



CULINARY APPRENTICESHIP PROGRAM

EST. 1957

45th Graduation Exercises



February 8th, 2020





45th Graduation



HONOREES

**Addison Ambriola
and Louraine Tiongson**

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

Addison Ambriola
Louraine Tiongson

Elizabethtown, Pennsylvania
New Orleans, Louisiana



Junior Apprentices



Front Row: Nathan Williams, Stephanie Hawkins
Back Row: Kayleb Band, Darby Blount

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

Kayleb Band
Darby Blount
Stephanie Hawkins
Nathan Williams

Elkins, West Virginia
Atlanta, Georgia
Buckhannon, West Virginia
Charleston, West Virginia



Sophomore Apprentices



Front Row: Makayla Clendenen, Julia Tucker
Back Row: Elias DeLeon, Paloma Astorga

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

Paloma Astorga
Makayla Clendenen
Elias DeLeon
Julia Tucker

Los Angeles, California
Airville, Pennsylvania
Baltimore, Maryland
Charleston, West Virginia



DISTINGUISHED JUDGES

Mr. Bryan Skelding

*Executive Chef
The Greenbrier*

Mr. Fred Tiess, CEC

*Master Instructor
Johnson & Wales University
Charlotte, North Carolina
Class of 1988*

Mr. Kevin Walker, CMC

*Executive Chef
Ansley Golf Club
Atlanta, Georgia*

Mr. Jean-Francois Suteau

*Executive Pastry Chef
The Greenbrier*

Mr. Thomas Raquel

*Executive Pastry Chef
Le Bernardin
New York, New York*

Ms. Lauren V. Haas

*Associate Professor
Johnson & Wales University
Providence, Rhode Island*



This year, we are celebrating the 45th Commencement Exercises of The Greenbrier Culinary Apprenticeship Program honorees. We also need to remember how we got here and honor those who came before us and who continue to support us and help us hone our craft.

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

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

A Brief Glance at The Greenbrier's History

The Greenbrier has become a powerhouse in the hospitality and culinary world. But, it wasn't necessarily always so glamorous. In 242 years, The Greenbrier has evolved: from a place once sought out by the sick and ailing traveling by primitive means to "take" the sulphur waters to a hotel now known through the world as a premier hotel, golf, and spa destination for dignitaries, celebrities and families alike. Today, when you think of The Greenbrier, you think of class, grace, elegance, and sophistication. When you think of The Greenbrier's food, you think of exquisite fresh flavors with elegant service. Just as The Greenbrier itself has evolved over the years, so has its dining experience.

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

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



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

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

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

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

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

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



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

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

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

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

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



Introduction of the Brigade's Founders and Leaders

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

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



Peter Timmins CMC (1999 – 2009)

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

Richard Rosendale CMC (2009 – 2013)

Chef Rosendale's deep ties to The Greenbrier include his 1999 graduation from The Greenbrier's Culinary Apprenticeship program and Tavern Room Sous Chef. During this time, he was also member of the 2004 ACF Olympic Culinary team winning Gold in the hot-food competition with the team ranking third in the overall competition. This was the first time in 16 years! In 2005, he was awarded the ACF's Chef of the Year. In 2008, he led the ACF Olympic Culinary team as their captain. He returned to The Greenbrier in 2009 as Executive Chef. During this tenure, he earned his Certified Master Chef credentials and won the Bocuse D'Or USA. In 2010, he oversaw the grand opening of the food and beverage outlets in The Greenbrier's Casino. Chef Rosendale left the hotel in 2013 to pursue other opportunities, including appearing on the second season of CBS's Recipe Rehab. Chef Rosendale also started the Rosendale Collective, facilitating 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.

Bryan Skelding (2013 – present)

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



Chefs Who Are More Than Just Chefs

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

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

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

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

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

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

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



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

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

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



Greenbrier Apprentices,

Each of you are so very different, yet all have one common goal: to be remarkable cooks, chefs, and leaders in our industry. It has been a privilege spending time with all of you this past year. This community of our apprenticeship program effects not just participating apprentices but continues to challenge and influence myself, my team and all culinarians here at The Greenbrier. Your accomplishments and growth over the years have impacted us all.

