

Kelly Cook, CEC, AAC

Employment Currently serving as Director of Dining Services for The Stayton on Museum Way, a high rise Continuous Care Retirement Community in Ft Worth.

Active with the Texas Chefs Association for more than 25 years and has served on the board of directors in many capacities including president of the TCA from 2001 through 2005 and Chairman of the Board of Directors – 2005 - 2009. Served on the National Kidney Foundation of West Texas Board of Directors

Education BS - Organizational Management, Lubbock Christian University-
Magna Cum Laude
Certified Executive Chef - American Culinary Federation Educational Institute

Inducted into the American Academy of Chefs- the honor society of the American Culinary Federation in 2005

Personal Married to Susan and living in Bedford, Texas. Seth is a sophomore at the University of Arkansas in Fayetteville and Casey and her family live in Cyprus, Texas

Goals for the TCA:

Financial Integrity – Providing a transparent financial process. Through oversight from an Audit committee reporting directly to the Board of Directors. The State Treasurer would be an Ad Hock position only to provide information and provide answers to questions as they arise. The TCA needs to be able to show responsibility for the funds it is entrusted with by the members.

Chapter Growth – We should be driven to increase membership at the local level through involvement and community interaction. Many times, we have become an association only for chefs and associates and not reaching out to other aspects of the community which could open avenues for new relationships. Develop information and programs which will provide value to managers and owners of businesses.

We have embraced the student culinarian, but we still lose this involvement after they move on to his or her careers. Where is the disconnect between the student and the professional?

We need to reach out to every national member within the state, who is not participating with the local or state chapter and ask, “why not?” Even if solely for involvement in community activities, there should be a relationship with these individuals.

Kelly Cook, CEC, AAC

Personal Development – We need to ask ourselves, where our next generation of leaders in our profession are coming from? As an organization, we should continue to develop and provide the most useful and efficient avenue for personal education, involvement and growth within the industry. We need to identify culinarians who are eager to take on responsibilities, help them achieve whatever goals they are trying to attain. We all have a career ladder in our operations. Have we developed a plan for future leaders, not only for the industry, but for the TCA as well?

We need to promote professionalism while allowing individualism within the industry. The product of our labors; restaurants, menus or dishes, have evolved into one of the most diverse examples of ethnic and cultural expression. We need to embrace the diversity while promoting the tradition of the profession. The ACF and TCA have worked hard to have our career paths designated as a professional career. Yet, still there are many individuals who are not recognized as professionals in their operation or community.