

“A shared beginning
that echoes for a
lifetime, a lasting
influence, carried into
every kitchen where
the craft lives.”

The 
Greenbrier[®]
APPRENTICESHIP



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FEBRUARY 28TH, 2026
PUSH YOURSELF



50th Graduation



HONOREES

FROM LEFT TO RIGHT:

**Samkeliso Mathaba, Zachery Cerqueda-Homsher,
Jared King, Rayna Hall, Lisa Samuels**

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

| | |
|---------------------------------|---------------------------------|
| Rayna Hall | <i>Senior Savory Apprentice</i> |
| Zachery Cerqueda-Homsher | <i>Senior Savory Apprentice</i> |

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

| | |
|--------------------------|------------------------------------|
| Jared King | <i>Sophomore Pastry Apprentice</i> |
| Samkeliso Mathaba | <i>Sophomore Savory Apprentice</i> |
| Lisa Samuels | <i>Sophomore Savory Apprentice</i> |



JUDGE AND PROCTOR TEAM

Rene J. Marquis, CEC, CCE, CCA, AAC

ACF National President

Riverview, Florida

Ted Polfelt, CEC, CCA, CEPC, AAC

ACF Certification Commission Past Chair

Virginia Western Community College Culinary Instructor

ACF Culinary Olympic Team 2024

Owner Brood Restaurant & Bar

ACC Fellow

Roanoke, Virginia

Gregory M. Skibinski, CEC, AAC

ACF Culinary Competition Committee

Northeast Committee Member

Midwest Culinary Inst Faculty

Cincinnati, Ohio

HONORARY

Crystal L. Tatum, CEC

ACFEF Apprenticeship Committee Chair

Johnson County Community College

Associate Professor

Overland Park, Kansas

EXCELLENCE MATTERS

Here at the Greenbrier, we are fortunate to have a well establish presence in our culinary field Chef Hermann Rusch's legacy and philosophy are the foundations to our vision and practice of excellence within our team daily.

Our commitment to safe keep those crucial traditions of excellence and to continue to procure young Culinarians as we have had since 1957 with the establishment of the prestigious Greenbrier Apprenticeship Program founded by Chef Hermann Rusch is fundamental to stay relative and evolving with the needs of our Industry.

Most recently we completed the American Culinary Federation Apprenticeship Certification process. The additional value that the ACF brings to our young culinarian's development is crucial to keep not only traditions alive, but to ensure that we have a direct exposure of the most relevant changes in our industry. The ACF provides that external link to a diverse source of information, tools and most importantly the knowledge that comes from its members. The professional support is fundamental to keep evolving.

In addition to this, we have a program that its primary objective is to support our regional culinary programs. We name it the Greenbrier ProStart Experience program. We extended an invitation to regional High Schools and other culinary programs to bring their students to have a hands-on experience with us. We believe that students that take the opportunity to obtain hands on experience at our property under our team, will have a better understanding of this profession and consequently an opportunity to a solid foundation to their future professional aspirations.

All this could not be possible without the support of the ownership that values the importance of investing within our community. The countless former Greenbrier Culinarians that now practice as leaders on their own properties are a testament of the importance and responsibility to keep moving forward with our efforts and vision of excellence in mind.

Our intentions are to inspire our team to demand that level of commitment to excellence for themselves. We are fortunate to have a culinary team that is of a global source of inspiration. Young culinarians from all over the world alone side with our aspiring apprentices, High School students, and regular local team members have an undeniable influence and responsibility to lead by example.

We have a solid presence in our Local ACF Chapter and support our leadership team's efforts to certifications and participation with the ACF vision of inclusiveness. Our commitment is the preservation of our legacy and to continue Chef's Hermann Rusch philosophy of teaching by example and keeping our community presence.

Gerson Gutierrez, Senior Chef & Coordinator of The Greenbrier Apprentice Program



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.

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, Jawaharla 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 award the ACF's Chef of the Year. In 2008, he lead 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 sou 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. Currently the Rosendale Collective has grown to Roots 657 Catering, RC Training, RC Culinary Lab, FORKLIFT a boutique culinary school, and R3 Rosendale Concepts in Atlanta.

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.



CULINARY LEADERSHIP TEAM

Bryan Skelding CEC
Executive Chef

Luis Solorio
Executive Sous Chef
Class of 2016

Jean-Francois Suteau
Executive Pastry Chef

Desarae Bittle
Assistant Executive Pastry Chef
Class of 2016

Crystal Wills
Executive Chief Steward

Meredith Flavin
Prime 44 Chef de Cuisine

Randy Forsythe
Draper's Chef de Cuisine

Hiram Gomez Ramirez CEC
Sam Sneads Chef de Cuisine

Omar Valadez
Banquet Chef de Cuisine

Hunter Gentry
Tournant Chef de Cuisine
Class of 2023

Darby Blount
Main Dining Room Chef de Cuisine
Class of 2020

Alex Solis
Tournant Chef de Cuisine



CULINARY BRIGADE

| | | |
|--|---|---------------------------------------|
| Sally Agbo, Candy Cook | Anashe Kachere, Second Cook | I Kadek Nugraha, Second Cook |
| Edna Ayala, Second Pastry Cook | Ezekiel Kibler, Second Cook | Nande Nunu, Second Pastry Cook |
| Yumjirdulam Batbayar, Second Pastry Cook | Maria Kusmanto, Second Cook | Tshepo Nzama, Second Cook |
| Sagnik Bhattacharya, Second Pastry Cook | John Lasco, Second Cook | Rodney Ortiza, Second Cook |
| Fadzai Chigavazira, Second Cook | Boitumelo Lefifi, Second Cook | Anak Pranata, Second Cook |
| Ndomuda Chivandikwa, Second Cook | Malekama Makgobathe, Second Pastry Cook | I Putu Pratama, Second Cook |
| Franz Clemente, Second Cook | Bongeka Makhathini, Second Cook | Kadek Pratiwi, Second Pastry Cook |
| David Corralejo, Baker Chef | Jared Manalo, Second Pastry Cook | I Kadek Putra, Second Cook |
| Craig Crisp, Second Cook | Anotida Mangachena, Sous Chef | Tanatswa Samoyo, Second Cook |
| Michael Dillon, Baker Cook | Anshika Maroo, Second Cook | Dominic Santoso, Second Cook |
| Mlondi Dlamini, Second Cook | Getrude Marufu, Second Cook | Carla Schettino, Sous Chef |
| Ronnie Ennis, Baker Sous Chef | Sphelele Masondo, Second Cook | Angelica Serrato, Sous Chef |
| Marycruz Estrada, Banquet Sous Chef | Paula Mercado, Second Cook | Shawn Shemu, Sous Chef |
| Makanaka Ganyaupfu, Second Cook | I Made Mertaguna, Second Cook | Philile Shezi, Second Cook |
| Joaquin Garcia, Second Cook | Londeka Mfeka, Second Pastry Cook | Amanda Sidu, Second Pastry Cook |
| Cole Gibson, Second Cook | Madelene Mique, Second Pastry Cook | Lucy Skhosana, Second Cook |
| Gillie Godfrey, Line Cook | Mncube, Karabo, Second Pastry Cook | Johan Subianto, Second Cook |
| Addie Goodrich, Line Chef | Sue Moats, Candy Chef | Claude Cary Sweet, Rounds Sous Chef |
| Nancy Graham, Banquet Sous Chef | Dimpho Mochaki, Second Cook | Arun Tamang, Line Cook |
| Hayden Greer, Second Cook | Itiseng Molapo, Second Cook | Sushila Tamang, Second Pastry Cook |
| Larry Griffith, Butcher Cook | Rutenda Murindi, Second Cook | Malesele Tladi, Second Cook |
| Gerson Gutierrez, Senior Chef | Ngaavongwe Musakwa, Second Cook | Viki Vebriyanti, Second Pastry Cook |
| Valerie Head, Pastry Sous Chef | Nokuzola Ndjische, Second Cook | Sai Vilasagaram, Pastry Sous Chef |
| Ardiansyah Ismanto, Second Cook | Nosipho Ngcobo, Second Pastry Cook | Makenzie Waggoner, Second Pastry Cook |
| I Kadek Jon, Second Cook | Nonhlanzeko Nglangothi, Second Cook | I Made Wiguna, Second Cook |
| Vhulenda Jordan, Second Cook | Mclaughlin Nkenezza, Second Cook | I Made Winata, Second Cook |
| Putu Juniarta, Second Cook | | Haden Worley, Second Pastry 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