Through your love of food and this industry, I encourage you to continue to grow and influence all whom you meet and train. Make yourself an invaluable asset in every job and in every position you take. I encourage you to strive to be the best through humility, hard work and perseverance. Most importantly, give back. Give back to the community you live, give back to the people you meet, give back to the young chefs you have the opportunity to influence.

Bryan Skelding

Executive Chef, The Greenbrier

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Apprentices,

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

This year I had the privilege to watch Louraine Tiongson grow so much knowledge and experience. The graduation of this program is a big reward for each apprentice and you should be proud of your accomplishment. I would like to thanks all apprentices to let me part of that culinary dream. Thank you all and keep practicing.

Chef Jean-Francois Suteau

Executive Pastry Chef, The Greenbrier



CULINARY LEADERSHIP TEAM

Bryan Skelding

Executive Chef

Nick Jones

Executive Sous Chef

Jean Francois Suteau

Executive Pastry Chef

Desarae Bittle

Assistant Executive Pastry Chef

Daniel Tatgenhorst

Executive Chief Steward

Aaron McCormack

Assistant Executive Chief Steward

Steve Mengel

Chef Administrator & Food Purchaser

Meredith Flavin

Prime 44 Chef de Cuisine

Wesley Jessee

Sam Sneads Chef de Cuisine

Randy Forsythe

Draper's Chef de Cuisine

Kelvin Kornegay

Banquet Chef de Cuisine

Nicholaus Truesdell

The Forum Chef de Cuisine

Crystal Wills

Stewarding Supervisor





CULINARY BRIGADE

Carlos Abad, *Second Cook*

Josefina Agbo, *Second Pastry Cook*

Harley Agcaoili, *Second Cook*

Karl Andrada, *Line Cook*

Paras Aswani, *Second Cook*

Ankit Bhosale, *Second Cook*

Alissa Bittinger, *Second Cook*

Pricilia Cardoso Baptista, *Second Cook*

Andrea Cambia, *Second Cook*

Patricia Cilea, *Baker Cook*

Mackenzie Coker, *Second Cook*

David Corralejo, *Baker Cook*

Maria Daval Santos, *Second Cook*

Debra Davis, *Cafeteria Helper*

Samantha Debolt, *Second Pastry Cook*

Palash Dhone, *Second Cook*

Michael Todd Dillon, *Baker Cook*

Catherine Dougherty, *Second Pastry Cook*

Amber Dunbar, *Second Pastry Cook*

Jacob Ebere, *Sophomore Apprentice (2020)*

Ronnie Ennis, *Baker Sous Chef*

Jason Evans, *Baker Sous Chef*

Zandro Fernandez, *Second Cook*

Daniella Francisco, *Second Cook*

Shreyashi Ghosh, *Second Cook*

Gillie Godfrey, *Line Cook*

Addie Goodrich, *Cafeteria Cook*

Hiram Gomez Ramirez, *Draper's Sous Chef*

Nancy Graham, *Sous Chef*

Joyce Granados Ambriola, *Sushi Cook*

Larry Griffith, *Butcher Cook*

Cheryl Gum, *Candy Chef*

Gerson Gutierrez, *Sous Chef*

Nokuthula Hadebe, *Second Cook*

Edward Hawkins, *Pastry Cook*

Aldo Hernandez Garrido, *Second Cook*

Kezia Hofilena, *Second Cook*

Abhay Jaiswal, *Second Cook*

Sarvesh Jawale, *Second Cook*

Leah James, *Second Cook*

Robin Jerrams, *Second Cook*

Yash Karekar, *Second Cook*

Anirudh Kulkarni, *Second Cook*

Arjun Kutty, *Second Cook*

Mary Lewis, *Pastry Sous Chef*

Sayli Lokhande, *Second Pastry Cook*

Miguel Lukban, *Second Cook*

