



Faculty Profiles

Baking and Pastry Faculty



Marianne Albovias

Chef Marianne Albovias is a full-time baking and pastry instructor at Kendall College who teaches specialized courses within the associate applied science degree in baking and pastry arts.

Her passion for cooking began at an early age, learning Filipino recipes from multiple generations of family members. She has been an instructor for over 14 years, teaching students of all ages and a variety of courses across the program. Prior to that, she spent a decade in the field of marketing and event planning, all the while providing clients and local businesses with a variety of specialty cakes and pastries.

Deciding to finally pursue her passion for baking full-time in 2003 led her to Kendall College, where she earned her certificate in baking and pastry. While still in school, she became the pastry assistant and then pastry chef of the Chicago-area restaurant, Courtright's. In addition to her degree from Kendall College, she holds a B.A. in cultural anthropology and an M.S. in integrated marketing communications from Northwestern University.



Heidi Hedeker

Students who dream of operating their own bakeries will certainly find Heidi Hedeker an invaluable resource. She grew up in the business, working in her family's bakery on the Northwest side, Gladstone Park Bakery. Hedeker went on to own her own shop in Wicker Park, Alliance Bakery, chosen as Best Retailer of the Year by Culinaria in 2000. Along with hands on experience, Heidi is a food writer who has served as editor for Baking Magazine and holds a Bachelor of the Arts degree in writing. She is a certified master baker and is currently at work on a therapeutic baking and pastry program for disadvantaged mothers and daughters called "It Bakes a Village." Heidi has an MSW from University of Chicago's School of Social Service Administration (2009).

Culinary Faculty



Wook Kang

Culinary Program Chair

Born in South Korea and raised in Chicago, Illinois, Chef Wook Kang had an interest in food at an early age. Having been influenced by his Korean heritage and the melting pot of cuisines in Chicago, his love of cuisine led to a career in food. He has held positions at prestigious restaurants that would inspire his creativity and the appreciation of food of all cultures. The lessons and inspirations he learned from there, provided the philosophies he has established as a professional and as a Culinary Instructor at Kendall College. Prior to joining Kendall College, Chef Kang served as the Program Chair/Director at Le Cordon Bleu. From 2012 to 2014; he was an integral part of CMC trainings across the United States, in addition to providing presentations for the American Culinary Federation and other organizations. Chef Wook Kang holds certifications through the ACF as a Certified Executive Chef (CEC), and also holds certifications as a Master Certified Food Executive (MCFE) and Certified Food and Beverage Executive (CFBE).



Jack Campbell

Chef Jack Campbell is a full-time culinary arts instructor at Kendall College who has been teaching since 2011, and has over 35 years of experience in the culinary industry.

Jack began his cooking career in high school on the North Side of Chicago and continued cooking during college at Southern Illinois University, graduating with a degree in engineering. After receiving his bachelor's degree, Jack decided his heart was in the kitchen and attended The Culinary Institute of America, where he earned his AOS degree in culinary arts.

Upon graduation, Jack returned to Chicago to work in various restaurants, including 5 years as executive chef for Lettuce Entertain You Restaurants. Jack moved to Boston and worked as an executive chef for several restaurants, including the well-renowned Legal Sea Foods. After his time at Legal Sea Foods, he became the corporate chef of Naked Fish Restaurants, which was honored as one of *Nation's Restaurant News'* top new restaurant concepts in the country.

In 2004, Jack decided to run and operate an Italian restaurant concept, Tullio's Restaurant. In 2011, he returned to Chicago and started his teaching career at Kendall College as an adjunct to be able to share his knowledge and experiences to students.

