

For Immediate Release

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Angelo Galang Named Chef de Cuisine for Café du Parc

Washington DC, August 3, 2011 -- Chef Angelo Galang has been named Chef de Cuisine of Café du Parc., it was announced this week by famed Michelin-Star Chef Antoine Westermann, Culinary Consultant for Café du Parc and Jim Veil, General Manager, Willard InterContinental Hotel. Chef Angelo has been a leading member of the popular DC bistro's culinary team for over a year under the close tutelage of Chef Westermann. The dining spot is located next to the famed Willard InterContinental Hotel.

Chef Angelo's enthusiasm for cooking began at a young age. It was a family affair... both his mother and father were passionate about cooking and baking, as were his siblings. "My dad used to cook different dishes from back home in the Philippines, and my mother baked a lot," Angelo said. Cooking had always been a part of growing up. As a child he remembered selling his mother's baked goods throughout his neighborhood on his bicycle.

Chef Angelo's food passion comes from sea - the fresh fish and seafood he lovingly prepared in his native country. "It is about products and ingredients, working with top purveyors for the freshest fish, seafood and vegetables, so you start with quality then gently reveal true flavor" says Chef Angelo, who uses seasonal, local and natural products whenever and wherever possible.

Chef Angelo attended the University of Santo Tomas, located in his hometown of Manila, where he studied Hotel and Restaurant Management. During his rigorous course load he interned at some of the notable restaurants in Manila and the Shangri-La hotel. He was soon hired by Shaman Concepts, which owned Sala, Peoples Palace, a Thai restaurant, and Sala Bistro and apprenticed under Chef/Restaurateur Colin Mackay. Later he was promoted to Sous Chef, then Chef de Cuisine for Peoples Palace. He was sent to Thailand for culinary training and emersion into the country's culture and flavors.

Following his position with Peoples Palace as Chef de Cuisine, Chef Angelo moved to the United States. He soon after obtained a position at the Willard Hotel in 2004, starting as a cook, then Chef de Partié. When Café du Parc opened in 2008,

Angelo joined the team becoming Sous chef in 2010. He gained rich experience working under Westermann protégée, Christophe Marque and later with the master chef himself.

Café du Parc, the popular French bistro located next to the Willard InterContinental, serves breakfast, lunch, dinner, afternoon petit plats, takeout lunch items and house specialty French pastries. Café du Parc embraces true classic bistro cuisine with accompanying French wines. The culinary team is under the guidance consultancy of celebrated Michelin-starred French chef, Antoine Westermann who oversees menu design and absolute quality. During the warm DC spring and long summer months, Café du Parc features Parisian-style outdoor sidewalk seating. Call Café du Parc at: 202-942-7000, or visit www.cafeduparc.com.

The Willard InterContinental is located in the heart of the nation's capital on Pennsylvania Avenue near the White House, the Smithsonian museums and the downtown business and theatre districts. The Willard epitomizes world-class hospitality as the hotel of choice for heads of state and leaders of the world's business, cultural, social and political elite. The hotel's 335 well appointed guestrooms include 41 elegant suites. Dining options include Café du Parc, the popular French bistro with seasonal outdoor seating, the Occidental Grill & Seafood, traditional Afternoon Tea in Peacock Alley and the classic Round Robin Bar. The luxurious Red Door Spa offers a wide array of pampering treatments. An American institution, the Willard has hosted nearly every U.S. president since 1853. It was at the Willard that Julia Ward Howe wrote The Battle Hymn of the Republic, where President Ulysses S. Grant popularized the term "Lobbyist," and where Rev. Dr. Martin Luther King finished his renowned "I Have a Dream" speech. The Willard is also noted for its 100% wind power, recycling and charitable initiatives including Anacostia River clean-up, the hotel's "Adoption" of a Pershing Park, and support of a school prom for disabled youth. The classic Willard InterContinental combines heritage and luxury with contemporary comfort and the latest technology. Tel. 202-628-9100, 1-800-827-1747, or Web site: www.washington.intercontinental.com. Twitter: www.twitter.com/willardhotel ; Facebook: www.Facebook.com/willardhotel

*Condé Nast Traveler Gold List 2011
Travel & Leisure World's Best Hotel 2010
Café du Parc Washingtonian Magazine Top 100 Restaurants 2011
Washingtonian Bride & Groom Voted Top Wedding Venue 2011
Condé Nast Traveler 2009 World Saver Award - AAA 4 Diamond
Voted 2010 Winner for Best Hotel in Washington, D.C. by AOL City's Best*