

CREATING
EXCEPTIONAL
STUDENT
EXPERIENCES
by *sodexo*



Favorite Food:

*Freshly caught Florida Lobster,
grilled with Key Lime butter*

Favorite Cuisines:

Floribbean, Northern Italian & Regional Mexican

CUSTOMER
SERVICE

INTRODUCING...

EXECUTIVE CHEF DAVE BOTTO

Dave's Favorite Quote:

"Do we really want to travel through the provinces of France, Mexico and the Far East eating only in Hard Rock Cafes and McDonald's? Or, do we want to eat without fear, tearing into the local stew, the humble taqueria's mystery meat, the sincerely offered gift of a lightly grilled fish head? I know what I want. I want it all. I want to try everything once." -Anthony Bourdain

I was born in Columbia, South Carolina, but, as the eldest son of an Air Force Officer, I lived & traveled all over the US, Europe and the Middle East. My Mom is a fantastic cook, I was lucky enough to be exposed to authentic Greek, Spanish, Italian, Northern European and Middle Eastern cuisines at an early age. While growing up, family dinners (at the dining room table) were non-negotiable. A time to enjoy food & fellowship without distraction. This philosophy is probably, in large part, responsible for my wanting to become a Chef. I have a real passion for people, in communion, enjoying my food.

I attended Auburn University and later, the Culinary Institute of America. In a professional career spanning over 25 years, I have worked in environments as diverse as Campus Dining, Resort Hotels, Cruise Ships, Restaurants and Long-Term & Acute Healthcare.

My leisure time is split between my Basenjis (I do rescue work for the breed) and my Harleys (I have been riding since I was a kid). I am an avid skier (and novice boarder) and have logged over 3000 hours underwater as an open water SCUBA Diver.