CLASS OF 1961

Stewart Alderman
Deceased

Cleveland F. Jester, Jr.
Deceased

Clarence Rush
Deceased

Walter Schaffhauser
Retired, Steelton, Pennsylvania

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

Ellis (John) Runyon
Deceased

Charles Saller
Murrysville, Pennsylvania

Eugene Sharp
Retired

Chuck Y. Wong
Deceased

David Wuterich, CEC
Deceased

CLASS OF 1966

Kenneth Boone
Deceased

Kenneth Carter
Deceased

Calvin Estep
Deceased

John DeHart
General Manager, Meadowbrook Country Club,
Northville, Michigan

Gary Fitting, CEC, CCE, AAC
Deceased

Peter Garbic
Deceased

Leif Jacobson
Deceased

Carey Jones

George Kaptis
Deceased

Pano I. Karatassos
Retired

Allan Knaggs
Deceased

Richard Schneider, C.M.C.
Retired, Las Vegas, Nevada

Donald Shafer
Deceased

Robert Simmons
Retired
Southampton, New York

James Van Vuren, C.E.C.

Carroll Willis
Deceased

Eldridge Wooding
Deceased

CLASS OF 1969

James Ambrosch
Deceased

George Barnett

Angela Caldwell
Deceased

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
Deceased

Ronald Steckman
Deceased

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

Donald W. Tingler
Retired
Greensboro, North Carolina

CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

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 Minnieweather
Deceased

Michael L. Minor, C.E.C., A.A.C.
Retired
Medina, Ohio

Ronald Paris
Chef, Sausalito Yacht Club
Sausalito, California

Charles Toliver
Deceased

William Van Hoge
(Retired - Butcher), The Greenbrier

James Wolfe
Retired
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
Deceased

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
Retired, White Sulphur Springs, West Virginia

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

Ronald Morrison
San Jose, California

Bennie Parker
Executive Chef
The Twentieth Century Club
Pittsburgh, Pennsylvania

David Pisegna, C.E.C., C.C.E.
Seattle, Washington

Gary Ray
Retired
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

Joseph M. Barone
Chef Manager
Kusch Food Service
Rochester Hills, Michigan

Mark W. Gray
Retired
Bedford, Virginia

Peter Humphrey, C.E.C.
Executive Chef of Food and Nutrition
Saint Francis Hospital
Hartford, Connecticut

Kenneth Juran
Retired

Bualai Mayo
Retired





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Michael Mort
Executive Chef
Forsyth Country Club
Winston-Salem, North Carolina

George Nessif
Deceased

Donnie L. O'Brien
Rockville, Maryland

Robert S. Starkey
Deceased

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

Michael Tuma

CLASS OF 1980

Donald Benson, C.E.C.

William Hauser
Deceased

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 Chef
Isles Yacht Club
Punta Gorda, Florida

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
Deceased

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
HR Administrator and Recruiter
Maiker Housing Partners
Ft. Collins, Colorado

Mary Jean Swortwood
Corporate Chef, Vohle Veneer
Cincinnati, Ohio

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

Ron W. Yakshe
Stevenson Ranch, California

CLASS OF 1983

Francisco R. Cervantes
Hospitality/Business Instructor
Art Institute of Houston
Houston, Texas

Ethan Hileman
Retired
Palm Beach, Florida

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

Jay Mahoney, C.E.C., ACC
Retired-Consultant/Advisor
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
J.R. Chophouse
Franklin, North Carolina

J. Todd Reynolds C.E.C.
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
Managing Partner
Lettuce Entertain You
Chicago, Illinois



CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Jessica A. Sheetz Nguyen
Retired
Mt. Joy, Pennsylvania

Jean M. Stump-Dull
Arcwood Environmental
Long Island, New York

CLASS OF 1986

David De Quay
Personal Chef
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
Retired
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

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
Retired
Charleston, West Virginia

Frederick J. Tiess
Master Instructor, Johnson & Wales University
Charlotte, North Carolina





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Thomas B.H. Wong
Professor-Culinary Arts
Culinary Institute of America at Greystone
Napa Valley, California

CLASS OF 1989

James Brokenshire
Retired
Frackville, 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
Deceased

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

Tariq S. Shammaa
Beckley, 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
Private Pastry Chef
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

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
Executive Chef
Thompson Hospitality
Reston, Virginia



CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

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

Sabina Katz Tyler
Retired
Blauvelt, 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
Chef Manager
Sonny's Convenience/Gastro Pub
Lyman, Maine

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

Scott Haegele
General Manager
The Club at Kalea Bay
Naples, Florida

Fred Kellerman
Operational Excellence Manager
Healthcare Services Group
Bensalem, Pennsylvania

Stefan Smith
Mazzone Hospitality
Clifton Park, New York

Todd Wagner
Registered Nurse
Cardiothoracic Intensive Care Unit (ICU)
UVA Medical Center
Charlottesville, Virginia

CLASS OF 1996

Daniel Campagna
Deceased

Daniel Fingerhut
Worldwide Event Consultants
USA/Dubai/Australia

Greg Myers
Executive Chef
Local Table
The Clubhouse 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
Assistant Chair
Horry-Georgetown Technical College
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
Executive Chef
Hershey Italian Lodge
Hershey, Pennsylvania

CLASS OF 1998

Keoni Chang
Vice President & Chief Food Officer
Foodland Supermarket
Honolulu, Hawaii

Garret Fajieda
Director of Food & Beverage
The Westin La Paloma Resort and Spa
Tucson, Arizona

Richard Hoffman
Executive Chef
Woodholme Country Club
Pikeville, 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
Co-Owner, Q-38
Princeton, West Virginia

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

Richard Rosendale, CMC
Rosendale Collective
Virginia, Georgia and Florida





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

CLASS OF 2000

Eve Cohen
Executive Producer
Ever Productions
Virginia Beach, Virginia

Thomas Grant
Instructor, Carver Career Center
Charleston, West Virginia

James Henderson
Charleston, West Virginia

Kyle Krieger
Chef at Quail West
Naples, Florida

Robert Rivard
Executive Chef, HMS Host
Jamaica, New York

Mary Thomas Poff
Co-Owner, Q-38
Princeton, 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
Las Vegas, Nevada

