

Chef to Chef

A Club+Resort *Chef*

CONFERENCE



MARCH 1-3, 2020

THE WESTIN CHARLOTTE
CHARLOTTE, N.C.



Rhy Waddington

*Women in Hospitality:
Promoting Their
Success & Impact*





Chrissie Bennett

- Executive Sous Chef of Winged Foot Golf Club
- Banquet/Bufferet creative leader
- Team mentor
- Local farm liaison



Dana Iannelli

- CIA Graduate
- Executive Pastry Chef at Addison Reserve Club
Delray Beach FL
- Food Network Star
- Food Traveler



Katie McAlister

- Executive pastry chef at Winged Foot Golf Club
- Katie is a JWU Graduate
- Cake artist
- Leader
- Motivator
- Recruitment specialist



Chef Colby Newman

- Executive Chef at Grosse Pointe Yacht Club Michigan
- Industry Leader
- Father
- Featured Chef in Chef to Chef Magazine
- Advocate for recognizing the contribution women have in our industry

Woman who inspire me to be my best....





Julia Child



Daniela Soto-Innes



Clare Smyth



Mashama Bailey



Dominique Crenn



Elena Arzak

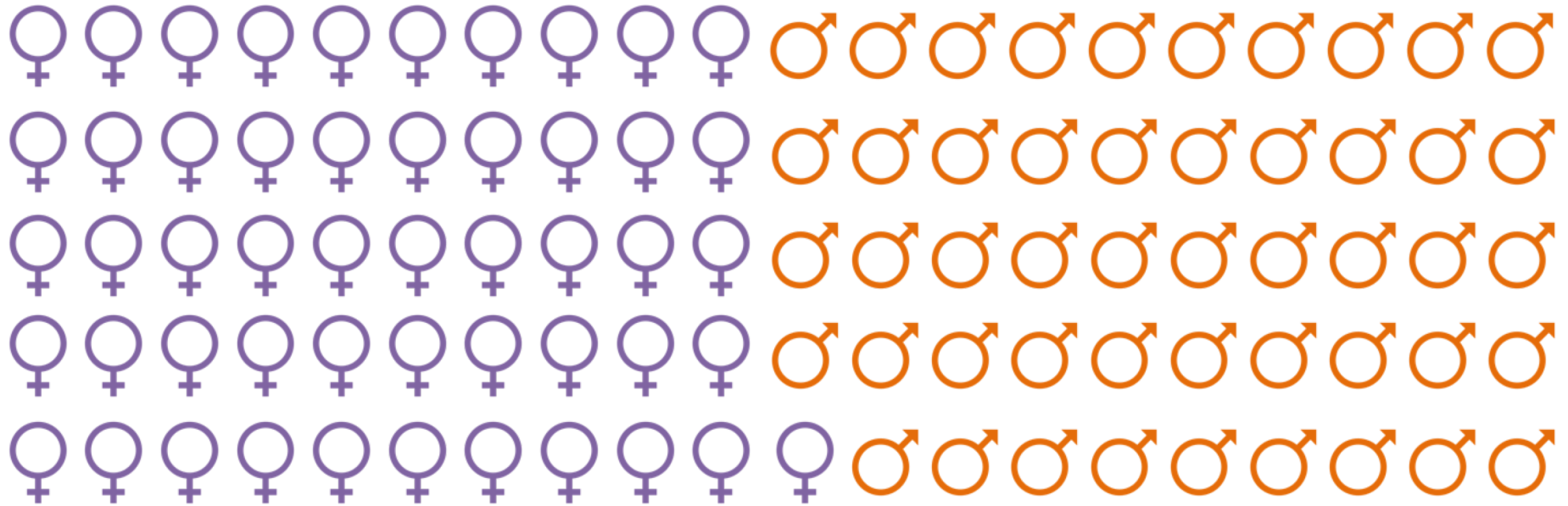


Missy Robbins



Nancy Sliverton

CIA enrollment % female vs male



Average pay gap

**Female chefs and head cooks
make 78 cents to the dollar
men earn doing the same job.**

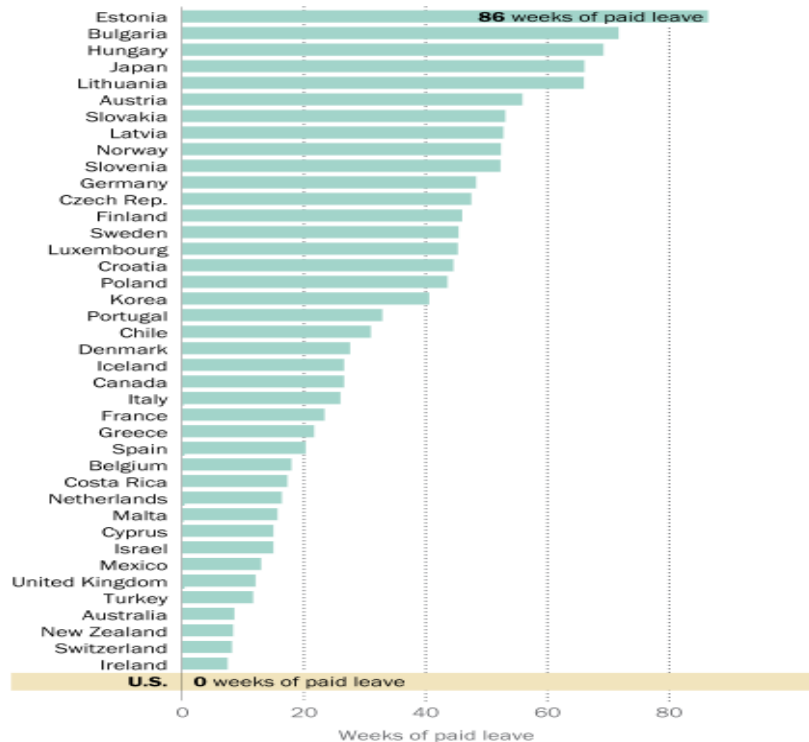
That's **\$141** out of a weekly paycheck, which means women get paid **\$7,332** less per year.

Wage gap calculated from 2017 median weekly earnings of full-time salary workers in the United States as per the [U.S. Bureau of Labor Statistics](#).

Less than 7 percent of restaurants in the United States are led by female chefs.

U.S. ranks last in government-mandated paid leave for new parents

Total weeks of paid leave mandated by national government to new parents



Note: Includes maternity leave, paternity leave and parental leave entitlements in place as of April 2018. Estimates based on a "full-rate equivalent," calculated as total number of weeks of any paid leave available to a new parent, multiplied by average rate of earnings reimbursement for those weeks of leave.

