

Chef Tim Bruce joined Ohio University Culinary Services in 2017 as an executive chef. He received his culinary degree from the Cooking and Hospitality Institute of Chicago and worked for 19 years as an executive chef for Nick & Tony's Italian Chop House and Goose Island Beer Company. He then spent 10 years at Murray State University in Kentucky, also as an executive chef. Bruce owns Calliope Cafe in Chicago, Illinois with his wife Deeana and enjoys being with his family and golfing in his free time.

Chef Erik Keller creates and tests new recipes for all of Ohio University's dining courts and retail venues and assists and trains other cooks. Keller has worked in food service since he was 15 years old and gained experience working in a variety of restaurants, country clubs and hotels. He began working for Ohio University in November of 2015, where he was fundamental in the reopening of Latitude 39, a casual dining restaurant on campus. In his free time, he enjoys fly fishing and being in the sunshine.

Chef Kevin Hurst is the general manager and chef of Nelson Court, one of Ohio University's three dining courts. He assists in serving over 2,300 meals per day to the OHIO community and was previously involved with retail operations at West 82 and Latitude 39 in Baker Student Center. Hurst earned his degree from Hocking College's Culinary Arts program in Nelsonville, Ohio and worked at a wholesale bakery as well as the Athens Country Club for 10 years before joining OHIO Culinary Services. Hurst enjoys researching and creating new recipes and menu items for the dining court in addition to working with the cooks and student staff.