



Jason “Jay Z” Ziobrowski
Corporate Research & Development Chef
Morrison Healthcare

What drives passion in Chef Jason Ziobrowski? Developing flavorful, artful, “better for you” dishes that virtually sell themselves because they offer a culinary food tour via the palate.

“Thanks to the food on television and all food social media platforms, individuals today want and appreciate distinctive flavors, and they know fine quality when they taste it,” says Chef Jay, dubbed “Jay Z” during his professional training at Johnson & Wales University in Providence, R.I. (the culinary school he chose after his Grandma Jane praised his tuna fish salad sandwich). “People want comfort foods as well, but they are ready for a food tour, with ethnic flavors and foodways from across the country and abroad. My passion is in front of a camera showcasing flavors and food, but I also enjoy collaborating; side-by-side with chefs and operators creating unique ingredients and diverse cooking methods to whisk diners away on a culinary food tour.”

Chef Jay Z, Morrison’s corporate Research & Development Chef, is certified as an executive chef (CEC) through the American Culinary Federation (ACF). Based in South Carolina, all recipe development focuses on current and forecasted menu trends, evolving customer demand, and health & wellness.

From reinvented comfort classics to small plates that disrupt ... from meeting special dietary needs to promoting local, sustainable foods ... and from wowing vegetarian/vegan diners to satisfying the increasingly growing lifestyle of enjoying something quick, convenient, and flavorful any time of day ... Chef Jay Z keeps a step ahead of prevailing consumer and menu trends to help the Healthcare sector impress guests and earn repeat café business. Create, “FANS!”

He was awarded the #2 Presidential Medallion for 2023 by the National President of the American Culinary Federation, Kimberly Brock Brown, CEPC, CCA, AAC. Since 2012, Chef Jay Z has continued the “5 a Day the Color Way in Charlotte” program to support the USDA’s Chefs Move to Schools. The program capitalizes on the allure of different colors to teach kids enrolled in dozens of local schools to make “better for you” food choices that include fresh fruits and vegetables, by eating “5 A Day the color Way Portion Size the Size of My Fist”. Accomplished through volunteerism and donated foods, Chef Jay Z has corralled a network of chefs and vendors to keep the program strong and still growing. Teaching, creating, and feeding; one mouth at a time.