Dean Maupin
Chef/Owner, C & O Restaurant
Charlottesville, Virginia

Jered Miller
Chef, Hill and Holler
Lewisburg, 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 Rourk
Executive Chef, Dunes Golf & Beach Club
Myrtle Beach, South Carolina

CLASS OF 2003

Erik Baker, CEC, CCA
Executive Chef
The Colony Golf and Country 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
Hammock Dunes Club
Palm Coast, Florida

Fred Nussbaum
Executive Chef, Sweet Briar College
Sweet Briar, Virginia

Jaco Smith
Executive Chef, LeChon Restaurant
Portland, Oregon

Michael Treanor
Executive Chef, The Ritz-Carlton Laguna Niguel
Dana Point, California

CLASS OF 2004

Stephen Gustard
Gustard's Bistro
White Sulphur Springs, West Virginia

Bryan Kelly
Director of Dining Services
Virginia Commonwealth University
Charlottesville, Virginia

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

Jack Martin
Pittsburgh, Pennsylvania

CLASS OF 2005

Michael Benevento
Deceased

Douglas Scott Cummings
Executive Chef
West Chop Club in Martha's Vineyard
Tisbury, Massachusetts

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

CLASS OF 2006

Brandon Armstrong
Yoga Enthusiast
San Francisco, California

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

Matthew McGhee
Chef and Owner of Juniper
Johnson City, Tennessee



CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

CLASS OF 2009

Antwon Brinson
Founder/President of Culinary Concepts
Charlottesville, Virginia

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

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

Benjamin Grupe
Chef, Tempus
St. Louis, Missouri

Jason McGarry
Executive Chef, Central Restaurant
Montgomery, Alabama

Paul Ray, CCC
Owner/Operator
Marsh to Mangrove Guide Services

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 Sous Chef, Roaring Fork Club
Basalt, Colorado

CLASS OF 2012

Tristen Epps
Owner of Epps & Flow Culinary, LLC
"Winner of Top Chef" Season 22
Houston, Texas

Dalmain Grant
Cancun, Quintana Roo

Jeremy McGarry
Owner and CEO
Jeremy McGarry Custom Carpentry
Brunswick, Georgia

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

CLASS OF 2007

Joseph Albertelli
Executive Chef
Jupiter Island Club
Hobe Sound, 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

CLASS OF 2008

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

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

Seth Shipley
Executive Chef, Sailfish Yacht Club
Palm Beach, Florida

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

Jimmy Tran
Director of Experiential Production
MATTE
New York, New York

Class of 2013

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

Thomas D'Ambrosio
Owner, Aioli Gourmet Burgers/BLT Kitchens
Pheonix, Mobile

Gerard Kenny
Co-Founder, EcoChef
Austin, Texas

Angus McIntosh
Consultant and Private Chef
New York, New York

Danny Sterling
CEO and Co-Owner of Health Bridge
Richmond, Virginia

Class of 2014

Justylyn Alair
Founder & Executive Chef, The Nomadic Table
Steamboat Springs, Colorado

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

Joe Peroney
Retired-Consultant/Advisor
Pittsburgh, Pennsylvania

Harold Steffenhagen
Head Chef, Denali Cabins
Denali Borough County, Alaska

Class of 2015

Devin Cowan
Owner and Creative Director @ Partager
Palm Beach, Florida





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Peter Haynes
Sous Chef, Everglades Club
Palm Beach, Florida

Sarah Helzer
Pastry Chef, The Nomadic Table
Steamboat Springs, Colorado

Morgan Heneghen, CEC
Executive Sous Chef, Charlotte Country Club
Charlotte, North Carolina

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

Desarae Bittle
Assistant Executive Pastry Chef
The Greenbrier

Salvatore Brucculeri
Executive Chef, Executive Branch
Washington, DC

Patrick Chuckas
Sous Chef, The Minikahda Club
Minneapolis, Minnesota

Luis Solorio
Executive Sous Chef
The Greenbrier

Class of 2017

Megan Bell
Pastry Sous Chef
Everglades Club
Palm Beach, Florida

Nile Walker
Bartender, Entertainment Chicago
Chicago, Illinois

Class of 2018

Siddhesh Darge
Everglades Club
Palm Beach, Florida

Mary Lewis
Pastry Sous Chef, Montage Deer Valley
Park City, Utah

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
International Brotherhood of Electrical Workers
Local 141
Wheeling, West Virginia

Darby Blount
Main Dining Room Chef de Cuisine
The Greenbrier

Stephanie Hawkins
Pastry Chef, Ritz-Carlton
Orlando, Florida

Nathan Williams
Banquet Chef
Patterson Club
Fairfield, Connecticut

Class of 2021

Paloma Astorga
Deceased

Makayla Clendenen Weigel
Bakery Manager, Saubels
Shrewsbury, Pennsylvania

Elias DeLeon
Chef de Partie, Eleven Madison Park
New York, New York

Julia Tucker
Pastry Cook, Four Seasons
Tucson, Arizona

Class of 2022

Matthew LoCurto
Pastry Sous Chef, Everglades Club
Palm Beach, Florida

Class of 2023

Hunter Gentry
Chef de Cuisine Tournant
The Greenbrier

LETTERS TO THE SOPHOMORES

Dear Sophomores, the moment has arrived to transform ambition into action. As you embark on your journey over the course of the next 3 years. This isn't just a program; it is an immersion into a legacy of hospitality, a demanding, rewarding, and unparalleled path to mastery. We recognize the immense potential, the burgeoning talent, and the raw passion that each of you brings to the table. The Greenbrier has a history of nurturing future culinary leaders, and we are looking for individuals ready to dedicate themselves to the highest standards of execution, discipline, and creativity.

The Greenbrier is more than a resort; it is an institution. For centuries, our kitchens have been the birthplace of exquisite cuisine and the training ground for celebrated chefs. Joining this program means becoming a part of that living history. You will work alongside amazing chefs who uphold a commitment to classic techniques while embracing modern innovation. Our apprenticeship is a hands-on, comprehensive experience that covers every facet of the culinary world. Over the course of the program, you will rotate through The Greenbrier's diverse and distinguished kitchens, including fine dining, banquet operations, and garde manger, just to name a few.

Your education will be personal and direct. Look at your chefs and colleagues as your biggest supporters. They will challenge you to push past your limits, correct your mistakes with constructive guidance, and instill in you the work ethic required to thrive in a high-stakes environment.

This program is demanding, requiring long hours, unwavering focus, and resilience. It is not for the faint of heart, but for those who possess a genuine hunger for knowledge and a willingness to commit fully to the craft; truly, no better place will put you in a select group of celebrated individuals who are capable of succeeding and leading in any kitchen in the world.

Lastly, The Greenbrier Apprenticeship is the crucible where great cooks become exceptional chefs. We look forward to welcoming the next generation of culinary artists to our family. With that being said, DO NOT be afraid to fail because all that means is "First Attempt In Learning." If you do not find the program difficult, then you are not trying hard enough; and if you do, then keep pushing because eventually that will become easy, and to be able to grow, you must be uncomfortable.

