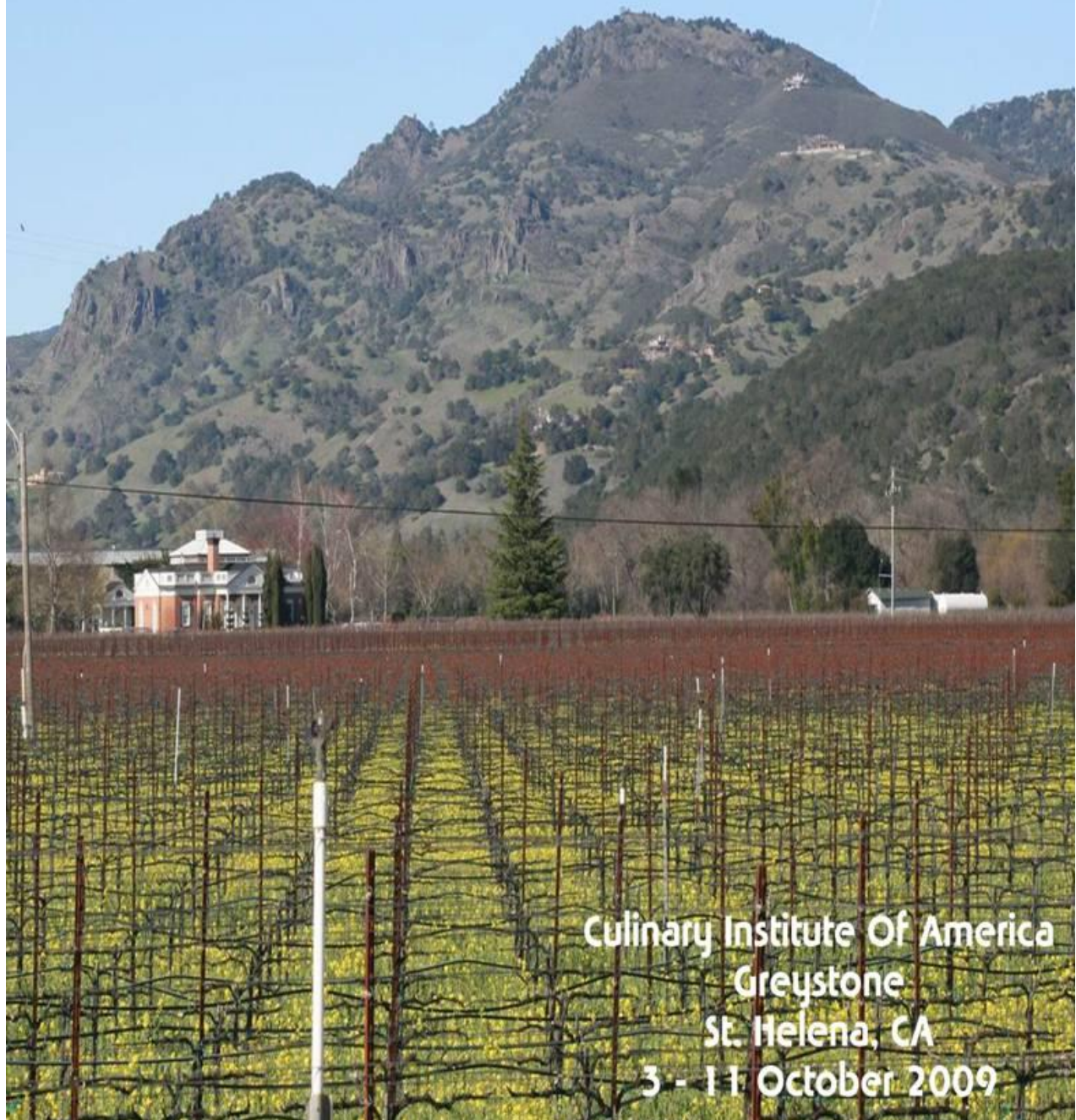


# Hennessy Travelers Association Educational Foundation

## Armed Forces Forum for Culinary Excellence



Culinary Institute Of America  
Greystone  
St. Helena, CA  
3 - 11 October 2009

## Industry Executive Panel

Russell Adams	Owner, Strongbow Inn
Linda Bacin	Vice President, bella! Bacino's, Immediate Past Chair, NRAEF
Ted Burke	Co-owner, Shadowbrook Restaurant
CMSgt Don Carney	Air Force Services Senior Enlisted Advisor
CMSgt Jimmy Daniels	Senior Enlisted Advisor, 19th Force Support Squadron
Steve Geske	Senior Vice President, Ventura Foodservice Sales
Mike Gibbons	President and CEO, Mainstreet Ventures Inc., Chairman, National Restaurant Association
Mike Goede	Vice President, ECOLAB Govt Sales
Ralph Goldbeck	Partner, Carlin Manufacturing LLC, Kitchens To Go LLC
MGySgt Henderson	Headquarters US Marine Corp
Richard Hynes	Director, Hobart Consultant Services
Jack Kleckner	Vice President, ECOLAB International Govt Sales
Horace Larry	Deputy Director, Air Force Services
Peter Lee	Regional Director-Western Cornell University
John McDonough	President, ITW Food Equipment Group North America
Pete Mihajlov	Founding Partner, Parasole Restaurant Holdings
Art Myers	Principal Director, Military Community and Family Policy, Office of Under Secretary of Defense
Jack Quinn	Vice President, ECOLAB Global Business Development
Art Ritt	President, A. Ritt Enterprises
Lt Col Carlos Sanabria	Head, Food Service and Subsistence Program, Headquarters US Marine Corps
CMSgt Don Thornton	Air Force Services Agency Senior Enlisted Advisor
Jerry Thornton	Executive Associate Publisher, Government Foodservice Magazine
Carmen Vacalebri	Owner, Carmen Anthony Restaurant Group , President, Hennessy Travelers Association

C. Russell Adams  
*Strongbow Inn*  
Valparaiso, Indiana



Russ Adams was introduced to the restaurant industry at a very young age. In 1940, His grandmother Bess Thrun opened the Strongbow Turkey Inn. A 29 seat restaurant that specialized in Turkey.

As the restaurant grew, so did the family. Russ's mother and father came into the business in the late 1950's to then buy the restaurant in 1968. Russ began on the farm raising turkeys at the age of 9 and was promoted to the restaurant bussing tables at the age of 11. He eventually worked his way to the kitchen at the ripe age of 15. It was while working in the kitchen he made the decision to become a chef. In 1978, with a degree from the Culinary Institute Of America, Russ returned to Strongbow Inn and became owner with his parents. In 1992, Russ and Nancy opened a new restaurant, Pastimes. In 1995 Russ and Nancy purchased the restaurant and completed a 11,000 sq ft addition to the banquet room. In 1999, the 60<sup>th</sup> Anniversary of Strongbow Inn was celebrated in style with over 1200 guests enjoying the festivities. One more addition of 6800 sq ft to accommodate the growing bakery was completed in

2002. Now, 69 years later, the tradition lives on, and hopefully the 4<sup>th</sup> generation to follow.

Russ has been active in the Indiana Restaurant Association since 1992 and served as President in 1999-2001. In May 2000 he was elected to the National Restaurant Association Board of Directors representing restaurateurs in the state of Indiana and was appointed chairman of the NRA Board's Programs and Services, the Marketing and Communications Committee and its Revenue Initiatives Task Force. In addition to being active in the Rotary Association, over which he presided as president in 2005, he has served in numerous community organizations as board member of the Valparaiso Chamber of Commerce, the Opportunity Enterprise, the First National Bank and was president of his church. He traveled on the John L. Hennessy Awards program in 2008, representing the NRA.

