

On Tuesday February 20th and Wednesday, February 21st, Southern New Hampshire University and Dine SNHU welcomed Chef Chris Scott, a finalist and notable fan favorite on the current season of Top Chef, to campus. He is the chef/owner of Brooklyn Commune and Butterfunk Kitchen in Brooklyn, New York. Chris has worked as the Executive Chef for CNN in Manhattan and has made appearances on Chopped and Beat Bobby Flay. Chef Chris has also cooked for many notable dignitaries such as Barack Obama and Nelson Mandela.

During his visit, Chef Chris took the time to visit some of the culinary classes on campus and sat on the other side of the table to judge a chopped style competition between the young culinarians. He gave the students honest and constructive feedback as well as praise for what they accomplished. He shared his knowledge and experience with them and offered inspirational advice on the industry and becoming a chef.

For lunch on Wednesday, Chris created a special dish for Dine SNHU to serve at the Global Station in the SNHU Dining Center. Working with the Sodexo chefs, he made a dish of Grilled Salmon with Soba Noodles and Buttermilk Dashi. The proceeds of this event will benefit the New Hampshire Food Bank. Students, staff and people from all over the state were thrilled to meet the culinary celebrity. They loved his genuine kindness and most of all his food. Thanks to Chris' generosity with his time, Dine SNHU will be donating over five hundred pounds of food to the New Hampshire Food Bank.

