate, LLC, an entity owned by company Founder, Chairman and co-CEO, John Schnatter. Tucker is a Certified Public Accountant and started his career with Ernst & Young. “I'm excited to take on the role of Papa John's CFO,” said Tucker. “I thank David for the work he has done in building a very strong finance team, one that is deep in talent. I look forward to continuing to work closely with our management team and Board of Directors to continue Papa John's strategic and disciplined growth in the years ahead.”

Source: Papa John's International, Inc.

Still No Franchising for McDonald's in Russia. Lack of Clear Franchising Legislation is a Factor Limiting Retail Outlet Growth

McDonald's, one of the biggest franchisers in the world, will continue to directly own all of its Russian restaurants for the near future, Khamzat Khasbulatov, the corporation's president in Russia and Eastern Europe, said recently. “We have a successful operation, we don't have the motivation to franchise,” Khasbulatov said. Khasbulatov touted the company's franchise model in use worldwide, but said there are some risks involved in applying it to Russia. “There are judicial risks,” he said, without elaborating. Although the franchise model is widely used in Russian business, the law does not recognize the term. The legal code only has a clause about “commercial concessions.” A new bill is under review at the State Duma that will make franchising official. Russian Franchise Development Association president Alexander Mailer compared the vague legal situation around franchising to the often quoted talk show when a female citizen maintained that there is no sex in the Soviet Union — meaning the activity was never publicly discussed in the U.S.S.R. Franchising requires a healthy small business environment with entrepreneurs who have access to large amounts of startup capital — which is in short supply in Russia. Lack of training and intellectual property protection also stands in the way of successful franchising operations. Last year, the fast-food giant opened 31 restaurants in the country, mostly in Moscow and St. Petersburg and regions surrounding the cities, and has expanded as far south as Belgorod. The total number of McDonald's in Russia at the end of 2010 was 275. All restaurants are in the European part of the country. Khasbulatov said this is because of logistics and infrastructure challenges. The company plans to open 40 more restaurants in 2011 — at least half of them in Moscow, St. Petersburg and surrounding regions. A McDonald's is slated to open in a few weeks in Veliky Novgorod, an ancient city 530 kilometers northwest of the capital.

Source: The Moscow Times



Starwood Hotels Picks up Momentum in Latin America

Starwood Hotels & Resorts Worldwide, Inc. announced it will accelerate growth in Latin America with six new hotels opening in 2011, resulting in a portfolio of nearly 70 hotels in 13 countries by year's end. This week, Starwood President and CEO Frits van Paasschen, President of Global Development Simon Turner, Chief Brand Officer Phil McAveety and several other senior Starwood executives head to Latin America to discuss future hotel development with owners and developers in five countries, including three of its fastest growing markets - Brazil, Panama and Peru. "Starwood is ramping up across Latin America in response to the increased demand for high-caliber global brands in a region that is poised to grow more than four percent in 2011," said Osvaldo Librizzi, President of Starwood's Latin America division. "We are capturing more than our fair share of this fertile market and expect even more hotel deals to follow this week's visit. Of particular interest is Brazil, where a flurry of hotel development is expected in the run-up to the 2014 FIFA World Cup and 2016 Summer Olympics." Starwood's growth leader in Latin America is Westin Hotels, which will increase its portfolio by 50% in the region with the opening of four new hotels this year. Westin will make its landmark debut in three countries: Peru, Panama and Costa Rica, where it will also open its first all-inclusive resort - The Westin Playa Conchal Resort & Spa. The Westin Guadalajara will open in August in Mexico's second largest city, following the recent opening of The Westin Santa Fe. "In the past few years, Westin has transformed from a primarily North American brand to an international market leader, with the bulk of its growth fueled by the world's most dynamic, emerging economies," said Simon Turner, President Global Development. "Our rapid expansion in Latin America highlights the success of the Westin brand's distinctive wellness positioning in this fast-growing market. By year's end, Westin will expand its footprint to five Latin American countries, strengthening Starwood's position as the largest four and five star hotel operator in the region." Starwood will debut its "style-at-a-steal" Aloft brand in Latin America in 2011 with the opening of Aloft Bogota Airport. Another milestone is this year's opening of the tenth Luxury Collection hotel in Latin America - Villarica Park Lake Hotel & Spa in the volcanic region of southern Chile, which joins the two Luxury Collection Hotels opened in Peru in 2010 - Tambo del Inka, a Luxury Collection Resort & Spa strategically located near Machu Pichu, and Hotel Paracas, a Luxury Collection Resort on the Pacific Coast. The St. Regis brand also continues to grow in Latin America with The St. Regis Buenos Aires scheduled to break ground in 2011, following the recently opened St. Regis Mexico City. Other locations include: The Westin Lima Hotel & Convention Center, Peru; The Westin Playa Conchal Resort & Spa, Costa Rica; The Westin Guadalajara, Mexico; The Westin Playa Bonita, Panama; Aloft Bogota Airport, Colombia, and Villarica Park Lake Hotel & Spa, a Luxury Collection Hotel, Chile;

