

BIO

After 35 years working in the food service industry, I find myself coming up on 12 years at Indian Hills Community College formerly as department chair and now instructionally.

Our department has made great strides in promoting Indian Hills by creating a competitive and complete program of study for culinary arts. We have significant ties to Europe, especially Spain and France and are currently working with Portugal to help create even more educational trips and potential internships abroad for our students.

Our program is accredited by the American Culinary Federation and I hold three certifications from the Federation as well as a BS in Culinary Management and the National Restaurant Association's Foodservice Management Professional Award, Chef of the Year for 2008 and 2009 from the Federation and the Outstanding Service Award from Indian Hills. I am a member of the Chaine des Rotisseurs, Les Amis d'Escoffier Society of Chicago

I have lived and worked abroad for many years and here at home in the great United State for corporations such as Marriot, Hilton, Park Suites as well as many independently owed fine dining operations. Technology makes the world a small place now and SKYPE has opened up opportunities for my students to step into the daily work day of colleagues from around the globe.

I am proud to bring my professional experiences as well as my many friends and colleagues in the field to Indian Hills.