



CULINARY APPRENTICESHIP PROGRAM

EST. 1957



49th Graduation Exercises

January 27th, 2024



49th Graduation



H O N O R E E S

FROM LEFT TO RIGHT:

Jose Aguilar Garcia, Rayna Hall

Hunter Gentry, Zachery Cerqueda-Homsher

Hunter Gentry

Senior Savory Apprentice

Jose Aguilar Garcia

Junior Pastry Apprentice

Rayna Hall

Sophomore Savory Apprentice

Zachery Cerqueda-Homsher

Sophomore Savory Apprentice

*Diplomas will be awarded to the following
culinarians who have successfully completed
The Culinary Apprenticeship Program.*

*Certificates of Achievement will be awarded to the following
culinarians who have successfully completed the Junior and
Sophomore period of The Culinary Apprenticeship Program*



DISTINGUISHED JUDGES

Bryan Skelding CEC

Executive Chef

The Greenbrier

Hans van der Reijden

Founder & CEO

Ithaka Hospitality Partners

Auburn, Alabama

Rene Marquis CEC, CCE, CCA, AAC, ACE

National President of the American Culinary Federation

Riverview, Florida



This year, we are celebrating 109 years of The Greenbrier's Main Dining Room. As we celebrate this milestone, there are many in our history we have to thank. There is not enough time or space to talk about all the changes, all the milestones, restaurant openings, diplomats and celebrities served. We have evolved and we will continue to evolve as will our guest, our culture, and our trends. This year, we are celebrating the 47th Commencement Exercises of The Greenbrier Culinary Apprenticeship Program honorees. We also need to remember how we got here and honor those who came before us and who continue to support us and help us hone our craft.

"Reading a good menu should make you hear a symphony, make you see a painting or hear a drama, and then it will raise the sum total of contentment and of the joy of living. One must be precise in calculation, if one is to excel in this art, which means the conscientious preparation of the simple food of everyday life or the more skillful concoctions of idle feats and rare dishes. Planning menus is a creative process in which the culinarian puts all his soul, art and culinary knowledge in order to attain from available ingredients a masterpiece worthy of presentation at the table. Its object can conceivably be no other than to increase the happiness of mankind."

Hermann G. Rusch, quoted in Golfdom Magazine, July 1974

A Brief Glance at The Greenbrier's History

The Greenbrier has become a powerhouse in the hospitality and culinary world. But, it wasn't necessarily always so glamorous. In 244 years, The Greenbrier has evolved: from a place once sought out by the sick and ailing traveling by primitive means to "take" the sulphur waters to a hotel now known through the world as a premier hotel, golf, and spa destination for dignitaries, celebrities and families alike. Today, when you think of The Greenbrier, you think of class, grace, elegance, and sophistication. When you think of The Greenbrier's food, you think of exquisite fresh flavors with elegant service. Just as The Greenbrier itself has evolved over the years, so has its dining experience.

In the late 1700s, The Greenbrier's first travelers arrived to a collection of rude cabins clustered about the sulphur springs. We have been fortunate to find correspondences documenting The Greenbrier in its earliest moments detailing their stay and the environment.

John H.B. Latrobe, a prominent Baltimorean of the time, documented the meal time scene in August 1832. Latrobe noted that crowds would gather there waiting for the bell to ring and then "rush to any seat they may happen to find, and in a very short time the food upon the tables disappears consumed by the hungry mob." He cited one custom that every guest heeded by necessity: "if you have a servant of your own, he must bribe the cook. If you have no servant, you must bribe one of those attached to the place, or you run the risk of getting nothing. Bribery furnishes you with the best of what is to be gotten in the place, and avoids the rush at meal time." In short, observed Latrobe, "Bribe high and you live high; fail to bribe and you starve; look sharp and eat fast, you forget good manners. This is the motto of the dining room at the White Sulphur."



Perhaps Harriet Martineau best summed up the problem faced by the proprietors when she wrote in 1837 of the food service, "It is a table spread in the wilderness." Conditions were rough and transportation was difficult through the mountains with stage coach lines the only connection to the outside world. In spite of this, the bread, tea, mutton and desserts drew admirable comments.

Conditions changed considerably for the better in 1858 when new owners of the property built the large hotel which came to be known affectionately as the "Old White." This hotel boasted an enormous dining room nearly four hundred feet long with tables for twelve arranged in five long rows.

The "Old White" was the solution to the problem of overcrowding that had plagued the resort for years as its popularity increased. In 1871, a young lady from South Carolina remarked on the improvement cited the "elegant fare" and "good attention," but more important "a 'table manager' is an institution now, whose business it is during the meals to walk up and down the saloon seeing that no one is neglected." She knew from personal experience that this was a better system for she comments that her father "used to feed the servants to keep us from starving and he now does it as a reward for merit."

The fare had improved dramatically. In The Greenbrier's archives is a menu dated August 14, 1889 for a dinner in the dining room of the Old White. Guests could choose from Greenbrier Corned Beef and Cabbage; Ham Glace served with Champagne Sauce; Fresh Beef Tongue served with Sauce Piquante; Ribs of Beef au Jus; Leg of Mountain Mutton with Jelly; and Round of Veal served with Demi-glace. The wine list includes a wide variety of champagnes, wines, ales, brandies and mineral water - both domestic and imported.

One of the most important events in The Greenbrier's history was the purchase of White Sulphur Springs property by the Chesapeake & Ohio Railroad. It was inspired during a dinner in the Old White. The events leading up to this purchase were described by a former Governor of West Virginia, William Alexander MacCorkle. By the early 1900s the property was beginning to become run down and MacCorkle feared it would disappear forever. He and a few other Southern gentlemen hatched a plot designed to save it from ruins by convincing the owner of the C&O to purchase it. The man's name was Edwin Hawley, described by MacCorkle as, "a cold, silent man, with no sentiment towards the South." Realizing he had a difficult task before him, MacCorkle arranged a visit to White Sulphur Springs with Hawley which was climaxed by a carefully prepared meal with sixty members of the finest families of the Old South. "I remember it well," MacCorkle wrote in 1928, "it was in the summertime with cool nights and bright moonlight and perfume of the flowers and the whippoorwills singing all night long." The wooing process moved into high gear with the meal. As MacCorkle describes it:

"A mint julep was served in long glasses with mint eight inches high. A dainty dish of terrapin just from the Chesapeake Bay, prepared with a dash of old sherry, served along with Madeira sixty years in the wood - verily, the sipping of ambrosia. Then came the piece de resistance - half a canvas-back duck, for each plate, cut by a cleaver directly in two, and served with heaping plates of hot Virginia corn dodgers and vegetables fresh from the Company's gardens, while the whole was crowned with golden Champagne."



Then MacCorkle moved in for the hard sell. He toasted Edwin Hawley and spoke of “the wonders of our Southern civilization.” Finally getting to the point he looked directly at Hawley and added:

“There is one among us from the North, it is true, who is moved with the sweetness and beauty and the romance of the cavaliers and the beautiful women of the old place and he proposed to touch with his golden wand the Old White and bring it back to life.”

The guests rose with glasses in their hands and tears in their eyes and joined the toast. The Chesapeake and Ohio Railroad immediately embarked on an extensive building program constructing the central section of today’s Greenbrier including what is now called the Colonnade Dining Room. Two factors influenced the beginning of truly fine dining at The Greenbrier: first, the railroad lines efficiently connected the resort to supply centers, allowing such items as coastal seafoods, Midwestern meats and vegetables to become available; and second, Chef Ernest Schleusener and a team of European culinarians were hired to upgrade and improve The Greenbrier’s food service program. With them came the traditions which would develop into the famous Greenbrier cuisine: a masterful blending of traditional Southern cooking (menus always included Virginia Ham, Casino peaches, and yellow cornbread) and an international selection of dishes.