Never stop learning, listen more than you speak, and be patient. Share your knowledge with your colleagues and never quit. It's always better to fall on your face rather than your behind because at least you are moving forward.

All the best,
Zachery Cerqueda-Homsher



Dear Apprentices,

You have finished one of the hardest years of The Greenbrier Apprentice Program! You have learned the time and effort it takes to push yourself and be great. Over the next two years you learn to push yourself even harder, teaching yourself discipline and commitment, while also understanding the importance of expressing yourself and your knowledge through your work and commitment to being the best. From this point on, your life revolves around this program whether you want it to or not.

Many here will rely on you to teach and guide. You are held to a higher standard and are expected to hold that standard or go above it. Take advantage of the knowledge available to you here, no matter if they wear black pants or checkered, you can learn from anyone, and they can learn from you.

I hope you will take the time to understand my favorite culinary guiding principles, “We are ladies and gentlemen, serving ladies and gentlemen.” We are here to serve, constantly aiming to put our best foot forward, not only to our guests, but to our fellow coworkers. I mean that is the whole reason we work in the service industry, it’s because we enjoy serving and ensuring that those who we serve are taken care of and happy. I believe we have all lost what it truly means to be in the service industry, and I hope you will take the time to understand what service is all about.

All I ask of you is to be kind, take the time to listen, time to teach, and most importantly the time to learn. You will never be better if you believe you are better than learning.
“Simple acts of service can have profound effects on others—as well as ourselves.”

Wishing you all the best,

Rayna Hall

A popular phrase here at The Greenbrier, especially amongst the Apprentices, is “Push Yourself.” Sometimes that can be hard to hear. You may be having a particularly hard day, a really rough service, or a ridiculously long stint without sleep. And in those times the last thing you want to hear from a coworker or fellow apprentice is “push yourself.” At first, I found it to be extremely irritating. What if I don’t want to push any harder? What if I can’t push myself any harder? What if I am at my limit?

Over the last three years here at The Greenbrier, “Push Yourself” has become my mantra. I’ve fully embraced it and have come to find comfort in the simple phrase. It’s a phrase of encouragement, of determination, and it fully encapsulates what The Greenbrier Apprenticeship means to me. To push past the limits you have subconsciously set for yourself, set new goals, and overcome new obstacles every day. Whether it is reworking a dish mere hours before a showing to make sure it is the absolute best it can be, even though the original might have been passable. Maybe it is staying an extra hour or two after work to organize your equipment in the bunker and make a prep list, even though the only thing you want to do is go home and put on your PJs. It could be as simple as keeping a positive attitude through the last hour of a brutal dinner service and encouraging the people around you in the process. “Push Yourself” is an expression I find myself saying to fellow culinarians, to my fellow apprentices, and to myself on a near daily basis. Sometimes, when things are really hard, instead of complaining I just shrug my shoulders and say, “push yourself.” In hardship and perseverance comes growth.

To the Sophomores: this apprenticeship program is obviously extremely difficult and at times it may seem nearly impossible. The expectations are high, the hours are long, and the responsibility is great. The payoff, however, makes it all worth it. The pride in creating a great dish, the brotherhood with your fellow apprentices, and the growth you will experience. It is a journey, not only for your culinary career, but for you as a person as well. You will grow as a leader, find confidence you didn’t know you had within you, create relationships, and flourish as a respectable, mature, and well-rounded individual. The road is rocky, and three years of apprenticeship may sound like an eternity, but it goes by in the blink of an eye and you will reflect on how much you’ve learned and how far you have come. It’s worth it - you just have to commit, put in some serious work, and as always: Push Yourself.

Darby Blount
Class of 2020



As I sit here trying to think of a quote good enough for all of you to understand what this program truly means to me, I'm struck with flashbacks of certain moments that have stuck with me during my journey here at The Greenbrier. I can't decide whether to tell the story from my sophomore year when the chefs around me kept pushing me to think of every angle in which I can pound flavor into my food. Perhaps I could tell you about the day I was running around making stocks and show working my junior year trying not to clock in late for work even though I was in the same kitchen I was scheduled to be in for the day. At times this program may seem like a mad house, but I can assure you it is just controlled chaos. Not only has this program forced me to grow as a chef but has also formed me to be a better human being. This program has provided me with hardships that have made me the person I am today. The relationships with what I call now close friends that merely started off as just coworkers but grew as we all struggled to do our best, to be the best, better than the last and better each other. Thinking of all the amazing memories and people I have met that have led up to this moment, I can honestly say there is no one quote that I can give you to accurately explain all of my ups and down in this program. That being said, I can tell you this. Embrace the hard days, weeks, months and years. Embrace the literal blood, sweat, tears, and hours poured into this program. Push yourself.

Elias DeLeon
Class of 2021

"According to me, the product is the only truth. A turbot without a stroke of genius is better than a genius without turbot. Each good product, grown with love and respect, in its distinctive land, has an incomparable flavour. Without which, a chef is nothing" – Alain Ducasse

Prior to my discovery of the Apprenticeship at the Greenbrier, I was convinced that I wouldn't leave the Culinary Institute of America without a bachelor's degree. I was raised on the idea that higher education equates to financial and societal success. Many have told me that "A chef is not a profession." You can always have a "real career" and cook in your free time. My response was simple, that I was passionate about food, driven to excel in the kitchen, and thirsty for as much culinary knowledge as I could obtain.

I explained that some prominent chefs have received degrees from accredited colleges such as Johnson and Wales, The French Culinary Institute, and The Culinary Institute of America. After lengthy debate, my family, primarily my parents began to understand that this was increasingly becoming more of a profession and less of a "job."

The argument that is always made, is if a degree is necessary to become a chef. I contemplated for months on whether or not it would be a good decision for me to complete the Bachelors program at CIA or pursue the apprentice program at The Greenbrier. Many of my mentors here at CIA and in Maryland, all suggested that I needed to analyze what my goals are, to make a decision on which route I would like to take. The answer was the same, in each conversation, my end goal was to become an experienced, educated, and a respected Chef. While I understand the financial benefits of front of house and of a general manager, my heart ultimately belongs in the kitchen creating amazing food.

The amount of knowledge I have gained is incomparable. Not only improving on cooking, but learning skills such as organization, sanitation, how to manage stress, and how to lead a kitchen. The Greenbrier is a brand that has a long legacy of providing guests with an experience of full service and pampering but also an adventure in the culinary experience. The foundation of knowledge which I have received from working in the industry and my education at CIA, was only enhanced at the Greenbrier by my many mentors.

In my opinion I could not find the culinary skills, leadership skills, and strict standards that the apprenticeship at the Greenbrier offers anywhere else. In addition, I have been trained by leaders in the industry and have been connected with other passionate individuals who are driven to excel. I have been entered into a network where individuals are not only self-motivated but motivated by their mentors who have changed the industry. I have become a well-rounded chef, and had the ability to work in a multi-faceted establishment, where there are many positions to learn and grow.

At the Greenbrier, I have continually attempted to set myself apart from my peers. I have remained focused on my goals in life, and I recognize that as an individual I must make strategic movements to achieve my desired goals. I am honored to join into the family of apprentice graduates from the Greenbrier. The apprenticeship program has provided me the ability to easily improvise, adapt, and overcome any obstacle I face, both professionally and personally. These 3 years of education will set the tone for the rest of my life.