Linda L. Bacin  
*Vice President, Bella! Bacos*  
*Immediate Past Chair of the Board of Trustees*  
*National Restaurant Association Educational Foundation*  
Chicago, Illinois



Linda Bacin is the Vice President of Bella! Bacos, an Italian trattoria concept that was developed, as well as owned and operated, by she and husband Dan in the Chicago metropolitan area. Linda and Dan Bacin are well known for the Bacino's Pizza locations in the area since 1978 and a well known favorite as the number one selling stuffed spinach pizza at Taste of Chicago for the last twenty-five years.

Linda Bacin was elected to the National Restaurant Association Board of Directors in 1996 and for nine years held the position of an at-large voting member before becoming a Director Emeritus. She was elected to the National Restaurant Association Educational Foundation Board of Trustees in 1999. Ms. Bacin also remains an active participant in the Illinois Restaurant Association, having served as a board member and in the top leadership role as its board chairman.

Ms. Bacin has been a long time supporter of community and civic activism. The Chicago Mayor's Office of Special Events appointed her to the Taste of Chicago Committee, and the City of Chicago's Sister Cities program. Her credentials include service on the executive board of the Chicago Convention and Tourism Board, on the executive board of the Heart Association, on the board of the National Association of Women Business Owners, and on the board of the March of Dimes. She is a member of Les Dames d'Escoffier and in 1991 was named Pizza Person of the Year by the National Association of Pizza Operators. In addition to her civic activism, Ms. Bacin has testified before Congressional and Regulatory agency oversight committees on behalf of the restaurant industry.

Ted Burke  
*Co-owner, Managing Owner, Shadowbrook*  
Capitola, California



Like many college students, Ted Burke began his restaurant career as a waiter and bartender, delicately balancing work and studies. But, unlike most, in just a few short years, Ted advanced from part-time employee to co-owner of one of the most beautiful restaurants in California. He and partner Bob Munsey have since built the Shadowbrook and Crow's Nest into major Central Coast attractions.

Before entering college Ted studied as an exchange student at the National University in Mexico. As an undergraduate student he attended Santa Clara University, majoring in finance, and spent his senior year specializing in international business at the Universidad de las Américas in Mexico City. The following year he served in the U.S. Army Reserves before beginning his post-college education at the Monterey Institute for International Studies.

While attending language school in Monterey in preparation for further graduate studies in 1972, he was hired and trained as a summer waiter and bartender at Shadowbrook Restaurant ... **and he never left**. He served as a manager of the restaurant from 1973-78, when he and his partner, Bob Munsey, became co-owners of both the Shadowbrook and Crow's Nest restaurants. Ted is managing owner of the Shadowbrook, which has received numerous citations for its romantic atmosphere and excellent food, while Bob is managing owner of the Crow's Nest, which is a destination oceanfront restaurant known for its fine beef and seafood as well as its popular lounge.

Long an active civic and business leader, Ted is currently a member of the executive board and Treasurer of the Dominican Hospital Foundation in Santa Cruz as well as a board member of the National Restaurant Association in Washington D.C. He has also served as president of the California Restaurant Association, and served as chair of the powerful statewide Political Action Committee of the CRA as well as its Issues-PAC for nearly ten years. He is past president of the Santa Cruz County Conference & Visitors Council and former commissioner and Co-Chair of the California Travel and Tourism Commission.

His strong commitment to the local community earned him the Santa Cruz Industrial Education Council's "*Outstanding Businessperson of the Year*" award and the Santa Cruz Conference and Visitors Council's first "*Award of Excellence*". In 2001 the restaurant industry honored Ted for his many contributions to the restaurant industry and to those it serves by inducting him into the California Restaurant Association's "*Hall of Fame*". In 2004, the California Travel Industry Association (Cal-TIA) honored Ted as the very first recipient of its "*Restaurateur of the Year*" award. Locally, the Aptos Chamber of Commerce designated Ted and his business partner, Bob Munsey, in the millennium year of 2000 as "*Men of the Century*". Ted and Bob were also recognized by Rotary International and designated with its prestigious "*Paul Harris Fellowship*" in 2006.

## Chief Master Sergeant Donald T. Carney

Air Force Services Senior Enlisted Advisor  
Headquarters Air Force Services, AF Pentagon  
Washington, DC



Chief Master Sergeant Donald T. Carney is the Services Enlisted Career Field Manager. He advises the Director of Services on an enlisted force of over 7,500 personnel ensuring readiness in combat support and quality of life programs. Chief Carney is originally from Parnell, Iowa where he graduated from Williamsburg High School. He enlisted in the Air Force in 1984 attending basic training at Lackland AFB, Texas. Chief Carney's assignments include Pope AFB, North Carolina, Lowry AFB, Colorado, Lackland AFB, Texas, Ramstein AB, Germany, Sembach AB, Germany, Randolph AFB, Texas, Osan AB, Korea, Whiteman AFB, Missouri and Langley AFB, Virginia. He has supported numerous contingency operations including Desert Storm, Joint Endeavor/Joint Forge, Northern and Southern Watch, Allied Force, Noble Anvil and Iraqi Freedom. He assumed his current position in April 2008.

### **MAJOR AWARDS AND DECORATIONS:**

Meritorious Service Medal with seven oak leaf clusters  
Air Force Commendation Medal with two oak leaf clusters

Air Force Achievement Medal with two oak leaf clusters

National Defense Service Medal with device

Armed Forces Expeditionary Medal with 2 devices

Armed Forces Service Medal

Air and Space Campaign Medal with device

Iraqi Freedom Medal

Global War on Terrorism Medal

Korean Defense Medal

Master Instructor

### **PME&EDUCATION:**

Enterprise Management Seminar 2009 (Chapel Hill NC)

SEJPME Course (Correspondence) 2008

Center for Creative Leadership Course 2008 (Greensboro NC)

Keystone Joint Senior Enlisted Leader's Course 2008 (Ft. McNair, Wash DC)

Chief Leadership Course 2006 (Maxwell AFB, AL)

SNCOA 2001 (Maxwell AFB, AL)

NCO Academy 1994 (Lackland AFB, TX)

NCO Leadership School 1991 (Lowry AFB, CO)

CCAF, Hotel and Club Management

CCAF, Instructional Technology

**Chief Master Sergeant Jimmy W. Daniels**  
Chief, Enlisted Manager – 19<sup>th</sup> Force Support Squadron  
Little Rock Air Force Base, Arkansas



Chief Master Sergeant Jimmy W. Daniels is the Chief Enlisted Manager, 19<sup>th</sup> Force Support Squadron, 19 Mission Support Group, 19<sup>th</sup> Airlift Wing, Little Rock Air Force Base, Arkansas. He provides leadership and management in organizing, equipping, and training more than 175 military personnel to support peacetime and contingency taskings under HQ's Air Mobility Command. He leads Force Support Personnel in their daily duties servicing 6K AD/ANG/RES personnel and 34.5K Retirees and Dependents.