Source: Starwood Hotels & Resorts Worldwide, Inc./Ehotelier.com

Domino's Names EVP of International, Board Member

Domino's Pizza has named Richard (Ritch) Allison as executive vice president of international, effective March 14. Allison succeeds Michael T. Lawton, who was promoted to chief financial officer in August. Allison joins Ann Arbor, Mich.-based Domino's after serving more than 13 years at Bain & Company Inc., a global business consulting firm. Allison was a partner and co-leader of Bain's restaurant practice, assisting clients on strategy, operations, mergers and acquisitions, technology and business organization. "Ritch is a perfect addition to the global Domino's team. I look forward to his applying his broad experience with improving the performance of other major restaurant chains, to the Domino's global footprint – and helping to make our great international business even better," said J. Patrick Doyle, president and CEO of Domino's. Domino's Pizza International division comprised 47 percent of the company's retail sales, and had posted 67 consecutive quarters of positive same-store sales as of the

third quarter 2010. Rick Federico added to board. Domino's has also named Richard (Rick) L. Federico to its board of directors, effective immediately. Federico, 56, is chairman and Co-CEO of P.F. Chang's China Bistro Inc. He joined the company in 1996, and is responsible for the strategic growth and development of P.F. Chang's China Bistro, as well as the company's casual quick dining concept, Pei Wei Asian Diner. "We are extremely fortunate to have Rick joining us as a new member of our board," said David A. Brandon, Domino's Pizza chairman of the board. "His incredible depth of experience in the restaurant industry will be a tremendous resource to us as we move forward. He adds strength to our already talent-rich board."

Source: PizzaMarketPlace.com

Yogurt Mountain Opens Second Self-Serve Frozen-Yogurt Store in Memphis, TN, Area Brings Total Number of Stores to 18

Yogurt Mountain, LLC announced that America's Favorite Yogurt Store™, Yogurt Mountain®, opened its second store in the Memphis, Tennessee, area on February 25, 2011, at 5865 US Highway 72, Suite 112. "We are pleased to be opening our second store in the Memphis area," commented David Kahn, President and CEO of Yogurt Mountain, LLC. "Our first Memphis store opened November 16, 2010, on N. Germantown Parkway, in Cordova, just outside Memphis. We have received an enthusiastic response from the community, and we are excited to add this second location to help us better serve the area."

Source: Yogurt Mountain® LLC



Times Grills to reopen as Original Bubba Burger Grills

The former Times Grill restaurants in Jacksonville will reopen as Original Bubba Burger Grills. The frozen burger company Bubba Burger has taken over the Times Grill restaurants in Jacksonville and is redeveloping the now-closed restaurants into a new fast-casual restaurant concept. The restaurants are at 10915 Baymeadows Road, 13500 Beach Blvd., 5149 Normandy Blvd. and 1811 Town Center Blvd. Details about the deal were not released. The restaurants' menu will feature all the varieties of Bubba Burgers, including the original flavor, sweet onion, jalapeno, reduced fat, mini Bubba bites, all-natural and certified Angus beef and the all-natural turkey Bubba burger, the company said in a news release. The new restaurant concept will not have wait staff, but patrons will be able to build their own burger by selecting from not only the patties, but buns, toppings, cheeses and sauces, too. The company hopes to grow the concept nationwide through restaurant locations as well as in food courts, airports, college campuses and sporting venues. The three remaining Times Grill restaurants in Louisiana will remain open and under Kelly Harris' ownership. Harris is also managing partner of Peterbrooke Chocolatier.