Patrick Chuckus
Class of 2016



It has been a long three years; the road through my pastry apprenticeship had quite a few boulders along the way. There were ups and there were downs, but the knowledge that I have gained through my experience has made the journey more than worth it. This apprenticeship has helped me professionally and personally.

I look at the photos of my work from year one, and I cannot believe the progress that I have made. I had never even built showpieces before I had entered the pastry apprenticeship. I did not even know where to start. Chef Jean-Francois Suteau was always pushing and guiding me. Before I knew it I was building sugar and chocolate showpieces. You will learn through the program that you can always do better and you can always push harder. I now apply this philosophy to everything in my life.

Through most of these three years I found myself to be at the Greenbrier more than I was at home. The Greenbrier became my second home. In this home, I found family, my Greenbrier family. This family was comprised of fellow workers and fellow apprentices. Each helped me get through the three years. My managers, sous chefs and executive chefs were there to help guide me. The apprentices that are now going through their first year in the program were always there to cheer me on and support me. I could always count on my fellow graduate apprentices to understand the challenges that I was facing through the program. If anyone of us was thinking of quitting, we were always there to talk each other out of it and to push each other to keep going. Your fellow apprentices are your best support system. Treat your family well and they will be there to have your back during the tough times.

I hope that my fellow graduate apprentices and the apprentices to come will find this program as rewarding as I have. The path may be bumpy, but I found that towards the end it becomes clear. Just remember the finish line is only the beginning.

Desarae' Bittle
Class of 2016



To The Sophomores,

First, I would like to congratulate you on starting your three-year apprenticeship program. When Robert Frost said: "Two roads diverged in the woods, and I, I took the one less travelled by, and that made all the difference" those words could then be applied to the apprenticeship program, whether savory or pastry.

My first step onto the road less travelled began in West Virginia, where I applied to go to culinary school in Louisville, Kentucky. From there, I learned about what it truly meant to work in this industry as well as my passion for it. While culinary school gave me the basics of classical French pastries, it wasn't until I began working in a kitchen that I started to understand how much more goes into the work and science behind it. Fascinated, I decided to continue further into this career. After culinary school, I decided to move back to West Virginia. Although at the time it was for lack of better judgement and being a broke college student with now bills to pay, I returned to my home state.

When I started working at The Greenbrier, I had neither previous knowledge of the apprenticeship program, nor did I work in kitchens only to fill a position rather than to learn. It wasn't until I had started working here almost five years ago that I then learned about the apprenticeship program. It was then when the person who would later become my senior in my sophomore year who had explained what the apprenticeship program was and what it had to offer. It was sometime after I had gained interest in the program, that was when more people tried to discourage me from continuing. Whether it was to tell me how long the hours are, how daunting the work is, or how hard it would be, I was never told a single moment how it wouldn't be worth it or how much of a waste of time it would be. While I knew that I would be putting in a lot of my time into this, that never deterred me from my end goal: graduating.

One of the biggest obstacles I had to overcome was my own self-doubt. While it was sometimes far too easy to believe that I would be wasting my time, I used their negativity for my own personal fuel. To some, I was wasting my time, but to myself, I was expanding my knowledge. There was one thing that was certain, and it was that this apprenticeship made me question myself on everything. However, I know in the end it only made me better. The further I progressed into the program, the more I started thinking about the ambiance of everything, rather than just of the flavor. Even though this program made me question myself, I know now at the end of my three-year journey exactly why I kept pushing and that is because I had so much more to prove to myself. After my three-year journey, there are a few things that I will take with me: new techniques, in-depth knowledge, and confidence.

This industry can take you to a variety of career paths, but you must choose what educational path you need to take to get to your destined path. For me, it was working at The Greenbrier and eventually the apprenticeship program. To the sophomore that feels like they aren't talented, informed, nor qualified enough to start or finish this program, know that at the end of the day it doesn't matter who tries to discourage you, it matters on the route you take to prove them wrong.

Julia Tucker
Class of 2021



I want to take a minute to thank everyone who has helped me get here tonight. Especially to all of the chefs that helped me out, given me menu, recipe, and life advice. I also want to take a minute to thank my family for being so understanding and willing to travel to come see me on the holidays. I also want to thank my fiancé Samantha for being there for me the whole way thru this program. Part of me feels like half of this medal and plate is hers. She has been putting up with me when I was working on three hours of sleep, just trying to make everything perfect so that I could do my best. To my fellow classmates: we made it. Thank for some great times, memories, and everything we have shared together.

Dear Sophomores: Congratulations! You have made it through your first year. I am sure at this point you are thinking that this year has went really fast, but this was the hardest thing you have ever done. And you are probably right. Sophomore year is hard, but it only gets harder from here. There are going to be times where you are going to want to quit, but don't. If you ever feel like quitting you just need to talk to someone and remember we have all been in your shoes and it could always be worse. Just remember to embrace the process. At the end of the day it doesn't matter what medal you graduate with, what matters most is that you do graduate and that you grow.

Remember that this program is here to learn new things and to perfect your craft. In cooking you are always learning so be ready to fail, but always learn something when you fail. Don't forget to call upon the upperclassmen. Ask them questions. They are ready to help all you need to do is ask. If you have any questions the answers can be found within the walls of this incredible resort. Also don't forget to watch out for your brothers and sisters in the apprenticeship program. You will spend more holidays and birthdays with them than you will with your own family. In fact, they will become family and that is a beautiful thing. I never thought that I would grow this close to my brother and sister that are graduating with me tonight.

When I was an intern at The Greenbrier I was working at Prime 44 West and there is a white board in the kitchen that always has the schedule for the next week, but there is a saying written on that says "make it nice or make it twice". This saying has made a profound impact on me at the hotel. What I love about this saying is that it is so simple but has so much weight behind it. If you make it nice the first time, then you won't have to make it again. That saves valuable time that you need to do other things to get ready for service or a showing. It also means to never let the quality of food suffer. Working at The Greenbrier has a lot of weight to it, this truly is a world class hotel and the guests deserve that best quality. It is our job as apprentices and graduates to never sacrifice quality of product. If you ever have to question whether or not it is nice, then it probably needs to be made again. Don't be afraid to hold each other accountable. There is always time to make it right. So just remember: make it nice or make it twice.

I bleed Greenbrier green.
Kayleb Band
Class of 2020



My whole journey started from the words called 'SHOW WORK'. In March of 2014 I stepped into The Greenbrier as an intern. This was my first international working experience. While working here I met many senior apprentices, one specifically asked me to help him with his show work. Without knowing what show work is, I said yes to him. Soon after he explained to me what show work is, and this is how I got to know about the apprenticeship program.

The amount of work every apprentice must put up every year was unbelievable to me. It was a combination of food and art together. I was completely blown away by all the work I had seen, and at that moment I decided I also wanted to be an apprentice.

Finally, In June of 2016 I started my apprenticeship journey, and these were my toughest three years professionally. There were always ups and downs, but the knowledge I gained through my experience has made the journey more than worth it. This apprenticeship helped me not only professionally but also personally.

In my opinion, I could not find the culinary skills, leadership skills, and strict standards that the apprenticeship at the Greenbrier offer anywhere else. After this program you will never be scared of what comes next in your career. There will be many obstacles ahead, many challenges that will make you feel like it would be easier to just quit, but you must be prepared to keep pushing.

