



Meet Executive Chef Chad Christy

A native Tar Heel who grew up on a farm in Cleveland, North Carolina, Executive Chef Chad Christy comes from a strong culinary tradition. He credits both his Grandfather and Great-Grandmother with inspiring him to become a chef at an early age. Growing up, Chef Christy spent many hours helping his Great-Grandmother in the kitchen. He also learned from his Grandfather, who was a military trained Chef. The family secrets and the use of fresh ingredients made a lasting impact on Chef Christy's culinary style.

Chef Christy received his formal culinary education from Johnson & Wales University in Charleston, South Carolina. While he was a student, Chef Christy interned at The Carolina Inn and then joined their culinary team full-time in 1998. During his time at The Carolina Inn, Chef Christy travelled with the culinary team that was twice invited to the prestigious James Beard House in New York City. When a new opportunity arose in 2007, Chef Christy joined the Rizzo Center team. He became Executive Chef only one year later in 2008.

Chef Christy recognizes that today's diners are more sophisticated and engaged. They want to know where their food comes from and how it is prepared. The Rizzo Center menus display Chef Christy's commitment to healthy cooking and his enthusiasm for fresh ingredients. He capitalizes on the availability of seasonal house-grown herbs to enhance his culinary creations. Chef Christy's dedication to healthy cooking has ensured the success of the Rizzo Center's Well-Balanced food program. Chef Christy feels it is important to have healthy options available during every meal on any given day.

When he is not in the kitchen, Chef Christy enjoys working out, spending time with his wife and backpacking with their two dogs.