

Chef Greg loves to be a chef and has been working in professional kitchens since he was 13 years old. He graduated from the Culinary Institute of America, earned CEC certification, and is working on CCE, CCA and AAC certifications. Greg is currently the President of the Colorado Chefs Association and previously served as the President of the Colorado Chefs Association Education Fund. In 2018 he received the Cutting-Edge Chef of the Year award from ACF. As a lifelong professional chef he has worked in variety of industry sectors in leadership roles and as executive chef of: luxury country clubs, fine-dining restaurants, 5-star hotels, gourmet off-site catering, hospitals, high-end senior living, sports and entertainment, convention centers, food manufacturing R&D, as a chef instructor teaching the culinary arts and coaching student competition teams and currently is a Food Fanatics Chef with US Foods.

Greg has practiced all major cuisines of the world and is proud to have cooked for 4 Presidents of the United States. He served as the executive chef for the 2008 Democratic National Convention, several Fortune 500 company conventions, several large PGA golf tournaments and led the opening culinary teams for several restaurants over the years. Greg believes in a philosophy that champions change, honors inclusiveness, promotes individuality and creativeness and fosters trust and respect. Greg's passion for cooking began after visiting Auguste Escoffier's home in France; there his determination for learning more about the culinary arts and gastronomy was solidified. His fire still burns hot as his knowledge and experiences continue to grow and he passes those skills on to those around him.

Giving back to the industry, advancing the profession through mentorship, and influencing culinary culture are a priority for the ACF chapter that Greg leads. Greg is the father of three children ranging in ages from 8 to 16 years old. His hobbies include rock and roll music, cycling, hiking, anything in the mountains, and gardening. He is passionate about reducing waste, sustainable sourcing for the future and studding gastronomy.