The mission of The Greenbrier changed with the coming of World War II. From December 1941 to July 1942, the resort served as an internment center for Japanese and German diplomats awaiting repatriation to their homelands. During these months, the staff remained the same and the diplomats were accorded the same meals and service shown regular Greenbrier guests. Shortly after the departure of the diplomats, The Greenbrier was transformed into Ashford General Hospital by the U.S. Army. Naturally, many changes took place, with guest rooms converted into patient wards and operating rooms. The elegant dining room, which had been expanded to its present size in 1930, became the Mess Hall and the enormous kitchen became the Mess Kitchen. Bathrobes and slippers become the dress code as hundreds of wounded soldiers dined under the chandeliers on trays. In the four years The Greenbrier served as Ashford General over 25,000 soldiers passed through its doors.

After World War II, the Chesapeake and Ohio Railroad repurchased the resort and began the staggering task of redecorating the hotel under the determined leadership of Dorothy Draper. The dining rooms were restored to their former elegance with modern décor kept in harmony with The Greenbrier’s Southern traditions. For more than 60 years, The Greenbrier maintains a relationship with Chesapeake and Ohio Railroad, later CSX Railroad, as a prominent leader in the hospitality industry. Sadly, due to economic reasons, CSX saw the need to sell The Greenbrier. In 2009, Jim Justice rescued the hotel from bankruptcy and vowed to return The Greenbrier’s luster and grandeur once again. Shortly after, an aggressive expansion and renovation of the hotel began. In 2009, The Greenbrier added their “Farm to Table” concept by adding over forty acres of local farm land. This land is operated by The Greenbrier and brings to the resort the “Best of the Crop” by raising pesticide free produce for menu items. The Greenbrier’s Casino Club opened in July of 2010 with a star studded event. The hotel also moved and renovated Draper’s Café, and added The Forum and Prime 44 West. Since 2010, The Greenbrier has hosted the PGA’s annual “Greenbrier’s Classic” Golf Tournament. In 2011, The Greenbrier Classic won Best Special Event and Best In Class tournament on the PGA TOUR.



Introduction of the Brigade's Founders and Leaders

Each Executive Chef and Director of Food and Beverage have brought to The Greenbrier and to the Culinary Team change, improvements, their own touches and techniques. Each one has also encouraged us to be better chefs, pushed us to become better managers and people, and have taught us much about the culinary world. They have opened new doors of opportunity for every person on the culinary brigade and they continue to support The Greenbrier's Apprentice Program and culinary staff. Throughout the years, each generation of the culinary brigade has been challenged with special events, diplomats, presidents and first lady's from across the world. The culinary brigade has found themselves servicing large and small groups. They have met each challenge, each season, each restaurant opening, each new executive chef with grace and accomplishment. The Greenbrier Culinary brigade is unique, determined, team oriented and willing to tackle each challenge providing ladies and gentlemen with a memorable experiences that are remembered for lifetimes. There is not enough room to discuss every single accomplishment of the brigade's founders and leaders. But know that without these predecessors, we would not be here and The Greenbrier's culinary brigade would not be as great and spectacular as it is today.

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Ernest Schleusener (1913 - 1942 and 1948 - 1949)

The first Executive Chef of The Greenbrier, Chef Ernest Schleusener, held the position for 29 years until the 1942. He was the first to set the standards for the culinary team and with the help of the railroads was able to bring to The Greenbrier's guests the freshest ingredients. During Schleusener's years, the kitchen and banquet halls of The Greenbrier played host to lavish banquets as well as intimate dinner parties which became the order of the day as The Greenbrier welcomed wealthy industrialist, financiers and crème de la crème of American society for meetings during the spring and autumn months. Schleusener and his culinarians more than amply met the demand of such a famous clientele like President and Mrs. Woodrow Wilson (1915), and the Prince of Wales (1919) who was later a frequent visitor as the Duke of Windsor. Formal dining in the Main Dining Room was complemented by the Greenbrier's famous Southern fried chicken served in the rustic atmosphere of the original log structure, the predecessor of today's Kate's Mountain Lodge.

For the grand opening party of April 1948, Chef Ernest Schleusener was brought back to guide the kitchen staff. One of Schleusener's last banquets was prepared for the visit of Prime Minister of India, Jawaharlal Nehru, in 1949. It was a dinner for 170 guests, hosted by the then Secretary of Defense Louis Johnson, which featured Terrapin Maryland and Roast Pheasant Greenbrier.

Between 1949 and 1957, The Greenbrier was troubled by the lack of continuity and direction of the food service program. During this time, Chef Clement Grangier and Chef Arthur J. Pettengill took a time at the reins.



Hermann G. Rusch (1957 – 1978)

In August 1955, Hermann G. Rusch came to The Greenbrier as Executive Chef Steward. Two years later (1957), he was named Executive Food Director. Rusch's career hospitality career began in 1924 at the Hotel d'Espagne in St. Croix when he was seventeen years of age. A native of Switzerland, he came to the United States in 1937 when he was appointed Chef Steward for the Swiss Pavilion at the New York World's Fair. Mr. Rusch received numerous culinary awards over his 53 year career including the Silver Medal of the French Republic, the highest award in the culinary profession. In addition to founding The Greenbrier's Culinary Apprenticeship Program, Rusch authored The Hermann Rusch Greenbrier Cookbook, The Greenbriers Menu Book and The Greenbrier Culinary Manual. For us at The Greenbrier, he is most remembered for his level of dedication to educating chefs and we give him credit for the creation of The Greenbrier's Culinary Apprentice Program. In 1997, Mr. Rusch passed leaving a definite mark on The Greenbrier but also to all those who pass through the Culinary Apprentice Program. A recipient of so many awards during his career,

Every year, the ACF awards the ACF Hermann G. Rusch Chef's Achievement Award (formerly the Hermann G. Rusch Humanitarian Award) which honors chefs who have demonstrated the highest level of commitment to both ACF and the culinary profession. Such chefs, through their involvement with and contributions to ACF and our craft, have advanced the culinary profession and ensured the enrichment of students, our members and those in the profession. Candidates are worthy of carrying on the proud tradition of the chef for whom this award was named, Hermann G. Rusch, AAC (1907-1997).

Rodney Stoner (1978 – 2005)

Rodney Stoner, a 1969 graduate of The Greenbrier's Apprentice Program, was hired as Executive Food Director in 1978. Over the next 27 years, Mr. Stoner continued to push and influence the culinary program including the apprentices to achieve higher level of professional standards. Mr. Stoner further strengthened The Greenbrier's reputation as one of the most progressive and successful of the great hotels in satisfying the demands of its health and nutrition-minded guests. Mr. Stoner advocated lighter sauce; the freshest vegetables, meats and seafood; and more nutritional portions to meet the trends of an active American society. During his tenure, The Greenbrier was continuously challenged the culinary department by playing hosts to large groups of dignitaries including presidents and political power houses throughout the world. Challenges of servicing for the first time large volumes of guests that required attention to details and highest service levels. Under his direction, the 1980 Greenbrier Culinary Team won three gold medals and ten first place awards among international competition at 112th Annual Salon of Culinary Art and Exhibition of the Societe Culinare Philanthropique in New York.



Harmut Handke CMC (1986 – 1991)

During his tenure at The Greenbrier, Harmut Handke was a member of the 1988 National United States Culinary Olympic Team and competed in numerous international culinary events including the 1986 Salon of Culinary Arts, Societe Culinaire Philanthropique where he received a gold medal in cold food display and the 1987 Salon Culinaire, Mondial, Basel, Switzerland where he was awarded a gold medal in hot food and cold food competition. He has been the Ambassador and Gold Medal Recipient of the Culinary Institute of America and was selected as the 1989 Culinarian of the Year by the American Culinary Federation Educational Institute. Chef Handke opened his namesake restaurant, Handke's Cuisine, in Columbus, Ohio in 1992 until 2009. Chef Handke continues to this day to help shape the minds and creativity of chefs throughout the world appearing as a judge or mentor during culinary competitions and conferences.

