



WILSON IRON CHEF BIOS 2023

MENTOR CHEFS



TEAM E

Mike Martino of ADELPHIA SEAFOOD

Director of Production & Food Safety, R&D Mgr, Corp Chef

Iron Chef '18 & '19 Winner | People's Choice '18 Runner-Up, '19 Winner

Mike Martino is Director of Production & Food Safety, Research & Development Manager and Corporate Chef at Adelpia Seafood. He is a graduate of Wyomissing High School and the Pennsylvania Culinary School, and studied Food Science/Business Marketing at Penn State University. Martino was R&D Manager and Corporate Chef Don's Salads & Melanie's Medleys, ASK Foods, Corporate Chef at Grant Hanson Inc., Executive Chef at Henry's in Charleston, SC, and chef at the Reading Country Club. Martino has won numerous awards including Wilson's 2018 and 2019 Iron Chef, and Hamburg's 2015 and 2016 Iron Chef in addition to the People Choice competitions.



TEAM W

Tim Twiford of REDNER'S MARKET, INC.

Director of Food Service

Iron Chef '15 & '16 Winner, '17-19 Competitor | People's Choice '15 Runner-Up, '16 Winner

Executive Chef Tim Twiford is Director of Food Service at Redner's, and best known in Berks county for his unique style and enthusiasm for food. Twiford oversees the development and implementation of all prepared food services within Redner's Warehouse Markets & Quick Shoppes, and hands on with the menu development, catering and high-volume food service production management to be used throughout Redner's locations.

Chef Tim has been serving the Berks county community for the past 35 years; most recently as the Executive Chef at the Crowne Plaza. He is active within the Berks County community, supporting local organizations such as The Hope Rescue Mission, Olivet Boys and Girls Club, Prospectus Berco and Blankets of Hope, as well as mentoring local culinary students. He was instrumental in the creation of Chef Tim's table that is used to support charitable organizations through an elevated tasting experience and all proceeds donated towards community support. Twiford is a graduate of the Culinary Institute of America, he resides in Sinking Spring with his wife Christine and three children.



TEAM R

Chef Daniel Montano of BERKSHIRE COUNTRY CLUB

Executive Chef

Daniel Montano is a renowned Country Club Executive Chef with over 17 years of experience in the culinary industry. He was born and raised in Bolivia, South America, where his love for food and cooking began at a young age. Daniel attended the Orlando Culinary Academy in Orlando, Florida where he earned his degree in Culinary Arts.

After completing his studies, Daniel worked at a few restaurants in Orlando and Palm Coast including all six kitchens at the Hammock Beach Resort and in the main kitchen at The Hammock Dunes Club. In 2017, Daniel moved to Charlotte, North Carolina where he was the Chef de Cuisine at the premiere ranked Platinum Club Myers Park Country Club. Here Daniel worked under two Team USA Culinary Olympians and Master Chefs, Scott Craig, WCMC and Jason Hall, CMC. In 2020, Daniel received his Certified Executive Chef certification through the American Culinary Federation.

Currently, Daniel is the Executive Chef at the Berkshire Country Club. The club is currently ranked as a "Distinguished Club of America" by Forbes Boardroom Magazine and ranked in the best 40 "Top Culinary Experiences" by Club + Resort Business. In 2023, Daniel's "Peruvian Ceviche" was featured on the front page of the 2023 Club + Resort Chef Cookbook.

EMCEES



Eric Murray

Regional Director, Compass Group

Eric Murray has 30 years experience in the Food Services Industry. He is Regional Director at the Compass Group, Allentown PA, a world leading food service company that serves meals to millions of people in more than 40 countries. From 2007-2022, Murray also served the Compass Group as District Manager in charge of client satisfaction and brand protection for Canteen & Eurest Dining, and was Chef Manager. Murray was General Manager and Executive Chef at Sodexo, Apex NC from 2004-2007, responsible for day-to-day operations for two corporate cafés, in charge of staffing, financials, marketing, and cost control. As Executive Chef with A Southern Season, Chapel Hill, NC in 2003, he created seasonal menus, hired hourly staff, and managed food and labor costs. Murray was Sous Chef at The Weathervane in 2002, and Sous Chef and Executive Chef at The Warehouse from 2000-2002. He was also Pastry Chef and Kitchen Manager at various restaurants from 1995-2000. Murray graduated from North Carolina University, and completed the NAMA Executive Development Program in 2017 at Michigan State University.



