DISTINGUISHED CHEF SERIES SCHOLARSHIP BENEFIT 2018-2019
I am pleased to extend an invitation to you to join the School of Hospitality and Tourism Management as we celebrate the 2018-2019 Distinguished Chef Scholarship Benefit Series.

This signature event serves as an experiential learning component for our students’ academic and professional development and is one of the premier events on the campus of Oklahoma State University. Our chefs, mentoring our students this year, include a Hospitality and Tourism alumna who is a Food Network’s Chopped Champion, a TV personality and author, a Certified Master Chef and a corporate executive chef. Each of these generous chefs will provide unexpected moments and an exceptional experience for our students and the best in food and wine for our patrons.

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

I would like to extend a heart-felt thank you for your commitment to making this event so successful and providing such meaningful support to our students’ experience at OSU!

Sincerely,

Ben Goh
Assistant Dean & Director
School of Hospitality and Tourism Management
California native Jeff Henderson, known as Chef Jeff, is the first African-American executive chef at the Bellagio, a well-known television personality, a sought-after speaker and a New York Times best-selling author.

Jeff started his culinary career in the most unlikely place, prison. When he was released in 1996, he started working for Chef Robert Gadsby as a dishwasher. After a year under Gadsby's tutelage, Jeff began to make his way through the world of fine-dining including stints as sous chef at the Coronado Island Marriott, and Chef Tournant and Banquet Chef at L.A.'s Hotel Bel-Air.

Jeff was eventually hired at Caesars Palace in Las Vegas and became the first African-American Chef de Cuisine to run restaurants at the hotel. In 2001, the American Tasting Institute named Jeff Las Vegas Chef of the Year. He took advantage of his exposure and started a catering company in Los Angeles called Posh Urban Cuisine. A year later he returned to Las Vegas where he worked as an executive chef at the Bellagio.

In 2007, Harper Collins published Jeff's memoir *Cooked*, which landed him on Oprah. At the end of his book tour, he left his post at the Bellagio to do private chef work, consulting, and public speaking. The same year, he launched a new reality show on Food Network, *The Chef Jeff Project*, which followed Jeff as he brought a group of disadvantaged young adults to work for his private dining company to teach them cooking and life skills.

In 2009, Jeff published his first cookbook, *Chef Jeff Cooks*. In 2011, he released his second cookbook *America I Am: Pass It Down Cookbook*, a collection of recipes that have been passed down to preserve African Americans’ food legacy. In 2012, Jeff’s first cooking show *Beat The Chefs* premiered, and he released his first self-help book *If You Can See It, You Can Be It*. He is currently the host of *Flip My Food with Chef Jeff* and *Family Style with Chef Jeff* which airs on the Z Living Network.

Jeff resides in Las Vegas with his wife Stacy and their five children.
Sarah Wade, OSU School of Hospitality and Tourism Management Alumna and Food Network’s Chopped Gold Medal Games Winner has had many stops along the path before landing her current role at Lulu’s Allston in the Boston area.

Starting her career with Renaissance hotels she held positions ranging from Banquet Chef to Executive Chef in North Carolina and Texas. Following her stint in Texas, she became Executive Chef at the Hyatt Regency in Greenwich, Connecticut.

After a few years in Greenwich and 8 years in the hotel business she was awarded the role of opening Lulu’s Allston restaurant as the Executive Chef.

From her work at Lulu’s, Sarah has been featured on Phantom Gourmet, the Chronicle, Boston Magazine, Zagat and Buzzfeed. Sarah has consulted at multiple Boston and Rhode Island restaurants, including Back40 Rhode Island, The Hill Tavern in Beacon Hill and Woody’s Grill and Tap.

Sarah took top honors and a gold medal in Food Network’s Chopped Gold Medal Games in October of ’17 beating out 16 competitors and winning the Chopped competition twice - the preliminary round and the finals. Utilizing wild ingredients in the mystery basket ranging from haggis in a can to rattlesnake and alligator. “It was wild, exhilarating, stressful and amazing!” said Wade.

