



BEN BEBENROTH

CHEF, FARMER, FOUNDER: THE SPICE COMPANIES



Chef Ben Bebenroth is a graduate of Johnson & Wales University, where he won the school's national cooking competition before graduating in the top ten of his class. In early 2006, after spending years leading some of the best kitchens in Charleston, SC and Northeast Ohio, he founded Spice Catering Co. to serve local, seasonal food at upscale events across the region. The company has a cult following with its popular Plated Landscapes™ table-to-farm dinner concept, designed to connect Cleveland consumers with small family farmers.

In late 2011, Bebenroth launched Spice Kitchen + Bar in Gordon Square Arts District. In 2014, Bebenroth acquired Spice Acres, a 13-acre Countryside Conservancy farm in the Cuyahoga Valley National Park, where he hosts events and tours for those interested in learning more about the farm-to-table movement. This experience, combined with his award winning culinary talents, makes him one of most sought after local food authorities in the Midwest.

EDUCATION

- Johnson & Wales, Charleston, South Carolina
Top ten culinary class of 2004
- Goldman Sachs 10,000 Small Business Program
Fall 2013 Cohort

AWARDS

- Best West Side Restaurant, Cleveland Magazine
- Best New Restaurant, Cleveland Magazine
- Best Restaurant Garden, Cleveland Magazine
- Most Interesting People, Cleveland Magazine
- Best Catering Company, Scene Magazine
- COSE Ten Under Ten Award
One of the top ten small businesses in Northeast Ohio
- Taste Down Under Winner,
J&W national school competition

NATIONAL PRESS

- New York Times - 36 Hours in Cleveland
- Food Network - Cutthroat Kitchen
- CBS Sunday Morning - 2016 Food Show



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