peppercorns chefs

Elizabeth Manthei, Executive Chef and Owner

Chef Liz Manthei received her culinary training at Le Cordon Bleu College of Culinary Arts, one of the finest European and North American culinary arts training programs available today. She has received instruction from world renowned chefs, including Nicolas Lodge (a chef to the Royal family of England) and Chef John Kanadu (a European trained Master Chef). Chef Manthei's mastery culinary skills were honed while she was a chef at The American Club, a five-diamond resort in Kohler, Wisconsin. She has owned and operated Peppercorns Catering (formerly known as Masters Hand Caterers) for the last six years. She specializes in catering services to golfers and corporations at the Masters® golf tournament provides exceptional catering for a wide variety of special events. In addition, she worked two years as a personal chef for the Holly-Avrett family of Augusta, Georgia.

John O. Kanadu, Master Chef

Chef John Oteng-Kanadu, a native of Ghana, has more than twenty-three years of experience in the culinary industry. He achieved culinary experience through a dual culinary apprenticeship in Heidelberg, Germany. Upon graduation, he worked in a variety of hotels and restaurants in Germany and later returned to school for a degree in Hotel Business Administration and then achieved a German Culinary Master Chef degree, the highest culinary honor. He also taught at the State College of Culinary Arts and Sciences in Villingen-Schwenningen, Germany for three years and trained several apprentices. Chef Kanadu moved to the United States in 2000, and worked for Holiday Inn Hotels, fine dining restaurants and country clubs. He also taught Continental Cuisine of Europe at Johnson and Wales University, North Miami Campus. Chef Kanadu is an active American Culinary Federation Member, American Culinary Federation Certified Executive Chef and a member of the American Culinary Federation Practical Examination Judges. Chef Kanadu is currently a chef instructor at Le Cordon Bleu Culinary School, in Atlanta, Georgia.

Jason Ziobrowski

Chef Jay Z is a brilliant light in the kitchen, the essence of creativity, speed, organization, and lively flavors. After receiving his Bachelors of Science at Johnson and Wales University in Rhode Island, he worked for the Ritz Carlton in Naples Florida, one of the premier 5 star establishments in the United States. He has also been employed as the Corporate Chef of Events for Schwann Food Company, Executive Chef of Landmark Bistro, and now is the Executive Chef of the Arnold Palmer Country Club in Charlotte, North Carolina. Chef Jay Z also has experience making wine with Palmer Vineyards, and is involved in numerous cultural and community events.

Christina Dahl

Chef Dahl has an extensive and varied background in upscale hotels and resort culinary. After receiving her Bachelors of Science in Hospitality Administration from Georgia State University, Chef Dahl attended the culinary program at Johnson and Wales University in Charleston, South Carolina. Upon completion of her education, she began her culinary career at The Partridge Inn, a historical hotel in Augusta, Georgia where she was the sous chef. From there, Chef Dahl worked at Brasstown Valley Resort in Young Harris, Georgia as the sous chef before returning to Atlanta as the Executive Sous Chef at the Swissotel. During her duration at the Swissotel, Chef Dahl served as the Acting Executive Chef for a year and successfully guided her kitchen through the hotel's transition of management in becoming The Westin Buckhead. While at The Westin, Chef Dahl received the manager of the quarter award for her outstanding performance and excellent leadership. Chef Dahl is currently an instructor at Le Cordon Bleu Culinary School in Atlanta, Georgia.