Source: Jacksonville Business Journal

McCormick & Schmick's plans upgrades

McCormick & Schmick's Seafood Restaurants Inc. will invest \$10 million to \$15 million to modernize its restaurants in a bid to improve revenue in the face of mounting financial losses. The Portland, Ore.-based seafood operator, which has a restaurant at Raleigh's Crabtree Valley Mall, said it will modernize its restaurants with new

lighting, furniture, decor technology and kitchen equipment and, when possible, create more open spaces that encourage socializing. The company announced the upgrades while disclosing lackluster fourth quarter earnings. McCormick & Schmick's reported a fourth quarter net loss of \$25 million, on \$96.6 million revenue, or \$1.69 per share. On a pro forma basis, McCormick & Schmick's reported net income of \$3.3 million or 22 cents per share, an increase of 47 percent from the same quarter in 2009. For the year, McCormick & Schmick's posted a \$23.2 million loss on \$351 million in revenue, or \$1.57 per share. That compares to a \$15.6 million loss on \$359 million in revenue or \$1.05 per share in 2009. The company attributed the fourth quarter operating loss to \$28.4 million in non-cash impairments and other charges. CEO Bill Freeman announced the launch of a multi-year series of improvements to improve top line sales, traffic and restaurant-level margins.

Source: Portland Business Journal

Wendy's/Arby's Group Announces Development Agreement with Wenphil Corporation. Franchisee Commits to Expand Brand to 75 Restaurants in the Philippines

Wendy's International, Inc., a subsidiary of Wendy's/Arby's Group, Inc. announced the signing of a long-term agreement with Wenphil Corporation to significantly expand Wendy's® brand presence in the Philippines. The new agreement with Wenphil – a Wendy's franchisee since 1983 – calls for the development of 44 additional restaurants, which would increase the total number of Wendy's locations in the country to 75. As part of the agreement, Wenphil will expand outside of Metro Manila into other cities and regions in the Philippines through the use of sub-franchising. Elizabeth Pardo-Orbeta, Chairman of Wenphil Corporation, said: "We're delighted to renew our franchise relationship with Wendy's and we're excited about the opportunity to further expand our business in the Philippine market through innovative use of sub-franchising. While continuing to serve our customers in the Metro Manila area, we look forward to bringing Wendy's fresh, high-quality food to other potential growth areas throughout the Philippines." Darrell van Ligten, President of Wendy's/Arby's International, said: "We see great growth potential for the Wendy's brand in the Philippines, where we are building on the relationship we have enjoyed for many years with Wenphil. This is another example of our aggressive focus on ramping up restaurant development outside of North America. Since June 2009, Wendy's/Arby's Group subsidiaries have signed new development agreements for portions of the Middle East and North Africa, Singapore, Turkey, Russia, the Eastern Caribbean and, mostly recently, Argentina. Our international presence would grow to almost 1,000 restaurants if all store commitments currently on the books were to be fulfilled. That number of commitments will increase as we layer on development deals for new markets currently under negotiation and expand agreements with existing franchisees."

Source: Wendy's/Arby's Group, Inc.

Council of Chain Restaurants Names New Director

The National Council of Chain Restaurants (NCCR), a division of the National Retail Federation (NRF), has appointed Rob Green as its new executive director. A Capitol Hill veteran and long-time advocate for the restaurant industry, Green succeeds Jack Whipple, who retired earlier this year. Green most recently served as vice president of Government and Political Affairs for NRF, where he focused on a number of key priorities including support for debit card "swipe fee" reform. "With legislative and regulatory activity tied so closely to our economic recovery, chain restaurants need to be engaged as never before with industry stakeholders," said Pat Sheehy, director, Government Relations, Cracker Barrel Old Country Store Inc., and NCCR Chairman. "Rob Green's respected background and strong relationships with leaders in the restaurant industry and the federal government will serve NCCR well as we work together to implement our strategic objectives." Green came to NRF from the National Restaurant Association (NRA), where he was vice president for Federal Relations, promoting the restaurant industry's legislative and regulatory agenda in Washington. "I am very excited to have the opportunity to once again represent such a vital and innovative industry," said Green. "I look forward to working closely with the NCCR board to chart a course for the organization that will give the restaurant industry the association leadership that it truly deserves." For more than 40 years, the National Council of Chain Restaurants (NCCR) has worked to advance sound public policy that best serves the interests of restaurant businesses and the millions of people they employ.

