

Stephen M. O'Donnell, CEC, AAC

Currently...

Program Coordinator - Culinary Arts: *Montgomery County Community College*

- Culinary Arts ~ Pastry Arts ~ Hospitality Management

Owner: *Steve O'Donnell Consulting*

- Foodservice & Hospitality Consulting Firm, specializing in menu development, purchasing systems, and *ServSafe*® and **HACCP** certification

Previously...

Executive Chef: *The Radnor Hotel*, St. Davids, PA (10 years)

and

Corporate Chef: *Hospitality Division, S W Bajus, Ltd.* (parent company)

[Wayne Hotel, Chestnut Hill Hotel, Wild Onion Brasserie]

Executive Chef: *Mendenhall Inn & Conference Center*, Chester County, PA (5½ years)

Career Highlights...

- **Chef Rôtisseur, Vice Conseiller Culinaire:** La Chaine des Rôtisseurs, Delaware Valley Bailliage
- Board member of the American Culinary Federation (ACF), Philadelphia Chapter
- ACF **Certified Executive Chef** and **Approved Certification Evaluator** (Lead Evaluator)
- **Fellow** of the **American Academy of Chefs** (Honor Society of the ACF)
- ACF Philadelphia **Chef of the Year** Award (2003)
- ACF Philadelphia **Gerhardt Koennecke Lifetime Achievement Award** (2009)
- Graduate of Johnson & Wales University