Walter S. Scheib, III (1991– 1993)

As Executive Chef, Chef Scheib brought with him years of experience and an extensive list of qualifications. During his tenure, Anne Willan and LaVarenne were added as an extension to The Greenbrier Cooking School (created in 1977). In April 1994, Chef Scheib became the executive Chef of for the United States White House under President Bill Clinton.

Since Leaving the White House in 2005, Chef Scheib has written his first cookbook, The American Chef, and form a coporation of the same name to market his culinary classes and special events. He has appeared on numerous television shows including Iron Chef America in 2006 where he competed against Cat Cora with the secret ingredient Dungeness crab. Sadly, Chef Scheib passed away in 2015.

Robert Wong (1993 – 1999)

A 1986 graduate of the Culinary Apprenticeship Program was promoted to The Greenbrier's Executive Chef in 1993. Following The Greenbrier, he served as Executive Chef at Snowshoe Mountain Resort and Glade Springs Resort. He was extremely supportive of West Virginia business – from the local farmer to small cottage industry. In 2005, he also served as Chef Consultant to then West Virginia Governor Joe Manchin. His accomplishments include: being named as a participating chef "Salute to Southern Chefs," Gourmet Magazine's "Great American Chef's at Halcyon," Chef D Jour – featured chef on TV Food Network (4 shows), James beard House – featured chef, ACF National Apprenticeship Committee Member, Evian Healthy Awards Finalist, and was featured on CNN "On the Plate." Sadly, Chef Wong passed in 2012 but left a lasting impact within West Virginia's hospitality community and the culinary world.



Peter Timmins CMC (1999 – 2009)

Chef Timmins began his culinary career in his native Dublin following graduation from St. Mary's College of Catering in Dublin, Ireland. In January 1999, Chef Timmins began his decade of leadership at The Greenbrier. In 2002, Chef Timmins earned the distinction of Certified Master Chef from the ACF. He also received a fellowship from the Epicurean World Master Chefs Society; a Doctorate from Johnson & Wales University for his successes and contribution to the Culinary Arts; and numerous gold medals at culinary Olympics and competitions around the world. Chef Timmins passed away in 2014. He left us with the traditions and expectations of a craftsman, always honing our craft and pushing to be better tomorrow.

Richard Rosendale CMC (2009 – 2013)

Chef Rosendale's deep ties to The Greenbrier include his 1999 graduation from The Greenbrier's Culinary Apprenticeship program and Tavern Room Sous Chef. During this time, he was also member of the 2004 ACF Olympic Culinary team winning Gold in the hot-food competition with the team ranking third in the overall competition. This was the first time in 16 years! In 2005, he was awarded the ACF's Chef of the Year. In 2008, he led the ACF Olympic Culinary team as their captain. He returned to The Greenbrier in 2009 as Executive Chef. During this tenure, he earned his Certified Master Chef credentials and won the Bocuse D'Or USA. In 2010, he oversaw the grand opening of the food and beverage outlets in The Greenbrier's Casino. Chef Rosendale left the hotel in 2013 to pursue other opportunities, including appearing on the second season of CBS's Recipe Rehab. Chef Rosendale also started the Rosendale Collective, facilitating sous vide workshops and demonstrations as well as a consulting business. In 2016, Chef Rosendale opened Roots 657, a café and local market in Leesburg, VA. Most recently, the Rosendale Collective has grown to include, Forklift in Leesburg, VA, R3 Restaurant in Atlanta, GA, Rosendale Events, and Rosendale Online.

Bryan Skelding CEC (2013 – present)

Chef Skelding graduated from Madison Technical College in 1999 while working in the kitchens of local restaurants in Wisconsin. He then traveled to Hawaii, Ohio, Los Angeles and West Virginia. The first time in Ohio is where he spent two years with Chef Hartmut Handke. Then he began working at The Greenbrier as a second cook under Chef Peter Timmins in 2002. Quickly, he was promoted to lead line cook in the Tavern Room under the direction of Richard Rosendale. In 2003 he returned to The Greenbrier as the Saucier. He was promoted once again to Sous Chef in 2004, and ran the kitchens of Sam Sneads Restaurant. In 2007 Chef Skelding then joined Chef Rosendale as his Chef de Cuisine at Rosendale's in Columbus, Ohio. He then came back to The Greenbrier in 2009 as Executive Sous Chef and promoted to his current roll of Executive Chef in June of 2013. His focus is honoring culinary traditions while also creating new traditions for future generations.



Chefs Who Are More Than Just Chefs

When Hermann Rusch became Executive Food Director, he discovered that all chefs were European, for there was simply no place in the United States where an American culinary student could learn classic cuisine. With the support of E. Truman Wright, President and Managing Director of The Greenbrier, Rusch decided that they needed to do something about the lack of trained cooks in this country. Thus in 1957, The Greenbrier Culinary Apprentice and Training Program was born. To date, this program has graduated a total of 328 chefs.

The basic ideas of the program are well laid out in The Greenbrier's Culinary Manual which was written with Mr. Rusch and Mr. Wright along with several on the 1960s culinary brigade. This "manual" is a collection of thoughts, recipes but most importantly gave the expectations of the chef's participating in the Apprentice program.

Mr. Rusch wrote The Greenbrier's Culinary Manual hoped that in "...these pages fine young men – our own apprentices and others – will find the information and inspiration which, coupled with their own ambition and self-discipline, will lead to success and happiness. The only way I can repay my debt to my own patient and capable teachers of years ago is to now pass along to the new generation something of what I have learned, to share my ideas – and to wish them well."

(The Greenbrier's Culinary Manual, Hermann Rusch, Acknowledgement page)

Much has changed over the years since the program's beginnings but the basics are still true:

"The candidate must, besides taking pleasure in his profession...Good health and character are essential for the application. ... This practical training includes all the departments of the catering business... He has a great opportunity to develop his own choice as well as practicing the talents. The theoretical education and instructions go hand in hand with the practice. Knowledge of the goods, menu instructions and combinations, making recipes according to classical courses, international and exotic specialties as well as the basic construction of sauces, broths, soups. Pastries and bakery attainments, meat treatment and laying-out, control of portions and much more enlarge the candidate's knowledge. Every two years a graduation takes place, a so called examination with context, controlled by a commission of the country's gastronomy experts, among them many pioneers of the culinary art and the hotel industry."

An excerpt written to students in The Greenbrier's Culinary Manual, Werner G. Blatter, Culinary Instructor for The Greenbrier's Culinary Apprentice and Training Program Circa 1968



But if you read deeper into the Manual, the Apprentice Program is the beginning of the journey that the apprentices were to embark. This program was created to make American trained chefs just as great, successful and sought after in the job market as their European trained counterparts. The Greenbrier Apprenticeship is a strong program and will continue to encourage shared knowledge in a world class environment:

*"...there is a new, far wider and more intensive international demand for capable, experienced chefs, especially for **Chefs Who Are More Than Chefs**. What do we mean by that? Just this, that whereas a generation or so ago the province of the chef was customarily limited to the actual kitchen itself, today management is searching for the commanding officer type of chef. The man sought is one who not only has served his apprenticeship in every station of the kitchen, but understands and can supervise the procurement of food and its storage as well as its preparation and service. He must know the mathematics of food, not only in determining the quantities of each ingredient needed to product anywhere from one to 5,000 portions, but to keep a constant, dependable control of portion and meal cost. And he must be a student of the well-orchestrated menus as they change from day to day. He must be a live-and-let-live Organization Man, fair and appreciative with his own staff; frank, reliable and a money-maker for his employer. Thus we have a the new concept....we say that every apprentice who chooses a high goal, and tries to see the final, related value of every simple beginning step is likely to travel farther, win great rewards, more lasting satisfactions than he who is will to 'take it easy, slide along and take the first comfortable job that offers.'"*

The Greenbrier's Culinary Manual, excerpt from the Introduction Circa 1968



Greenbrier Apprentices,

The Greenbrier Apprenticeship Program is like no other. Not only do you completely submerge yourself in your craft, but also your own self. Pushing your limits in motivation, passion, and teamwork to the absolute limit.