Source: QSRWeb.com



Boston Market Completes Restaurant Upgrades

Boston Market has announced that 400 of the company's restaurants have completed upgrades meant to enhance the customer experience, increase sales and reduce waste. Changes include new menu items, the replacement of disposable plates and utensils with real plates and stainless ware and upgraded serving stations. The restaurant chain also has increased its staff by more than 3,000 nationwide. "We made a tremendous investment in physical upgrades, small wares and hospitality training, and we're very pleased by the positive reaction we've received from our guests," said George Michel, CEO, Boston Market. "We implemented more than 70 different changes in our restaurants, and we were able to transform more than 370 locations in less than three months. This was by far the biggest undertaking we've attempted as a company in our 25-year history, and we couldn't be happier about the results." The start of the national relaunch in 2010 followed a successful pilot in 10 restaurants throughout the West Palm Beach, Fla., area earlier this year in which the company experienced a 25 percent increase in transactions and a 20 percent rise in sales.

Source: FastCasual.com

U.S. Foodservice Acquires Indianapolis-Based Midway Produce

U.S. Foodservice, one of America's leading foodservice distributors, has purchased Midway Produce Inc., a prominent Indianapolis-based produce distributor serving restaurants, healthcare facilities, schools, and other business and industry customers throughout central Indiana. The acquisition will complement the U.S. Foodservice-Indianapolis division's broad selection of fresh produce and enable more frequent deliveries to customers requiring specialty produce products. The acquisition will also provide Midway's customers with access to U.S. Foodservice's full line of national brand products and high-quality private label items. Founded in 1999, Midway Produce is led by Harry Marx, who will serve as produce manager for U.S. Foodservice-Indianapolis. Terms of the transaction were not disclosed. "We are very pleased to welcome Harry Marx and his Midway Produce team to U.S. Foodservice-Indianapolis," said Kurt Cummings, division president, U.S. Foodservice-Indianapolis. "Midway Produce has an excellent reputation for customer service and product offerings. Together, we will expand our fresh produce service to U.S. Foodservice customers and offer a wider range of food and related products to Midway's customers." Harry Marx, former proprietor, Midway Produce, added, "We are very happy to be joining the U.S. Foodservice team. Their commitment to food safety, quality and customer service is unequalled in the industry and we are excited to bring Midway's experience in the produce business to their customers."

Source: U.S. Foodservice

Papa John's Appoints Mark Shapiro to Board of Directors

Papa John's International, Inc. announced the appointment of Mark S. Shapiro to the Company's Board of Directors. Shapiro, age 41, has served as Chief Executive Officer of Dick Clark Productions since May 2010. Previously, he served as President and Chief Executive Officer of Six Flags, Inc., the world's largest regional theme park company, from 2005 to 2010. Prior to joining Six Flags, Mr. Shapiro spent 12 years at ESPN, Inc. where he served as executive vice president, programming and production and in various other capacities. "We are excited to welcome

Mark to our Board,” said Papa John’s Founder, Chairman and co-Chief Executive Officer, John Schnatter. “His experience in the entertainment sector will bring a new perspective to the Board and additional energy to our brand.”

Source: Papa John’s International, Inc.