Motlogomang Maleke, *Second Cook*

Lerato Masilo, *Second Cook*

Jeff Masters, *Sous Chef*

Lindokuhle Mbhele, *Second Cook*

Joyce McCormick, *Pantry Attendant*

Kaitlyn McDade, *Second Pastry Cook*

Ruby Mendoza, *Second Cook*

Zanele Mkhwebane, *Second Cook*

Susanne Moats, *Candy Cook*

Kelebogile Molemane, *Second Cook*

John Nakamura, *Second Cook*

Dessa Nanquil, *Second Cook*

Keshav Nazare, *Second Cook*

Sithethelelo Nallovu, *Second Cook*

Nomsisi Ngcobane, *Second Cook*

Ashley Ngotho, *Second Cook*

Gladys Nkosi, *Second Cook*

Severina Opinion, *Second Cook*

Hermogenes Ostique, *Second Pastry Cook*

Hardik Parmar, *Second Cook*

Micah Perez, *Second Cook*

Miguel Perez, *Second Cook*

Aira Pradil, *Second Cook*

I. Komang Pranata, *Second Cook*

Santhosh Prasad, *Second Cook*

Ramiro Ramirez Gonzalez, *Sous Chef*

Steffany Ramonal, *Second Cook*

Jennald Reyes, *Second Cook*

Alex Robertson, *Rounds Sous Chef*

Justin Ross, *Pastry Sous Chef*

Victor Ruiz Juarez, *Second Cook*

Joaquin Salazar Cuervo, *Second Cook*

Anurag Sali, *Second Cook*

Danielle Santiago, *Second Cook*

Andrei Santos, *Second Cook*

Zim Santos, *Second Cook*

Ni Ketut Sari, *Second Cook*

Thomas Saylors, *Cafeteria Chef*

Frances Scott, *Pantry Attendant*

Hery Setiadi, *Second Cook*

Brandon Shelt, *Second Cook*

Luis Solorio, *Sous Chef*

John Sulit, *Second Cook*

Claude Cary Sweet, *Sous Chef*

Jessa Sy, *Second Cook*

Judy Tatad, *Second Cook*

Sansei Terrible, *Second Cook*

Nkululeko Tshabalala, *Second Cook*

Nora Urzua Rangel, *Second Cook*

Jose Vazquez Sarracino, *Sous Chef Infusion*

Brenda Vaughan, *Pantry Attendant*

Daniel Vaughan, *Pastry Sous Chef*

Danny Ware, *Sous Chef*

Ni Ketut Widianatari, *Second Cook*





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

CLASS OF 1959

David Boone
Dalton, Georgia

Joe Bostic
Deceased

Richard Kidd
Vinton, Virginia

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

CLASS OF 1961

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

Cleveland F. Jester, Jr.
Deceased

Clarence Rush
Deceased

Walter Schaffhauser
Retired, Steelton, Pennsylvania

CLASS OF 1963

Marvin Barton
Retired, Clarksville, Ohio

James Carroll
Deceased

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

Christopher Long

Floyd Loving
Deceased

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

Ellis (John) Runyon
Retired
Hot Springs, Virginia

Charles Saller
Murrysville, Pennsylvania

Eugene Sharp
Retired

Chuck Y. Wong
Deceased

David Wuterich, CEC
Retired
Plainville, Connecticut

CLASS OF 1966

Kenneth Boone
Retired
(Sauce Chef, The Greenbrier)
White Sulphur Springs, West Virginia

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

Calvin Estep
Deceased

John DeHart
Auburn, Michigan

Gary Fitting, CEC, CCE, AAC
Chef Instructor
IUP Academy of Culinary Arts Punxsutawney,
Pennsylvania

Peter Garbic
St. Mary's, Pennsylvania

Leif Jacobson

Carey Jones

George Kaptis
Deceased

Pano I. Karatassos
Retired

Allan Knaggs
Deceased

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

Donald Shafer
Retired
Caldwell, West Virginia

Robert Simmons
Retired
Southampton, New York

James Van Vuren, C.E.C.