Those of you that have completed the program, there is no way to really describe the feeling of this sort of accomplishment. It is something that is so very personal, so very emotional, and so very satisfying. For those of you embarking on that journey, or perhaps already on that journey, keep that focus on the dream alive. Every single one of you will doubt yourself and your ability along the way.

That doubt is such an impactful emotion to get over. We have all been there, in one way or another. This journey is not all about the food, although it is our true passion, but the desire to be the very best person we can be. And to do that, we must put ourselves in very uncomfortable circumstance. Only from there, will we truly grow and build on that confidence and skill.

With that being said, know that you are surrounded by so many that truly care about you, and the Greenbrier Apprenticeship Program. If you look around right now, there are five Graduated Apprentices from the Class of 1988 here with us at the Gold Service. How amazing is that! They came to celebrate not only the program, but one of the most important parts of their lives. Both in completing their journey, and the friends they have made along the way. Thank you all for making the trip and supporting our 49th exercises!

Congratulations to Hunter Gentry, for your hard work, dedication, and passion in The Greenbrier, you are now the 357th Graduated Apprentice in 66 years!

Sincerely,

Bryan Skelding CEC

Executive Chef, The Greenbrier

Apprentices,

You are all part of a special elite the Greenbrier Apprenticeship Program. Pastry is one of the most beautiful craft in the world because it requires passion. Passion is the love that you have for culinary. Passion is a strong feeling that will push yourself to do amazing things. Never forget to be passionate, that will help you for the rest of your life.

Congratulation to all Greenbrier Apprentices, this is the beginning of your career, and you have 3 years to show the culinary world what you are made of. You will have to push yourself very hard, practice a lot every day and I promise it will pay off. You will be a Greenbrier Apprentice, a title you will keep for the rest of your life. Be proud of it and respect it. Every Chef will know you.

The graduation of this program is a big reward for each apprentice, and you should be proud of your accomplishment. I would like to thank all apprentices to let me be part of that culinary dream. Thank you all, keep practicing and be passionate.

Chef Jean-Francois Suteau

Executive Pastry Chef, The Greenbrier



CULINARY LEADERSHIP TEAM

Bryan Skelding CEC

Executive Chef

Ramiro Ramirez

Executive Sous Chef

Jean-Francois Suteau

Executive Pastry Chef

Desarae Bittle

Assistant Executive Pastry Chef

Class of 2016

Steve Mengel

Chef Administrator & Food Purchaser

Class of 1976

Crystal Wills

Assistant Executive Chief Steward

Meredith Flavin

Prime 44 Chef de Cuisine

Randy Forsythe

Draper's Chef de Cuisine

Valerio Vazquez

Banquet Chef de Cuisine

Hiram Gomez Ramirez

The Forum Chef de Cuisine

Luis Solorio

Main Dining Room Chef de Cuisine

Class of 2016

Kayleb Band

Tournant Chef de Cuisine

Class of 2020





CULINARY BRIGADE

Sally Agbo, Candy Cook

Jomar Alejandrino, Second Cook

Gusti Ananda, Second Cook

Jerry Artiaga, Second Cook

I Made Astrawan, Second Cook

Kadek Astuti, Second Pastry Cook

Dev Bag, Second Cook

Vikas Bansode, Second Cook

Ma Teresita Barneso, Second Cook

Rechelle Barte, Second Cook

Christian Bautista, Second Pastry Cook

Carl Beltran, Second Cook

Al Niel Besas, Second Cook

Raghuveer Bhadri, Second Cook

Sawayam Bhagat, Second Cook

Taylor Chapman, Second Cook

Chetan, Second Cook

Tinotenda Chibonore, Second Cook

Tavonga Chigwende, Second Cook

William Christopher, Second Cook

Justine Copioso, Second Cook

David Corralejo, Baker Cook

Antonio Cruz, Second Pastry Cook

I Gede Dananjaya, Second Cook

Lungile Danisa, Second Cook

I Gusti Dijaya, Second Cook

Michael Dillon, Baker Cook

I Made Dita, Second Cook

Sang Dita, Second Cook

Ronnie Ennis, Baker Sous Chef

Cleusa Garanganao, Second Cook

Juanita Garcia, Pastry Cook

Nancy Garcia, Pastry Sous Chef

Gillie Godfrey, Line Cook

Addie Goodrich, Line Chef

Nancy Graham, Banquet Sous Chef

Larry Griffith, Butcher Cook

Gerson Gutierrez, MDR Sous Chef

Buhle Hadebe, Second Cook

Michelle Hamura, Second Cook

Pamela Hernandez, Sous Chef

Raju Jaiwar, Second Cook

Jatinder, FNU, Second Cook

Leslye Jimenez, Pastry Sous Chef

Wesly Jones, Second Pastry Cook

Ravi Kanker, Second Pastry Cook

Minenhle Kapile, Second Cook

Yaren Kilecioglu, Second Pastry Cook

I Kadek Kirana, Second Cook

Bipan Kumar, Second Pastry Cook

Matthew LoCurto, Baker Sous Chef

Maria Lopez, Pastry Sous Chef

Tomohiro Lukman, Second Cook

Patience Makhole, Second Cook

Tafara Makwabarara, Second Cook

Thea Malinao, Second Pastry Cook

Mary Mallari, Second Pastry Cook

Julian Maluto, Second Cook

Saurabh Mankar, Second Cook

Tadiwanashe Maravanyika, Second Cook

Samkeliso Mathaba, Second Cook

Philani Mgcina, Second Cook

Sue Moats, Candy Chef

Mankgatala Mofokeng, Second Cook

Tanyaradzwa Mugwagwa, Second Cook

Panashe Muruza, Second Cook

Ngwanamofepi Napo, Second Cook

Takudzwa Ndoro, Second Cook

Rofhiwa Nethanani, Second Cook

Lisa Nyala, Line Cook

Janie Pacilan, Second Cook

Cynthia Permata, Second Cook

Frenie Pineda, Second Cook

Pamela Pineda, Second Cook

Sai Pothireddy, Second Cook

I Kadek Pratama, Second Cook

May Prietos, Second Cook

I Made Putra, Second Cook

Gabriella Rabarijaona, Second Pastry Cook

Tsepo Ramushu, Second Cook

Samuel Russell, Apprentice

Fasil Saiyed, Second Cook

Frances Scott, Pantry Attendant

Shawn Shemu, Line Chef

Bohlokwa Sipika, Second Cook

Yoga Sitepu, Second Cook

Bailey Smith, Second Pastry Cook

Alejandro Solis, Sous Chef

Ni Kadek Suanita, Second Cook

I Gusti Suardyana, Second Cook

Diana Sullano, Second Cook

Claude Sweet, Rounds Sous Chef Class of 1986

Moises Tantengco, Second Cook

Putu Titiksa, Second Cook

Howell Torres, Second Pastry Cook

Allondra Vagallon, Second Pastry Cook

Omar Valadez, Banquet Sous Chef

Brenda Vaughan, Pantry Attendant

Christian Vidaurrazaga, Second Cook

Sai Vilasagaram, Second Pastry Cook

Tejas Wagh, Second Cook

Kadek Widya, Second Cook

Erwin Wijayanto, Second Cook

Nokuphila Xulu, Second Cook





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

CLASS OF 1959

David Boone
Dalton, Georgia

Joe Bostic
Deceased

Richard Kidd
Vinton, Virginia

Dennis Lockhart Retired
(Pastry Chef, The Greenbrier)
White Sulphur Springs, West Virginia

Charles Saller
Murrysville, Pennsylvania

Eugene Sharp
Retired

Chuck Y. Wong
Deceased

David Wuterich, CEC
Retired
Plainville, Connecticut

Robert Simmons
Retired
Southampton, New York

James Van Vuren, C.E.C.

