

The Chef's Table series is returning to the [Culinary Studio at Jefferson Marketplace](#) for the 2019-2020 academic year. After a [successful launch of this series](#) last year and positive feedback from former attendees, Ohio University Culinary Services is excited to bring another round of demo-dining experiences to students and members of the Athens community. Guests will be invited to take part in everything from rolling out their own pasta noodles to folding and frying their own empanadas, and will receive a recipe book to recreate each unique dish for their friends and family.

The Culinary Studio has become a place of learning and development not just for Ohio University students, but for anyone passionate about sharpening their cooking skills.

I wanted to suggest to you a few sources who have been leaders and participants in previous Chef's Tables and are involved in planning the upcoming series:

Chef Tim Bruce currently serves as [Culinary Services' executive chef](#) and has almost 30 years of experience in the culinary industry. He currently owns Calliope Café in Chicago, Illinois and will be leading the March Match-Up Chef's Table.

Chef Erik Keller creates and tests new recipes for all of Ohio University's dining courts and retail venues as well as trains and assists new cooks. He has experience working in a variety of restaurants, hotels and country clubs and will be leading a Fat Tuesday Chef's Table.

Chef Monchito Trinidad is the general manager of retail at Jefferson Marketplace and oversees other aspects of the market's employees and events. He currently hosts a [Lil' Chefs](#) children's cooking series in the studio in addition to leading multiple upcoming Chef's Tables.

Please let me know if I can connect you with any of these sources or anyone else involved with coordinating the Chef's Table series.

Thank you,

Livi Wise