Carroll Willis
Retired
Alderson, West Virginia

Eldridge Wooding
Deceased

CLASS OF 1969

James Ambrosch
Retired (Director of Catering, The Greenbrier)
Naples, Florida

George Barnett

Angela Caldwell
Retired (Pastry Chef, The Greenbrier)

Otis Carpenter
Deceased

Salvatore Casola, Jr.
Pasadena, California

Leo Clifford
Retired (Breakfast Chef, The Greenbrier)
Covington, Virginia

William Defibaugh
Retired (Baker, The Greenbrier)

John Douglas, Jr.
Deceased

Lacy Fruit
Deceased

Paul Hintersteiner
New York, New York





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

John Ray
Retired

Thomas Risk
Brecksville, Ohio

Stanley Sciegaj
Jamestown, Kentucky

Ronald Steckman
Executive Chef
Christendom College
Front Royal, Virginia

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

Donald W. Tingler
Retired
Greensboro, North Carolina

CLASS OF 1973

David Alfredsson Burgin
Kentucky

Ronald Bars

Edwin (Jeff) Chamberlain, III

John Chaney
Deceased

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

William Dilley

Daniel Derick
Manager
American Restaurant Group (Research Group)
Costa Mesa, California

William Fauns
Retired

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
Orlando, Florida

John Marshall, Jr.
Deceased

Charles Mackles
Deceased

William Minneweather
Deceased

Michael L. Minor, C.E.C., A.A.C.
Culinary Services & Solutions, Inc.
Medina, Ohio

Ronald Paris
Chef, Sausalito Yacht Club
Sausalito, California

Charles Toliver
Deceased

William Van Hoge
(Retired - Butcher), The Greenbrier

James Wolfe
Chef/Owner, Wise County Biscuits
Pittsburgh, Pennsylvania

CLASS OF 1976

Richard Arnold
Retired
(Cold Meat Chef, The Greenbrier)

Vickie Brooks Windon
White Sulphur Springs, West Virginia

Griffin Cole
Retired
Alderson, West Virginia

Kenneth Creighton
President, Strategic Leisure Partners, Ltd.
Singapore

Peter Dixon
Partner Fire Foodservice Management, LLC
Greer, South Carolina

Richard Haman
Moreno Valley, California

Jon Hill, C.E.C.
Culinary Arts Faculty
Estrella Mountain Community College
Avondale, Arizona

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

Paul Malone
Chef, Adobe Grill
Flagstaff, Arizona

Steven Mengel
Chef Administrator & Food Purchaser
The Greenbrier

Robert Milam
Executive Chef
St. Josephs Hospital
Parkersburg, West Virginia

Ronald Morrison
San Jose, California

Bennie Parker
Executive Chef
The Twentieth Century Club
Pittsburgh, Pennsylvania

David Pisegna, C.E.C., C.C.E.
District Executive Chef at Sodexo
Seattle, Washington

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





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

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

Chef
Cacao's Artisan Chocolate
Charleston, South Carolina

Peter Humphrey, C.E.C.

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

Kenneth Juran

Retired

Bualai Mayo

Retired
The Greenbrier

Michael Mort

Executive Chef
Forsyth Country Club
Winston-Salem, North Carolina

George Nessif

Deceased

Donnie L. O'Brien

Rockville, Maryland

Robert S. Starkey

Delray Beach, Florida

Robert Sendall

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

Michael Tuma

CLASS OF 1980

Donald Benson, C.E.C.

William Hauser

Robert Kaplan
Dearborn, Michigan

James Morse

Walnut Creek, California

Dean Shaefer

CLASS OF 1981

William S. Cultrara

Chef/Owner, Delavans
Batavia, New York

Michael D. Garr

Customer Development Specialist
Gordon Food Service
Grand Rapids, Michigan

Michael A. Hall

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

Larry W. Hawkins

Jo Anna Jenkins

Sales Associate, Sysco Foodservice
Grand Isle, Vermont

L. Kent Johnston

Lee Ann Lewis Rodgers

Owner of Blackwell's Catering
Lewisburg, West Virginia

David B. McHenry

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

Douglas P. Usko

Executive Sous
Chef Linville Ridge Country Club
Hickory, North Carolina

Jeffrey D. Wright

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

CLASS OF 1982

Margaret Brown Belmonte

Elkton, Maryland

Pansy L. (Coleman) Michaels

Pastry Chef, Lancaster Country Club
Lancaster, Pennsylvania

Wesley Lanham

Owner/Operator, W.B. Lanham Catering Shep-
ardstown, West Virginia

Richard E. Long

Dean Pugel

Executive Chef, Richland Country Club
Nashville, Tennessee

Sheila Stanford-Nawrocki

PBS at Whole Foods Market
Ft. Collins, Colorado

Mary Jean Swortwood

Corporate Chef, Vohkle Veneer
Cincinnati, Ohio

Alan Wong

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

Ron W. Yakshe

CLASS OF 1983

Francisco R. Cervantes

Hospitality/Business Instructor
Art Institute of Houston
Houston, Texas

Ethan Hileman

Purchasing Manager/Chef
The Everglades Club
Palm Beach, Florida





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Sue Keane Hickson

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

Jay Mahoney, C.E.C.

