



## Aramark Chefs Awarded Distinguished ProChef® Certification From the Culinary Institute of America

March 14, 2024 at 7:30 AM EDT

PHILADELPHIA--(BUSINESS WIRE)--Mar. 14, 2024-- [Aramark](#) (NYSE: ARMK), the largest U.S.-based food service provider, is pleased to announce 17 chefs from its [Collegiate Hospitality](#) group have graduated from the prestigious ProChef® certification program at The Culinary Institute of America (CIA). The graduating chefs drive Aramark's culinary programs and create the menus served at colleges and universities across the United States.

This press release features multimedia. View the full release here: <https://www.businesswire.com/news/home/20240314711424/en/>



Aramark announced 17 chefs from its Collegiate Hospitality group have graduated from the prestigious ProChef® certification program at The Culinary Institute of America (CIA). Seen here is one of the three graduating cohorts. (Photo: Business Wire)

The ProChef certification program is a three-tiered, comprehensive professional development and culinary proficiency program created by the CIA to provide hands-on skill validation, recognize professional achievement, and give knowledge and credentials to advance

chefs' careers. The certification measures a chef's core culinary, managerial, and financial acumen, including each graduate's skill in flavor development, proper cooking methods, dish profile, and authenticity, plating, use of ingredients, and sanitation.

Certification from the CIA provides the ultimate stamp of approval in the culinary world. The program features three levels of intensive training with ProChef III being the highest, most prestigious designation. Nearly 300 Aramark chefs have received ProChef certification since Aramark first enrolled in the program in 2008.

"Chefs – you make us proud," said Jack Donovan, President, and CEO of Aramark's Collegiate Hospitality business. "One of Aramark's core values is having passion for everything we do. These incredible Chefs embody that value every day. Their commitment to their craft and to our guests is just one way they bring our vision of being the most trusted hospitality partner to life. I am so grateful for their dedication and offer them my heartfelt congratulations on the high level of skill and recognition they have achieved."

The following Aramark chefs recently received their ProChef II Certification:

### ProChef Level II:

- Alexander Reames – University of North Carolina
- Benjamin Looney – Kilgore College
- Edward Flores – University of Hartford
- Franco Lossio – James Madison University
- Jamie Kuhlman – University of Delaware
- Jason Seiple – Slipper Rock University
- Jimmy Brown – Mercer University
- Justin Wendt – Grand Valley State University
- Kyle Hinton – University of South Carolina
- Lindsey Sullivan – University of Louisville
- Michael Bluto – Eastern Carolina University
- Nicholas Noh – University of California Irvine
- Sharron Barshishat – University of California Irvine
- Steve Ontiveros – University of California Irvine
- Wade Lafever – University of Cincinnati
- William Moore – Loyola University
- William Reardon – Fairfield University

"Training and professional development are key to attracting and retaining top talent," said Chef David Kamen, director of client experience for CIA Consulting. "Earning ProChef certification from the CIA provides these chefs a benchmark of their accomplishments. We applaud their dedication to their craft and Aramark's support and commitment to staff development."

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### 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 associate, bachelor's, and master's 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).

**About Aramark**

Aramark (NYSE: ARMK) proudly serves the world's leading educational institutions, Fortune 500 companies, world champion sports teams, prominent healthcare providers, iconic destinations and cultural attractions, and numerous municipalities in 15 countries around the world with food and facilities management. Because of our hospitality culture, our employees strive to do great things for each other, our partners, our communities, and the planet. Aramark has been recognized on FORTUNE's list of "World's Most Admired Companies," Fair360's "Top 50 Companies for Diversity" and "Top Companies for Supplier Diversity," Newsweek's list of "America's Most Responsible Companies 2024," the HRC's "Best Places to Work for LGBTQ Equality," and earned a score of 100 on the Disability Equality Index. Learn more at [www.aramark.com](http://www.aramark.com) and connect with us on [LinkedIn](#), [Facebook](#), [X](#), and [Instagram](#).

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Source: Aramark