Chief Daniels grew up in Anna, Illinois and graduated high school in 1983. He entered the Air Force in December 1983 as a Food Service Specialist. He has a vast knowledge in all aspects of USAF Food Service Operations and Services Management related areas. His Food Service Team at Osan AB, Republic of Korea won the 2000 John L. Hennessy Trophy for Multiple Category Food Service Operations. He's a member of the Hennessy Traveler's Association and traveled with the 2006 Hennessy Evaluation Team for Single Category Operations. His assignments include bases in North Carolina, Florida, Arkansas, Texas, and he also

served overseas in West Germany, Hawaii, Korea and the United Arab Emirates. His operational deployments include bases in Italy, Coast of Haiti (while aboard the USS America), United Arab Emirates and Uzbekistan.

**EDUCATION**

- 1986 U.S. Air Force Noncommissioned Officer Preparatory Course, Bitburg Air Base, West Germany
- 1988 U.S. Air Force Noncommissioned Officer Leadership School, Charleston AFB, South Carolina
- 1992 U.S. Air Force Noncommissioned Officer Academy, McGuire AFB, New Jersey
- 1999 Associates Degree in Fitness, Recreation, and Services Management, Community College of the Air Force
- 2002 United States Navy Senior Enlisted Academy, Newport Naval Base, Newport, Rhode Island
- 2003 Associates Degree in Human Resource Management, Community College of the Air Force
- 2006 U.S. Air Force Chief's Leadership Course, Gunter AFB, Alabama

**MAJOR AWARDS AND DECORATIONS**

- Air Force Bronze Star Medal
- Defense Meritorious Service Medal
- Air Force Meritorious Service Medal with one silver oak leaf and one bronze oak leaf cluster
- Air Force Commendation Medal with two bronze oak leaf clusters
- Joint Service Achievement Medal with three bronze oak leaf clusters
- Air Force Achievement Medal with three bronze oak leaf clusters
- Navy Achievement Medal
- Meritorious Unit Award
- Air Force Outstanding Unit Award with "V" device, and two bronze oak leaf clusters

**OTHER ACCHEIVEMENTS**

- 1988 NCO of the Year, 317<sup>th</sup> Services Squadron, Pope AFB, North Carolina
- 1990 NCO of the Year, 317<sup>th</sup> Services Squadron, Pope AFB, North Carolina
- 1992 NCO of the Year, 317<sup>th</sup> Services Squadron, Pope AFB, North Carolina
- 1999 SNCO of the Year, 51<sup>st</sup> Services Squadron, Osan AB, Republic of Korea
- 1999 HQ PACAF Services SNCO of the Year, Osan AB, Republic of Korea
- 2000 HQ USAF Services Superintendent of the Year, Osan AB, Republic of Korea
- 2003 Team Little Rock—First Sergeant of the Year, Little Rock AFB, Arkansas

**EFFECTIVE DATE OF PROMOTION:** Chief Master Sergeant

1 May 2006

**Steve Geske**  
*Senior Vice President - Food Service, Ventura Foods, LLC*  
Brea, California



Steve Geske is Senior Vice President of Foodservice at Ventura Foods, LLC. Steve began his foodservice career directly after graduating from the University of Illinois in 1976 with a Bachelor of Science degree from the College of Agriculture. Hailing from a small town in central Illinois, he grew up working in the family's agricultural based businesses. Those businesses included livestock transportation, custom meat packing and their primary business, Swiss Hill Farms Dairy, a Grade A dairy operation.

Upon graduation from the U of I, he began his professional career with the Hormel Foods Company. As his career advanced, he gained much experience and industry insight through his tenures with ConAgra's Armour Swift-Eckrich company, the Daskocil Foodservice Company, Provimi Veal Corporation and, most currently, Ventura Foods, LLC.

Steve is responsible for Ventura Foods North American foodservice business. Ventura Foods purchases and processes over 2.2 billion pounds of oil per year and produces over 3.0 billion pounds of finished goods annually. Ventura Foods is an industry leader in multiple foodservice categories. Those categories include Salad Dressings, Sauces & Mayonnaise, Premium Shortening & Salad Oils, Margarines & Butter Blends, Pan and Grill shortenings, Pan Coatings and Flavor Bases. Some of the brands manufactured by Ventura include Marie's Dressings, Hidden Valley Dressings, Smart Balance Buttery Spread, Mel Fry Premium shortening, Phase LBA, Classic Gourmet Dressings & Bases as well as Ventura's complete Trans Fat Free Kitchen offering.

With 11 manufacturing factories and 3 corporate culinary centers located across the USA, Steve's foodservice team, supported by Ventura's Culinary/R&D team, is well positioned to help their clients succeed. Ventura is also a proud sponsor of the Culinary Institute of America!

Additionally, Ventura Foods sponsors the MenuMasters Awards Ceremony. The MenuMasters Awards Ceremony recognizes visionary and creative foodservice professionals in R&D, Culinary and Menu Development. Awards are given annually to those who enhance the value of foodservice to consumers with exciting industry building innovations and breakthrough ideas.

Steve's corporate responsibilities don't allow much spare time; however, his strong passion for the foodservice business keeps him consistently engaged at both the customer and industry level. He is an active member of International Foodservice Distributors Association, International Foodservice Manufacturers Association and Foodservice Sales and Marketing Association and speaks regularly at industry events.

Mike Gibbons  
*Chairman of the Board of Directors.*  
*National Restaurant Association*  
*President and CEO, Mainstreet Ventures, Inc.*  
Ann Arbor Michigan



Gibbons is the president and CEO of Mainstreet Ventures, Inc., in Ann Arbor, Mich., a regional restaurant chain that began as a single restaurant venture. The portfolio currently features several diverse restaurant concepts operating in Ohio, West Virginia, Michigan, Maryland and Florida, including Real Seafood Co., Ristorante Gratz, Blue Pointe Seafood, Palio Ristorante, La Dolce Vita, Tidewater Grill, Ciao, Chop House, Zia's, Carson's American Bistro and Carson's Steakhouse.

Gibbons began serving on the Association's Board in 2000, and previously held the positions of treasurer and vice chairman, as well as being a member of the Board of Trustees of the National Restaurant Association Educational Foundation. In 2007, Gibbons dedicated one month to serving as a Hennessy traveler, joining a four-person team to tour dining facilities in nominated U.S. Air Force bases worldwide in their quest to earn the coveted Air Force foodservice award, the John L. Hennessy trophy.

Active in state restaurant associations, Gibbons is a former president of the Michigan Restaurant Association and recipient of its highest honor, the Distinguished Service Award, and also received recognition as the 2001 Northwest Ohio as Entrepreneur of the Year. He remains active in Chambers of Commerce in communities where his restaurants are located, and supports numerous charitable organizations, including YMCA, Neighborhood Senior Services, and The Ability Center of Toledo. Additionally, he shares his skills as a teacher and advisor in local community colleges.

Michael P. Goede  
*Vice President, Government and Education, ECOLAB INC.*  
Waverly, Minnesota



Mike Goede is Vice President of the Government and Education division of Ecolab Inc. of St. Paul, MN. Ecolab Inc. is a Fortune 500 company and the leading global developer and marketer of premium cleaning, sanitizing, pest elimination, maintenance and repair products and services for the healthcare, hospitality, food and beverage and industrial markets.

Mike joined Ecolab in 1992. Throughout his career, Mike has been a motivating force behind the growth of Ecolab sales and a leader in the field of talent recruiting and development.

He began as a Customer Service Representative and has progressed through the organization with increasing levels of responsibility in Sales, Marketing, Lean Six Sigma and Business Management. During his 17-year tenure with Ecolab, Mike has received numerous awards for sales as well as personal achievement.

