



Awards & Recognition

- 2015 *USA Today*, The River and Rail, Voted #2 of 10 Best Southern Fine Dining
- 2014 Winner, *Guy's Grocery Games*, Food Network Television
- 2013 *Food Network Magazine*, Best Pastry Dessert Virginia
- 2012, 2013 *Southern Living*, The River and Rail, Top 100 Restaurants in the South
- 2012 *Restaurant & Hospitality*, 12 Chefs To Watch in 2012
- 2010 *Chicago Social* Best New Chefs Under 30
- 2009 James Beard Foundation Award Nominee, Rising Star Semi-Finalist
- Host Chef, James Beard House, (October 2006, January 2008, January 2009)
- Featured in multiple national media outlets including: CBS' "The Early Show", *Eatocracy*, *Gourmet*, *Southern Living*, *Garden & Gun*, *Restaurants & Institutions*, *The Local PALATE*, *Wine Enthusiast*, *Travel + Leisure*, *Nation's Restaurant News*, *Paste*, and *Food Network Magazine*

Professional Experience

2011 – Present - Executive Chef/Operator, The River and Rail, Roanoke, Virginia
Planned, designed, budgeted and opened this 65 seat Southern Bistro concept in a historical pharmacy space in the South Roanoke neighborhood.

Responsibilities include:

- Hiring management team, implementing training guidelines and regulations.
- Establishing budgets, Quickbooks software and daily financial management
- Built dinner, lunch, brunch, pastry, wine, beer and cocktail menus

Accolades include:

- Positive Review, *City Magazine Roanoke*, 2012
- Positive Review, *Roanoke Times*, 2012
- Positive Review, *The Roanoker*, 2012
- Best Chef, *The Roanoker Dining Guide*, 2012, 2013, 2014, 2015

2008 – 2010 - Executive Chef, Custom House Tavern, Chicago, Illinois
Planned and executed a concept change; re-developed lunch and dinner menu, managed kitchen infrastructure and media.

Responsibilities included:

- Brainstormed and worked with ownership to reconcept the restaurant from fine dining to a tavern establishment; staged at New York's Gramercy Tavern in preparation
- Recruited and trained a new culinary team including Executive Pastry, Sous Chef and line cooks
- Developed ideas to drive new business while maintaining existing clientele

Accolades include:

- 4 out of 5 stars for food/service (*Time Out Chicago*, March 2010)
- Positive review, *Chicago Reader*, April 2010
- Positive review, *Crain's Chicago Business*, March 2010

2005 – 2008 - Executive Chef, Tristan, Charleston, South Carolina

Directly responsible for all back of house cost control, scheduling, and banquet/à la carte menu development.

Responsibilities included:

- Coordinated special events with guest chefs and winemakers to drive business
- Assisted with public relations and marketing efforts including: media interviews, television appearances, culinary demonstrations, and social networking programs
- Supported local charitable events including: the March of Dimes, Darkness to Light, Lowcountry Food Bank, and the John Ancrum Animal Society

Accolades included:

- 4 ½ stars out of 5 for food/service (*Charleston Post and Courier*, April 2008)
- Positive review, *Charleston* magazine, March 2008
- Positive review, *Charleston City Paper*, May 2008

Teaching Experience

Fall 2008 - Instructor, Culinary Institute of Charleston, Charleston, South Carolina

Teacher for an Introduction Skills class; focused on proper meat and seafood fabrication. The class provided food for an in-house restaurant, open to the public daily for lunch

- Supervised a class of 20 students in a production environment
- Evaluated students based on provided curriculum guidelines

Culinary Demonstrator

- National Restaurant Association Show (May 2008, May 2010), Chicago, Illinois
- Culinary Institute of America (January 2009), Hyde Park, New York
- French Culinary Institute (January 2009), New York, New York
- Johnson & Wales University (January 2009), Charlotte, North Carolina
- Culinary Institute of Charleston (January and February 2009)
- Culinary Tours of Charleston (December 2007 – August 2009) Charleston, South Carolina
- Collaborations with guest chefs including: Chris Hastings (Hot & Hot Fish Club), Tory McPhail (Commander's Palace), Jeremy Fox (Ubuntu), and Dean Max (3030 Ocean)

Education

JOHNSON AND WALES UNIVERSITY, Charleston, South Carolina

Associates Degree in Culinary Arts, 2005 – Summa Cum Laude

Awards included:

- Deans List, 2004 and 2005
- Who's Who in American Junior Colleges for Outstanding Academic Merit

APPALACHIAN STATE UNIVERSITY, Boone, North Carolina

General Coursework in Business, 2000 - 2002