Culinary Coordinator, Pierpont College
Clarksburg, West Virginia

Laura Miller-Hannah

Culinary Arts Teacher
Portage Lakes Career Center
Akron, Ohio

Timothy P. Ottaviani

Chef La Cantera Resort & Spa
San Antonio, Texas

James Reaux

Restaurant Owner and Chef
The Chop House
Hayesville, North Carolina

J. Todd Reynolds

Executive Chef, Fountainhead Country Club
Hagerstown, Maryland

Thomas P. Sheridan

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

John R. Smith, Jr.

Chef, Mauna Lani Ritz-Carlton
Kamuela, Hawaii

CLASS OF 1984

Mark Dorian

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

Kent Gorsuch

Waynesboro, Virginia

Donna Hall Garnero

Chef/Owner, Sweet Occasions
Salt Pointe, New York

Felice Levy Pesci

Catering Chef
Lessing Corporation
Long Island, New York

Daniel McKayhan

Deceased

Peter J. Raskin

District Manager, US Foodservice
Kitty Hawk, North Carolina

Mark Anthony Sanok

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

Scott A. Smith

President, Magnolia Management Systems
Guilford, Connecticut

Jeffrey K. Strauss

Chef Owner
Pamplemousse Grille
Solano Beach, California

Renee Marie Verdonkschot

Chef/Owner
The Moveable Feast Catering Co.
Brugges, Belgium

CLASS OF 1985

William C. Eklund

Portland, Oregon

Patrick J. Fea

Kitchen Manager
Blue Star Resort and Golf
Denver, North Carolina

Michael A. Garnero

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

Ann McConahy Errant

Deerfield Beach, Florida

Keith A. Pottmeyer

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

Jessica A. Sheetz Nguyen

Assistant Dean
College of Liberal Arts at
University of Central Oklahoma
Oklahoma City, Oklahoma

Jean M. Stump-Dull

Corporate Chef
Quality King Distributors
Ronkonkoma, New York

CLASS OF 1986

David De Quay

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

Scott H. Julian

Sous Chef, The Palm
Charlotte, North Carolina

Michelle Krauth Walsh

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

Lawrence T. McFadden, CMC

General Manager/COO, The Union Club
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





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Thomas Cary

White Sulphur Springs, West Virginia

Robert Iseli

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

Owner, Style Ice
Hobe Sound, Florida

Keith Coughenour

Executive Chef, Duquesne Club
Pittsburgh, Pennsylvania

Lisa R. Carter

Lewisburg, West Virginia

Robert Kolb

Chef, Village at Breckenridge Resort
Breckenridge, Colorado

Sherri Talbott Wong

Owner, Bridge Road Bistro
Charleston, West Virginia

Frederick J. Tiess

Master Instructor, Johnson & Wales University
Charlotte, North Carolina

Thomas B.H. Wong

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

CLASS OF 1989

James Brokenshire

Sous Chef, Penn State Conference Center
State College, Pennsylvania

Melanie Campbell, C.E.C.

