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FOR IMMEDIATE RELEASE



***Return On Ingredients' CEO to Speak at
Guilford Technical Community College November 24, 2009***

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September 9, 2009 (Columbus, OH) — *Return On Ingredients* President and CEO Mark Kelnhofer has been asked to speak to the Culinary program at Guilford Technical Community College (GTCC) located in Jamestown, North Carolina. Kelnhofer will address the students on the topic of “Accurate Recipe Costing and Effective Menu Engineering”. Kelnhofer, President and CEO of *Return on Ingredients*, created a proven, one-of-a-kind methodology to mitigate loss and increase profits in the restaurant industry.

The Culinary Arts Program at Guilford Technical Community College provides specific training required to prepare students to assume the positions as trained culinary professionals in a variety of food service settings including full service restaurants, hotel, resorts, clubs, catering operations, contract food service and health care facilities.

Course offerings emphasize practical application, a strong theoretical knowledge base, and professionalism and provides critical competencies to successfully meet industry demands. Course also include sanitation, food/beverage service and control, baking, garde manager, American/international cuisines, food production and hospitality supervision.

Graduates should qualify for entry-level positions such as line cook, station chef and assistant pastry chef. American Culinary Federation certification assistance is available to graduates. With experience, graduates may advance to such positions as sous-chef or food service manager.

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