



Chef John Smith

John C. Smith has 13 years of experience in the restaurant industry, receiving his culinary training at several leading restaurants in the country.

In 1998, John enrolled at the Cooking & Hospitality Institute of Chicago to pursue a career as a chef. He worked at Award Winning Chef/Owner David Burke Park Ave. Cafe in Chicago at night while going to school during the day. Chef Burke, having trained in France, helped John go to France himself and trained for six months at a few places. Most notable Michelin Three Star Le Restaurant Taillevent. After returning from France, John worked for *Food & Wine's* Best New Chef Ted Cizma's Grace Restaurant, moving up to Sous Chef after of working there a year and a half. Then John went to work at the famed Pump Room in Chicago for Chef Michael Gaspard. Still wanting to learn more about food and operating restaurants, John left Chicago for New York City for the chance to work at James Beard Award Winning Chef Tom Colicchio's Craft Restaurant. After learning more about food and building flavors at Craft, he decided to learn more about management and volume by taking a job with restaurant associates as a Sous Chef for the Metropolitan Museum of Art; supervising all six restaurants within the museum. In 2005, John moved to Des Moines, IA and got a job as a Sous Chef at Award Winning Splash Seafood Bar and Grill. In 2007, he was offer a job to work at 801 Chophouse and opening their third location in Kansas City. He currently is Executive Sous Chef at the Kansas City location.

