



Something For Everyone

About Cheesecake Factory

The Cheesecake Factory Incorporated is an upscale, casual, full-service operating dining restaurants in the United States. The Cheesecake Factory owns 156 restaurants in 35 States and the District of Columbia, and the Grand Lux Café owns 13 restaurants in 9 States and last but not least RockSugar Pan Asian Kitchen own 1 restaurant in California. Since the opening of the first restaurant in Beverly Hills, CA, we consistently keep our quality of excellence original even with 170 dining restaurants today.

Besides our renowned restaurants, we also have two bakery production facilities, where the production of over 60 varieties of quality cheesecakes and other baked products are produced. In total, we currently have an employment of 33, 900.

Mission

To create an environment where absolute guest satisfaction is our highest priority.

Value and Culture

Cheesecake Factory's value formed by our founders: Oscar and Evelyn Overton. We strive to create the best food and service with the most comfortable dining atmosphere for both the costumers and the staff. Our staff is welcoming, caring, friendly, professional, appreciative and as a company we love giving back to our community. These are the key elements of how we strive for excellent dining experiences at the Cheesecake Factory.

Founders

Evelyn, Oscar Overton, and their son of David are the three founders for Cheesecakes Factory. The first Cheesecake Factory was founded in 1978 in Beverly Hills, California. Prior to the opening of the company, Evelyn Overton created 20 different cheesecakes in 1975 that she sold from Santa Barbara to San Diego. Her husband, Oscar Overton, purchased delivery trucks and hired drivers to expand their cheesecake sales on the West coast.

Our Food

- 200 menu choices in appetizers, entrees, pizzas and more
- Approximately 50 varieties of cheesecakes and other desserts
- All menu items are created from scratch daily
- We only use high quality, and fresh ingredients
- We use all-natural chicken with no added hormones
- Premium beef that is Certified Angus, U.S.D.A. American Style Kobe Wagyu
- Prime or Choice; fresh fish that is either longline or hook and line caught whenever possible
- Non-trans fat cooking oils according to the U.S. Food & Drug Administration Food Labeling Guidelines
- Produce that is mainly sourced directly from premium growers

Most Recent Key Awards:

- 2012 Nation's Restaurant News MenuMasters Award for "Healthful Innovations" for our SkinnyLicious Menu
- 2011 Best Practices Award - People Report
- 2010 Zagat Survey - Best Desserts and Best Salads
- 2010 Halo Gold Award - Best Cause Marketing Event

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Social media links

<http://thecheesecakefactory.com>

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