Culinary Faculty



Pierre Checchi

Chef Pierre Checchi has been in the culinary field for over 29 years. Born and raised in France, he has studied and trained under the rigorous and classic French tradition of apprenticeship. Pierre graduated from Ecole St Anne in St Nazaire France, and quickly worked in a two star Michelin restaurant, Relais- Chateau, under renowned Chef Michel Gaudin. After his military service as a mess chef in the Air Force, Pierre embarked for the United States as a young Chef and worked in Boston under Bob Brody. After a brief return to France to work in various Brasseries specializing in French Bistro cooking, Pierre was asked to come back and work at the Four Season Hotel, Ritz Carlton in Chicago as a chef saucier. Pierre was then hired by Aramark Food Service Corporation where he filled many position as chef for their varied dining business accounts. In one of those account was the famous 95th restaurant on top of the John Hancock building in Chicago where Pierre worked as a Chef Garde-Manger then sous chef. In 1993 Checchi accepted a teaching position at the famous New England Culinary Institute in Montpelier, Vermont. At Kendall, Chef Pierre teaches a variety of courses including Advanced Garnishing Techniques, Sausage Making, etc.



Colleen Karsted

Chef Colleen Karsted holds a Bachelor's Degree in Culinary Arts from Kendall College as well as a Master's Degree in Adult Education and Leadership from National Louis University. This combination of educational degrees prepared Chef Karsted for success in the Culinary and Hospitality Industry for over twenty five years. Always working in fine dining establishments, Chef Karsted has held multiple brigade positions at John Ash & Co. (Sonoma County, California) The Hyatt Regency (Beaver Creek, Colorado) and The Game Creek Club (Vail, Colorado) – just to name a few!

Moving her career forward Chef Karsted moved back to Chicago to become a Corporate Chef. The Calphalon Culinary Center was opened in the West Loop area of Chicago to promote the luxury cookware through cooking class and events.

Chef Karsted's next Corporate Chef position was with Subzero Wolf & Cove at the iconic Merchandise Mart in Chicago. As with Calphalon, Chef Karsted was promoting Subzero products by conducting live demonstration dinners and events to potential clients and business partners.

One relationship that has always been a constant in Chef Karsted's life is staying connected to professors and alumni from Kendall College and National Louis University. Now, that Kendall is a part of the National Louis family, Chef Karsted is very honored to be teaching at both of her alma maters. Chef Karsted is passionate about sharing her knowledge and experiences to train the next generation of hospitality and culinary professionals.

Culinary Faculty



Thomas Meyer

Chef Thomas Meyer's twenty plus years of foodservice experience includes executive and leadership positions at Omni Orrington Hotel, Evanston; Royal Melbourne Hotel, Australia; Food consultant for The American Club, Kohler, Wisconsin; as well as for Crate and Barrel Company, Northbrook, Illinois. Recently, he was the Executive Chef of Don's Finest Foods, an Exclusive gourmet store and caterer of Lake Forest. Chef Meyer is a graduate of Washburn Culinary School, where he placed in the top one percent of his graduating class. Chef Meyer also holds certificates from Harper College, and the Richmond Craft School of Lucerne, Switzerland. Chef Meyer has continued his personal and professional education by attending culinary schools in Chicago and Oaxaca, Mexico, which has enhanced his culinary profile. Chef Meyer has been an instructor in both the culinary program, as well as the baking and pastry program, at Kendall.



Christopher Quirk

During his career, Christopher Quirk has been an elite chef, an entrepreneur and a culinary instructor. Besides holding a Bachelor of Arts degree in English Literature from the University of Wisconsin at Madison, Quirk also received an AOS degree from the New England Culinary Institute. After graduation, he worked as an Executive Chef at the Hôtel Sofitel in Redwood City, California. Later, he returned to Wisconsin to open a lakeside restaurant, The Antlers. Quirk's desire to teach his culinary skills to young chefs led him back to the New England Culinary Institute where he worked as a Chef Instructor. He later moved to Tortola, British Virgin Islands to develop and open a new Culinary Campus at the H. Laverty Stouff Community College. In 2003, Quirk returned to the U.S. to become the Sous Chef for the Westmoreland Country Club in Wilmette before joining the faculty at Kendall College.