When I look at the pictures of my work from sophomore year, I cannot believe the progress I have made. I learned really fast that the long hours were a real thing.

As I began my senior year, I knew this was it, my final year to showcase everything I have learned. There were moments of self-doubt and thinking I'm not good enough, but then I realized exactly why I was here; to better myself every day and to achieve my goals.

Throughout the past three years I found myself to be at The Greenbrier more than I was at home. During this time your fellow apprentices are the best support system, and I could always count on them.

This program will make you realize just how hard anyone can push themselves when they want something bad enough. I'm grateful to say that I have graduated with some of the best culinarians in our industry.

-Siddhesh Darge
Class of 2018



Dear Future Sophomore,

You're about to embark on the hardest three years of your career. Long days, endless nights, all for a chance to make "the gram". The Greenbrier makes or breaks chefs, it pushes you to your limits, and makes you realize whether or not you have what it takes to graduate. That being said, stay focused on the goal that brought you here. Whether that is working at a Michelin starred restaurant, opening your own restaurant, or pursuing a job at the Greenbrier, never forget it. Never lose your motivation.

For me, it was proving myself to the people who said I wouldn't make it, people that doubted if I had what it takes. I had my own doubts when I started, but I knew I would be proving everybody right if I gave up.

I also wanted to push myself to be the best chef, to grow as quickly as possible, to get ahead, and to get to the Bocuse d'Or. This is key for graduating the program. People come here with an expectation of the Greenbrier, You will hear stories about its "hay day". You will hear stories about former apprentices serving hundreds in the Main Dining Room every day, back when it was one of the only restaurants available. You will hear stories of the people that have gone through this hotel and its apprenticeship program, but it's a lot different now. There are more restaurants, different opportunities, more experiences to have. Therefore, you have to work harder, study harder, and stay more focused. The hotel is evolving, just like this industry. The Main Kitchen doesn't consistently serve hundreds of people anymore, but the food is much more evolved. It would be so difficult to do that volume of people with the standards we have now, which are always climbing. This is why I believe the program has roughly an 80% drop out percentage. My class, for example, started with eight apprentices. I am the last one standing. 87.5% of my original class has dropped out. These fierce margins were part of my motivation. I couldn't let my class die out and neither should you.

As you go through the program, you'll grow with your class and your upper classmen. This is important because they will be your family for the next three years. As cheesy as it sounds, it's true. You'll spend the holidays together, birthdays, long hours. The people around you play a very important role in your success at the Greenbrier. They will be there in the trenches with you when you're up until 4am working in the bunker, just to be back a few hours later. Use these people to your advantage. Ask any questions you have, ask to be shown a new technique, run ideas over with them, brainstorm together for that new dish you working on. Don't forget that the people around you the most important.

I wish you all the luck in your endeavors here at The Greenbrier. Never lose your motivation and remember that the harder you push yourself, the better you'll be at the end. After all, that's why you came here: to be pushed to become the best at what we do. The Greenbrier Apprentice Program produces some of the best chef in the country. Don't you want to be part of that heritage? I know I did. Keep your head up and stay focused. Endure the long days and the scolding's; It's all worth it in the end .

Sincerely,
Addison Ambriola
Class of 2019



First, congratulations on making the decision to invest in yourself, to become a better cook. This is the road less traveled in our industry and you will be faced with many challenges and obstacles. Every facet of your abilities will be tested again and again. The hard truth is that not all of you may make it to the finish line. Understand that life happens and remember why you're here and what you're here to accomplish. Focus on your goals and objectives and be of service to others whenever possible.

For me it has been all about mindset, happiness is not a destination upon graduation, but rather a conscious decision to remain positive every single day since sophomore year. Graduation, will become a byproduct of hard work, a compounded positive attitude and humility. Everyday won't be rainbows and unicorns. Embrace every day for what it is, an opportunity to grow and hone your craft. Don't turn your back on an opportunity to help another struggling cook or apprentice. It is in giving that we truly receive. Take the opportunity to greet a stranger in the hallways and share a smile. It takes more mental effort to ignore someone than it does to acknowledge their presence. There is always an opportunity to ask questions and seek truth. Be curious and absorb as much information as you can. It's easy to lose yourself in our work and forget that there are many opportunities to make connections with people. Be vulnerable. Be genuine. Experience has taught me that the connections we make throughout the years are more valuable than any commodity. You are the author of your reputation and legacy.

When I first became an apprentice, during my Sophomore year, I was exposed to a short written work that had a profound impact on my character. I felt like it was written just for me. It spoke to my soul and lit a fire. I feel compelled to share it with you in hopes you may find the drive I found in the power of these words.

"The Bottom Line"

FACE IT, nobody owes you a living. What you achieve, or fail to achieve in your lifetime, is directly related to what you do or fail to do.

No one chooses his parents or childhood, but you can choose your own direction. Everyone has problems and obstacles to overcome, but that too is relative to each individual.

NOTHING IS CARVED IN STONE, you can change anything in your life, if you want to bad enough.

Excuses are for losers; those who take responsibility for their actions are the real winners in life. Winners meet life's challenges head on, knowing there are no guarantees, and give it all they've got. And never think it's too late or too early to begin. Time plays no favorites and will pass whether you act or not. TAKE CONTROL OF YOUR LIFE. Dare to dream and take risks...

Compete. If you aren't willing to work for your goals, don't expect others to. Believe in yourself

- Protect the program and each other
- Be hungry. Stay humble. Crush everything you set out to do
- May the Apprentice God's smile upon you!

Nicholaus Truesdell
Class of 2018



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'll 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 don't let ideas slide. Be comfortable in uncomfortable situations; soak up everything from chef, apprentice, or intern has to say. You'll 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 amount 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 can't wait to see your final menus and your growth here!!

Mahalo,
Hunter Gentry
Class of 2023



Sophomores,

Congratulations on taking your first step to an incredible journey. The journey from sophomore to graduate is not short or easy in anyway but it's well worth the trip. You're going to be pushed to your limits in every way, but you are going to come out of it a better chef than you thought you were capable.

Three and a half years ago I moved to West Virginia from Pennsylvania to work at The Greenbrier for three months to complete my externship and graduation from York Technical Institute (YTI). This was my first time working in a real pastry shop. Within the first few weeks of me being here I became interested in learning about what the apprentices were up to all day long. I started to work with Lou on her show work and after day one my mind was made up and I decided this is what I wanted to do. Even though everyone warned me about how difficult it was my mind was made up. I can say for certain, there is no way anyone can fully explain the difficulty of the program until you're in it.

For three years you will practically live here, practicing day and night, redoing recipes repeatedly until you have perfected them. You'll have showings when you feel so prepared and great about it and chef will tell you can do better, it sucks to hear but he's right, sometimes you're going to feel like you just can't do it, like you've already shown him your best and it's still not good enough, but you keep practicing and present something even better, better than what you thought was your best. You will be tired and stressed but no matter what don't stop pushing! You are in this for three years and you don't want to waste one minute. Practice! Practice! Practice! Make everyday count because in the end it will be worth it.

I won't sugar coat it, it's going to suck, you're going to be tired, and stressed but don't stop, keep your head up, and take it one showing at a time and you will come out an amazing chef, capable of so much more than you ever thought possible!

