



CULINARY EXPERT Q & A

Executive Chef

Joseph Stephens / Wesley Glen



How long have you been in the industry?

Twenty-four years.

What or who inspired you to become a chef?

I'm a second generation chef who's passionate about creating and learning.

If you could learn under any renowned chef, who would it be?

Gordon Ramsey.

Can you share a memorable experience from your culinary journey?

I've been fortunate enough to work alongside two famous chefs and their staff - Robert Irvine and Aaron Sanchez. Another memorable experience would be our annual "Night of Chocolate" charity event every September that included a five course plated dinner for five hundred guests. The excitement from creating the menu, creating the food, the logistics needed to execute this event and the compliments received from those served was of great satisfaction.

What are some essential skills every chef should have?

The most essential skill for a chef is effective communication. Another important skill is teaching those the skills and experiences you've been fortunate enough to obtain.

How do you stay up to date with current trends?

Read, research and visit those restaurants who are known for being trendy.

How do you balance creativity with the practicality of running a kitchen?

Understanding time management.

For us home cooks, what's a useful tip or trick that you can share?

Sanitation. Make sure to properly wash food items before preparation, washing of hands after every use and enjoy what you're creating.

What's your favorite local restaurant?

The Pearl here in Columbus. My favorite restaurant overall is either Eleven or the LaMont - both in Pittsburgh. Eleven's attention to detail and freshness is unmatched and the LaMont's traditional French cuisine paired with the most beautiful view makes for a great overall experience.