



James Margiotta  
Certified Executive Chef

Professor Margiotta's teaching centers around the culinary arts discipline. Specifically, he teaches courses such as menu planning and control, basic food preparation and standards, and culinary arts labs. His professional background includes numerous positions with top hospitality organizations. He has held the position of Executive Chef of Sodexo services for Merrill Lynch Headquarters World Financial Center NYC and Ogilvy & Mather Worldwide Plaza NYC, Executive Chef for Aramark, Barnard College and NYU, and Executive Sous Chef for Bice Worldwide Ristorante Group. He has also worked as the Chef De Cuisine at the Togwotee Mountain Lodge in Moran, Wyoming and as the Executive Chef for Jordan Caterers in Cheshire, Connecticut. Professor Margiotta received his A.O.S. Degree in Culinary Arts from Johnson and Wales University in Providence, Rhode Island.