

CREATING
EXCEPTIONAL
STUDENT
EXPERIENCES
by *sodexo*

INTRODUCING...

CHEF NOAH BEKOFSKY



Favorite Food:
Pizza

Favorite Cuisine:
Asian

I believe it is important for everyone to know where their food comes from and to understand the importance of local products, sustainability, organics, and our carbon footprint.

“We can all make a difference and have great food at the same time.”

Noah Bekofsky has always known he wanted to be a chef. Raised in the Pacific Northwest on macrobiotic principles in an organically minded household, he sees his decision as a natural one. "I was always around food, and Mom was always in the kitchen cooking. The garden was always out back, so I was hands-on with that and in the kitchen." Realizing his comfort behind the stove, Bekofsky embarked on a 25+year adventure that led him to his newest position as Executive Chef for Sodexo at Linfield College.

In his conviction, he got to work as soon as he could, making salads and washing dishes at a four-star restaurant when he was 14. It was a lucky thing, he believes, having an "in" with a top-rated kitchen, and it helped him develop his career quickly. From there he traveled to Europe to open his mind to other cultures while "eating on a backpacker budget." He stayed in Germany to work at a hotel restaurant in Garmisch-Partenkirchen, a town at the base of Zugspitze Mountain in southern Bavaria.

He returned to Eugene, Oregon, the town he considers home, and was eventually hired as the Executive Chef of the Excelsior Cafe. It was a position that raised some serious questions for him. "I realized that I had some good knowledge, but I didn't really understand the basics and techniques," he explains. "I was a chef before I should have been a chef." The solution was culinary school. In 1994, Bekofsky headed for Hyde Park to pursue a degree at the Culinary Institute of America.

The experience gave him new focus. Upon graduation, he went to Austin, Texas to take a position at Jeffrey's under David Carrido. A year later he was back in Oregon, this time at Sunriver Resort, where he helped to open two of their restaurants. From there he went to Florida to open Loews Miami Beach, and then traveled once again to Oregon to become the executive chef at Salishan Lodge and Golf Resort.

He followed that with a stint in Maui at the Kapalua Bay Hotel and Ocean Villas Club, that ended when the hotel planned to close. That was when he received a call from Chicago inviting him to visit the city and consider relocating to the Midwest. After accepting the position of Executive Chef for the Fairmont Chicago Hotel, Bekofsky was an active participant in the Chicago culinary and social community. His exclusive program "shop with the chef" was a summer-long education program in conjunction with Chicago's Green City Market to educate and inform Chicago residents about local and organic purveyors. Bekofsky participated for three years in Great Meals, Green Deals, a city-wide program with Chicago Gateway Green to raise funds for a greener Chicago. He also sat on the Chef Advisory Board of Common Threads, a not-for-profit program teaching at-risk children about tolerance and diversity through food and nutrition. Bekofsky was a regular fixture on Chicago television, appearing on Fox, ABC, NBC, CBS and WGN to share his knowledge of food. After Chicago, Noah transferred as the executive Chef for the Fairmont Scottsdale Princess, a five diamond resort in Scottsdale, Arizona. This led Noah to his current position as executive chef for Sodexo at Linfield College in Oregon.

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