Stacey Stoudt

Assistant Superintendent for Elementary, Wilson School District

Stacey Stoudt is Assistant Superintendent for Elementary at Wilson. Early in her career, she served as a 2nd grade teacher at Cornwall Terrace Elementary. After 19 years in the classroom, she became the first Teacher Instructional Coach at Wilson, and then began her tenure as a principal for Whitfield and Green Valley Elementary schools. Dr. Stoudt graduated from Kutztown University with a B.S. in Early Childhood/Elementary Education, and earned her Master's from Wilkes University and doctorate in Educational Leadership from Drexel University. She also has earned various certifications including Reading Specialist, Principal, and LOE in Teacher Leadership and Instructional Coaching.

Dr. Stoudt is passionate about building relationships among students and staff, and facilitating a whole child education for every Wilson student. She and her husband Michael reside within the district and are a committed Bulldog family. They are the proud parents of two sons, Cody and Evan, who are both successful Wilson alumni. Stacey loves to travel and spend time in any and all new adventures with her family.

JUDGES



Scott Keiser

Owner, Chick-fil-A

Scott Keiser has been a Chick-fil-A operator for more than 32 years. Starting his career at the Berkshire Mall location, he later opened Broadcasting Square, and built it into one of the most successful locations in Pennsylvania. The old 3,600-square-foot store was demolished in late June 2023 and replaced with an entirely new, 5,000-square-foot prefabricated structure. This was no easy task and is a direct reflection of his hard work and dedication over the past three decades. The store now employs about 125, and the new design is aimed at enhancing the guest experience via customer-friendly practices like delivering food directly to tables and displaying a queue for mobile orders. Strong family values always have been and continue to be at the core of their success, as Scott's wife Tara, sons Westin, Dawson and daughter Mattie have all put in their time behind the counter. Keiser is a 1989 graduate of Widener University School of Hospitality Management.



Sarah Ginn
Director of Nutrition, Wilson School District

Sarah Ginn is the Wilson School District Director of Nutrition. Prior to coming to Wilson, she was an Executive Chef turned Assistant Director of Food Service for Quincy Public Schools. She worked for years in the restaurant industry opening healthy fast-casual restaurants such as Agno Grill and Real Food Eatery. After getting involved with the Vetri Foundation in Philadelphia, Sarah decided to return to school for nutrition with the goal of improving school food and fostering a love of cooking and healthy eating in children. She is a registered dietitian and holds a clinical license with the Pennsylvania State Board of Nursing. Her passion is cooking wholesome and delicious food and developing recipes for those with dietary restrictions. Her recipes have been featured in Philadelphia Magazine, Zagat, The Philadelphia Inquirer, and Self Magazine.



Joe Serpa
Executive Chef, Gouglersville Fire Co Social Quarters
Bar & Grill

Joe Serpa is Executive Chef at Gouglersville Fire Co Social Quarters – Bar & Grill. Cooking is a Serpa family tradition, but Joe's mostly self-taught. Cuban by descent, his dishes are a fusion of his roots and what he has learned out in the world. He's lived in a lot of places including Florida, Illinois, Washington and Pennsylvania, so there's a lot to fuse. His family was in New York when he was young. After they moved to Berks, he was the Latin from Manhattan. He quickly became a mainstay in kitchens across the county. Serpa owned his own restaurant on Centre Avenue, was a Rent-a-Chef for house parties, Kitchen Manager at the Bowl Grille in Sinking Spring, and also spent time cooking for the elderly. He was Executive Chef for the Gables at Stirling Guest Hotel in Reading, Havana Joe's in Pottstown and the Eagle Hotel in Bernville where he transformed the menu with his jerk chicken, sweet and sour sauces, and mango.



Dr. Gangi Cucciuffo

Director of Teaching and Learning, Wilson School District

Dr. Gangi Cucciuffo has been an educator for the past 24 years as a teacher, building administrator, and district administrator. In addition to his work life, his main hobby and passion is cooking. He is the son of a European-trained executive chef and worked in the restaurant industry with his father since the time he was 16 years old. At the Northampton Country Club, Gangi learned about and worked in every facet of the restaurant business from dishwashing, waiting, bartending, managing large parties, and working side-by-side with his father in the kitchen. His father educated him on selecting and preparing foods, knife skills and butchering, recipe development, meal execution and presentation. Preparing high quality creative meals that inspire others to do the same is and has been Gangi's passion outside of education.