SCHOOL OF HOSPITALITY AND TOURISM MANAGEMENT

DISTINGUISHED SCHOLARSHIP BENEFIT

College of Human Sciences
The Distinguished Chef Scholarship Benefit Series for 2017-2018 is just around the corner. I am pleased to extend an invitation to you to be part of this cornerstone event of the School of Hotel and Restaurant Administration.

The Distinguished Chef Series serves as a connectional educational component for our students’ academic and professional development and is one of the premier events on the campus of Oklahoma State University. This year our all-female chef line-up will add an extra touch to our dinners, showcasing menus that are regional, distinctive and celebrate the chefs’ creativity. Each will provide an exceptional experience for our students and the best in food and wine for our patrons.

Our patrons, chefs, vintners, restaurant owners and culinary experts have each played a significant role in creating a truly world-class learning environment for our students. Please join us as we celebrate the long-standing tradition of HRAD students and faculty working hand in hand with cutting edge professionals to produce an evening of hospitality at its finest.

Thank you for your commitment to make this event so successful and providing such meaningful support to our students’ experience at OSU!

Sincerely,

Ben Goh
Assistant Dean & Director
School of Hotel and Restaurant Administration
As a chef, writer, television personality, educator and producer, Chef Amanda Simcoe is no ordinary “culinary character”. If you were to sum her up in one phrase, it would be “lover of cheese”. This statement comes by no accident as Chef Simcoe has spent her life sharing food, fun and fellowship with everyone she meets. Starting in Tulsa restaurants and moving to freelance education after being trained at the prestigious Cheese School of San Francisco, Chef Amanda has taken full advantage of the Oklahoma gastronomy scene. She has experience as a judge and emcee, has organized hundreds of culinary and foodie events, competitions and classes, and hosts her own show, Tasting Oklahoma.

Chef Amanda been featured on OkFoodie, PBS and many local stations as the culinary talent promoting cheese, farm to table cuisine and culinary education. A featured speaker and presenter at the biennial Wine Forum of Oklahoma held at Oklahoma State University, she continues to inspire Oklahomans with her passion and enthusiasm for good food. She splits her time between Tulsa and Oklahoma City as she travels through this great state sharing her love for adventure and a good story!

Amanda Simcoe
Host & Producer
Tasting Oklahoma
Oklahoma City, Oklahoma
Chef Sharon Schaefer is a graduate of The Culinary Institute of American in Hyde Park, NY. Chef Sharon has spent close to 20 years in the hospitality industry ranging from Food Network Kitchens to running restaurants, specializing in leadership and team development. As the first and only female in many of the positions in the kitchen, Chef Sharon quickly found her place in coaching and developing individuals to achieve success as she made her way to the top. She married a Nebraska boy and relocated to Omaha, Nebraska to raise her family.

Today, Chef Sharon has found a new passion, school nutrition! She has quickly become one of the premier chefs working in school nutrition and progressive school lunch reform in the United States. She now speaks, trains and facilitates school districts all over the nation. Chef Sharon is a Certified School Nutrition Specialist and Trainer for the National School Nutrition Association. Her company, Evolution of a Lunch Lady has provided resources and training to thousands of industry professionals throughout the nation. She is a senior education and support advisor for Hiland Dairy, member of the National Chef’s Task Force for school nutrition and contributor to the School Nutrition Magazine produced by the School Nutrition Association.
Chef Miranda Kaiser was raised and attended culinary school in the United Kingdom. After working in some of the best kitchens in Europe, she decided to move to Israel to take advantage of their growing culinary scene. There, she met her husband Philip Kaiser, a Tulsa native.

Chef Miranda returned to Europe to work in France and the United Kingdom before finally returning to Israel. She and Phil married and opened their first business, an internet bar in downtown Jerusalem, the first of its kind in the city. After starting a family there, they decided to return to the US and start the next chapter of entrepreneurship.

In 2002 they came to live in Tulsa and opened Cosmo Cafe & Bar in 2004, now located in Brookside. In 2012 they opened Laffa Medi-Eastern Restaurant & Bar which is located in Downtown Tulsa. Chef Miranda serves as the culinary voice and oversees the daily kitchen operations. She serves on numerous charitable boards throughout Tulsa including the Kaiser Foundation. Her passion for the community, youth and Tulsa’s future is evident in everything she does. She is actively involved in the Tulsa Chef’s Chapter and is a mainstay at every community philanthropic event.

Miranda Kaiser
Owner & Chef
Laffa Medi-Eastern Restaurant & Bar
Cosmo Cafe & Bar
Tulsa, Oklahoma
Chef Shannon Smith has been teaching cooking in Tulsa for more than 16 years. She has traveled to more than 35 countries, where she has studied food cultures, taken cooking classes and embraced many gastronomic adventures. Her love for travel and her culinary passion have led her to begin teaching culinary courses and she now travels annually to Rwanda and Dominican Republic to teach cooking programs for women who own food businesses with micro-finance loans. She also instructs private cooking lessons in her Tulsa home and is an ambassador for global cuisine and culture.

Chef Shannon is also an accomplished jewelry artist and blogger. Her blog beadsandbasil.com highlights her adventures and travels. She is a graduate of Oklahoma State University College of Human Sciences and her daughter Meredith is a current student in the School of Hospitality and Tourism Management.
“Serving as a Distinguished Chef Series Marketing Manager was definitely a highlight of my college career. I gained a new insight into the hospitality industry by working hands-on with the chef, our faculty and other students to execute this remarkable event for our patrons and guests. The Chef Series combines service, marketing, culinary arts, and hospitality and allows students to put the theories they have learned in the classroom to a real world application. I learned a lot about myself including how to work with others and important professional skills that I will absolutely use in my career moving forward. This wonderful opportunity is unmatched and I look forward to see the Chef Series mold future students into even better industry professionals.”
2017-2018 Calendar

Amanda Simcoe
September 27, 2017 | 11:00 a.m.
Demonstration Luncheon for Sponsors

September 28, 2017 | 6:00 p.m.
Reception and Dinner

Sharon Schaefer
November 8, 2017 | 11:00 a.m.
Demonstration Luncheon for Sponsors

November 9, 2017 | 6:00 p.m.
Reception and Dinner

Miranda Kaiser
February 7, 2018 | 11:00 a.m.
Demonstration Luncheon for Sponsors

February 8, 2018 | 6:00 p.m.
Reception and Dinner

Shannon Smith
April 18, 2018 | 11:00 a.m.
Demonstration Luncheon for Sponsors

April 19, 2018 | 6:00 p.m.
Reception and Dinner