Mike is a member of Professional Housing Management Association, International Food Service Executive Association and School Nutrition Association. In addition, Mike sits on the Board of Advisors for the Coalition for Government Procurement.

In his personal time, Mike is an active Elder at St. James Lutheran Church in Waverly Minnesota where he lives with his wife Lisa and their three daughters.

Ralph H. Goldbeck  
*Partner, Carlin Manufacturing and Kitchens To Go*  
Fresno, California



Ralph H. Goldbeck, A.I.A. is an owner/partner in Carlin Manufacturing, LLC, and Kitchens To Go, LLC. Carlin is a premiere designer and manufacturer of custom vehicles and modular buildings for a variety of foodservice clients throughout the world. Carlin has an established reputation for quality and dependability, with vehicles operating in 30 countries worldwide. Kitchens To Go is the leasing division of the business, providing temporary commercial kitchen facilities to a wide variety of clients and markets throughout North America. One of Carlin's most recognizable programs is the fleet of six Oscar Mayer Wienermobiles that it built in 1995. Carlin currently has Burger King and Pizza Hut trailers in Iraq and Afghanistan serving US troops. After Hurricanes Katrina and Rita, the American Red Cross and Salvation Army dispatched a number of Carlin built trailers to the Gulf Coast to assist with the disaster relief effort.

Mr. Goldbeck joined Carlin in 1986 as Vice President of Design and Engineering. In 1997, Mr. Goldbeck purchased Carlin Manufacturing, Inc. from TCBY Enterprises, Inc., the world's largest manufacturer/franchiser of frozen yogurt. In January 2004, Carlin formalized its partnership with Kitchens To Go. Carlin Manufacturing and Kitchens To Go offer complete transportable foodservice solutions for either lease or purchase. In addition to commercial production kitchens, Carlin and Kitchens To Go offer dining halls, dishwashing, restrooms and power generation and distribution facilities for lease or purchase. Carlin and Kitchens To Go have provided temporary food service solutions for such clients as University of Southern California, Banner Healthcare, Paramount Studios, Disney, General Mills, Yum Brands, Stennis Space Center, Eli Lilly, Clear Channel Communications, Motorola as well as numerous U.S. military bases, hotels and contract feeding companies.

Mr. Goldbeck became a licensed Architect in 1984 and is a member of the American Institute of Architects. Mr. Goldbeck is the Board Chairman of the Fresno Madera Counties Chapter of the American Red Cross, a board member of the Fresno Citizen Corps Council and chairs its Business, Industry & Government Committee. Before joining Carlin in 1986, Mr. Goldbeck served as Vice President for an electrical engineering practice and as an architect for a private architectural firm, both based in Fresno, California. He is currently licensed as a general contractor and a commercial coach and vehicle manufacturer. He is married and has two sons.

**Master Gunnery Sergeant Cecilia A. Henderson**  
Technician and Occupational Field Sponsor for 33XX, LFS, I&L  
Headquarters, United States Marine Corps – Pentagon  
Washington, DC



Enlisted in the Marine Corps from Seattle, Washington in 1982 and reported to basic training at MCRD, Parris Island, South Carolina June 21, 1982. Subsequently assigned MOS as 3381 and attended Basic Food Service School at Camp Johnson, North Carolina.

Upon graduation, reported to Marine Barracks 8<sup>th</sup> & I, Washington D.C. and served as Cook on Watch from October 1982 thru August 1984. Later transferred to Marine Corps Base, Camp Lejeune, North Carolina from September 1984 to October 1985 and again served as Cook on Watch. Reenlisted during this period as a Corporal and received orders to 7<sup>th</sup> Engineer Support Battalion, 1<sup>st</sup> Force Service Support Group, Camp Pendleton, California. Reported to 7<sup>th</sup> ESB in November 1985 and assigned as Mess Hall Subsistence Clerk until November 1987. In December 1987, joined active duty spouse in Okinawa, Japan and assigned to MWSS 174, MWSG 17, 1<sup>st</sup> MAW from December 1987 thru October 1990, served as Field Mess NCO, MIMMS Clerk, and Subsistence

Chief for MWSS 174 and MWSS 172.

In October 1990, attended Command Career Counseling Course for Career Planners in Norfolk, Virginia and assigned as the Squadron Career Planner for Marine Communications Squadron 18, Marine Air Control Group 18, Okinawa, Japan. Subsequently reassigned from November 1991 thru December 1993 as Career Planner, Headquarters Battalion, 1<sup>st</sup> Marine Division, Camp Pendleton, CA. Promoted to SSgt in November 1993 and reported to Headquarters Battery, 12<sup>th</sup> Marine Regiment, 3<sup>rd</sup> Marine Division and assigned as the Mess Hall Manager for Northern Training Area, Camp Gonsolves (JWTTC) from January 1994 thru January 1995.

Upon rotation, assigned to Marine Corps Air Station, El Toro, CA as the Subsistence and Operations Chief at G-4 Food Service from February 1995 thru June 1997. Promoted to Gunnery Sergeant in May of 1997 and reported to Recruiters School, MCRD, San Diego, CA. Upon completion of training, reported as the Officer Selection Assistant, Officer Selection Office, College Station, Texas and successfully completed a recruiting tour from August 1997 thru August 2000. Upon completion, assigned as the Mess Hall Manager, Marine Corps Air Station, Miramar, Ca from September 2000 thru January 2002.

During this tour, Mess Hall competed and was awarded Major General W.P.T. Hill Award for Food Service Excellence for FY 2002. In February 2002, transferred to West Coast Food Management Team, Camp Pendleton, CA until January 2003. In January 2003, reported to MWSS 172, MWSG 17, 1<sup>st</sup> MAW as the Mess Chief. Returned to the West Coast Food Management Team in February 2004 as the Senior Instructor (MSgt) and upon selection and promotion to MGySgt in 2006 assumed duties as the OIC and SNCOIC of the West Coast Food Management Team. Currently assigned as Food Technician and Occupational Field Sponsor for 33XX, LFS, I&L, HQMC. Personal awards include Meritorious Service Medal, Navy Marine Corps Commendation Medal with 3 Gold Stars, and Navy Marine corps Achievement Medal with 1 Gold Star.

Family members include daughters Alisa Marie Henderson-Young, 24 years old, Jessica Nicole, 20 years old, and 2 grandsons, Kenneth Michael Young and Nathan Bryce Young.

Richard Hynes  
*Director, Consultant Services, Hobart- Traulsen*  
Dedham, Massachusetts



A long-time member of Hobart's Sales and Management Team, with a career spanning more than 40 years, Dick served an extremely successful tenure as Northeast Region Manager for Hobart Foodservice Sales prior to his developing the Consultant Services Group for Hobart and Traulsen, which he now directs, in addition to being Director of Healthcare for the Company.

Dick has been very instrumental in promoting Hobart's sustainability initiatives and presently serves on the Sustainability Committee for the corporation. He has been involved in leading the company's efforts to work with the US Green Building Council, and promoting the LEED accreditation program within his company as well.

Dick has received numerous awards from the industry, including SFM's Leadership Award, the Massachusetts Restaurant Association's Executive of the Year, and HFM's prestigious President's Award. As Hobart's representative with numerous industry associations, Dick has held positions on the Board of Directors with SFM, HFM, and FIA; has chaired Industry Advisory Committees for those organizations; has served on the NACUFS Industry Advisory Committee, and serves on a host of other positions within the industry. He presently serves HFM as Co-Chair of the Education Committee. Dick's love for the foodservice industry and the healthcare segment in particular is obvious.