Source: Organization for Economic Cooperation and Development Family Database.

A close-up photograph of a person's hands holding a bunch of ripe blueberries. The background is a soft-focus blue. Overlaid on the image is a white quote in a bold, sans-serif font, enclosed in a white rectangular frame with corner brackets. The quote is attributed to Danny Meyer.

“

**BUSINESS, LIKE LIFE, IS ALL
ABOUT HOW YOU MAKE
PEOPLE FEEL. IT'S THAT
SIMPLE AND IT'S THAT HARD.**

— DANNY MEYER —

**Clients
do not come first.**

**Employees
come first.**

**If you take care of
your employees,
they will take care
of the clients.**

Richard Branson



Katie,

Could you please talk about what you feel are some of the biggest areas in our industry that need to improve to help recognize the woman within

Chrissie,

What has your experience been moving through the ranks at WFGC. What has been the biggest challenge and what has helped you reach your goal to date. What advice would you give young interns/apprentices coming out of school?

Dana,

What roll has the media/ awards committee played in not promoting women in our industry?

Colby,

What have been the benefits of having more women working in your kitchen?

Dana,

What do we need to do to address the current environment in kitchens that is pushing woman out of the work force/ or making it hard for them to succeed?

Chrissie,

How do we rectify the current gender pay gap in our industry where women are earning on average 79 cents to the dollar men make?

Katie,

What are some of the stereotypes that need to be discarded in our industry. What is your opinion of work life balance in the industry?

Dana,

What are some tools that help with inclusion within the workforce and give females an even playing field?

Colby,

What made you make the decision to hire more women? Was it a conscious decision or was it organic?