



IMMEDIATE RELEASE

Legacy Awards Chair

Lila Gault
T. (212) 242-5644
E. lila@gaultgreen.com

Media Contact

Wendy Taylor
T. (604) 926-9071
E. editor@planitbc.com

Les Dames d'Escoffier International Legacy Awards Offer Professional Wisdom to Women in Food, Wine and Hospitality

MARCH 20 – The first Les Dames d'Escoffier International Legacy Awards will be announced on June 15, 2009. Awards in three categories serve as internships in providing women at the beginning or mid-career in their chosen culinary professions the opportunity to learn, first-hand, from accomplished Dames.

The awards offer a week-long, high energy work place experience to non-Dame women in the USA and Canada. Candidates must have at least two years of experience and must be currently working in the food, beverage or hospitality industries.

“Working hand-in-hand with Dames in the three industries represented by our membership, our hope is to imbue a lasting legacy of knowledge and expertise to the lucky winners so that they will continue to grow and mentor other women in culinary careers,” said Suzanne Brown, president, LDEI. “In other words, ‘a lasting legacy in perpetuity,’” added Brown.

Recipients of awards in the food, beverage and hospitality categories will travel to Washington State's wine country, New York's exciting catering scene or to one of Dallas' premier hotel properties. Travel and hotel accommodation for six nights will be reimbursed for each category award winner up to US \$2,000. Working beside Dames with award winning credentials, the recipients will experience high energy, intense and career expanding days and nights with extraordinary teams.

Opportunities will include taking an event from inception to completion in one of America's best hotels, discovering the finer points of viticulture and wine making or learning how a New York City catering powerhouse maintains both quality and volume.

Applications are available at <http://www.ldei.org> and must be submitted by May 15, 2009 and fulfilled by December 1, 2009.

Les Dames d'Escoffier International is an invitational organization of women leaders in food, beverage and hospitality whose mission is education, advocacy and philanthropy. Presently, there are 26 chapters in the USA and Canada. For additional information on Les Dames d'Escoffier International, please log on to <http://www.ldei.org>.

If you have any questions about the awards or entry process, please contact the Legacy Awards Chair, Lila Gault at (212) 242-5644 or email her at lila@gaultgreen.com.

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2009 Conference – Philadelphia – October 1-4, 2009

CRITERIA FOR ENTRIES

- Two (2) years related work experience in a career in food, beverage or hospitality
- Awards are open to non-Dame women only, from the USA or Canada

CHECKLIST FOR ENTRY PACKET

- _____ Completed and signed entry form
- _____ Resumé
- _____ A 250 word essay about what the applicant hopes to experience
- _____ Two (2) letters of recommendation

SUBMISSION OF FULL APPLICATION MUST BE MADE BY: MAY 15, 2009.

Applications may be downloaded and completed online at <http://www.ldei.org>.

All submissions are to be made electronically.

Winners will be announced June 15, 2009 and awards must be fulfilled by December 1, 2009.

QUESTIONS: If you have any questions about any of the rules, contact the Legacy Awards Chair, Lila Gault at (212) 242-5644 or email: lila@gaultgreen.com.

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The Experiences

Learn Washington Wine from the Ground Up! *With Dame Kay Simon, winemaker and owner of Chinook Winery and Dame Patricia Gelles, owner of Klipsun Vineyard*

Your days will be filled with the sights & sounds & smells of the vineyard and winery. All the year's "prep" work needs to be completed in just a few weeks' time, before this desert climate experiences its first hard frost. Everyone will have laser focus on making sure the grapes are at their peak potential for making great wine, and transporting them into the fermenter, where you'll learn how winemakers guide the fruit into commercial quality wine, and the decision-making process from the vineyard into the cellar.

Interns must be physically fit & flexible – each day may bring a challenge from Mother Nature, and your ability to adapt makes you a better vineyard worker/cellar worker from your host's perspective! Clothing should be your best 'grubbies'; layers work well – we'll provide rubber boots; picking shears etc. It can be warm during the day & then frost during the night.

Some good food, conversation and simple but delicious harvest lunches from the garden await. Also, after the machinery quits running, a glass of delicious wine from harvests past!

Hospitality at the Rosewood Crescent Hotel, Dallas, Texas

Donated by Dame Caroline Rose Hunt

The recipient of this award will have the wonderful opportunity to spend time with our Catering and Conference Service professionals and learn how we deliver memorable experiences to our guests in both social and corporate settings.

You will experience what it is to take an event from inception to completion. Work directly with a client through the sales process; un-surface their likes and dislikes; and identify their needs, wants and desires to create an event that exceeds their expectations. You will have the opportunity to work with the executive chef to custom tailor a menu to the client's specifications and conduct a menu tasting to assure you have achieved their desires. You will interview vendors and identify who can best meet your client's needs for linens, décor and entertainment. No doubt there will be comparison-shopping and negotiation necessary to maintain your client's budget. The night of the event you will work alongside the banquet manager to execute every phase of the event. From start to finish you will ensure that every detail is taken care of, even the unexpected ones! At the end of the night you will have successfully achieved what every event planners wants – perfection.

During your week you will gain a great appreciation of how Catering and Conference Services works closely with other areas of the Hotel operation, including rooms management, food & beverage operations, sales & marketing and spa to deliver a one of a kind experience.

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Abigail Kirsch Catering Relationships - *With Dame Alison Awerbuch*

Spend a week working with Alison Awerbuch and her staff in the high paced industry of catering and special events at one of the country's most well renowned catering firms, Abigail Kirsch Catering Relationships.

This internship is designed to be a structured "crash course" in all aspects of on and off premises catering and is designed for both the novice looking to gain exposure in the field or to someone who already has some catering experience and wants to fine-tune their skills and knowledge.

Located in the New York tri-state area, you will have the opportunity to work at several of AK's in house catering venues as well as at off premises events. Your primary experience will take place at AK headquarters in Tarrytown, New York; in addition you will visit several of their NYC locations during the week.

The week will be set up so you will be exposed to all aspects of catering (both front of house and back of house) including hands-on time in the production and event kitchens as well as one-on-one sessions with senior managers in sales, event management, purchasing, menu development, creative design and P&L and cost controls.

Learn many of the tricks of the trade as you get exposed to high volume, quality, cutting edge catering...and as a special treat, Abigail Kirsch will meet with you and answer any and all questions you have about her vast experiences in the industry.

Dates chosen will be made on a mutually agreeable week that coincides with business flow.

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