Carroll Willis
Deceased

Eldridge Wooding
Deceased

CLASS OF 1961

Stewart Alderman
Retired (Sauce Chef, The Greenbrier)
White Sulphur Springs, West Virginia

Cleveland F. Jester, Jr.
Deceased

Clarence Rush
Deceased

Walter Schaffhauser
Retired, Steelton, Pennsylvania

CLASS OF 1966

Kenneth Boone
Deceased

Kenneth Carter
Retired
(Line Chef, The Greenbrier)
White Sulphur Springs, West Virginia

Calvin Estep
Deceased

John DeHart
Auburn, Michigan

Gary Fitting, CEC, CCE, AAC
Deceased

Peter Garbic
St. Mary's, Pennsylvania

Leif Jacobson

Carey Jones

George Kaptis
Deceased

Pano I. Karatassos
Retired

Allan Knaggs
Deceased

Richard Schneider, C.M.C.
Chef Instructor
Le Cordon Blue College of Culinary Arts
Las Vegas, Nevada

Donald Shafer
Retired
Caldwell, West Virginia

CLASS OF 1969

James Ambrosch
Deceased

George Barnett

Angela Caldwell
Retired (Pastry Chef, The Greenbrier)

Otis Carpenter
Deceased

Salvatore Casola, Jr.
Pasadena, California

Leo Clifford
Deceased

William Defibaugh
Retired (Baker, The Greenbrier)

John Douglas, Jr.
Deceased

Lacy Fruit
Deceased

Paul Hintersteiner
New York, New York

John Ray
Deceased

Thomas Risk
Brecksville, Ohio

Stanley Sciegaj
Jamestown, Kentucky

Ronald Steckman
Deceased

CLASS OF 1963

Marvin Barton
Retired, Clarksville, Ohio

James Carroll
Deceased

Eric Crane
Retired
(Pastry Chef, The Greenbrier)
White Sulphur Springs, West Virginia

Christopher Long

Floyd Loving
Deceased

Harold Lynch
Deceased
(Head Baker, The Greenbrier)
White Sulphur Springs, West Virginia

Ellis (John) Runyon
Retired
Hot Springs, Virginia





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Rodney G. Stoner

Retired
(Vice President - Food & Beverage
The Greenbrier)
Rod Stoner, LLC
Charlottesville, Virginia

Donald W. Tingler

Retired
Greensboro, North Carolina

CLASS OF 1973

David Alfredsson

Burgin, Kentucky

Ronald Bars

Edwin (Jeff) Chamberlain, III

John Chaney

Deceased

Jack Demuth

Educational Supervisor
Commonwealth Technical Institute
Hiram G. Andrews Center
Johnstown, Pennsylvania

William Dilley

Daniel Durick

Founder & President, Daniel A. Durick LLC,
Kansas City, Missouri

William Fanus

Retired
White Sulphur Springs, WV

Herbert Fox

Deceased

James Galina

Libertyville, Illinois

Joseph Gesualdo, Jr.

Pastry Chef, Mohegan Sun Casino
Uncasville, Connecticut

James Harris

Huntington, West Virginia

David Honaker

(Retired-Baker) The Greenbrier

Rudy Johnson

Deceased

John E. Linn

Deceased

John Marshall, Jr.

Deceased

Charles Mickles

Deceased

William Minneweather

Deceased

Michael L. Minor, C.E.C., A.A.C.

Custom Culinary
Medina, Ohio

Ronald Paris

Chef, Sausalito Yacht Club
Sausalito, California

Charles Toliver

Deceased

William Van Hoya

(Retired - Butcher), The Greenbrier

James Wolfe

Chef/Owner, Wise County Biscuits
Pittsburgh, Pennsylvania

CLASS OF 1976

Richard Arnold

Retired
(Cold Meat Chef, The Greenbrier)

Vickie Brooks Windon

White Sulphur Springs, West Virginia

Griffin Cole

Retired
Alderson, West Virginia

Kenneth Creighton

President, Strategic Leisure Partners, Ltd.
Singapore

Peter Dixon

Partner Fire Foodservice Management, LLC
Greer, South Carolina

Richard Haman

Moreno Valley, California

Jon Hill, C.E.C.

Culinary Arts Faculty
Estrella Mountain Community College
Avondale, Arizona

Jean Koegler

Chef, Mimmo's Pizzeria and Restaurant
St. Albans, Vermont

Paul Malone

Chef, Adobe Grill
Flagstaff, Arizona

Steven Mengel

Chef Administrator & Food Purchaser
The Greenbrier

Robert Milam, C.E.C., A.A.C.

Retired
St. Albans, West Virginia

Ronald Morrison

San Jose, California

Bennie Parker

Executive Chef
The Twentieth Century Club
Pittsburgh, Pennsylvania

David Piseigna, C.E.C., C.C.E.

District Executive Chef at Sodexo
Seattle, Washington

Gary Ray

Retired
(Line Cook, The Greenbrier)
White Sulphur Springs, West Virginia

William Rhame, Jr.

Edward Sams

Retired
(Pastry Chef, The Greenbrier)

Junior Sams

Deceased

John Sipple

Deceased

CLASS OF 1979

Philippe J. Auclair

Food Broker
P.J. Auclair Associates
Manchester, Massachusetts





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Joseph M. Barone

Chef Manager
Kusch Food Service
Rochester Hills, Michigan

Mark W. Gray

Chef
Cacao's Artisan Chocolate
Charleston, South Carolina

Peter Humphrey, C.E.C.

Executive Chef of Food and Nutrition
Saint Francis Hospital
Hartford, Connecticut

Kenneth Juran

Retired

Bualai Mayo

Retired
The Greenbrier

Michael Mort

Executive Chef
Forsyth Country Club
Winston-Salem, North Carolina

George Nessif

Deceased

Donnie L. O'Brien

Rockville, Maryland

Robert S. Starkey

Delray Beach, Florida

Robert Sendall

Owner/Chef
All in Good Taste, Inc.
Pittsburgh, Pennsylvania

Michael Tuma

CLASS OF 1980

Donald Benson, C.E.C.**William Hauser**

Robert Kaplan
Dearborn, Michigan

James Morse

Walnut Creek, California

Dean Shaefer

CLASS OF 1981

William S. Cultrara

Director of Food Service
Genesee County Sheriff's Office
Batavia, New York

Michael D. Garr

Customer Development Specialist
Gordon Food Service
Grand Rapids, Michigan

Michael A. Hall

Chef/Owner, Chef's Cuisine
White Lakes, Michigan

Larry W. Hawkins**Jo Anna Jenkins**

Sales Associate, Sysco Foodservice
Grand Isle, Vermont

L. Kent Johnston**Lee Ann Lewis Rodgers**

Owner of Blackwell's Catering
Lewisburg, West Virginia

David B. McHenry

Director of Nutritional Services Rehabilitation
Hospital of Colorado Springs
Colorado Springs, Colorado

