

As your provider, our business and responsibility is to provide a top quality, nutritious dining service. Our passion is represented in our menus and food preparation philosophy. We start with fresh, whole ingredients and prepare our menu items from scratch. School menus, which will feature local and sustainable items, are created on your campus, specifically designed for your dining facility and your community's needs.

Meet Your New Chef ☐

Jennifer Copple

Jennifer Copple | **Chief Baker** | **Line Cook**
 Director of Dining | **Line Cook** | **Line Cook**

Jeni started her love for food and culinary journey with her grandmother who was a home economics major at the University of Alabama. There she tutored Paul "Bear" Bryant former Head Football Coach of the University of Alabama.

Chef Jeni received her Associate degree in Culinary Art & Bachelor degree in Hospitality and Restaurant Management at Platt College Tulsa where she graduated with high honors; Valedictorian and a \$5,000 James Beard Scholarship.

Chef Jeni started her culinary career at The Rusty Crane immediately after graduating. Tavolo, Hungry Ninja, Catering by Design, Williams Center Cafe and most recently a Culinary Arts Instructor at Platt College Tulsa.

