



# Jonathan Shumate

## Sous Chef



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The world of hospitality is ever evolving. Every day, new chefs join the ranks, new techniques and skills emerge, and the competition is stoked with more food-related shows than ever before. From elevating tried and true dishes to creating new ones, the preparation of meals is a fixation and a passion that drives chefs throughout our careers. I have been in the industry for 17 years, starting as a dishwasher and quickly climbing the ladder over the years. Food has been part of my whole life from my grandmother teaching me as a child to my father who continues to teach me and share recipes that have been part of my family for over 50 years.

I have a bachelor's degree from Johnson and Wales for Hospitality Management, which gave me the drive to succeed in the hospitality industry. I refined my culinary skills by working for award winning restaurants in Rhode Island such as Eleven Forty-Nine and Red Stripe. With my life-long passion for food secure, I was able to establish strong foundations which I instill in my everyday practice.

As the Sous Chef at Grand View, I manage the day-to-day in the kitchen and directly oversee the hands-on tasks with our cooks. I envision my role as one in which I can ensure our cuisine for your special occasion is one you and your guests will remember for a lifetime.