



Investor Relations | Smithfield Foods USA, Global Food Company

# Smithfield's Fundamentals Teaching Kitchen Dedicated at The Culinary Institute of America

SMITHFIELD, Va., Dec. 06, 2018 (GLOBE NEWSWIRE) -- [Smithfield Foods, Inc.](#) has partnered with [The Culinary Institute of America](#) (CIA) to become the dedicated sponsor of Smithfield's Fundamentals Teaching Kitchen at the college's Hyde Park, NY campus. Representatives from both organizations hosted an official naming ceremony of the kitchen this morning, marking the next chapter in a relationship of more than six years, and a shared commitment to educating the future leaders of the food industry.

First-year CIA culinary students spend many quality hours in the Fundamentals Teaching Kitchen where they are introduced to primary cooking theories, techniques, and applications—the building blocks of their culinary journey. In addition to naming the kitchen, Smithfield will expand its support for the college's mission, including educational and student activities programs, leadership conferences, and other initiatives.

"We believe it's imperative for Smithfield to have an impact on the next generation of chefs not only to encourage culinary creativity, but also reinforce the importance of sustainability," said Russ Dokken, executive vice president of foodservice for Smithfield Foods' Packaged Meats Division. "We are honored to champion the journey and education of CIA students, and we look forward to seeing how they will implement their talents, inspire the culinary community, and shape new food trends once they graduate."

As the recognized leader in culinary education for undergraduate and graduate students, foodservice and hospitality professionals, and food enthusiasts, the CIA is shaping the future of the food world. The college has been widely recognized for setting standards of excellence, innovation, and leadership within the industry for more than 70 years.

"The Culinary Institute of America is grateful for Smithfield's support of our students' education," says CIA Vice President of Advancement Kevin Allan. "They share our core values of excellence, leadership, professionalism, ethics, and respect for diversity, and we look forward to a strong and beneficial relationship."

To learn more about Smithfield Foods' expertise in foodservice, visit [www.SmithfieldFoodservice.com](http://www.SmithfieldFoodservice.com).

## About Smithfield Foods

Smithfield Foods is a \$15 billion global food company and the world's largest pork processor and hog producer. In the United States, the company is also the leader in numerous packaged meats categories with popular brands including Smithfield®, Eckrich®, Nathan's Famous®, Farmland®, Armour®, Farmer John®, Kretschmar®, John Morrell®, Cook's®, Gwaltney®, Carando®, Margherita®, Curly's®, Healthy Ones®, Morliny®, Krakus®, and Berlinki®. Smithfield Foods is committed to providing good food in a responsible way and maintains robust animal care, community involvement, employee safety, environmental, and food safety and quality programs. For more information, visit [www.smithfieldfoods.com](http://www.smithfieldfoods.com), and connect with us on [Facebook](#), [Twitter](#), and [LinkedIn](#).

## About The Culinary Institute of America

Founded in 1946, The Culinary Institute of America is the world's premier culinary college. Dedicated to developing leaders in foodservice and hospitality, the independent, not-for-profit CIA offers master's, bachelor's, and associate degrees with majors in culinary arts, baking & pastry arts, food business management, hospitality management, culinary science, and applied food studies. The college also offers executive education, certificate programs, and courses for professionals and enthusiasts. Its conferences, leadership initiatives, and consulting services have made the CIA the think tank of the food industry and its worldwide network of more than 50,000 alumni includes innovators in every area of the food world. The CIA has locations in New York, California, Texas, and Singapore. For more information, visit [www.ciachef.edu](http://www.ciachef.edu).

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