



## THE CULINARY INSTITUTE OF AMERICA DEDICATES THE FIRST DUNKIN' DONUTS BAKESHOP ON SAN ANTONIO CAMPUS

San Antonio, TX and Canton, MA (October 18, 2010) – The Culinary Institute of America (CIA) and Dunkin' Donuts, America's all-day, everyday stop for coffee and baked goods, recently dedicated the nation's first Dunkin' Donuts Bakeshop, located on the CIA's newly expanded campus in San Antonio, Texas. As part of a \$900,000 pledge from Dunkin' Brands to become a founding donor of the CIA's "El Sueño" initiative, the company's support will assist the baking and pastry faculty at the world's premier culinary college to educate students and industry professionals about traditional Latin American baked goods, which are still unfamiliar to many in North America.

During the official opening ceremony on October 9, Dunkin' Brands Chief Creative and Innovation Officer Joe Scafido and Executive Chef Stan Frankenthaler joined CIA President Dr. Tim Ryan and San Antonio campus Managing Director David Kellaway for a festive celebration that featured a variety of food-themed events, including a healthy snack competition for local high school students and culinary demonstrations by renowned chefs.

The Dunkin' Donuts Bakeshop, which is located on the second floor of the new facility, will provide the CIA's students with the basic fundamentals of baking and pastry arts and offer the extensive hands-on technical skills necessary for success in the foodservice industry. The Bakeshop is fully equipped with state-of-the-art bakery ovens, commercial mixers, baking equipment, hand tools and other supplies required to prepare an array of baked goods from donuts, muffins, croissants and all types of breads, desserts, pastries and confections. The kitchen also features a chocolate tempering area designed for dipping, making truffles and creating décor for cakes. From learning the classic skills and the fine art of baking pastry, to commercial baking production and running the front counter at the new bakery café, students will be prepared to work in a variety of settings, including bakeries, cafés, and quick service, casual, and gourmet restaurants.

Led by Executive Chef Stan Frankenthaler, a 1984 CIA graduate, the Dunkin' Brands culinary team is responsible for developing all of the new products for Dunkin' Donuts, including beverages, savory and sweet items, that are served in more than 9,000 restaurants worldwide.

According to Frankenthaler, the partnership with the CIA is a natural fit for Dunkin' Donuts, given the brand's long-standing heritage of baking and commitment to serving millions of bakery items on a daily basis. "Dunkin' Donuts has a 60-year baking heritage, and we are proud to support the first Dunkin' Donuts Bakeshop at the CIA, San Antonio, to advance baking and pastry arts. This profession has a rich history steeped in tradition, and we are excited to be able to encourage both students and professionals in the baking and pastry field to explore and preserve Latin flavors and traditional cuisines."

In addition to opening the Dunkin' Donuts Bakeshop, Dunkin' Brands is offering a culinary internship to a CIA student that is interested in assisting with cake design, recipe development, tasting, product ideation, gold standard product development and commercialization for two of the world's most beloved brands, Dunkin' Donuts and Baskin-Robbins. The Dunkin' Brands culinary internship will provide current or newly-graduated culinary students an opportunity to obtain real-world experience in a controlled atmosphere and develop management skills necessary for success in a commercial kitchen. The culinary intern will report directly to Dunkin' Brands Executive Pastry Chef Christopher Boos, who was recently named one of the country's top ten best pastry chefs by Dessert Professional magazine.

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### About The Culinary Institute of America

Founded in 1946, The Culinary Institute of America is an independent, not-for-profit college offering bachelor's and associate degrees in culinary arts and baking and pastry arts, and certificate programs in culinary arts and wine and beverage studies. As the world's premier culinary college, the CIA has a network of more than 40,000 alumni that includes industry leaders such as Grant Achatz, Anthony Bourdain, Michael Chiarello, Cat Cora, Steve Ells, Todd English, Duff Goldman, Sara Moulton, Charlie Palmer, and Roy Yamaguchi. The college has campuses in New York (Hyde Park), California (The CIA at Greystone, St. Helena), and Texas (San Antonio), and an international location in Singapore. In addition to its degree programs, the CIA offers courses for professionals and enthusiasts, as well as consulting services for the foodservice and hospitality industry. For more information, visit [www.ciachef.edu](http://www.ciachef.edu).

### About Dunkin' Brands, Inc.

With 16,000 points of distribution in 49 countries worldwide, Dunkin' Brands, Inc. is renowned for its leadership in the quick quality category. At the end of 2009, there were 9,186 Dunkin' Donuts franchised restaurants and 6,207 Baskin-Robbins franchised restaurants and the company had system-wide sales of approximately \$7.2 billion. Dunkin' Brands, Inc. is headquartered in Canton, Massachusetts. For more information, visit [www.dunkinbrands.com](http://www.dunkinbrands.com).