Culinary Cup

Teams participating in the Culinary Cup will have just 60 minutes to demonstrate their creative and technical abilities through the preparation of a three-course meal. Their performance during this practical session will be observed and rated by industry professionals.

THE CULINARY JUDGES

Sheree Mooney, BS, MA, CRM
Chef Lecturer // COLLINS COLLEGE OF HOSPITALITY MANAGEMENT, CALIFORNIA STATE POLYTECHNIC UNIVERSITY POMONA
- First hospitality job: Busser
- “Follow your dreams with passion and drive.”

Diana Delonis
Office / HR manager // SMOKE OPEN FIRE COOKING
- First hospitality job: Intern at Tea Box Cafe, Takashimaya
- “Keep an open mind and sense of curiosity.”

Charles Brettner
Director of Food and Beverage at The Greek Theatre // ASM GLOBAL
- First hospitality job: Dishwasher
- “Think outside the box.”

Kyung Soo Carroll
Executive Chef // FASHION ISLAND HOTEL
- First hospitality job: On Call Cook at the Grand Hyatt Washington at the age of 15
- “No matter how much you think you know, always be a student too.”

Dr. Jerald Chesser
Professor Emeritus // COLLINS COLLEGE OF HOSPITALITY MANAGEMENT, CALIFORNIA STATE POLYTECHNIC UNIVERSITY POMONA
- First hospitality job: Dishwasher
- “Make the Golden Rule your baseline for all your personal interactions.”

Warren Davis
Executive Chef // BURGER JOE'S
- First hospitality job: Catering Coordinator
- “Never stop striving for perfection.”

Peter Coenen
Executive Chef // MARINA DEL REY HOTEL
- First hospitality job: Dishwasher
- “Immerse yourself in great restaurants under great chefs and read a lot.”

David Cox
Executive Chef // NORMS RESTAURANTS
- First hospitality job: Line cook at Paolo’s in Northern California
- “Work hard, show up on time, have a great attitude, apply yourself, pay attention and always continue to learn.”

Donna Dannan
“Former” Student Services Coordinator // COLLINS COLLEGE OF HOSPITALITY MANAGEMENT CAL POLY POMONA
- First hospitality job: Front Desk Clerk
- “Make the most of every experience, opportunity, and interaction with mentors in your chosen field of interest.”

Kenneth Dokko
Lecturer // CAL POLY POMONA, COLLINS COLLEGE OF HOSPITALITY MANAGEMENT
- First hospitality job: Dishwasher
- “Have fun with what you do and always stay positive.”

Marla Chesser
Boss // CHESSER INC.
- First hospitality job: Table Busser
- “Never stop striving for perfection.”

Dr. Jerald Chesser
Professor Emeritus // COLLINS COLLEGE OF HOSPITALITY MANAGEMENT, CALIFORNIA STATE POLYTECHNIC UNIVERSITY POMONA
- First hospitality job: Dishwasher
- “Make the Golden Rule your baseline for all your personal interactions.”
Shelly Doonan  
Professor of Culinary Arts and Hospitality Management // MOUNT SAN ANTONIO COLLEGE (MT. SAC)  
- First hospitality job: Prep Cook, Hollywood Park Race Track  
- “Be willing to do what it takes, to try new things, and say yes chef even if you’re not feeling it.”

Christina Fava  
Sales Representative // FRESHPOINT PRODUCE  
- First hospitality job: Catering  
- “The Secret of getting ahead is getting started.”

Tyler Glick  
General Manager // PHIL’S BBQ  
- First hospitality job: Dishwasher  
- “Never Stop Learning.”

Brian Knirk, EdD  
Director, Culinary Arts // AMERICAN RIVER COLLEGE  
- First hospitality job: Dishwasher/Prep  
- “Open your minds to the possibility of things you do not yet know.”

Justin Lewis  
Corporate Executive Chef // FIRESTONE WALKER BREWERY  
- First hospitality job: Working in the bakery of The Cheesecake Factory, plating desserts, making coffee drinks, and taking to go orders.  
- “Find your passion, and give it everything you have, and push yourself to achieve greatness. We are in the hospitality industry, strive to take care of others.”

Jay Marshall, CEC, AAC  
Executive Chef // SYSCO SAN FRANCISCO INC.  
- First hospitality job: Cooking on the Boardwalk in New Jersey  
- “You have just begun the most passionate job you can ever imagine, you never stop learning, so look, listen, smell and taste everything you can.”

Francois Behuet  
Pastry Chef // BOTTEGA LOUIE  
- First hospitality job: Pastry Apprentice in Caen, France  
- “Never give up and be passionate.”

Debi Min  
Chef // SUSHI PRIVATE CATERING  
- First hospitality job: Server at a sushi restaurant  
- “Whatever you do, do with determination. You have one life to live; do your work with passion and give your best. Whether you want to be a chef, doctor, actor, or a mother, be passionate to get the best result.”  
  - Alia Bhatt.

Shawn Mohler  
Director of Operations // BJ’S RESTAURANTS, INC.  
- First hospitality job: Dishwasher  
- “Stay focused on your goals, distractions only delay your success.”

Brandon L. Mooney  
Mechanic // WALNUT VALLEY SCHOOL DISTRICT  
- First hospitality job: Mechanic  
- “Love what you do.”

Colleen Nanno  
Culinary Arts Program Director // PASADENA CITY COLLEGE  
- First hospitality job: Prep Cook at Maison Akira in Pasadena  
- “Understand that this is not a sprint, it is a lifelong journey that you learn from everyday.”

Gary Prell  
President // EXCELLENCE IN FOODSERVICE NETWORK  
- First hospitality job: Busboy at Casa Carlos in Phoenix, Arizona  
- “You really need to love food and people to succeed in the hospitality industry. If you do…your entire career will be like a never-ending vacation.”
THE CULINARY JUDGES
CONTINUED

Dan Proctor
Associate Manager Global Product Development // TACO BELL
• First hospitality job: Prep Cook at Mitchells Fish Market
• “To succeed in life you need 3 things: a wishbone, a backbone, and a funny bone.”

Andrew Reyes
Chef de Cuisine // TIDAL RESTAURANT AT PARADISE POINT
• First hospitality job: Commis Cook, Hilton Guam
• “Take full advantage of the ProStart program and give back! Giving back will do wonders for you and your career. Always have an open mind, you are forever a student within the food and beverage industry.”

Kent Roberts
Distributor Sales Development Manager // ECOLAB
• First hospitality job: Food server at Sushi Teri in Goleta, CA
• “Hospitality is an experience created through engaging guests at every opportunity, serve your guests and care for them as if they were your own family”

Paul Silvio
Director of Revenue Management // SYSCO LOS ANGELES
• First hospitality job: Banquet Server
• “Follow your passion and have fun with it!”

Dominique Valenzuela
Executive Pastry Chef // JW MARRIOTT DESERT SPRINGS RESORT & SPA
• First hospitality job: While enrolled in the ProStart program in high school, I worked as a Pastry Cook at Exquisite Desserts in Palm Desert, CA
• “Do what you love, and love what you do.”

Pamela Wnuck
Culinary Arts Supervisor // OC FAIR & EVENT CENTER
• First hospitality job: Waitress at the Waco Plaza Hotel
• “There is always something to learn, one of the reasons I chose Culinary Arts, is that my education is never over.”

Ram Wymore
District Manager // ECOLAB
• First hospitality job: Bellman at a Holiday Inn putting myself through college
• “Never give up and the rewards will be endless.”