



Global Chef

Sharing the International Flavors of Sodexo




Chef Juan Carlos Barzola

Chef Juan Carlos Barzola brings 10 years of experience in the food and hospitality industry to the Global Chef Program. Originally from Peru, Chef Barzola studied management at the Queens College Spanish American Institute and New York Institute of Business Technology in New York. He also attended the French Culinary Institute in New York, while interning for several fine New York restaurants & caterers. Upon returning to Peru in 1997, he enrolled at Le Cordon Bleu Peru to pursue his education in the Culinary Arts and Hotel Management. Since completing his formal culinary training, Chef Barzola has directed kitchens for the JW Marriott Hotel in Lima, Royal Caribbean Celebrity Cruises in Europe, Roosevelt Hotels & Suites, and the APC Corporation, one of the largest catering companies in Peru. Chef Barzola joined Sodexo in 2006 and is currently Executive Chef of the Business & Industry and Education segments. Come discover the tastes and culture of Peru with Chef Barzola!



PERU



Come taste what people are talking about!

The Global Chef Program is bringing authentic international cuisine to campus. One of our talented chefs has traveled thousands of miles and timezones to cook especially for you.

Here's what customers say:

"The food was absolutely amazing! And that's from a picky eater."

"A great way to experience another culture without having to travel."

"Having international cuisine is exciting and different."



globalchefprogram.com
by **Sodexo**

Marquette University

March 8

The Peruvian Experience at Alumni Memorial Union

The Lunda Room

11:00am - 1:30pm

*Global Chef Juan Carlos Barzola will be preparing Peruvian specialties added to The Lunda Room menu for the day. Meet our Global Chef and enjoy authentic Peruvian Cuisine. *Reservations are recommended*

March 8

The Peruvian Experience

Marquette Place at Alumni Memorial Union

11:00am - 7:00pm

Global Chef Juan Carlos Barzola's Chupe de Camarones (Shrimp Chowder) will be featured at NYC Subs and Solterito Arequipeno Salad (Peruvian Bean Salad) will be offered at Fresh Greens.

March 9

The Peruvian Experience at Cobeen Hall

Cobeen Hall

11:00am - 2:00pm

Meet Global Chef Juan Carlos Barzola and experience Peruvian menu selections Ceviche Vegetariano, Seco de Cordero al estilo norteno (Northern Style Lamb), Chupe de Camarones, and Mazamorra morada (Purple Corn Pudding).