With heritage closely tied to the Canadian Maritimes, they own a home on the Bay of Fundy in Nova Scotia.

He is a 45-year member of the Boy Scouts of America, presently serving as a Council Vice President, and as an Advisor for American Indian Activities, staffing many National Conferences and Jamborees.

Dick holds a degree from Dean College, has CFSP Level 1 certification, is a Serv-Safe instructor, and is also HACCP certified. Serving in the Navy as a Medic during the Vietnam War, he met Judy, his Navy nurse wife of 43 years. They reside in Franklin, Mass. and have 3 children and 4 grandsons, one of whom serves in the United States Army.

Jack Kleckner, MCFE  
*Vice President, International Government Sales, ECOLAB, Inc.*  
St. Paul, Minnesota



Jack Kleckner is VP International Government Sales for Ecolab Inc. where he has worked for the last 33 years. Jack first became involved in the Food Service / Hospitality industry 50 years ago at the age of 13 when he started working for a friend's father in the outside catering business. Through high school and college, he worked for caterers, country clubs, bars and restaurants. Jack worked as a Dish Washer, Bus Boy, Cook, Soda Jerk, Waiter, Bartender, Cashier, Shift Manager & General Manager.

In 1966, Jack took a hiatus from the industry and joined the Air Force where he served in Security Services. He had his training at Lackland, Keesler and San Angelo and was stationed at Brindisi, Italy and NSA in Maryland. Jack left the service in October 1970 at the rank of Staff Sergeant.

For the next several years, Jack worked in Pharmaceutical Sales and then as a Sales Manager for an engineering manpower company. In May of 1975, Jack came back into the industry when he started working for Ecolab Inc. Jack rose through the ranks serving as a Territory Manager and District Manager on the East Coast. In 1983, Jack relocated to Minnesota as the Midwest Area Manager. In 1985 he moved to Ecolab Headquarters in St. Paul and to take the position of VP of Government Contract Sales. Jack is currently serving as VP International Government Sales.

Jack serves on the board of the International Food Service Executives Association (IFSEA), American Logistics Association (ALA), Morale, Welfare and Recreation Council (MWR Council) and the Government Service Administration (GSA) Quality Council. Jack has a degree in Business Administration, is Serv-Safe certified and is a Master Certified Food Executive (MCFE). Jack was the recipient of Ecolab's District Manager of the Year Award in 1981 and the CEO Pewter Plate Award for Outstanding Service in 1993. He also received the IMCEA (Int'l Military Community Exec Assoc) Associate Council Achievement Award in 2003.

In 2008, he traveled as an International Food Service Executives Association (IFSEA) HTA traveler.

Jack was born in New Rochelle, NY and currently lives in Richfield, MN with Honey, his wife of 40 years. The Kleckner's have three grown sons, Allan, Jason and Scott, a daughter-in-law, Sara and three terrific grandchildren, Madeleine, Isabel and Alexander.

Horace L. Larry  
*Deputy Director Air Force Services, Air Force Pentagon*  
Washington, DC



Mr. Horace L. 'H.L.' Larry, a member of the Senior Executive Service, is Deputy Director of Air Force Services, Deputy Chief of Staff for Manpower, Personnel and Services, Headquarters United States Air Force, Washington, D.C. His organization's mission is to increase combat capability and improve productivity through programs promoting readiness, esprit de corps and quality of service for Air Force people. Mr. Larry provides policy, technical direction and oversight for the \$2-billion worldwide Services program, which includes physical fitness, peacetime and wartime troop feeding, Air Force mortuary affairs operations, Armed Forces entertainment, Air Force protocol, lodging, libraries, child development centers, youth centers and a wide spectrum of recreation activities. He provides oversight for uniforms, awards and recognition, Airman and family readiness, the Sexual Assault Prevention and Response (SAPR) program and other commander-interest programs that contribute to force sustainment.

Mr. Larry began his Air Force career upon being commissioned a second lieutenant in 1975. Over the next 30 years, he served in a variety of assignments to include Hancock Field, Syracuse, NY, North Charleston Radar Squadron, South Carolina; Aviano Air Base Italy, the Air Staff, The Air Force Military Personnel Center, the Air Force Services Agency, and a tour at the Air Force Secretariat level.

He completed all professional military education in residence, held various senior leadership positions to include Commander, Air Force Services Agency, Deputy Director of Air Force Services, and deputy mission support group commander. He retired from the Air Force in August 2005 as a Colonel with a host of awards and decorations. Mr. Larry became a GS employee in 2006 and a federal contractor in July 2007, where he served as Senior Program Manager for Logistics Applications Inc. at Headquarters U.S. Department of Energy, Washington, D.C., prior to his current position, Deputy Director, Air Force Services, Headquarters U.S. Air Force.

#### **EDUCATION**

1975 Bachelor of Science degree, Social Science, Mississippi Valley State University, MS  
1979 Master of Science degree, Business Administration/Management, Central Michigan, University, MI  
1980 Squadron Officer School, Maxwell AFB, AL  
1983 Air Command and Staff College via seminar, Aviano AB, Italy.  
1990 Air Command and Staff College, Maxwell AFB, AL  
1995 Air War College via correspondence, Pentagon, Headquarters U.S. Air Force, Washington, DC  
1996 Air War College and On-Scene Commander's Course, Maxwell AFB, AL  
1998 Wing Commander's Seminar, Maxwell AFB, AL  
2009 Senior Leader Orientation Course, Washington, DC

#### **AWARDS AND HONORS**

Legion of Merit with oak leaf cluster  
Air Force Meritorious Service Medal with four oak leaf clusters

Peter E. Lee  
*Director, Western Regional Office*  
*Cornell University Alumni Affairs*  
San Francisco, California

1997–Present

Regional Director, Alumni Affairs & Development, Cornell University, Western Regional Office

Identification, cultivation, training and solicitation of alumni for volunteer engagement, financial support for the many university, college and unit initiatives. Twelve years of successful giving participation goals, enhancement of networking and inclusive programming for the fourteen alumni volunteer organizations in the region. Partnered with regional and campus colleague to identify, research, cultivate and successfully solicit donor prospects. Tracked legacy applicants and "interviewed" aspiring high school applicants. Represented the university in all of its activities in Alumni Affairs and Development.

1980 to present: Independent Business Consultant: Peter E. Lee Associates, Inc. and the Winter Companies. Focused on hospitality and educational development opportunities.

1984 - 1988: Founding Partner and CFO, Video Laser Systems Inc., San Ramon, CA. Manufacturing/distribution of state-of-the-art Laser Disc Video entertainment systems for hospitality. gaming facilities

1982 - 1986: Founding Partner and Vice President, Food & Beverage Enterprises, Inc., specializing in manufacturing specialty food and beverage products for the hospitality industry.

December '69 to August '80: Founder, CEO, MOB, Victoria Station, Inc. Larkspur, CA. International multi-unit full service limited menu specialty restaurant company. Over one hundred units in three countries, 6500 full and part time employees. Responsibilities included unit level operations, purchasing, quality control, customer care, human resources, training and property management.