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

Shawn Hanlin

Executive Director
Oregon Coast Culinary Institute
Coos Bay, Oregon

Gary J. Maier

Sahas Olafson

Restaurant Chef, Congressional Country Club
Rockville, Maryland

Joseph Oldham

Sous Chef, Four Seasons Resort
Carlsbad, California

Matthew W. Simonds

Executive Chef, Nashville Hilton
Nashville, Tennessee

Eleonore Turner Sams

Teacher at Eastern Greenbrier Middle School
Lewisburg, West Virginia

CLASS OF 1990

Mark C. Anderson

Executive Chef, Village at Breckenridge Resort
Breckenridge, Colorado

Stacey S. Aucoin

Virginia Beach, Virginia

Frank W. Bauer

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

James R. Black, III

Executive Sous Chef, Merriman's
Kamuela, Hawaii

Kenneth L. Black

Owner, All Good BBQ
Coral Springs, Florida

Hugh P. Butler

Executive Chef, Naval Post Graduate School
Monterey, California

Dave R. Huebner

Tavern Chef, The Broadmoor
Colorado Springs, Colorado

Carmen Quagliata

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

Paulette Sales McNeely

Ronceverte, West Virginia

Marc A. Takahashi

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

CLASS OF 1991

Trad S. Dart

Executive Chef, Mystic Aquarium
Mystic, Connecticut

Joseph Farahat

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

Kenneth C. Fazell

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

Christopher D. Glass

Chef, Uptown Catering
Lima, Ohio

Steve Painter

Personal Chef at Steven Painter
Lancaster, Pennsylvania

Tariqu S. Shammaa

Hinton, West Virginia

Erryn Shephard

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

David J. Spychalski

Executive Chef, The Gaylord,
National Harbor
Washington, DC





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

CLASS OF 1992

Laurie Benner John
Greensboro, North Carolina

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

Michele Koeniger
Director of Food Service
Genesis Rehab Services
Daniels, West Virginia

Marc Lombardini
Executive Sous Chef
The Club at Admirals Cover
Jupiter, Florida

Gary P. Miller
Sous Chef, Spruce
Chicago, Illinois

Michelle Masters
Ronceverte, West Virginia

CLASS OF 1993

David Clark
Louisville, Kentucky

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

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

Daniel Rykaczewski
Poland

Shannon Solomon

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

CLASS OF 1994

Christopher Brandt
Culinary Director of Restaurant
Wegmans Food Markets
Rochester, New York

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

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

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

Heath A. Miles
Consultant, Industrial Access
Roswell, Georgia

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

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

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

CLASS OF 1995

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

Nick Burgess
Executive Chef at Hay Creek Hotels
Portland, Maine

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

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

Fred Kellerman
Area Executive Chef
Healthcare Services Group
Mount Laurel, New Jersey

Stefan Smith

Todd Wagner
Owner/Chef, Hill & Holler
Lewisburg, West Virginia

CLASS OF 1996

Daniel Campagna
Deceased

Daniel Fingerhut
Worldwide Event Consultants
Melbourne, Australia

Greg Myers
Executive Chef, Lancaster Country Club
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
Executive Chef, Petite Maison
Scottsdale, Arizona

CLASS OF 1997

Carlos Addarich
Executive Chef, Cheyenne Mountain Resort
Colorado Springs, Colorado

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

John Hamme
Executive Chef, Spectrum Resorts
Gulf Shores, Alabama





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Catherine Kearney

Executive Chef
Hyatt Regency Jersey City "On the Hudson"
Jersey City, New Jersey

Christopher Mark

Executive Chef, Grey Oaks Country Club
Naples, Florida

Eoin Redmond

Food & Beverage Consultant
Hattiesburg Lake Terrace Convention Centre
Hattiesburg, Mississippi

Jim Woltman

Executive Chef, Hershey Italian Lodge
Harrisburg, Pennsylvania

CLASS OF 1998

Keoni Chang

Corporate Chef and Director
Sullivan Family of Companies Prepared Foods
Honolulu, Hawaii

Garrett Fujieda

Director of Food & Beverage, The Westin
La Paloma Lahaina, Hawaii

Richard Hoffman

East Div. Executive Chef
Director of Hospitality for Genesis Healthcare
Baltimore, Maryland

Thomas Moats

Casino Dealer
The Greenbrier

David North

General Manager, Flint Hills National Golf
Andover, Kansas

CLASS OF 1999

Richard Han

Chef
Broadmoor Resort
Colorado Springs, Colorado

Robert Poff

Executive Chef Guyan Golf & Country Club
Huntington, West Virginia

Jon Reecher

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

Richard Rosendale, CMC

Rosendale Collective, Washington, DC

CLASS OF 2000

Eve Cohen

General Manager at IMGoing
Virginia Beach, Virginia

Thomas Grant

Instructor, Carver Career Center
Charleston, West Virginia

James Henderson

Executive Chef, Glade Springs Resort
Daniels, West Virginia

Kyle Krieger

President and CEO, LCdO Inc.
Managing Partner, Snead's 1912
Hot Springs, Virginia

