



Mark Molinaro – Executive Chef

Completing his undergraduate studies in Anthropology Mark spent four months hiking on the Appalachian Trail deciding what to do with the rest of his life. Somewhere along the way he connected two of his passions: cooking and making people happy. Upon returning to his home in Cleveland, Ohio he secured a position with the Omni International Hotel Company where he was taken under the wing of the executive chef. After months of potato, carrot, and shrimp peeling Marks chef told him that if he wanted to truly follow his dream he needed to attend a culinary school.



David Hale.-.Director of Career Services

After receiving his AOS from the New England Culinary Institute he spent time working with the Four Seasons Hotel Company in Boston before joining the Ritz-Carlton Hotel Company. It was here that Mark discovered the value of creating and nurturing guest loyalty. He was again taken under the wing of the executive chef and given his first role as restaurant sous chef for a brand new concept the company was investing in. After a successful launch of the restaurant he gained more experience accepting the responsibility of chef Garde Manger allowing him to train and develop a larger staff. After three years he was challenged again with the opening of The Ritz-Carlton Hotel in Half Moon Bay, California as a trainer. One year later he opened The Ritz-Carlton Hotel New York, Battery Park again as a trainer.

Now as Executive Chef with the New England Culinary Institute Mark is living his dream by learning and teaching one of his passions; food and also inspiring and motivating another; people. His goal is to inspire a generation of chefs who will apply their strengths in the promotion of enjoyable, healthy, and sustainable culinary arts.

David Hale is a true New Englander: born in Connecticut, raised in Massachusetts, Bachelor's Degree from the University of Maine, student and chef at the New England Culinary Institute.

After working in a couple of basic local establishments, David was recruited to work at the Dedham Country Club. From there he went on to the Languedoc on Nantucket. These two experiences inspired David to pursue a culinary education. His search for the right program led him to the New England Culinary Institute.

He was an Advanced Placement Student in the fall of 1988.

With a recommendation from Michel Le Borgne, David went to the Napa Valley, to work under Udo Nechutnys at the Auberge du Soleil, a small, exclusive hotel. In September 1990, David was promoted to sous chef and in June 1992, he was moved up to the position of Executive Chef. He held this prestigious position for three years.

At that time David worked with the most incredible ingredients and the finest wines available.

David returned to NECI in the spring of 1995, sharing his passion for seasonal New England Cuisine with the next generation of culinarians. After two years as a chef instructor, David was promoted to Campus Sous Chef and then Campus Executive Chef, a position he held for seven years. Currently, David is the Director of Career Services working with students and alumni on professional development and career planning.

David's personal interest in local and seasonal ingredients has taken him into the woods and fields, getting to know the farmers, producers and foragers. David is a founding board member of the Vermont Fresh Network, which is dedicated to the relationship between chefs and the landscape.