

Renowned chef Cary Neff serves as vice president of culinary for Atlanta-based Morrison Management Specialists. In this role, Chef Neff leads the culinary direction for Morrison as the company continues to redefine and reinvent the food experience in over 800 hospitals and senior living communities across the country.

Chef Neff gained notoriety when he introduced the internationally acclaimed “Conscious Cuisine®” and revolutionized healthy cooking. Based on the idea that nutritious food can be exciting and flavorful, he incorporates readily available ingredients such as herbs, spices, fruits and vegetables that provide rich flavor along with optimal nutrition.

A highly sought-after guest chef, cooking instructor, lecturer and television/radio personality, Chef Neff has appeared on national programs such as “The Oprah Winfrey Show,” the “Today” show, Food Network, and “Masterchef USA” on PBS and has been profiled in The New York Times, Bon Appétit, Gourmet, Food & Wine and Condé Nast Traveler.

Trained in classical French cooking at Chicago’s venerable Washburne Trade School, Chef Neff has enjoyed an ever-evolving culinary career as an executive chef in many of the nation’s most prominent establishments.

He has served as executive chef of La Costa Resort and Spa in Carlsbad, Calif., where he was responsible for a 50-person kitchen and the development of the resort’s three dining venues. Prior to that, he was executive chef at Miraval Life in Balance Resort and Spa in Tucson, Ariz., where he immediately established its food and beverage program as the world leader in resort spa dining with his creation of the award-winning Conscious Cuisine®. Condé Nast Traveler later recognized Conscious Cuisine® and Miraval as Number One in diet and cuisine for destination spas in North America.

Chef Neff’s career has also included positions as executive chef at the 8700 Restaurant in Scottsdale, Ariz.; general manager and executive chef of the historic Wrigley Mansion Club in Phoenix, Ariz.; and first chef for the Fairmont Scottsdale Resort where he played an instrumental role in obtaining the coveted AAA Five Diamond and Mobil Four-Star Award. In addition, he has held prestigious positions at such respected Chicago establishments as The Ritz-Carlton (a Four Seasons Hotel) and the Park Hyatt Hotel.

Most recently, Chef Neff founded his own consulting company and partnered with Morrison to create Flavors 450, a culinary concept that brings simple, nutritious and flavorful food to hospital dining. Working closely with Morrison executive chefs, he developed a carefully crafted menu that features an array of more than 60 rotating recipes – each under 450 calories.

Chef Neff is a member of the International Association of Culinary Professionals, Chef’s Collaborative, the American Culinary Federation’s apprentice program, as well as the Chartwells Child Nutrition Advisory Council.

He lives with his wife and two children in Tucson, Ariz.

About Morrison: Morrison Management Specialists, a member of the Compass Group, is the nation’s only food service company exclusively dedicated to providing food, nutrition and dining services to the healthcare and senior living communities through its two operating divisions: Morrison Healthcare Food Services and Morrison Senior Dining. With over 1,200 registered dietitians, 200 executive chefs and 16,600 professional food service team members, Morrison is actively committed to fostering ways to enjoy great-tasting, healthy food through socially responsible practices and superior customer service. The Atlanta-based company serves approximately 460 acute care clients and 370 senior dining clients in 41 states including some of the largest and most prominent integrated healthcare systems and senior living communities in the United States. Visit www.lamMorrison.com for more information.