Douglas P. Usko

Executive Sous Chef
Linville Ridge Country Club
Hickory, North Carolina

Jeffrey D. Wright

Pastry Chef
Oyster Bar - Grand Central Terminal
New York, New York

CLASS OF 1982

Margaret Brown Belmonte

Elkton, Maryland

Pansy L. (Coleman) Michaels

Pastry Chef, Lancaster Country Club
Lancaster, Pennsylvania

Wesley Lanham

Owner/Operator, W.B. Lanham Catering
Shepardstown, West Virginia

Richard E. Long

Owner and Chef of Caffè Rel
Franklin, North Carolina

Dean Pugel

Executive Chef, Richland Country Club
Nashville, Tennessee

Sheila Stanford-Nawrocki

Payroll & HR Administrator
Maiker Housing Partners
Ft. Collins, Colorado

Mary Jean Swortwood

Corporate Chef, Vohkle Veneer
Cincinnati, Ohio

Alan Wong

Chef/Owner, Alan Wong's Restaurant
Honolulu, Hawaii

Ron W. Yakshe

CLASS OF 1983

Francisco R. Cervantes

Hospitality/Business Instructor
Art Institute of Houston
Houston, Texas

Ethan Hileman

Purchasing Manager/Chef
The Everglades Club
Palm Beach, Florida

Sue Keane Hickson

Owner/Chef, Thyme For A Sue Chef
Rock Hill, South Carolina

Jay Mahoney, C.E.C., ACC

Retired Culinary Educator
Elkins, West Virginia

Laura Miller-Hannah

Culinary Arts Teacher
Portage Lakes Career Center
Akron, Ohio

Timothy P. Ottaviani

Chef, La Cantera Resort & Spa
San Antonio, Texas

James Reaux

Restaurant Owner and Chef
The Chop House
Hayesville, North Carolina





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

J. Todd Reynolds

Executive Chef, Fountainhead Country Club
Hagerstown, Maryland

Thomas P. Sheridan

Owner, Taughannock Farms Inns
Taughannock State Park
Ithaca, New York

John R. Smith, Jr.

Chef, Mauna Lani Ritz-Carlton
Kamuela, Hawaii

CLASS OF 1984

Mark Dorian

Corporate Chef
Lettuce Entertain You (Petteriane's)
Chicago, Illinois

Kent Gorsuch

Waynesboro, Virginia

Donna Hall Garner

Chef/Owner, Sweet Occasions
Salt Pointe, New York

Felice Levy Pesci

Catering Chef
Lessing Corporation
Long Island, New York

Daniel McKayhan

Deceased

Peter J. Raskin

District Manager, US Foodservice
Kitty Hawk, North Carolina

Mark Anthony Sanok

Professor of Culinary Arts
Sullivan County Community College
Lock Sheldrake, New York

Scott A. Smith

President & CEO
Max Hospitality
Hartford, Connecticut

Jeffrey K. Strauss

Chef Owner
Pamplemousse Grille
Solano Beach, California

Renee Marie Verdonkschot

St. Clair, Missouri

CLASS OF 1985

William C. Eklund

Portland, Oregon

Patrick J. Fea

Kitchen Manager
Blue Star Resort and Golf
Denver, North Carolina

Michael A. Garner

Chef Instructor
The Culinary Institute of America
Hyde Park, New York

Ann McConahy Errant

Deerfield Beach, Florida

Keith A. Pottmeyer

Executive Chef
University of North Carolina at Chapel Hill
Chapel Hill, North Carolina

Jessica A. Sheetz Nguyen

Professor Emeritus & Adjunct Professor
University of Maryland Global Campus
Mt. Joy, Pennsylvania

Jean M. Stump-Dull

Corporate Chef
Quality King Distributors
Ronkonkoma, New York

CLASS OF 1986

David De Quay

Chef/Creator/Owner
"de Quay" Restaurant, Chicago, Illinois

Scott H. Julian

Sous Chef, The Palm
Charlotte, North Carolina

Michelle Krauth Walsh

Executive Pastry Chef, Lost Tree Club
North Palm Beach, Florida

Lawrence T. McFadden, CMC

Search & Consulting Executive
Kopplin & Kuebler & Wallage
Cleveland, Ohio

Kevin T. Mortensen

Sales, Mazo-Lrech Company
Alexandria, Virginia

Peter D. Phillipy

Chef/Owner, Peter's Torch Light
Uniontown, Pennsylvania

Claude Cary Sweet

Rounds Sous Chef, The Greenbrier

Jennifer C. Turner Hateley

Manager, Plaza Café
Cox Health
Springfield, Missouri

Robert D. Wong

Deceased

CLASS OF 1987

James Ackard

Executive Chef, Harmon's Restaurant
Telluride, Colorado

Jay Angle

Owner, Salsa Grill/Angle Catering
Baltimore, Maryland

Jonathen Ater

Banquet Sous Chef, Kingsmill Resort
Williamsburg, Virginia

Thomas Cary

White Sulphur Springs, West Virginia

Robert Iseli

Direct Sales Representative
Cheney Brothers Inc.
West Palm Beach, Florida

Daniel Moynihan

Virginia Beach, Virginia

Russell Scott, CMC

Director of Clubhouse Operations
The Everglades Club
Palm Beach, Florida

Peter Schumacher

Deceased

Stephen Valentine

Owner, Angelfish Inn
Hollywood, Florida

Brian Walsh

Executive Chef, Lost Tree Club
North Palm Beach, Florida





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

CLASS OF 1988

Dean Carlson

Retired
Past Owner of Styled Ice Inc.
Ocala, Florida

Keith Coughenour CEC, AAC

Retired Executive Chef
The Duquesne Club (30 Years)
Honorable Order of the Golden Toque
Pittsburgh, Pennsylvania

Lisa R. Carter

Lewisburg, West Virginia

Robert Kolb

Chef, Village at Breckenridge Resort
Breckenridge, Colorado

Sherri Talbott Wong

US Department of Homeland Security
Charleston, West Virginia

Frederick J. Tiess

Master Instructor, Johnson & Wales University
Charlotte, North Carolina

Thomas B.H. Wong

Professor-Culinary Arts
Culinary Institute of America at Greystone
Napa Valley, California

CLASS OF 1989

James Brokenshire

Sous Chef, Penn State Conference Center
State College, Pennsylvania

Melanie Campbell, C.E.C.

Executive Chef/Instructor and
Assistant Director of Graceland Inn
and Conference Center,
Davis & Elkins College
Elkins, West Virginia

Shawn Hanlin

Executive Director
Oregon Coast Culinary Institute
Coos Bay, Oregon

Gary J. Maier**Sahas Olafson**

Restaurant Chef, Congressional Country Club
Rockville, Maryland

Joseph Oldham

Sous Chef, Four Seasons Resort
Carlsbad, California

Matthew W. Simonds

General Manager & Executive Chef
Dnata In-Flight Catering
Nashville, Tennessee

Eleonore Turner Sams

Teacher at Eastern Greenbrier Middle School
Lewisburg, West Virginia

CLASS OF 1990

Mark C. Anderson

Executive Chef, Village at Breckenridge Resort
Breckenridge, Colorado

Stacey S. Aucoin

Virginia Beach, Virginia

Frank W. Bauer

Garde Manger Chef, John's Island Club
Vero Beach, Florida

James R. Black, III

Executive Sous Chef, Merriman's
Kamuela, Hawaii

Kenneth L. Black

Owner, All Good BBQ
Coral Springs, Florida

Hugh P. Butler

Executive Chef, Naval Post Graduate School
Monterey, California

Dave R. Huebner

Tavern Chef, The Broadmoor
Colorado Springs, Colorado

Carmen Quagliata

Executive Chef/Partner, Union Square Cafe
New York, New York

Paulette Sales McNeely

Ronceverte, West Virginia

Marc A. Takahashi

Sous Chef, The Lodge at Pebble Beach
Pebble Beach, California

CLASS OF 1991

Trad S. Dart

Executive Chef, Mystic Aquarium
Mystic, Connecticut

Joseph Farahat

Owner, David Josephs Catering, Inc.
Merrick, New York

Kenneth C. Fazel

Chef de Cuisine, Tender at Luxor Las Vegas
Las Vegas, Nevada

Christopher D. Glass

Chef, Uptown Catering
Lima, Ohio

Steve Painter

Personal Chef at Steven Painter
Lancaster, Pennsylvania

Tariqu S. Shammaa

Hinton, West Virginia

Erryn Shephard

Sole Proprietor, F.I.N.E. Restaurant
Grand Bend, Ontario

David J. Spychalski

Executive Chef, The Gaylord,
National Harbor
Washington, DC

CLASS OF 1992

Laurie Benner John

Greensboro, North Carolina

Stephen Cradler

Rounds Chef
Canoe House
Mauna Lani Bay Hotel
Kohala Coast, Island of Hawaii

Michele Koeniger

Director of Food Service
Genesis Rehab Services
Daniels, West Virginia

Marc Lombardini

Executive Sous Chef
The Club at Admirals Cover
Jupiter, Florida





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Gary P. Miller
Sous Chef, Spruce
Chicago, Illinois

