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For Immediate Release

Kendall College and WÜSTHOF Collaborate to Bring High-Quality Knives to Culinary Students as Premium Cutlery Company Celebrates 200 Years
“WÜSTHOF Kitchen” debuts soon at Kendall College

CHICAGO – April 15, 2014 - Kendall College, the No. 1 school in Chicago in preparing students for careers in culinary arts and hospitality management (TNS Global – 2013 Survey), is proud to collaborate with state-of-the-art premium cutlery company, WÜSTHOF, as it celebrates 200 years. WÜSTHOF, headquartered in Solingen, Germany, has a long and rich heritage crafting the finest precision-forged full-tang cutlery, and as part of this new partnership, will provide all Kendall culinary students with a forged GRAND PRIX II 8-inch Cook’s Knife and several knives from the laser-stamped PRO series in the student knife kit.

“Part of what makes Kendall’s educational experience so rich is the outstanding partnerships we have created with top-quality, high-standard culinary organizations and companies,” said President of Kendall College, Emily Williams Knight. “Being able to use and learn with industry leading equipment provides our students with a competitive edge as they prepare to enter their chosen field. Working with WÜSTHOF is an honor for both our students and the faculty.”

In addition to the prestigious knives becoming part of the curriculum, Kendall College will be dedicating one of the teaching kitchens to WÜSTHOF. This honor is provided to chefs and companies that go above and beyond to help the college in offering top educational opportunities, equipment and facilities.

“We’re extremely proud and honored to partner with Kendall College and work together in cultivating the next generation of culinary professionals,” said Bill Colwin, Vice President of Sales, Food Service & Hospitality at WÜSTHOF-TRIDENT OF AMERICA, INC. “In the process of developing this exciting partnership, which provides immense value to both faculty and the students, it became very obvious to all of us at WÜSTHOF that we share and adhere to the same high standards of excellence and dedication to challenging the status quo.”

GRAND PRIX II and PRO knives are specifically designed for food service professionals who demand high-performance cutlery that can withstand heavy daily use. Crafted in Germany, both GRAND PRIX II and PRO knives are made of a signature metal alloy of high-carbon, stain-free steel to meet all key criteria called for in
commercial kitchens – sharpness straight out of the box, edge retention, ease in re-sharpening, and prevention of rusting and staining.

To kick-off the partnership, Kendall College will co-host WÜSTHOFS 200th anniversary party to be held at the college in the iconic Skyline Room, which boosts outstanding city views. The invite only party will take place on Monday, May 19, where Kendall culinary arts students will be working at various action stations demonstrating the quality of the WÜSTHOF knives.

For more information about Kendall College’s School of Culinary Arts, visit www.culinary.kendall.edu or for more information on WÜSTHOF, visit www.wusthof.com.

About the Kendall College School of Culinary Arts:
Kendall College, founded in 1934, is located in Chicago and is a member of the Laureate International Universities network. Kendall offers undergraduate degrees in business, culinary arts, early childhood education and hospitality management to a diverse and passionate community of more than 1,650 students. The curriculum combines strong academics with practical experience and international educational opportunities that help give students in business, hospitality and culinary arts programs the skills and expertise to be leaders in their professions. Kendall College was ranked the number one program in Chicago for preparing students for careers in hospitality management and culinary arts in a survey of management at Chicago's leading hotels and Michelin Guide restaurants (TNS Global – 2013 Survey). The American Culinary Federation Education Foundation Accrediting Commission has accredited the Culinary Arts associate program since 1988 and the Baking and Pastry associate program since 2008. Kendall College is accredited by The Higher Learning Commission and a member of the North Central Association of Colleges and Schools (NCA), www.ncahlc.org; 312-263-0456. For more information, visit www.Kendall.edu.

About WÜSTHOF:
Established in 1814 in Solingen, Germany, WÜSTHOF is a global leader in premium cutlery. Celebrating its 200th anniversary in 2014, the family-owned and managed company continues to uphold its simple mission to create the finest cutlery in the world. WÜSTHOF products are sold in 90 countries, and sought-after and used in the finest dining establishments around the world.

The company’s U.S. subsidiary, WÜSTHOF-TRIDENT OF AMERICA, INC. is located in Norwalk, Connecticut.

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