

DAVID BANNISTER:



In 1986 I began my food service career with Flik International in the kitchen of, then known, American Cyanamid Company, in Wayne, New Jersey. Here I started as a utility worker and, with every free moment I had, I would help my Chef with anything he needed. He taught me the basics of cooking, like knife skills, proper sanitation practices, and food storage and rotation. Having taken the initiative to seek out all I could from the professionals around me, I was given an excellent opportunity to become the Grill Cook in the main cafeteria's busy grill room. From there I continued to learn and broaden my skills, as well as increase my love for working with food. I took every opportunity to learn all I could about food production and, once again, received a promotion; this time to Cook. By 2002, I became the Sous Chef, where I was in charge of all food production, inventory, and training.

When this location closed down I continued my career at Allied-Signal/Honeywell Corporate Headquarters and Training Facility in Morristown, New Jersey as their Chef of Business Dining. During this time I lent my services to schools neighboring our company, such as Kent Place School in Summit and Morristown Beard School in Morristown, to assist with the catered events being held.

I joined the Pomptonian team in October 2010 as the Summit High School Chef where I truly enjoyed creating dazzling meals that pleased those who dined with us. I was given the opportunity to expand on my creativity with the introduction of Village Fresh. Now I look forward to a new adventure with the Ridgewood community!

