



COOK UP SUCCESS!

With your Maines Culinary Team

TO SUPPORT YOUR BUSINESS, Maines offers value-added services like complimentary access to the Maines Culinary Team, led by Corporate Chef Jake Hizny and Eamon Lee. Our chefs have taken countless restaurants to the next level with exclusive recipes, cost-cutting strategies, menu consulting, and more.



Meet Chef Jake Hizny

"Every day, I put my 25+ years of experience to work for Maines customers. I'm an NRA-certified Food Management Professional, have attended classes at the Culinary Institute of America, Rich's Baking School, and Tyson University."

FIRST TASTE OF COOKING: "It started at age 5 when I'd cook with my grandmother every Sunday. She'd say in Slovak, 'this is 1/4 hand full, put in the pot!' Everything was from scratch, there was no turning back!"

NEXT BIG THING: "I believe we're in a 'comfort zone' with back-to-basic foods like soups and stews being truly 'hot' right now!"

QUOTE TO COOK BY: "Have fun, cook with passion, enjoy each culinary journey, and reap the rewards!"

RECENT SUCCESS: "I worked with students in the Wilkes-Barre Area school district to create healthy recipes for the school lunch program. We submitted the program to "Fuel up to Play 60" which is sponsored by the American Dairy Board and the NFL. Our fingers are crossed to win!"



Meet Chef Eamon Lee

"I have over two decades of chef experience: I went to Paul Smith's College in the Adirondacks and then worked for ten years as a chef for the Century Club of Syracuse. I'm currently obtaining my CEC accreditation!"

EARLIEST COOKING MEMORY: "My first job was as a dishwasher but I quickly moved into assisting the chef. The chef went on vacation and asked me to manage a wedding party. The newlyweds came into the kitchen and thanked me for 'the best meal they'd ever had' and one they'd always remember."

TREND TO TRY: "Customers are caring more about where their food comes from. Maines makes it easy to get in on the trend with location-specific products like Jail Island Salmon and regionally sourced items from Produce Express."

KITCHEN MOTTO: "One of my favorite chefs said this: The most important ingredient in a dish is the one you leave out. The key to great cooking is treating ingredients with respect and not overdoing it."

LATEST SUCCESS: "I'm helping chefs understand that their distributor is truly a partner in their success."

YOUR PLACE OR OURS!

Chef Hizny and Lee can come to your restaurant; or, meet them in either the Learning Center at Maines Corporate Headquarters near Binghamton or the Test Kitchen at MaineSource in Camillus – *whatever you prefer.*

YOUR ACCOUNT MANAGER CAN SCHEDULE YOUR SESSION WITH THE MAINES CULINARY TEAM TODAY.