



# CULINARY ENRICHMENT AND INNOVATION PROGRAM

---

## CONTINUING EDUCATION FOR BEST IN CLASS CHEFS

### For Immediate Release

Contact: Stacy Grubish  
Hormel Foodservice  
JT Mega  
952-929-1370  
[sgrubish@jtmega.com](mailto:sgrubish@jtmega.com)

### The Culinary Institute of America and Hormel Foods Announce the 18 Chefs Chosen for Their Sixth Culinary Leadership Class

Austin, Minn. – (January 30, 2019) – The successful Culinary Enrichment and Innovation Program (CEIP), a collaboration between The Culinary Institute of America (CIA) and the Foodservice Division of Hormel Foods (NYSE: HRL) has announced the 18 students who will comprise its CEIP Class of 2020. The students represent foodservice operations in both the commercial and non-commercial segments ranging from multi-unit restaurants to hotels to universities and senior living. Their 12-month journey of culinary excellence will begin April 30, 2019. CEIP is the only professional development program to offer advanced management training specifically designed for skilled chefs.

“The whole CEIP program is about enrichment and innovation. In our previous graduating classes we’ve seen how the participants use the information they’ve learned to better their menus, to challenge their purchasing position, and to try to get better products into their establishments,” said David Kamen, Assistant Director of CIA Consulting and CEIP Program Director.

The Class of 2020 will attend modules at three of the college’s locations: Napa, CA (Module 1), San Antonio, TX (Module 2), and Hyde Park, NY (Module 3). This will give the class the unique opportunity to experience the seasonal differences in the CIA’s programs across the country.

*-more-*

CO-SPONSORED BY: THE CULINARY INSTITUTE OF AMERICA AND HORMEL FOODS  
CEIPINFO.COM



The program's objective is to teach an elite group of professional chefs how to identify, practice, and master the necessary skills for culinary leadership and innovation. CEIP participants gather for three intense days every six months, disconnecting from their daily responsibilities as senior-level chefs and immersing themselves in lectures, homework, hands-on kitchen work and one-to-one dialogue with fellow chefs and visiting guest lecturers. Consisting of three academic and experiential modules, CEIP covers a range of topics, including contemporary flavors and techniques; health and wellness; leadership and innovation; and menu R&D as a collaboration of culinary arts, consumer behavior, food science and management. Participants will explore everything from the relationships among the five senses, to principles of modernist cuisine. They'll also tour a local farm and winery, create food focused on world flavor traditions to better understand its profit potential, and explore novel approaches to developing new applications that help differentiate their operation.

The educational modules of CEIP were created in 2008 for the inaugural CEIP class, and have steadily evolved to reflect changes in the foodservice industry. "We want to help these chefs see the world a bit differently, so they can bring a broader vision to their organizations, and ultimately the industry at large," said Annemarie Vaupel, Director of Marketing for the Foodservice Division of Hormel Foods. The company is a co-founder of the program and has underwritten the development of the curriculum. It also sponsors the tuition for each of the participating students. "We feel we're helping to prepare today's best and brightest chefs for leadership in our industry," Vaupel said. For more information on the program, please visit [www.ceipinfo.com/](http://www.ceipinfo.com/).

### **CEIP Class of 2020**

Carlo Cavallo	C2 Hospitality Partners LLC
Chad Blunston	The JW Marriott Austin
David Anderson	The Pennsylvania State University
Dennis Chan	Blue Bamboo
Diego Velasco	Memphis Group, Corp
Dusty Cooper	University of California - Santa Barbara
James Connolly	Unidine
Jean-Claude Plihon	Grand Hyatt DFW
Jeff Poetzel	Tex Wasabi's /Johnny Garlic's
Jerome Dicecco	Jerry & The Mermaid
Laura Bullene Jacobo	Woodlake Unified School District
Leyla Wheelhouse	Direct Food Service
Lucas Simonds	Red Robin
Mark Fortino	Elior North America
Rey Ryan Gayo	Compass Group - Flik Lifestyles
Robert Bankert	Umass Amherst
Sabrina Tinsley	Roccarosso LLC, DBA La Spiga Osteria
Tim Fetter	Duquesne University - Parkhurst Dining

## **About Hormel Foods**

Hormel Foods Corporation, based in Austin, Minn., is a multinational manufacturer and marketer of consumer-branded food and meat products, many of which are among the best known and trusted in the food industry. The company leverages its extensive expertise, innovation and high competencies in pork and turkey processing and marketing to bring branded, value-added products to the global marketplace. The company is a member of the Standard and Poor's 500 Index, Dow Jones Sustainability Indexes, Maplecroft Climate Innovation Indexes, Global 1000 Sustainable Performance Leaders, and was named one of "The 100 Most Trustworthy Companies" by Forbes in 2010. The company enjoys a strong reputation among consumers, retail grocers, foodservice and industrial customers for products highly regarded for quality, taste, nutrition, convenience and value. For more information, visit [www.hormelfoods.com](http://www.hormelfoods.com).

## **About The Culinary Institute of America**

Founded in 1946, The Culinary Institute of America is the world's premier culinary college. Dedicated to developing leaders in foodservice and hospitality, the independent, not-for-profit CIA offers master's, bachelor's, and associate degrees with majors in culinary arts, baking & pastry arts, food business management, hospitality management, culinary science, and applied food studies. The college also offers executive education, certificate programs, and courses for professionals and enthusiasts. Its conferences, leadership initiatives, and consulting services have made the CIA the think tank of the food industry and its worldwide network of more than 50,000 alumni includes innovators in every area of the food world. The CIA has locations in New York, California, Texas, and Singapore. For more information, visit [www.ciachef.edu](http://www.ciachef.edu).

###

