

CHRISTOPHER KAFCSAK

EXECUTIVE CHEF/OWNER



Christopher Kafcsak fell in love with the food industry at an early age. He began his love of food through wholesale when he started working at the Northern Ohio Food Terminal at the age of 4 with his father Ken of Kay Gee Produce. As he grew up Chris bounced between wholesale food and cooking while obtaining a business and culinary arts degrees from Cuyahoga Community College (Tri-C).

Chris helped run Caito Brothers Produce and Premier Produce while maintaining jobs at restaurants, including Creekside, Pizzeria Cerino working under Eddie Cerino, AMP 150 working under Ellis Coolis and Melissa Khoury, Crop Bistro working under Mitch Keener, Washington Place Bistro and Inn working under Melissa Khoury, and Cibreo Italian Kitchen working under Erik Martinez. He took on an executive chef role at Deagan's Kitchen and Bar in Lakewood. Recently, Chris cooked alongside seven of the best Cleveland chefs at the James Beard House in New York City representing Dinner in the Dark.



As he accumulated experience from local restaurants, Chris launched his catering company Nomad Culinary, LLC with the goal of bringing fine dining to clients' homes, businesses and events. Chef Christopher Kafcsak is a member of the culinary advisory board for Tri-C's Hospitality Management Program, and will be returning to the Tri-C Cleveland Eats Culinary Council.

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