



Kevin E. Mitchell, CEC, CFSE, MA
Chef Instructor, Culinary Institute of Charleston
Charleston, SC

Chef Kevin Mitchell's culinary work embraces traditional American flavors, sumptuous soul food flair and delicate French cuisine. This broad mastery of global and regional techniques earned him the Grumpy Gourmet's title of "Super Chef."

Chef Mitchell began his training as a young boy in his grandmother's kitchen, where he first paid his dues by picking greens – cleaning collard greens, kale and spinach. This experience laid the foundation for his dedication to moving food from the fresh market to a white tablecloth, and he's steadily climbed up the culinary ranks ever since.

A balance of home teachings with professional training has helped establish Chef Mitchell as the creator of tasty yet healthy fares. Yet his subtlety and refinements were born out of disciplined training earned at the prestigious Culinary Institute of America, where he holds two degrees – an Associate degree in Occupational Studies and a Bachelor of Professional Studies in Culinary Arts Management.

In 2018 Chef Mitchell was appointed to the board of directors for Bread and Butter, a burgeoning nonprofit organization aimed at connecting Charleston's hospitality industry with the community at large through staffing and service initiatives. In 2019 Chef Mitchell was contracted by the University of South Carolina Press to write a book that addresses South Carolina products and dishes. He will write this book with Dr. David Shields, professor at the University of South Carolina

He is a founding father of the BCA, Bridging Culinary Awareness, formally the Black Culinarian Alliance. Throughout his professional career, Chef Mitchell has maintained a commitment to promoting the value of professionally trained chefs. He has also volunteered his time and talents to various non-profit organizations where he has showcased his culinary skills.





Executive Chef, Raffaele Dall'Erta
Hamptons
Sumter, SC

Born and raised in Milan, Chef Raffaele Dall'Erta was introduced to cooking at a very young age. His father's love of food and skill in the kitchen was a great influence on his youth, as were early foraging trips with his grandmother where the only rule was not to come home empty-handed. Hand-rolling pasta with his father and visits to his grandparents in Parma fueled his

passion for food and broadened his culinary knowledge; these early experiences inspired Chef Dall'Erta to embark on a culinary career at age 15.

Chef Dall'Erta attended culinary school at Vallesana in Northern Lombardy and took on apprenticeships which led to positions in top Italian kitchens including Don Lisander and La Rondine. He has spent time in world-renowned restaurants such as The Fat Duck in the United Kingdom and Per Se in New York. After 11 years as the Sous Chef at the renowned Inn at Little Washington, Dall'Erta joined the team at Hamptons. Informed by his childhood and culinary expertise, he uses only the finest cuts of meat and freshest local produce in his menus.



Executive Chef, Jason Tufts
Malia's
Aiken, SC

Chef Tufts has served as the Executive Chef at Malia's in downtown Aiken since 2017. Prior to that, he served as Executive Chef at the Doctors Hospital of Augusta, the Green Boundary and Woodside Plantation Country Club. He graduated from Johnson and Wales University in Charleston, SC in

1999. Jason is a big proponent of using local products and was nominated by the founder of the Chef Ambassador program, Brandon Velie, of Juniper restaurant in Ridge Spring, SC.





Jamie Daskalis
Johnny D's Waffles and Bakery
Myrtle Beach, SC

Chef Jamie Daskalis is a graduate from the Culinary Institute of America with a degree for Baking & Pastry. She has worked in the restaurant business for 20 years. Growing up her father had four restaurant locations in New York. It was in those restaurants that her love of the food started. After graduation, a new opportunity arose in Myrtle Beach. Here she found an amazing sense of community where she enjoys giving back to the people that support her on a daily basis. Recently, Chef was awarded "Best Chef" from South Carolina Woman Magazine and Grand Strand Magazine and is super excited for the release of her first cookbook this year entitled "Making It Delicious."

Jamie really put a lot of thought into opening Johnny D's in the Grand Strand — from menu creation, recipe testing and retesting, food costing, plate presentation, menu design, photographs and product testing were done to ensure the best possible experience.

On top of all of this, Jamie is a strong advocate for Autism Awareness and strives to bring awareness and understanding to the struggles and beauty of Autism. Her son James was diagnosed at age 3, and since then, she has made it a top priority to do whatever she can to help him and other children like him anyway that she can. From hosting Sensory Friendly events at Johnny D's to creating an Autism Awareness Campaign every April, where she features a child or adult with Autism every day, that reaches thousands of people to help spread understanding of Autism and how it affects families. James has taught her to not be so quick to judge another, to look at the beauty within a person, that a little love and understanding can go a long way.