1965 - 1969: Sky Chefs, Inc. Fort Worth, Texas

Manager, Budgets and Cost Control. Subsidiary of American Airlines, Inc. operating airport foodservice commissaries and inflight catering, gift shops, restaurants and hotels.

1963 - 1965: U.S. Navy, USNAAS, Fallon Nevada

Lieutenant, Mess Treasurer, Assistant Administrative Officer. Primary responsibility for management of BOQ and the Officers', Chiefs' and Enlisted foodservice and housing facilities.

Affiliations:

Marin Education Fund, San Rafael, CA. Board member and Advancement Committee.

Meals on Wheels of San Francisco, Past President

National Restaurant Assn. Education Foundation, Chicago, IL. Trustee Emeritus

California Restaurant Assn. Education Foundation, Los Angeles, CA. Past President and Hall of Fame Award

National Restaurant Assn., Washington, D. C., Honorary Director

Cornell University Alumni Assn., Ithaca, N.Y. and local chapters

City College of San Francisco, Culinary Arts and Hospitality Program, Advisory Board

National Restaurant Assn. Education Foundation, Chicago — Trustee Emeritus

California Restaurant Association Educational Foundation, Los Angeles — Past President

National Restaurant Association, Washington, D.C. — Honorary Director

Hennessy Traveler – 1984 NRA

John T. McDonough  
*President, ITW Food Equipment Group - North America*  
Dayton, Ohio



John McDonough is President, ITW Food Equipment Group – North America, a position he assumed in May 2006. In this capacity, Mr. McDonough oversees the North American operations of such brands as Hobart, Traulsen, Vulcan, Wolf, Stero, Somat and Kairak, among others.

His most recent prior assignment had been that of President, Foodservice Division of Hobart Corporation, a position he had held since October 2000. Previous positions at Hobart since joining the company in 1991 include Vice President of Sales and Marketing; Vice President, Marketing; Product Line Director, Warewashing; and Director, Channel Marketing.

Prior to Hobart, Mr. McDonough was a Managing Consultant with Frank Lynn & Associates, a Chicago-based consulting firm specializing in channel management strategies and best practices.

Mr. McDonough earned a Master of Management degree from the J.L.Kellogg Graduate School of Management at Northwestern University with a triple emphasis in marketing, management policy and international business. He earned his undergraduate degree in psychology from Denison University.

McDonough resides in the Dayton, Ohio area with his wife Ann, their two daughters Becca and Meghan, and Ranger, their complete nut job of a Golden Retriever. Pastimes include motorcycling; scuba diving, skiing and golf.

Pete Mihajlov  
*Parasole Restaurant Holdings, Inc.*  
Minneapolis MN



Peter Mihajlov is a Founding Partner of Parasole Restaurant Holdings, Inc, and has accumulated over 30 years of experience in the restaurant industry with significant experience in marketing, strategic planning, finance and real estate development.

Parasole Restaurant Holdings, Inc. is a privately owned company and currently operates ten (10) full service restaurants located in the Twin Cities. The Parasole family of restaurants includes Manny's Steakhouse, Figlio, Chino Latino, Muffuletta, Salut, Good Earth, Pittsburgh Blue and Burger Jones. Parasole also operates an internal bakery facility and a full service restaurant consulting business.

Parasole was also the concept creator and the founding Company of BUCA, Inc. and The Oceanaire, Inc. BUCA, Inc. is public company currently operating a total of 96 restaurants under the trade names of Buca Di Beppo. The Oceanaire, Inc. is a separate privately held company that currently operates twelve restaurants under the name The Oceanaire Seafood Room.

Prior to his career in the restaurant industry, Pete spent years 17 with The Pillsbury Company and held a variety of marketing and brand management positions, to include Vice President of Marketing for Pillsbury's Refrigerated Foods Business Unit.

Pete has earned a Masters of Science Degree in Marketing from the University of Illinois. He has served on the Board of Directors of the National Restaurant Association (NRA) representing the State of Minnesota and as an NRA Exchange Director with the Canadian Restaurant and Foodservice Association. He has served as a Past President of the Minnesota Restaurant Association and Hospitality Minnesota. In 2007, Pete was inducted into the Minnesota Restaurant Association "Hall of Fame". He currently serves on the Board of The Oceanaire, Inc., the Board of the Meet Minneapolis Convention and Visitors Bureau, the Board of the Hospitality Minnesota Education Foundation, and on the Board of the New England Culinary Institute. Pete was a Hennessy Traveler in 2006.

Pete has served as an Infantry Officer in the United States Army.

Arthur J. Myers  
*Principal Director, Military Community and Family Policy  
Office of the Under Secretary of Defense, The Pentagon  
Washington, DC*



Arthur J. Myers assumed the duties of Principal Director for Military Community and Family Policy in January 2009. A member of the Senior Executive Service, he is responsible for policy, advocacy, and oversight of all community support to service members and families including quality of life issues; family and casualty assistance; morale, welfare and recreation programs; *Military OneSource* and *Military HOMEFRONT* Web sites; the Department of Defense Education Activity; and the Defense Department's commissary and exchange services.

Mr. Myers graduated from Arts High School in Newark, N.J. Shortly thereafter, he enlisted in the Air Force, where he served 20 years on active duty. During his military career, Mr. Myers held several different positions in the morale, welfare and recreation, and comptroller fields. His assignments included Wheelus Air Base, Libya; five tours in Southeast Asia; Bitburg Air Base, West Germany; and several assignments in the continental United States.

In 1982, Mr. Myers began his civilian career with the Air Force where he held several positions at base and major command levels. He moved to Headquarters U.S. Air Force in February 1991 as the first deputy director of the organization, then known as Air Force Morale, Welfare and Recreation. Mr. Myers remained there through several reorganizations and assumed his position as director in January 1998.

Mr. Myers has a Bachelor of Science degree in business management from Golden Gate University, San Francisco, and a Master of Science degree in business management from Troy State University. He is a graduate of the Program for Senior Managers in Government at the John F. Kennedy School of Government.

His military awards include the Bronze Star Medal, Meritorious Service Medal with two oak leaf clusters and the Air Force Commendation Medal with four oak leaf clusters. His civilian awards include 1980 U.S. Air Force Club Manager of the Year, five Decorations for Exceptional Civilian Service, two Meritorious Executive Presidential Rank Awards, and the Department of Defense Distinguished Civilian Service Award. Mr. Myers was recognized with the Morale, Welfare and Recreation Leadership Award by the International Military Community Executives Association, a Lifetime Achievement Award by the American Logistics Association, a National Service to Youth Award and an Alumni Hall of Fame by the Boys & Girls Clubs of America. In 2008, he was awarded the honorary rank and title of Chief Master Sergeant in the United States Air Force.

Jack Quinn  
*Vice President, Industry Relations*  
*Global Business Development*  
*Ecolab, Inc.*  
Germantown, Maryland



Jack Quinn is Vice President, Industry Relations, Global Business Development for Ecolab Inc., the world's leading provider of cleaning, food safety and health protection products and services.

In his current position, Quinn is responsible for representing Ecolab cross-divisionally with all trade associations in the areas of foodservice, hospitality, healthcare, government, education and manufacturing. During his 27-year tenure with Ecolab, Quinn has held numerous sales and marketing positions, including Vice President for Global Accounts in Institutional and Vice President for Corporate Accounts in Professional Products.