Michael Salzinski

Chef Salzinski possesses a wide variety of transferable skills gained during his 20+ years in the hospitality industry. In addition to his extensive array of kitchen related technical skills learned in various positions throughout his career, he has also accumulated a broad base of knowledge regarding food and beverages, foodservice sanitation, employee management, culinary anthropology, teaching adult learners, and kitchen and classroom management. He is also an avid reader who enjoys writing about all things food-related, having spent time in the past authoring weekly blog entries for the chef2chef website.

Hospitality Management Faculty



Deborah Popely

Hospitality Program Chair

Deb has more than 25 years' diversified business experience that includes senior management positions in several service businesses and leadership of entrepreneurial ventures, including founding and running her own marketing and events firm, and establishing successful nonprofit sustainability consulting firm. She has served as a presenter and keynote speaker for national industry organizations including Hospitality and Sales Marketing Association International (HSMAI), Meeting Planners International (MPI) and the Green Meeting Industry Council (GMIC). Ms. Popely actively participates in the events industry and educates and propels the hospitality industry forward in the area of sustainability. She earned a doctorate in business (DBA) with a focus on sustainability in hospitality and tourism from Walden University.



Michael Krause

Michael Krause is a retired hotelier with close to 40 years in the hospitality business. As an owner and operator, Mr. Krause's properties included major brands, at multiple levels, as well as the first non-gaming, all-suite property in Las Vegas. Following his tenure in hotel management, Mr. Krause continued in hospitality, this time in travel publishing for Reed Elsevier.

He has served as president of the Southern Arizona Innkeeper's Association, the Arizona Hotel & Lodging Association (AH&LA), and the Arizona director to the AH&LA. He created the marketing committee for the AH&LA and served as its marketing chair, and was governor-appointed chairman of the Arizona Office of Tourism. Additionally, he served on many community-based business and charitable associations. Mr. Krause strongly believes that one of the roles of a good hospitality owner/operator/manager is to be visible and supportive in the community.

Throughout his career he has been devoted to developing students for hospitality careers. He is a founder of the Hospitality School at Pima Junior College (Tucson, AZ) and has taught at Chicago City Colleges, Evelyn Echols Hospitality School, Triton College and now, at Kendall College at NLU.

Mr. Krause is a certified hotel administrator (C.H.A.) from the AH&LA and its Kellogg Institute at Michigan State University hospitality program, and graduated from the University of Arizona with a bachelor of arts degree in history and English. He has earned a master of science in higher education with a concentration in teaching and learning.

Hospitality Management Faculty



John Laloganes

John has a faculty position in the Kendall College School of Culinary Arts and Hospitality Management at NLU. In 2012, Mr. Laloganes was awarded the Sommelier/Wine Steward of the Year by the IACP International Association of Culinary Professionals. John has authored several books including *The Essentials of Wine with Food Pairing Techniques*. Mr. Laloganes earned a Bachelor's degree in Hospitality Management from the University of Wisconsin and a Master's degree in Education from the University of Minnesota.



Paul Romer

Paul Romer, a faculty member in the Kendall College School of Culinary Arts and Hospitality Management at NLU, has been with Kendall since January 2016 and teaches Meeting/Event Marketing, Event Technology/Production and Experiential Learning. He is a passionate industry professional, with an even greater passion for our students- highlighted by his recent receipt of the Spring 2017 Top Teaching award. Paul has over 25 years of experience in business, in a broad range of industries and executive and functional roles, including business-to-business, as well as consumer marketing, and has served the large convention/meeting industry in a variety of senior executive roles, including being Vice President of GES Exposition Services and General Manager of Giltspur Tradeshow Displays. Paul has a Master's of Business Administration degree in Marketing and Finance from Kellogg Graduate School at Northwestern University and a Bachelor's of Industrial Administration from Kettering University.



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