

## Distinguished Chef Series

Welcome to the School of Hotel & Restaurant Administration, and the Distinguished Chef Scholarship Benefit Series! This series marks the 15th year of a special tradition in our School and an important educational component for our students' professional development. The purpose of the series is to enhance the educational experiences of our students. Each year we invite chefs and restaurant owners who have made significant contributions to their profession into the classroom and teaching laboratories. Student participation in these events is multifaceted – and the experience they obtain is invaluable. Your generosity helps provide scholarships for HRAD students and assists faculty in their professional development. We look forward to you joining us for another great Chef Series as we celebrate 15 years of great food, fine wine, and student mentoring. Thank you for your support and participation.

Sincerely,

Richard Ghiselli, Ph.D., CCE

Director, School of Hotel & Restaurant Administration  
2008 - 2009 Series | Distinguished Chefs Bios | Sponsorships and Tickets

"The most memorable part of my undergraduate experience was being a part of the Chef Events. It's a great experience to work under well known chefs with your classmates and produce an amazing meal for our guests."

Bobbi Herring, '07 HRAD Graduate

2008 – 2009 Series

April 2009

Chef Rajesh Chandra Tiwari

4/23/2009 Reception and Dinner – 6:00 pm

January 2009

Chef Tyrel McNatt

1/28/2009 Demonstration Luncheon for Sponsors-10:30 am

1/29/2009 Reception and Dinner – 6:00 pm

November 2008

Chef Andrew Black

11/6/2008 Reception and Dinner – 6:00 pm

September 2008

Chef Curt Herrmann

9/24/08 Demonstration Luncheon for Sponsors-10:30 am

9/25/08 Reception and Dinner – 6:00 pm

\*All Distinguished Chef Scholarship Benefit Series ticket sales are final. Tickets are not refundable but may be transferred.

Distinguished Chefs Bios

Curt Herrmann

Curt Herrmann's culinary skills have been honed in the finest kitchens in the world. He spent a year at Le Gavroche, the United Kingdom's first Michelin Three Star rated restaurant. He was able to work with Michel Roux and witness the exchange of ideas between Roux and Gordon Ramsey before Ramsey became a culinary celebrity.

Curt spent over five years in Spain where he worked for William Randolph Hearst's granddaughter, Joanne. During his time at her estate Finca la Caprichosa, he acquired a respect for Spain's culture and a passion for Spanish ingredients and rustic cuisine.

Yet, Herrmann chose to settle in Oklahoma to establish his own culinary career. He started Curt & Marj's eatery and catering company, along with Marjorie Popper Alexander, with only a credit card. The business was voted "Best Caterer of Tulsa" for nearly 10 years.

He believes in preserving true culinary excellence in all culinary facets. To pass on the knowledge he has acquired, Herrmann has taught many classes at Tri-County Tech in Bartlesville, Oklahoma.

#### Andrew Black

Award-winning, Jamaican native chef, Andrew Black, began his career as an executive sous chef at the all-inclusive resorts of SuperClubs which operate across the Caribbean. Black also worked at the Varadero Resort in Cuba and the Grand Lido Resort and Spa in Negril.

Black soon began working as executive sous chef at the Sandals Beaches and Spa in Providenciaias, Turks, and Caicos. Black prepared at Sandal's largest resort with nine restaurants which allowed him the opportunity to master his skills creating recipes from a wide array of cuisines from Mediterranean to Japanese to Southwestern.

Black often competed in cooking competitions while traveling and cooking around the world. He was successful in winning many medals and awards including the Gold Medal in the Annual Culinary Arts Competition in 1998 and the Silver Medal in the Taste of Caribbean Hot Food Competition in 1999. In 2006, Black completed his culinary training at the Ecole Ritz Escoffier in Paris France. He is also a member of the American Culinary Federation since 1994.

Black is currently the executive chef at the Skirvin Hotel in Oklahoma City where he oversees all banquet and restaurant daily operations including high profile functions. He moved to Oklahoma City in January 2007 to reopen the four diamond historic hotel. Black's cooking resembles his motto "Cooking is an art. Have fun with it," which reflects his Jamaican upbringing.

#### Tyrel McNatt

Tyrel McNatt received his education from Oklahoma State University &ndash; Okmulgee with a degree in Hospitality Services. After graduating, he began working as a Sous Chef at the Summit Club, Tulsa's paramount private dining and social club. While there, he not only worked as a chef, but also ran the Italian restaurant on the 32nd floor.

McNatt's next culinary adventure was a five year stint working in the restaurant and market for Bodean Seafood. McNatt advanced to Executive Chef at Sabre, a Guckenheimer Business Dining restaurant. He has also worked as the Director of Food Service at EDS, Aramark, in Tulsa, OK. In 2002, while at Aramark, McNatt won the District Chefs Competition for the areas including Arkansas, Oklahoma and Texas.

McNatt made his final move to Oklahoma City in 2004 to work as the Executive Chef for Chesapeake Energy. McNatt is currently running two restaurants on the Chesapeake Campus including the Wildcat and the Fuel with a third restaurant opening this fall.

#### Chef Rajesh Chandra Tiwari

Chef Rajesh Chandra Tiwari is a science graduate from Ravishankar University in Raipur, India. He also earned his degree in Hotel and Restaurant Administration from the Institute of Hotel Management, Catering Technology & Applied Nutrition in Mumbai, India, which is the first school of its kind in South East Asia, founded in 1954.

After receiving his culinary degree, Tiwari began working and refining his culinary skills with the famous hotel group, "Taj Mahal Hotel," in Mumbai. The Taj Mahal Hotel has been awarded the 5 Star Diamond Award by the American Academy of Hospitality. Tiwari's culinary career includes stints at famous five star hotels and resorts including Delhi, Chennai and the famous Lake Palace Hotel in Udaipur.

#### Sponsorships and Tickets

The popularity of Chef Series and the generosity of our patrons have resulted in only a few sponsorship opportunities remaining in the main dining room. Sponsorship will guarantee your seat in the main dining room.

Tickets are available for the full academic school year or by individual semesters. Patron Sponsor:

Includes guaranteed seating for 6 for the Distinguished Chef Scholarship Series Dinners, 6 tickets to the Chef Demonstration and luncheon and membership in the CHES Associates.

#### Partner Sponsor:

Includes guaranteed seating for 4 for the Distinguished Chef Scholarship Series Dinners, 4 tickets to the Chef Demonstration and luncheon and membership in the CHES Associates.

Friend Sponsor:

Includes guaranteed seating for 2 for the Distinguished Chef Scholarship Series Dinners and 2 tickets to the Chef Demonstration and luncheon.

Demonstration Classroom Seating

Includes seating in the Demonstration Classroom Dining with views of students working in the kitchen.

For more information please contact Mandi Robedeaux

Phone: 405-744-8486

Email: [Mandi.robedeaux@okstate.edu](mailto:Mandi.robedeaux@okstate.edu)

“Food has always meant more than feeding. Food is bonding, sacrament, joy. A quotidian public delight.”  
Saillie Tisdale, *The best Thing I ever Tasted*