

## CHRISTOPHER KAFCSAK

Christopher Kafcsak fell in love with the food industry at an early age. He began his love of food through wholesale when he began 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 Degree and Culinary Arts Degree from Cuyahoga Community College. Chris helped run Caito Brothers Produce and Premier Produce while maintaining jobs at restaurants including Creekside and 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. 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 began accumulating 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. When he is not busy executing a catering event with Nomad Culinary, Chris can be seen as the Executive Chef of Deagans Kitchen and Bar, working on the Culinary Advisory Panel of Cuyahoga Community College, and working on the Chef's Council with Cleveland's newest food event Cleveland Eats.