Michelle Masters
Ronceverte, West Virginia

CLASS OF 1993

David Clark
Louisville, Kentucky

Jeffery Kaiser
Owner
Sub-Zero "Hand Crafted" Ice Sculptures
Masury, Ohio

Paul Masiero
Owner of Baba Louie's (3)
Pittsfield, Massachusetts

Daniel Rykaczewski
Poland

Shannon Solomon

Dirk Troop
Executive Chef,
Oak Hills Country Club
San Antonio, Texas

CLASS OF 1994

Christopher Brandt
Culinary Director
Organic Krush
Long Island, New York

Elmer C. Guzman
Owner of Elmer Guzman's Island Cuisine
Mililani, Hawaii

Sabina Katz
Pastry Chef, La Grenouille
New York, New York

Juan R. Martinez
Executive Chef
Aspen Skiing Company
Grand Junction, Colorado

Heath A. Miles
Consultant, Industrial Access
Roswell, Georgia

Elizabeth A. O'Connell Herrick
Chef/Manager at Guchenheimer
San Francisco, California

Kristin M. Sammon
Chef Instructor, Culinary College of The Rockies
Denver, Colorado

William C. Wyant
Executive Chef
Steamboat Grand Resort Corporation
Steamboat Springs, Colorado

CLASS OF 1995

John Bell
Executive Chef
Des Moines Golf & Country Club
Des Moines, Iowa

Nick Burgess
Executive Chef
Surfpoint 360 at The Anchorage by the Sea
Ogunquit, Maine

Brian Floyd
General Manager
The Fairmont Field Club
Fairmont, West Virginia

Scott Haegele
Director of Culinary Ops
Royal Poinciane Golf Club
Naples, Florida

Fred Kellerman
Operational Excellence Manager
Healthcare Services Group
Bensalem, Pennsylvania

Stefan Smith
Mazzone Hospitality
Clifton Park, New York

Todd Wagner
GEHS Pro Start Instructor
Lewisburg, West Virginia

CLASS OF 1996

Daniel Campagna
Deceased

Daniel Fingerhut
Worldwide Event Consultants
Melbourne, Australia

Greg Myers
Executive Chef
The Lakes Campus
at Willow Valley Communities
Lancaster, Pennsylvania

Nathaneal Nault
Private Chef, The Clark Family

Robert Plesh
Executive Chef and Manager
The Pink Elephant, The Gasparilla Inn
Boca Grande, Florida

James Porter
Chef, Terra Farm and Manor
Phoenix, Arizona

CLASS OF 1997

Carlos Addarich, CEC, WCEC, WSET - Level 2
Executive Chef, Tampa Yacht and Country Club
Tampa, Florida

Matthew Beard
Executive Chef, Heritage Oaks Golf & Country Club
Sarasota, Florida

John Hamme
Executive Chef, Spectrum Resorts
Gulf Shores, Alabama

Catherine Kearney
Professor of Culinary Arts
International Culinary Institute
Myrtle Beach, South Carolina

Christopher Mark
Executive Chef, Grey Oaks Country Club
Naples, Florida

Eoin Redmond
Food & Beverage Director
Hattiesburg Lake Terrace Convention Centre
Hattiesburg, Mississippi

Jim Woltman
Pastry Chef
Greystone Public House
Harrisburg, Pennsylvania





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

CLASS OF 1998

Keoni Chang

Vice President & Chief Food Officer
Foodland Supermarket
Honolulu, Hawaii

Garrett Fujieda

Director of Food & Beverage
The Graduate Tucson
Tucson, Arizona

Richard Hoffman

Senior Executive Chef
Oak Crest
Baltimore, Maryland

Thomas Moats

Casino Dealer
The Greenbrier

David North

General Manager
Carriage Club
Kansas City, Kansas

CLASS OF 1999

Richard Han

Chef, Wynn
Las Vegas, Nevada

Robert Poff

Director of Culinary Operations, Roots Brands
Charles Town, West Virginia

Jon Reeher

General Manager, The Gasparilla Inn and Club
Boca Grande, Florida

Richard Rosendale, CMC

Rosendale Collective
Virginia, Georgia and Florida

CLASS OF 2000

Eve Cohen

General Manager at IMGoing
Virginia Beach, Virginia

Thomas Grant

Instructor, Carver Career Center
Charleston, West Virginia

James Henderson

Executive Chef, Glade Springs Resort
Daniels, West Virginia

Kyle Krieger

Chef at Quail West.
Naples, Florida

Robert Rivard

Executive Chef, HMS Host
Jamaica, New York

Mary Thomas Poff

Charles Town, West Virginia

Michael Voltaggio

Chef, VOLT Burger Vulcania, Retro, Voltaggio
Brothers Steakhouse, Bobbys Triple Threat
Los Angeles, California

CLASS OF 2001

Matthew Brenner

Instructor, University of Queensland
Brisbane, Australia

Hal Holden-Bache

Executive Chef and Co-Owner Lockeland Table
Nashville, Tennessee

Charles Lacad

Executive Chef, SAP Center
San Jose, California

Dean Maupin

Chef/Owner, C & O Restaurant
Charlottesville, Virginia

Jered Miller

Chef, Swift Level Fine Meats
Fairlea, West Virginia

Lynette Sherman

Executive Chef, The Lemon Hotel
Paint Bank, Virginia

CLASS OF 2002

Anthony Bates

Executive Chef, Catering
Appalachian State University
Boone, North Carolina

Ramses Bravo

Executive Chef, True North Health Center
Santa Rosa, California

Corbett Rourke

Executive Chef, Dunes Golf & Beach Club
Myrtle Beach, South Carolina

CLASS OF 2003

Erik Baker, CEC, CCA

Executive Chef, Palmira Golf Club
Bonita Springs, Florida

Kenneth Hess

Chef and Owner
County Smoak & County Sunrise
Lynchburg, Virginia

Timothy Loveland

Executive Chef, The Sulgrave Club
Washington, DC

Andrea Mallon Griffith

Executive Chef
Ocean Reef Residence Club
Key Largo, Florida

Fred Nussbaum

Executive Chef, The Club at Glenmore
Keswick, Virginia

Jaco Smith

Executive Chef, LeChon Restaurant
Portland, Oregon

Michael Treanor

Executive Chef, Ojai Valley Inn
Ojai, California

CLASS OF 2004

Stephen Gustard

Executive Chef at Tamarack
Beckley, West Virginia

Bryan Kelly

Executive Chef, LifeWorks Restaurant Group
Charlottesville, Virginia

Christopher Long

Executive Chef
Natalie's at Camden Harbour Inn
Camden, Maine

Jack Martin

Pittsburgh, Pennsylvania





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

CLASS OF 2005

Michael Benevento
Deceased

Scott Cummings
Executive Chef, Weekapaug Inn
Weekapaug, Rhode Island

Drew Garms
Executive Chef, Everglades Club
Palm Beach, Florida

Hannah Lanek Matarazzo C.C.
Chef Instructor
Mountain Top Montessori
Charlottesville, Virginia

Michael Matarazzo
Executive Chef, Farmington Country Club
Founder - Be Better Life &
Leadership Coaching, LLC
Charlottesville, Virginia