In addition to sitting on the Industry Advisory Council of the National Society of Healthcare Foodservice Management, Quinn is also a member of several industry organizations, including Club Managers Association of America, Asian American Hotel Owners Association, Inflight Food Service Association, National Restaurant Association, International Foodservice Manufacturers Association, National Environmental Health Association, American Culinary Association, Dietary Managers Association, Council Hotel & Restaurant Institution, Multicultural Foodservice & Hospitality Alliance, Health Industry Group Purchasing Association, and American Hotel & Lodging Association.

Quinn received his bachelor's degree in political science and education from The University of Missouri. He and his wife, Virginia, currently reside in Gainesville, Va., with their two daughters, Katie and Caroline.

Art Ritt, CFE, HAAC  
*President, A. Ritt Enterprises*  
Chicago, Illinois



Mr. Art Ritt graduated from New York City Community College with a degree in Culinary Arts/Hospitality Management. He had the opportunity to train at the world famous Waldorf Astoria Hotel as well as several other hotels and catering establishments in New York and spent summers as chef at Tamiment Resort in the Pocono Mountains of Pennsylvania. Upon visiting Miami, Florida, he was offered an opportunity as the youngest American trained Executive Chef to open a brand new Country Club/Resort, which became the 5-star Doral Resort.

Drafted into the Army in 1962, he served 2 years as a government Food Service specialist with the Veterinary Corps. Most of his time was spent at Ft. Carson, Colorado Springs, Colorado. He joined Hilton Hotels in Food & beverage Management which took him to several properties including a short period at their corporate offices developing National systems and recipes. In 1968, Art was recruited to join a new recruiting venture to establish a Hospitality Division. During the next 8 years, he helped them to open 25 new offices by training their hospitality personnel.

In 1976, Art opened his own international consulting company, Ritt-Ritt & Associates, placing thousands of people throughout the world. He spent the next 25 years consulting and coaching thousands more, building the company to one of the largest and most respected companies serving the food and hospitality industry. Art sold his business company in 1999 to retire and spend more time serving the many associations he has been involved with

Art is past president of the Cleveland, Ohio, International Food Service Executives Association, Vice President of the Chicago Chapter, Founding member of the Society for Foodservice Management (SFM), board member of the Chicago Chapter of American Culinary Federation, member of Honorary American Academy of Chefs, Research Chefs Association, and serves on advisory boards of numerous colleges. Art has had the honor of traveling for the U.S. Army's Connelly program, U.S. Navy Ney program, and the U.S. Marines W.P.T. Hill awards program. He is a three-time John L. Hennessy awards program traveler, representing SFM and International Food Service Executives Association (IFSEA).

**Lieutenant Colonel Carlos D. Sanabria**  
Chief, Food Service and Subsistence Program Manager, Installations & Logistics  
Headquarters, United States Marine Corps – Pentagon  
Washington, DC



Lieutenant Colonel Carlos D. Sanabria is currently serving as the Head, Food Service and Subsistence Program, Installations and Logistics, LFS-4, Headquarters Marine Corps, Washington, DC. He enlisted in the Marine Corps during July 1978. Following graduation from boot camp, he was assigned to Quantico, VA for on-the-job training as a Baker. Upon completion of OJT and assignment of MOS 3311, he attended the Baker's NCO course at Camp Lejeune, NC where he graduated with honors. Transferring to 9<sup>th</sup> Motor Transport Battalion, 2<sup>nd</sup> FSSG, Okinawa, Japan, he performed the duties as night baker, chief cook, and subsistence NCO for the battalion mess hall and subsequently for mess hall 488 upon consolidation of individually run operations.

He was subsequently ordered to 1st Marine Wing Headquarters Squadron-2 at Marine Corps Air Station, Cherry Point, NC, where he served as training NCO and NCOIC of the physical training platoon until assignment to Drill Instructor School at MCRD, San Diego. Graduating DI school in October of 1982 he was assigned to "H" Company, 2<sup>nd</sup> Recruit Training Battalion where he served as Drill Instructor and Senior Drill Instructor for 11 platoons and was meritoriously promoted to Staff Sergeant. Transferred to Marine Air Base Squadron-15 in Iwakuni, Japan he served as chief cook and subsequently deployed to Yeochon, Korea for Team Spirit-85 where he was assigned as assistant mess hall manager for an expeditionary field mess. Returning to Drill Instructor duty at MCRD, San Diego in 1986, he was assigned to "F" Company, 2<sup>nd</sup> Recruit Training Battalion where he served as Senior Drill Instructor, Chief Drill Instructor, and Battalion Drill Master. Meritoriously promoted to Gunnery Sergeant, he subsequently transferred to MCB Camp Pendleton during August 1989 and served as a quality assurance team leader and food service operations chief for the consolidated food service system until his promotion to Warrant Officer in February 1992.

Upon completion of the Warrant Officer Basic Course, Lieutenant Colonel Sanabria attended the Senior Food Service Course at the Marine Corps Service Support School, Camp Lejeune, NC. and was selected as honor graduate. Subsequent tours include food service officer MCAS, Tustin, CA, Weapons and Field Training Battalion, 1<sup>st</sup> Marine Division, Marine Corps Recruit Depot, San Diego, 3<sup>rd</sup> Marine Division (Serving concurrently with Joint Task Force-555 Operation Enduring Freedom-Philippines), MCB Camp Lejeune, MCB Camp Pendleton, and I MEF where he deployed in support of OIF as the MNF-W food service officer. Lieutenant Colonel Sanabria was selected for the Limited Duty Officer program in 1998. He assumed his current assignment on 27 July 2007.

His personal decorations include the Meritorious Service Medal, Navy and Marine Corps Commendation Medal, Navy and Marine Corps Achievement Medal, and the Good Conduct Medal.

Lieutenant Colonel Sanabria is married to the former Norma Gonzalez of San Diego, California. They have one son, Carlos (age 20) and two daughters; Angelica (17) and Jessica (15).

## Chief Master Sergeant Don E. Thornton

Senior Enlisted Manger

Headquarters, Air Force Services Agency

San Antonio, Texas



Chief Master Sergeant Don E. Thornton is the Senior Enlisted Manager, Air Force Services Agency, a Field Operating Agency in San Antonio, TX, that reports to HQ/USAF Services in Washington, D.C. The organization supports the AF and Services and Force Support leadership, MAJCOMs, Field CCs, and base-level Services and Force Support units to help accomplish the greater AF mission and improve Quality of Service for AF personnel and their families. Chief Thornton was born in Hot Springs, Arkansas. He graduated from Lake Hamilton High School in 1982 and enlisted in the Air Force in 1984.

### EDUCATION

- 1986 Strategic Air Command Noncommissioned Officer Preparatory Course, Ellsworth Air Force Base, S.D.
- 1988 Strategic Air Command Noncommissioned Officer Leadership School, Ellsworth Air Force Base, S.D.
- 1994 Strategic Air Command Noncommissioned Officer Academy, Barksdale Air Force Base, Louisiana
- 1997 Instructor of Technology and Military Science, Community College of the Air Force, Maxwell Air Force Base, Ala.
- 2000 United States Air Force Senior Noncommissioned Officer Academy Correspondence Course
- 2001 Fitness, Recreation and Services Management, Community College of the Air Force, Maxwell Air Force Base, Ala.
- 2004 United States Air Force Senior Noncommissioned Officer Academy, Gunter Annex, Ala.
- 2006 USAF Chief Leadership Course, Gunter Annex, Ala.
- 2009 USAF Enterprise Management Seminar, Charlottesville, Va.