Makayla Clendenen
Class of 2021



Sophomores,

Congratulations on starting your three years as an apprentice. It's like everyone always says - the journey of a thousand miles begins with a single step and I am proud of you for taking yours.

I took my first step in Louisiana when I was a cashier in a family-owned bakery. Back then, it was the highlight of my day to be able to write "Happy Birthday" on a cake or pipe some flower buds on petit fours. When my chef at school recommended that I try the apprenticeship program, I said yes without a second thought and moved my whole life up to West Virginia. On my first day of work, before I even started the apprenticeship program, people were trying to talk me out of it. They told me the hours were too rough. They told me the chefs were too harsh. They told me the pressure was too high. Three years have passed since then and I'm glad I didn't listen.

During this program I've accomplished things that I never would have guessed I could be capable of. The pastries and showpieces I've made under Chef's guidance would have seemed impossible to me when I first started. From my first (and worst) petit gateau to my graduation-ready buffet, Chef has told me that he thought I could do better. Every week I would be upset to hear it, because I felt I had already done my best. But every week, without fail, he was right. My next try would be better. Seeing the progress I've made has been more rewarding than any amount of sleep. But I wouldn't have been able to keep pushing if I didn't learn how to persevere during my sophomore year.

Now that I'm at the end of my three years here, I can say with absolute certainty that your first year is your most important one as an apprentice. For me, it was also the hardest I've ever had. I'd come in at 9:00 am and leave at 3:00 am for six days out of the week. I'd stand and listen and say "Yes, Chef" as he tore apart something I had spent days and nights working on. I'd use my breaks during my shift to prep for my next showing. And still I kept coming back for more. I looked to my upperclassmen for inspiration. If they could survive it and come out better in the end, then so could I.

The hours are rough. The chefs are harsh. The pressure is high. But if you can make it through your sophomore year then I know you can handle it. As you push through the next two years you need to remember what you learned during this first year. Remember what you're capable of. And if you keep pushing, you'll be capable of so much more.

Lournanine
Class of 2019



Sophomores:

First year down, Congratulations! Your class has done a great job embodying what being a Greenbrier Apprentice is all about. I'm very proud of you all and hope I've done my job as a senior. I hope that you asked enough questions and that your note books are full of recipes. I don't have all the answers but with all the culinary knowledge in this building if you can't find what you're looking for you haven't looked hard enough. And most importantly make sure you feed your pastry Apprentice sisters often as you will need them in your journey.

I always tell people The Greenbrier is a training ground for culinarians the same way Paris Island is for the marines. Sophomore year will be intimidating and met with huge responsibilities. Remember a good sophomore can be the difference between medals. You are your seniors right hand man and entrusted to give your best, to push harder than you've ever have probably pushed yourself to do things you didn't think you could. This is your seniors last push for gold so leave no stone unturned! Be diligent in your efforts. Try to listen more and talk less and be humble in your approach to the process. Remember perseverance is the hard work you do after you get tired of doing the hard work you already did. It won't be easy but nothing that is worth it ever is. There is beauty in the struggle so take it one day at a time because it's the journey where the real gems lay not the finish line.

You will learn different characteristic traits going through this program that will translate to your personal and professional lives. When you are truly committed to excellence it doesn't stop but rather it becomes who you are. Set the tone for the next sophomores and know that it's your responsibility to keep our Greenbrier Apprentice culture strong! Today I bleed Greenbrier green forever boys and if you trust the process you will too!!

Alex Robertson
Class Of 2019



To the Sophomore Apprentices,

As you embark on this three-year journey, there are a few things you should know. First, this journey will probably be one of the most challenging things you have ever done, but also one of the most rewarding. You will see yourself grow immensely both professionally and personally. This program is so unique, there are few places that will give you the opportunity and resources to grow your career to this extent; take full advantage of these resources.

The Chefs here are your greatest asset, show them that you are invested in giving your best to this program and they will invest in you. Ask them questions, watch them work, volunteer your time to assist.

Your apprentice team is another great asset you have. Make friends with them, you will need their support to succeed. They will be a shoulder to lean on when you are discouraged and your biggest fans when you are doing well. Be the same for them.

Immerse yourself in inspiration. Buy books, research the internet. We have an advantage that previous generations of chefs did not. I personally found Instagram to be a great source of inspiration. However, remember in this that you should not directly replicate another artist's work, but you can draw ideas from it and use it to inspire your own creations.

Practice. Practice. Practice. Don't overthink. These are things Chef Suteau will tell us frequently. He is right, there is only so much you can figure out mentally. True experience and knowledge come from getting hands on in the kitchen. You may think a flavor combination sounds great, but you could be surprised when you make it to find that it's not the best pairing. Change a little something, then make it again. In doing this over and over and over again you will start to understand how different elements and flavors work together and complement each other.

Experiment; try anything and everything. Don't be afraid to fail or to try something unconventional. My dad always told me as I was growing up, "If you don't make mistakes, you're not doing anything." Letting fear of failure stop you from trying will prevent you from reaching your full potential. It is in our mistakes that we understand our methods and ingredients more fully. Many times, mistakes can actually be discoveries as well and you'll come up with something new that you would never have thought to try.

Be organized and take notes on everything. Organization is the key factor to being successful in this industry (and the key to keeping all-nighters to a minimum).

Be patient with your seniors. Remember they are still learning and developing as well. They are doing the best they can. Be there for them as you will want your future sophomores to be for you. Your working alongside them will be as beneficial to you as you are to them.

Lastly, give this program everything you've got. The amount of growth and the knowledge you gain from this experience will directly reflect the extent to which you make it a priority. It will require temporary sacrifices, but they pale in comparison to the rewards; though it may not always feel that way in the moments. Remember where you started, how far you've come, and who you want to be.

Mary Lewis
Class of 2018



I have to tell you the truth as I'm typing this letter I have a huge smile on my face. Just to think about the commitment you are about to embark on as a culinarian. These next three years will be some of the hardest times you face as a cook but in the most rewarding way. One of the first things you need to know is the people who are next to you in this program are very important because you will be spending a lot of countless hours with them. I have leaned on my fellow seniors very much this year if it wasn't for them we wouldn't be here together we told each other that we are going to graduate whatever it takes.

So to be here giving this speech to you means I've made it. I would like to thank everyone who helped me get here I couldn't have done it with out you. But there's one person who's not here tonight I want to dedicate this night to my great grandmother she the person who raised me she got to come to graduation my sophomore year to watch and she was so proud. We talked about this day so much and how she would be there to see me graduate but unfortunately she could not be with us she is in a better place now. But I just want to thank her for always telling me to pursue my dreams and never give up so this night is for you. I tell you this because you will also need those people close to you.

That was said because you will need those people close to you to keep you going I know did. But also value every minute you spend here and soak everything in like a sponge. Just go cook and have fun but don't forget after that shift you need to go up to the bunker. You are now a commis to someone so follow them and help them get to graduation a lot of grueling hours working together. Just to get every last detail right no matter how long it takes. Then once you get to graduation and you get to see all the hard work pay off you see why its worth it.

