



Aramark Celebrates Decade-Long Partnership with the Culinary Institute of America's ProChef Certification Program, with New Graduating Class

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More than 250 Aramark chefs have proudly earned the prestigious ProChef certification since the company first enrolled in the program in 2008

PHILADELPHIA--(BUSINESS WIRE)--Jun. 12, 2018-- Aramark (NYSE: ARMK), a global leader in food, facilities management and uniforms, is pleased to announce the graduation of 17 chefs from the prestigious ProChef® Certification program at The Culinary Institute of America. These Aramark chefs create the menus for and serve colleges, universities, preparatory schools, stadiums and convention centers across the United States and Canada, and join the 250 Aramark chefs who have received their ProChef certification, since Aramark first enrolled in the CIA's ProChef program in 2008.

This press release features multimedia. View the full release here: <https://www.businesswire.com/news/home/20180612005306/en/>



"These chefs are dedicated to honing their craft. The CIA's ProChef Certification gives them a way to benchmark their accomplishments," says Certified Master Chef Brad Barnes, director of CIA Consulting and Industry Programs. "We applaud Aramark for continuing its commitment to chefs, food, and our profession."

A three-tiered, comprehensive professional development and culinary proficiency program, ProChef Certification measures a chef's core culinary, managerial and financial acumen, including each graduate's skill in flavor development, proper cooking methods, dish profile authenticity, plating, use of ingredients and sanitation.

"We commend the chefs who achieved ProChef certification and applaud them for their tireless commitment to hone their craft," said Victor Crawford, Aramark Chief Operating Officer. "These chefs join a long line of talented Aramark chefs who have achieved this designation, since partnering with the CIA ten years ago, and we thank them for continuing to deliver on Aramark's mission of enriching and nourishing the lives of our students, customers, clients and consumers."

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The ProChef Certification program was created by the CIA to provide hands-on skill validation, recognize professional achievement and give knowledge and credentials to advance chefs' careers. The

program features three levels of intensive training with ProChef III being the highest, most prestigious designation. Certification from the CIA provides the ultimate stamp of approval in the culinary world.

The following Aramark chefs received their ProChef II or ProChef III Certification this year:

Pro Chef III:

- Dan Doyle - M&T Bank Stadium
- Mike Mantia - Pennsylvania Convention Center
- Rich Grab - Philadelphia District, Sports and Entertainment

Pro Chef II:

- Adam Dever – Louisville University

- Darren Grace – Abilene Christian University
- Douglas Bass – Hood College
- Fabian Ffrench – Rogers Place
- Francisco Garcia – University of Washington
- James Duran – University of Kentucky
- Karen Bennett – Louisiana Tech
- Michael Wilson – New York University
- Mike Lorah – Quicken Loans
- Mike O'Neill – Rogers Place
- Perry Katsapis – Wells Fargo Center
- Ubirajara Martins – Cal State Fullerton
- Wendi Jackson-Davis – East Carolina University
- William Hofmann – Winthrop University

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 bachelor's degrees in management, culinary arts, culinary science, and applied food studies, and associate degrees in either culinary arts or baking and pastry arts. The college also offers executive education through its Food Business School along with 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 nearly 50,000 alumni includes innovators in every area of the food business. The CIA has locations in New York, California, Texas, and Singapore.

About Aramark

Aramark (NYSE: ARMK) proudly serves Fortune 500 companies, world champion sports teams, state-of-the-art healthcare providers, the world's leading educational institutions, iconic destinations and cultural attractions, and numerous municipalities in 19 countries around the world. Our 270,000 team members deliver experiences that enrich and nourish millions of lives every day through innovative services in food, facilities management and uniforms. We operate our business with social responsibility, focusing on initiatives that support our diverse workforce, advance consumer health and wellness, protect our environment, and strengthen our communities. Aramark is recognized as one of the World's Most Admired Companies by FORTUNE, as well as an employer of choice by the Human Rights Campaign and DiversityInc. Learn more at www.aramark.com or connect with us on [Facebook](#) and [Twitter](#).

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