When Sarah is not at Lulu’s she enjoys driving her big Chevy pickup truck and taking spinning classes. You can take the girl out of Oklahoma, but you can’t take Oklahoma out of the girl.
Brian Beland, Certified Master Chef (CMC), has an extensive background in high-end, private club food and beverage operations. He earned a Bachelor’s degree at Michigan State University in Hospitality Business and an Associate’s degree from The Culinary Institute of America (CIA).

Upon graduation from the CIA, Chef Beland was hired by the Country Club of Detroit and in February 2006 he was promoted to Executive Chef. In 2011, his role was expanded to Food & Beverage Director/Executive Chef. In January 2014, Chef Beland became a full-time Chef Instructor at Schoolcraft College.

Other highlights in Chef Beland’s career include earning ACF’s Certified Master Chef designation in 2010; recognition as Michigan Chefs de Cuisine Association ACF Chapter’s Chef of the Year in 2011, earning the ACF’s Central Regional Chef of the Year in 2012; and scoring a gold medal at the ACF National Chef of the Year competition.

As a member of the 2012 Michigan Culinary Olympic Team, Chef Beland earned an individual gold medal in Erfurt, Germany. In November 2013 Chef Beland competed at the inaugural Dubai Hospitality Championships as a member of ACF Team USA securing a team gold medal and second place overall.

Chef Beland’s proudest accomplishment is his family including his wife, Colleen, and three young children.
Chef Rob Johnson is anything but your ordinary chef! His first experiences with food came while watching Julia Child on TV as a child sitting on the floor in his grandmother’s living room. After perfecting his skills through key culinary positions, including Executive Chef at a top country club and hotel in Austin, Texas, Chef Rob started his own catering company specializing in the Southern-style dishes he and his diners loved.

It’s through these roles that he perfected the art of developing a menu that is creative, profitable and keeps diners coming back time and time again. These days you can find recipes and menu items created by Chef Rob on the menus of restaurants across the Southwest as he uses his culinary skills and business expertise to help restaurant operators increase their success and grow their businesses. Formally trained at Le Cordon Bleu in Texas, Chef Rob bridges his love for Southern cuisine with inspiration from travels to Germany, France, Austria and the Middle East while serving in the Army. He was recently awarded the 2013 Foodie Favorite Award at the Oklahoma Chefs’ Feast.

Johnson is an Executive Chef and “Food Fanatic” with US Foods in Oklahoma City. His responsibilities include culinary demonstrations, public speaking and training. He also provides menu design, development and testing along with new culinary innovations and trends.
“One of the highlights from my college career was serving as the Front of House Manager for Chef Event during my senior year. I gained an incredible amount of knowledge and insight on planning such a detailed event and about myself as well! Chef Event is a great opportunity to learn about one’s leadership style, how to work with a diverse group of people and finding a passion. I thoroughly enjoyed working alongside my peers and seeing months of hard work come to life as the rooms filled with smiles on every face. I would personally like to thank every staff member and patron that make this opportunity happen, allowing students to gain hands on experience in our industry.”
2018-2019

JEFF HENDERSON
September 26, 2018 | 11:00 a.m.
Demonstration Luncheon for Sponsors

September 27, 2018 | 6:00 p.m.
Reception and Dinner

SARAH WADE
November 7, 2018 | 11:00 a.m.
Demonstration Luncheon for Sponsors

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

BRIAN BELAND, CMC
February 6, 2019 | 11:00 a.m.
Demonstration Luncheon for Sponsors

February 7, 2019 | 6:00 p.m.
Reception and Dinner

ROB JOHNSON
April 17, 2019 | 11:00 a.m.
Demonstration Luncheon for Sponsors

April 18, 2019 | 6:00 p.m.
Reception and Dinner