Robert Rivard

Executive Chef, HMS Host
Jamaica, New York

Mary Thomas Poff

Charlottesville, Virginia

Michael Voltaggio

Owner of Ink, Starfish and Mongers
Los Angeles, California

CLASS OF 2001

Matthew Brenner

Instructor, University of Queensland
Brisbane, Australia

Hal Holden-Bache

Executive Chef and Co-Owner Lockeland Table
Nashville, Tennessee

Charles Lacad

Executive Chef, SAP Center
San Jose, California

Dean Maupin

Chef/Owner, C & O Restaurant
Charlottesville, Virginia

Jered Miller

Executive Chef
The Greenbrier Sporting Club

Lynette Sherman

Chef, LCdO Inc.
Hot Springs, 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

Chef
Myrtle Beach, South Carolina

CLASS OF 2003

Erik Baker

Executive Chef, Palmira Golf Club
Bonita Springs, Florida

Kenneth Hess

Food & Beverage Manager
Omni Homestead Resort
Hot Springs, Virginia

Timothy Loveland

Executive Chef, The Sulgrave Club
Washington, DC

Andrea Mallon Griffith

Executive Chef, Pursell Farms
Birmingham, Alabama

Fred Nussbaum

Executive Chef, The Glenmore Country Club
Keswick, Virginia

Jaco Smith

Executive Chef, LeChon Restaurant
Portland, Oregon

Michael Treanor

Executive Chef, Montage International
Beverly Hills, California





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

CLASS OF 2004

Stephen Gustard

Executive Chef, *The French Goat*
Lewisburg, West Virginia

Bryan Kelly

Executive Chef, *LifeWorks Restaurant Group*
Charlottesville, Virginia

Christopher Long**Jack Martin**

Pittsburgh, Pennsylvania

CLASS OF 2005

Michael Benevento

Chef de Cuisine, *Omni Mt. Washington Resort*
Bretton Woods, New Hampshire

Scott Cummings

Culinary Artistry, *Relais & Chateau*
Lenox, Massachusetts

Drew Garms

Executive Chef, *Everglades Club*
Palm Beach, Florida

Hannah Lanek Matarazzo C.C.

Garden to Table Chef Instructor
Mountain Top Montessori
Charlottesville, Virginia

