



Diana DeLucia Photography

## **CORPORATE CHEF KEVIN COTTLE**

[Chef Kevin Cottle's Website](#)

Chef Kevin Cottle took the helm of Jordan's culinary team in September, 2010. Cottle's Cape Cod culture, extensive travel, classic culinary training and access to the best regional ingredients inspire his cooking. Chef Kevin's culinary visions for Jordan Caterers can be previewed weekly on his successful cooking segment, "Midday Chefs" on FOX 61 Hartford. Previously Chef Cottle served as Executive Chef of Connecticut's prestigious Country Club of Farmington where he received extensive accolades from a very loyal membership.

Chef Cottle became widely known when he was selected to appear on the 6th season of Fox TV's "Hell's Kitchen". Chef Kevin spent five and a half weeks on location in California where he was put through the wringer by world-renowned chef, Gordon Ramsay. As the season progressed, and as contestant after contestant was eliminated, Kevin publicly proved his artistry, resourcefulness, leadership capability and technical skills, achieving the status of first runner up in the season's finale episode.

A native of Plymouth, Massachusetts, Chef Cottle's passion for fresh food began when he was a young boy living on Cape Cod Bay where his father was a fisherman and his mother a chef. Kevin graduated top of his Culinary Art Class at Plymouth South Vocational High School and continued his formal training at the world's premier culinary college, The Culinary Institute of America in Hyde Park, New York.

One of the most inventive American chefs working today, Chef Cottle began his professional career at Philadelphia's Sheraton Society Hill and Sfuzzi. Returning to Boston, he honed his culinary chops at the Colonnade Hotel, opening "Brasserie Jo" under the tutelage of Master Chef John Joho, and, at "Sandrine's Bistro" with French Master Chef Raymond Ost in Cambridge. He followed with successful runs as Banquet Chef and Executive Sous Chef of the Mobile rated four star/four diamond Sonnenalp Resort of Vail and Chef de Cuisine at Wequassett Inn Resort and Golf Club where he presided over the opening of "28 Atlantic", which earned Mobile's four diamond award and Wine Spectator's Award of Excellence. Chef Kevin was honored to cook at the James Beard house as part of the best hotel chef series featuring "28 Atlantic". In 2005 Chef Cottle joined the Mountain View Grand Resort and Spa in and transformed its signature restaurant, "The Main Dining Room", into the only Mobile four diamond rated hotel or resort dining facility in New Hampshire.

Kevin is deeply involved with the Farm to Chef Program, serving on its board, and acts as its liaison with the U.S. Department of Agriculture. He is also a supporter of Connecticut Farmland Trust. A popular speaker, Chef Kevin was invited to give the keynote address at the 2010 International Boston Seafood Show. When Kevin is not cooking or promoting sustainable practices, he enjoys having his wife Nancy critique his latest creations and watching their son, Kai, play hockey.