My greatest accomplishment to date is becoming a greenbrier apprentice graduate and wearing this green medal on my neck. The amount of knowledge you will get these next three years is next to none and for that I would like to thank the greenbrier for entrusting in me to pass the torch in this program it is a true honor to me. Do you have what it takes to make it these next three years? Well one thing is for sure you will learn the term push yourself you will understand what it means once you get here and I couldn't be happier to be apart of this brother hood.

Nathan Williams
Class of 2020



Dear Sophomore,

A year has passed for you in this program. You've worked hard under us to help us achieve the goals that we set for ourselves, and now you must do the same for yourselves. As you go into the next year, the challenges you face will change. It will still be long hours of countless work, and little sleep as before. However, among the new challenges will be learning to manage that time yourself. There will be days where you want to do nothing but stay in bed, and while it is good to rest you must push yourself. No one else will set the alarm for you or ask you to come in at ten in the morning to work on that bonbon. It is you who must get up and follow your own schedule to do the best you can.

Looking back, I remember so many "what if" or "I wish" moments, but I want you to challenge yourself to change that. If you think of an idea, try it out don't save it for later. Experiment with that new recipe, or try that new color shading technique, after all you are here to learn and expand your knowledge so don't be afraid!

I look forward to seeing you all grow and change the way my fellow seniors and I did. We are already so proud of the work you have done, and all you will grow to accomplish. Push yourself! And don't give up!

Paloma Astorga
Class of 2021

Three years ago I was looking for a externship after college. I was told of The Greenbrier Hotel in West Virginia, they said there was a apprenticeship program there that would really test the skills of a cook and push them to stay on there toe and never stop learning. When I first joined the Greenbrier I never thought i would learn as much as I did here from the program to the everyday work.

When I first started, people told me that you would gain ten years of experience with in the three years of the program. In my head I thought no way, I learned quickly with the vigorous hours being there and teachers around us that it was true. The Apprenticeship Program has given us real-world hands on training that is indescribable. I will never forget the memories of the programs and the lessons learned with each and every critic.

The Greenbrier Apprenticeship has gotten me some many contacts and friends that taught me a lot on my journey. From the pastry, charcuterie, ice carving and etc. This programs helps you to be well rounded as a cook. After this program you will never be scared for what comes next in your career.

The Apprenticeship as been a huge investment and everyday it is a question of if you will survive. But in the long run this apprenticeship is well worth the pain, blood and tears. You will learn a lot and grow a lot as a young culinarian. I am grateful to have been picked for this program and to say that I have graduated with some of the best culianrians in our industry.

Salvatore Brucculeri
Class of 2016



So you want to become an apprentice , many say they want to be an apprentice but not many want to put in the time or work. This program is the hardest challenge I've had to overcome , it will test your will power, your endurance , your passion. This program has a lot to offer if you are willing to take advantage of the talent around the hotel . When I first started I couldn't even make a butter sauce to save my life , broke my first one on a busy night . But being here I learned how to bring back a butter sauce that was broken . In culinary school I was all about anything molecular and that's all I cared about . But here I have worked hard over the last 3 years honing my skills , learning my fundamentals , such as sauce making , stocks , proper cooking technique . With out the proper foundation and understanding as to why something happens even molecular cuisine is pointless without foundation .I came here to absorb as much cooking knowledge as possible and become a well rounded cook.

There will be many personal obstacles to overcome and also new precious things that require your utmost attention. For me and my family not being able to live in our home for almost 2 months because of the flood, welcoming my first born into this world,being far away from my mother while she went through chemo therapy , battling cancer, these are exterior forces that will make you feel like it would be just easier to just quit. Nothing will prepare you for what will happen , but you must be prepared to keep pushing through . There will be many obstacles ahead many challenges . But you must persevere . In the end you will join the ranks of the elite chefs that have come before you, that have been in your shoes before, but every time they showed up and met challenges head on . One quote that we always resonate with me and I hope it does with you " to avoid criticism: do nothing,say nothing,be nothing" and always remember stay humble.

Luis Solorio
Class of 2016



Dear Sophomores,

This three-year journey is mostly likely going to be one of the hardest programs to complete. Your first year you will have to learn to be completely devoted to someone else's success. There will defiantly be times when you feel like this is not worth it or why am I working 16 hours a day for someone else. But I promise its worth it. Your sophomore year you learn so many new things without even realizing it. It can be hard being told to do a task repeatedly but each time you are learning from the parts you did wrong. I hope you will also go through this journey with other sophomores. I personally started with two others in the pastry apprentice and four savory. The bond you make with your fellow sophomores will be different than other friendships. Sometimes you will hate each other and other times they are the only ones who understand you. This first year you will devote your time between working on the beginnings of your apprenticeship and the final parts of your senior's. It is easy to lose focus this first year but the more work you put into it the more you will get out of it.

Don't lose your focus. Losing your focus can be easy but once you lose it will be hard to get it back. You will need to find the balance that works for you. The more focused you are the effective your practice will be. Being focused on your work can make the overall outcome better and can help you avoid being here too much. It is also particularly important to take care of yourself. You, your mind, and your body is what is going to get you through the program. You must be mindful of this. If you are not taking care of yourself it can be easy to fall into a rut. There will be times that you will be here night and day or days you are not sleeping. But one of the most important lessons I have learned this year is when to quit for the day or when to take a break. It may be worth it to switch tasks or take a break for a few hours instead of just doing it wrong repeatedly. Do not use this as an excuse to go home for the day or to quit early but just be mindful of your wellbeing. But most importable don't forget to push yourself. I can guarantee you will hear this saying more then once over the course of your apprenticeship. You are the only one who can make yourself succeed. You will have help and support from family, friends, and comrades, but you yourself will have to push. At points you will push yourself harder and harder, but the outcome is well worth it.

The payoff of this program is unimaginable. Each day I get closer and closer to graduating I think of more reasons why I am thankful for it. Working in an environment with other people who strive to be the best they can be is captivating. The amount of supplies we have at our fingertips is also crazy. If you don't abuse them, you will always have access to what you need to be successful. You are going to have to buy all your own equipment. Like anything and everything you need to showwork and regular work. This can be daunting but it is an investment in your future.

The more you put into the program the more you will get out of it. I am also thankful of the chefs I work under. I appreciate the time Chef Suteau takes with me to help me grow as a pastry chef. He can be hard on you, but it makes you better each time. The amount of knowledge I have learned from him is priceless. This is a once and a lifetime experience. I wish all the sophomores the best.

Sincerely,
Stephanie Hawkins
Class of 2020



The Bottom Line

FACE IT, Nobody owes you a living.
What you achieve, or fail to achieve in your lifetime,
Is directly related to what you do,
Or fail to do.

No one chooses his parents or childhood,
But you can choose your own direction.
Everyone has problems and obstacles to overcome,
But that, too, is relative to each individual.

NOTHING IS CARVED IN STONE,
You can change anything in your life,
If you want to badly enough.

Excuses are for losers;
Those who take responsibility for their actions
Are the real winners in life.

Winners meet life's challenges head on,
Knowing there are no guarantees,
And give it all they've got.

And never think it's too late or too early to begin.
Time plays no favorites
And will pass whether you act or not.

TAKE CONTROL OF YOUR LIFE.
Dare to dream and take risks...
Compete.
If you aren't willing to work for your goals,
Don't expect others to.

-Believe in Yourself





The
Greenbrier[®]
AMERICA'S RESORT