Michael Matarazzo

Executive Chef, *Farmington Hills Country Club*
Charlottesville, Virginia

Frank Paris

Sous Chef, *The Everglades Club*
West Palm Beach, Florida

CLASS OF 2006

Brandon Armstrong

Executive Chef, *Postrio*
San Francisco, California

Hansun Jo, CEC

Senior Sous Chef, *Westchester Country Club*
Westchester, New York

Matthew McGhee

Chef de Cuisine, *The Watergate Hotel*
Washington, DC

Eddie Tancredi

Owner, *Eddie Tancredi Culinary Inc.*
Cleveland, Ohio

CLASS OF 2007

Joseph Albertelli

Director of Culinary Operations
The Club at Mediterra
Fort Myers, Florida

Arin Antonio

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

Aaron Baxendale

Restaurant Chef, *Ritz-Carlton*
Greensboro, Georgia

Lewis Donald

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

Patrick Goley**Hanhu Jo**

Executive Sous Chef, *Mizner Country Club*
West Palm Beach, Florida

Steven Halliday

Executive Chef, *Rosendale Collective*
Atlanta, Georgia

Matthew Stephens COO

Top Regency Wholesale Homes
West Palm Beach, Florida

CLASS OF 2008

Brendan Arentz

Executive Chef, *Spring Lake Golf Club*
Barrington, New Jersey

John Ferguson

Executive Chef, *The Omni Homestead Resort*
Hot Springs, Virginia

Seth Shipley

Executive Chef, *Belle Meade Country Club*
Boca Grande, Florida

CLASS OF 2009

Antwon Brinson

Founder/President of *Culinary Concepts*
Charlottesville, Virginia

Myriam Charles

Owner/Head Designer @ *Lux Cakery*
Hollywood, Florida

Lisa Daniels

Asst Banquet Chef, *The Aria*
Roanoke, Virginia

Benjamin Grupe

Executive Chef, *Tempus Restaurant*
St. Louis, Missouri

Jason McGarry

Chef, *Central Restaurant*
Charleston, South Carolina

Paul Ray, CCC**Caleb Taylor**

Executive Sous Chef, *The Ritz-Carlton*
Sarasota, Florida

David Uram

Executive Chef, *Slippery Rock University*
Avi Food Systems
Slippery Rock, Pennsylvania

Brian Wallace

Chef Tournant, *Little Nell*
Aspen, Colorado

CLASS OF 2012

Tristen Epps

Culinary Director, *Marcus Samuelsson Group*
Miami, Florida

Dalmain Grant

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

Jeremy McGarry

Guide for Outside, *Hilton Head*
Hilton Head, South Carolina

Corey Siegel

Corporate Chef for *Electrolux*
Charlotte, North Carolina

Jimmy Tran

Creative Director at *Plus Ultra*
Brooklyn, New York





CULINARY APPRENTICESHIP PROGRAM

PAST GRADUATES

Class of 2013

Stephen Bush

Sous Chef, *Mediterra*
Naples, Florida

Thomas D'Ambrosio

Owner, *Aioli Gourmet Burgers Food Truck*
Arizona, Mobile

Gerard Kenny

Executive Chef @ *Le Politique*
Austin, Texas

Angus McIntosh

French Laundry
Yountville, California

Daniel Sterling

Founder of *Cumberland Village*
Richmond, Virginia

Class of 2014

Justylyn Alair

Sous Chef, *The Cosmopolitan of Las Vegas*
Las Vegas, Nevada

Derek Desko

Executive Chef
AT&T Executive Education & Conference Center
Austin, Texas

Joe Peroney

Co-Owner/Chef de Cuisine, *Roots 657*
Leesburg, Virginia

Harold Steffenhagen

Sous Chef, *Hyde Park Restaurant Group*
Cleveland, Ohio

Class of 2015

Devin Cowan

Assistant Executive Pastry Chef, *The Breakers*
West Palm Beach, Florida

Peter Haynes

Sous Chef, *Everglades Club*
Palm Beach, Florida

Sarah Helzer

Pastry Sous Chef
The Cosmopolitan of Las Vegas
Las Vegas, Nevada

Morgan Heneghen

Chef de Cuisine, *Farmington Hills Country Club*
Charlottesville, Virginia

Nicole McKee

Chef/Owner, *Crossroad Bistro Food Truck*
Baltimore, Maryland

Joseph Sledz

Chef de Cuisine, *Country Club of Buffalo*
Lancaster, New York

Class of 2016

Salvatore Brucculeri

Banquet Chef, *Everglades Club*
Palm Beach, Florida

Jose Solorio

Sous Chef, *The Greenbrier*

Patrick Chuckas

Executive Sous Chef
The Interlachen Country Club
Edina, Minnesota

Desarae Bittle

Assistant Executive Pastry Chef
The Greenbrier

Class of 2017

Megan Bell

Pastry Chef, *The Chocolate Academy*
Chicago, Illinois

Nile Walker

Bartender, *C Ellets Steakhouse*
Atlanta, Georgia

Class of 2018

Siddhesh Darge

Sous Chef, *The Union Club*
Cleveland, Ohio

Mary Lewis

Pastry Sous Chef, *The Greenbrier*

Nicholaus Truesdell

Chef de Cuisine, *The Greenbrier*

Alex Robertson

Rounds Sous Chef, *The Greenbrier*



Letters from the Senior Apprentices

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.

- Louraine Tiongson



Letters from the Senior Apprentices

Dear Future Sophomores,

You're about to embark on the hardest three years of your career. Long days, endless nights, all for a chance to make "the grain." 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're working on. Don't forget that the people around you are 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 chefs 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; It's all worth it in the end.

- Addison Ambriola







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