### MAJOR AWARDS AND DECORATIONS

- Bronze Star
- Meritorious Service Medal with four oak leaf clusters
- Air Force Commendation Medal with three oak leaf clusters
- Air Force Achievement Medal with two oak leaf clusters
- Joint Service Achievement Medal
- Air Force Achievement Medal
- Coast Guard Meritorious Unit Commendation

### OTHER ACHIEVEMENTS

- 1997 101<sup>st</sup> Airborne Division (Air Assault), The Air Assault School, Ft. Campbell, KY.
- 1997 New Jersey State Police Defensive Tactics Course
- 1997 Tactical Baton Instructors Course, Ft. Dix, NJ

### EFFECTIVE DATE OF PROMOTION

Chief Master Sergeant            November 2006

Jerry Thornton  
*Government Food Service Magazine*  
Long Island, New York

Jerry Thornton is Associate Publisher of Government Food Service Magazine, an Executive Business Media publication based in Westbury, Long Island, New York. In addition to Government Food Service, EBM's group of publications include Military Club & Hospitality, Exchange & Commissary News and Government Recreation & Fitness magazines. Their mission has been to use their trade journals to report on the segments within Government & Military that have the greatest impact upon the Quality of Life of the Service member.

Jerry provides leadership, editorial direction and marketing support for a number of the publications, but spends the largest portion of his time focused on the constantly changing world of Military food operations in Government Food Service magazine.

Mr. Thornton graduated from Cass Technical High School in Detroit, Michigan and went on to Wayne State University, also in Detroit. It was at that time that he first endeavored into the food business, working for Pepsico while going to classes. After a six year stint with Pepsi it was on to California where he was building soft drink factories for a firm known then as the PoP Shoppe. Travels with that company finally landed him in New York, and a position with ITT, owners of C&C Cola and Wonder Bread. It was in 1983 that he sought a change, and went to work for a small chain of pasta shops in New York City known as "Pasta and Cheese", running their commissary kitchen operation. He was convinced that the owner was onto an idea for retail products that had huge potential. He was right.

The company that was begun with an advance on a Master Card was sold to Nestle for \$60 million, and became Contadina Fresh pasta and sauces. It was at that time that Jerry left manufacturing and operations, and went into the publishing business.

For the last 22 years, Mr. Thornton has been reporting on the enormous changes that have taken place within the Military market. The married father of three has a passion for all aspects of the food business.....retail, food service, sales, operations. He joins you today to help you recognize not just who you are, but what you can be.

**Carmen Anthony Vacalebri**  
*President/CEO, Carmen Anthony Restaurants*  
Waterbury, Connecticut



Carmen is a lifelong resident of the Waterbury, CT area. In 1966 he joined McDonald's, a growing national chain, which sent him off to college...and thus, armed with his degree in "Hamburgerology" from McDonald's Hamburger University, his career began.

In 1969, he opened his first independent fast food restaurant in Wolcott, Connecticut which he named Me-Ma's. In 1972, he opened a second Me-Ma's in Waterbury and eventually began to expand his company by becoming an Arby's franchisee building the company to 11 Arby's and 3 Me-Ma's. Me-Ma's, a Waterbury landmark, survived for over 30 years.

In May of 1996, Carmen realized a life long dream with the opening of his upscale restaurant, *Carmen Anthony Steakhouse* on Chase Avenue in Waterbury. His attention to detail and unwavering commitment to quality immediately established the steakhouse as one of Connecticut's most popular and successful restaurants, garnering awards and kudos from critics and customers alike. In just a few short years, Carmen Anthony Restaurant became a brand name in Connecticut.

Two years later, in the summer of 1998, *Carmen Anthony Fishhouse* opened in historic Woodbury, CT. *Carmen Anthony Fishhouse of Avon* opened in June of 1999 and *Carmen Anthony Fishhouse of Wethersfield* followed in June of 2000. His newest addition, *Carmen Anthony Steakhouse of New Haven*, opened in November, 2004. The Carmen Anthony name has added fame to Waterbury and the State of Connecticut with its upscale dining niche.

Listed below are just some of the accolades Carmen and his restaurant operations have received:

Arby's Accolades:

National Sales Achievement Award, Restaurant of the Year Award (For his Waterbury Arby's), Northeast Regional Leadership Award, Franchisee of the Month, "Founders Award" for T.J. Cinnamons Rolls, an Arby's subsidiary

Fine Dining Accolades:

Food Service Management Professional Accreditation FMP Certification, CT Restaurant Association – Restaurateur of the Year 1997, CT Restaurant Association – Industry Image Award 2002, Connecticut Magazine and Other Accolades, Waterbury Chamber of Commerce – Malcolm Baldrige Community Service Award 2004

Carmen is currently a Director for the National Restaurant Association Educational Foundation based in Chicago. He has served as a Director on the National Restaurant Association, Regional Director of the National Restaurant Association PAC, and an Exchange Director of the Canadian Restaurant Association. As a Director of the National Restaurant Association, Carmen has been Chairman of many committees including the By-Laws, Membership, Tourism, Research and Information Services, Marketing, Communications and Media and Executive Committees.

In 2003, Carmen was an evaluator for the Air Force Food Service Competition for the John L. Hennessy Awards Program. In September of 2007 Carmen also evaluated the Marine Corp Food Service Competition Program for the Major General P.T. Hill Awards Program. He has been the President of the (Air Force) Hennessy Travelers Association for the past six years.

Locally, Carmen is presently a Director for the Greater Waterbury Chamber of Commerce. Previously, he served as Chairman of the Board and President of the Connecticut Restaurant Association and had an integral role in developing a dual membership for the state and national association in Connecticut. Carmen has also served on many community boards which included Post College, Naugatuck Valley Development Council, Centerbank Realty, Advisory Board of Centerbank, Anderson Boys Club, the Hartford Visitors and Convention Bureau, and the Shubert Theater in New Haven. On a charitable level, he has been chairman of organizations such as American Cancer Society, Muscular Dystrophy Association, March of Dimes, Santa's Toy Fund and co-chaired St. Mary's Hospital Auxiliary "Recipes for Success Cake Bakeoff" fund raiser.

Carmen has modeled his life to having a "Five Star Attitude" and doing "What Ever It Takes". He instills in his employees that motto. For his guests, his motto is "Eat Well." -"Live Well".

Revised 09/25/2009

# Hennessy Travelers Association Educational Foundation

## Volunteer Board

<b>President</b> Mr. Carmen Anthony Vacalebri National Restaurant Association	<b>Vice President</b> Mr. William Baker National Restaurant Association
<b>Secretary/Treasurer</b> Mr. Jim Krueger Air Force, retired	<b>Secretary/Treasurer</b> Ms. Jara Allen Air Force, retired
<b>Executive Committee Chairs</b>	
<b>Finance, Budget &amp; Development</b> Mr. William Baker National Restaurant Association & Mr. Michael Gibbons (co-chair) National Restaurant Association	<b>Marketing, Publicity &amp; History</b> Mr. Pete Mihajlov National Restaurant Association & Mr. Ted Burke (co-chair) National Restaurant Association
<b>Event Planning</b> Mr. Russ Adams National Restaurant Association & Mr. Art Ritt (co-chair) Society for Foodservice Management	<b>Education &amp; Scholarship</b> Mr. Peter Lee National Restaurant Association & Mr. Russ Benson (co-chair) Society for Foodservice Management