Frank Paris
Sous Chef, The Everglades Club
West Palm Beach, Florida

Arin Antonio
Executive Chef/Operations Manager
The Queen's Medical Center
Waianae, Hawaii

Aaron Baxendale
Food & Beverage Director
Perry Lane Hotel
Savannah, Georgia

Lewis Donald
Chef and Owner of Sweet Lew's BBQ
Charlotte, North Carolina

Patrick Goley
Graduated Research Assistant, Georgia Tech
Atlanta, Georgia

Hanhu Jo
Chef/Owner, Garden City Café
Juno Beach, Florida

Steven Halliday
Corporate Consulting Chef
Gordon Food Service
Atlanta, Georgia

Matthew Stephens COO
Top Regency Wholesale Homes
West Palm Beach, Florida

Lisa Daniels
Kitchen Manager
Culinary Classics
Spring Lake Heights, New Jersey

Benjamin Grupe
Executive Chef
City Park Stadium
St. Louis, Missouri

Jason McGarry
Executive Chef
Central 129 Coosa
Charleston, South Carolina

Paul Ray, CCC

Caleb Taylor
Senior Management of Culinary Development
Boar's Head
Sarasota, Florida

David Uram
Resident Director
AVI Food Systems
Anderson, South Carolina

Brian Wallace
Executive Chef, Dunton Hot Springs
Dolores, Colorado

CLASS OF 2006

Brandon Armstrong
Chef de Cuisine
Eurest-Compass, Charles Squab
San Francisco, California

Hanson Jo, CEC
Executive Chef
Larchmont Country Club
Larchmont, New York

Matthew McGhee
Chef and Owner of Juniper
Johnson City, Tennessee

Eddie Tancredi
Chef/Owner, Etalian Pizza
Chagrin Falls, Ohio

CLASS OF 2008

Brendan Arenth
Executive Chef, Spring Lake Golf Club
Spring Lake, New Jersey

John Ferguson
Executive Chef, Aronimink Golf Club
Newtown Square, Pennsylvania

Seth Shipley
Executive Chef, Belle Meade Country Club
Nashville, Tennessee

CLASS OF 2009

Antwon Brinson
Founder/President of Culinary Concepts
Charlottesville, Virginia

Myriam Charles
Owner/Head Designer @ Lux Cakery
Hollywood, Florida

CLASS OF 2012

Tristen Epps
Epps & Flow Culinary, LLC
Executive Chef, Eden Roc Hotel
Miami, Florida & Houston, Texas

Dalmain Grant
Executive Sous Chef, Unico 20°87° Hotel
Riviera Maya, Mexico

Jeremy McGarry
Guide for Outside, Hilton Head
Hilton Head, South Carolina

Corey Siegel
Director of Culinary Development
Electrolux Professional
Charlotte, North Carolina

Jimmy Tran
Creative Director at Plus Ultra
Brooklyn, New York

Class of 2013

Stephen Bush, CEC, CCA
Executive Chef, The Colony Bay Club
Bonita Springs, Florida

CLASS OF 2007

Joseph Albertelli
Executive Chef
Jupiter Island Club
Hobe Sound, Florida





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Thomas D'Ambrosio

Owner, Aioli Gourmet Burgers/BLT Kitchens
Pheonix, Mobile

Gerard Kenny

Executive Chef & Food and Beverage Direcctor
Second Bar and Kitchen
Austin, Texas

Angus McIntosh

Consultant
Palo Alto, California

Danny Sterling

COO Health Bridge
Richmond, Virginia

Class of 2014

Justylyn Alair

Chef/Owner, The Nomadic Table
Steamboat Springs, Colorado

Derek Desko

Chef & Owner of Desko Culinary, LLC &
Rogues Over the Top Pierogi
Austin, Texas

Joe Peroney

Culinary Development Chef
Giant Eagle, Inc.
Pittsburgh, Pennsylvania

Harold Steffenhagen

Head Chef
Denali Cabins
Denali Borough County, Alaska

Class of 2015

Devin Cowan

Executive Pastry Chef
Polo Club of Boca Raton
Boca Raton, Florida

Peter Haynes

Sous Chef, Everglades Club
Palm Beach, Florida

Sarah Helzer

Pastry Chef, Sauvage
Steamboat Springs, Colorado

Morgan Heneghen, CCC

Executive Sous Chef
Royal Oaks Country Club
Houston, Texas

Nicole McKee Youse

Chef/Owner, Crossroad Bistro
Bel Air, Maryland

Joseph Sledz

Executive Chef
Lake Nona Golf and Country Club
Orlando, Florida

Class of 2016

Salvatore Brucculeri

Executive Sous Chef
Carriage House
Palm Beach, Florida

Luis Solorio

Main Dining Room, Chef de Cuisine
The Greenbrier

Patrick Chuckas

Team Leader, Whole Foods
Minneapolis, Minnesota

Desarae Bittle

Assistant Executive Pastry Chef
The Greenbrier

Class of 2017

Megan Bell

Pastry Sous Chef
Everglades Club
Palm Beach, Florida

Nile Walker

Bartender, C Ellets Steakhouse
Atlanta, Georgia

Class of 2018

Siddhesh Darge

Culinarian, Alinea
Chicago, Illinois

Mary Lewis

Assistant Pastry Chef, A la Folie Bakery
Chicago, Illinois

Nicholaus Truesdell

Executive Sous Chef, Bay Colony Golf Club
Naples, Florida

Alex Robertson

Chef de Cuisine, Hotel Hershey
Hershey, Pennsylvania

Class of 2019

Addison Ambriola

Sous Chef, Greenwich Country Club
Greenwich, Connecticut

Louraine Tiongson

Pastry Sous Chef, Ritz Carlton
St Louis, Missouri

Class of 2020

Kayleb Band

Tournant Chef de Cuisine
The Greenbrier

Darby Blount

Chef de Cuisine, Hotel Hershey
Hershey, Pennsylvania

Stephanie Hawkins

Pastry Chef, Ritz-Carlton
Orlando, Florida

Nathan Williams

Banquet Chef
Patterson Club
Fairfield, Connecticut

Class of 2021

Paloma Astorga

Deceased

Makayla Clendenen

Owner
The Pastry Company
Lancaster, Pennsylvania

Elias DeLeon

Cook 1 Garde Manger, Hotel Hershey
Hershey, Pennsylvania

Julia Tucker

Pastry Cook, Four Seasons
Tucson, Arizona

Class of 2022

Matthew LoCurto

Baker Sous Chef
The Greenbrier





Aloha Sophomores,

Congratulations on finishing your first year. During the next 2 years, you will continue to learn a vast amount of knowledge, technique, and skills of fundamental cooking. You pushed hard, as it is the hardest year of all three because you are trying to get comfortable here, integrating yourself into the program, learning the ropes of the kitchens, and how to operate as an apprentice. Now for your junior and senior year it'll be easier in a sense but harder. What I mean, you will understand the challenges but find it difficult to execute them to the standard higher than yourself. Think of your menus as a personal challenge; create and be different, go outside the box, and do not let ideas slide. Be comfortable in uncomfortable situations; soak up everything from chef, apprentice, or intern has to say. You will only grow forward.

One of my goals to achieve here is to learn "100 different ways to break down a chicken". Meaning, there are multiple ways to cook something or process a product to get the same or better finished goal. You will fail at a dish, component, menu writing, plating, flavor combinations, and services. Do not be afraid of failures, as it helps me to be a better culinarian. The number of times I have failed is countless to achieve what I want. Keep pushing to be better not only in your cooking as a culinarian but as a person. Being born and raised in Hawaii, I paddle outrigger canoes competitively. I have a saying that will always be with me; "No matter what, never stop paddling, even if you are dehydrated, never stop, even if you are tired, never stop, even if you can't go anymore, never stop paddling". Push yourself and never stop, only go forward, you will be successful.

I cannot wait to see your final menus and your growth here!!

Mahalo,
Hunter Gentry





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