

Culinary Bio



Chef Ron Hall C.E.C.

- Certified Executive Chef by American Culinary Federation (ACF).
- ACF Accreditation team member and site evaluator for culinary programs.
- 1995 Chef of the Year by the Iowa Hospitality Association.
- 1996 and 1998 Chef of the Year by the Northeast Iowa ACF.
- 2004 Recipient of the Isabel Turner Human Rights award by the Iowa City Human Rights Commission.
- Board of Directors member for the Iowa City Crisis Center.
- Founding member of "Thanksgiving in July" Annual city wide food drive for the Johnson County Crisis Center Food Bank.
- Founding member of "Table to Table" a local fresh food rescue program for Johnson County and surrounding areas.
- Participant in fundraising efforts for United Way, March of Dimes, Table to Table, Thanksgiving in July and Toys for Tots programs.
- 1995 and 1996 Grand Prize Winner in "Best of the Midwest" Premier Chefs Competition, Branson, MO.

- 1995 Second Place Winner "Food Management Magazine "Fruitful Dessert Recipe Contest".
- 1998 Semi-Finalist in Maple Leaf Farms National Recipe Contest held in New York.
- 1997 First Prize Winner, Healthcare Division, in the Campbell's Golden Ladle Foodservice Recipe Contest.
- 1997 First Place Winner in the Iowa City Cheesecake Exposition.

- 2004 Second Prize Winner in the Professional Chefs category Lea & Perrins Worcestershire Recipe Contest.
- 2004 Winner "Best of Show" by the Iowa City Chamber of Commerce Business Expo Culinary Competition.
- 2006 Finalist in the Premier Culinary Creations Contest held in Orlando Florida.
- 2008 Finalist in the Premier Culinary Creations Contest held in Nashville Tennessee.
- Recipes featured in Chef, Restaurants & Institutions, Culinary Review, Food Management, and Foodservice Director Magazines.

Executive Chef for Mercy, Iowa City, for the past 16 years. Former experience includes hotel, supper club, catering and healthcare.