



## Gerald Davis Jr. / Wesley Glen

*I'm the Executive Chef at Wesley Glen. My mom got me a job at sixteen with her as a diet aide at Whetstone Care Center. In my free time, the cooks showed me what they did for prep, and after a few years learning from them, a position opened up, and my coworkers encouraged me to take it. It seemed to be what I was meant for!*

*Watching my wife go through school inspired me, along with the new position, to earn my high school diploma and a gourmet cooking certificate. Everything we do here at LEC, from employee growth opportunities to benevolent care, we do so much more to make sure people are satisfied and cared for. My supervisor spoke to me about career growth and our reimbursement programs as I took my gourmet cooking courses. Even though I'd been in dining for 25 years, there were things about the culinary arts I didn't know yet, and I wanted to really prove myself as I grew in my career. Taking the Executive Chef role is a great challenge for me because I'm learning about vendor relationships and creating events.*

*I led this year's Wesley Glen anniversary dinner since I was promoted to Executive Chef in November. As part of our 55th Emerald Anniversary celebration, residents enjoyed individual cheesecake desserts that matched our themed colors of blue, white, and emerald. It meant a lot to me to take on this event after all my time in dining, and I really appreciated the responses residents gave me and my team. Wesley Glen is like a second home to me. It's the second place I look after, and I want the people I look after to be happy.*

*We want to make sure everything meets our residents' expectations, so I'm always listening to their opinions on the meals and changing menus or having further conversations to make things even better. It's all about who we're working for, and I care about the people I'm serving. We're here to take care of them, so I take on ownership of initiating things without being told and providing good stewardship.*

*Everyone likes to go out to restaurants and enjoy home-cooked meals. When it comes down to a good dining experience, we want to give that to them. We want them to be so satisfied with us that they wouldn't want to go somewhere else for dinner.*

*Start from the bottom and build your way up. You may start as a dietary aide and get the opportunity to see what the nurses are doing, and it opens the door for you to learn more about the ins and outs of serving the residents and see what everyone's doing. Take the opportunity to build on your career and find out what you want to do and go down that path to start school for it, like I did!*