Australian Burger Concept Heads to US Shores

Sydney, Australia-based Oporto will open its first United States location in Rancho Cucamonga, Calif. The restaurant is the first of three locations planned by Cluck Ltd., led by CEO Arnold Dominguez, a former Del Taco executive. Two more locations, in the California cities of Ontario and Glendora, are planned for later this year. Oporto is Australian for burger; however, this particular burger is made of fresh, grilled chicken. The successful Australian brand sports a beach theme with a nod to the famous Bondi Beach, home of the first Oporto restaurant. Oporto’s unique menu offers Australian-style food with a Portuguese influence, serving chicken, burgers, grilled chicken, wraps, salads and sides. Oporto is famous for its signature, proprietary sauces such as Lemon & Herb, Feisty bbq, Prego or Chilli, an Aussie style piri-piri sauce. The house specialty is the Bondi Burger, featuring two fresh-grilled chicken breast fillets, lettuce, cheese and mayo served with Oporto’s signature Hot Chilli sauce. Oporto also serves "Brekkie" which is Australian for breakfast, including egg and chicken or Aussie-style bacon burgers served with bbq sauce. Australian bacon is made from the pork shoulder and has a distinctive, leaner taste. “Oporto is an incredible new taste that Americans are going to love. The focus on high quality chicken breast fillets, as burgers, is unlike anything available in the U.S.,” Dominguez said. “In all of my years of restaurant experience, I’ve never tasted anything like a Bondi Burger or the signature Oporto sauces. I’m thrilled to bring this great taste to the U.S.” Established in 1986, Oporto currently has more than 130 restaurants throughout Australia, New Zealand, the UK and China with more locations planned for 2011.

Source: FastCasual.com

Jack in the Box Inc. Promotes Michael E. Verdesca to Vice President and Chief Information Officer

Jack in the Box Inc. announced that Michael E. Verdesca has been promoted to vice president and chief information officer. Verdesca, previously division vice president of systems development for the company, had been serving as acting CIO since October 2010. In his new role with the company, he is responsible for all IT functions and company call centers, including guest relations. “Michael has shown tremendous leadership since joining the company,” said Linda A. Lang, chairman, chief executive officer and president of Jack in the Box Inc. “He has extensive experience in systems development and management and brings a unique balance of technical aptitude and business acumen to this role. He’s already proven himself capable of developing strong and dedicated teams, leading large projects, and reengineering processes and applying technology solutions to support our evolving business needs. We’re looking forward to the contributions he’ll make as a member of our executive leadership team.”

Source: Jack in the Box Inc.

CiCi's Pizza to Open 16 New Stores

Coppell, Texas-based pizza buffet chain CiCi's Pizza has signed agreements for the addition of 16 units over the next five years and hired Wingstop veteran Bruce Evans to lead franchise sales. The moves are part of CiCi's growth initiative, with the goal of adding 500 restaurants in the next eight to 10 years. "Texas is a focus in our plan for strategic and sustainable growth," said Mike Shumsky, CEO of CiCi's Pizza. "As we continue to build restaurants for long-term success, Texas, as well as Southern California and Southern Florida, will be key to our expansion goals." All 16 new restaurants will open in the Houston and San Antonio areas.

Source: DDI on-line

Panda Founders Pledge \$2.5 million to Cal Poly Pomona

Panda Restaurant Group founders Andrew and Peggy Cherng announced recently a \$2.5 million pledge to Cal Poly Pomona's Collins College of Hospitality Management. The pledge, matched by the college's benefactors and namesakes, Carol and Jim Collins, paves the way for construction of a \$10 million educational complex that will include classrooms and study spaces specifically for the college's new master's program. "Both Peggy and I are proud to give these young men and women a greater opportunity than was available to us," said Cherng, who with his wife founded the group that includes the Panda Express Chinese fast-food chain and the Hibachi-San Japanese grill. Cherng and his wife immigrated to the United States from the Yangzhou region of China nearly 40 years ago. In 1973, the first restaurant, Panda Inn, opened in Pasadena, launching a billion-dollar empire with restaurants all over the United States. According to Cherng, he and his wife's shared history is what inspires their longtime support for the school. "The students at Cal Poly Pomona are very close to our heart," he said. "In many ways, they are like us - first-generation and focused on making a difference." Cherng is chairman of the steering committee for the university's comprehensive campaign, which publicly launched last fall and is on target to raise \$150 million. The Panda group has grown to become the largest Chinese food chain in the nation with more than 18,000 employees in 1,300 restaurants. "The Cherngs are the quintessential American success story," Cal Poly Pomona President J. Michael Ortiz said. "Their pledge will help ensure that Collins College students will be able to pursue their own dreams. They are true difference-makers."

Source: Pasadena Star News

If you would like to have news about your company in our newsletter, please send all editorial contributions to Mario Schacher: marioschacher@yahoo.com

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