

Experience Culinary Excellence

with The Knolls of Oxford



At The Knolls of Oxford, we are proud to deliver an exceptional dining experience for our residents. We create meals that are not only delicious but also reflect a commitment to quality, innovation, and personalized care.

Here's Why Our Partnership Stands Out:

Daily Specials, Seasonal Menus, Exciting Culinary Events and more

- We offer daily specials crafted to delight and surprise our residents.
- Special events like themed dinners, holiday feasts, and community gatherings bring residents together around great food.
- Our famous **Iron Chef Competitions** showcase the creativity and skill of our culinary team, adding a competitive and fun edge to our dining program.
- **Puree with Purpose:** Advanced puree program offering textured diets with the same great flavors, aromas, and appearances as regular menu items .
- **Seasonal Menu Development:** Fresh, seasonal ingredients create traditional and exciting new dishes, with daily features to keep menus fresh and diverse.
- **Super Foods:** Monthly highlighted ingredients packed with nutrition, featured in special events, tastings, and recipes to inspire healthy eating.
- **Teaching Kitchen:** Hands-on culinary demonstrations led by chefs, providing fun and interactive learning experiences about cooking, nutrition, and cuisine.

American Culinary Federation (ACF) Membership

- Every chef at The Knolls of Oxford is an ACF member, the gold standard for culinary professionals.
- Many chefs hold or are pursuing certifications, showcasing their dedication to skill, creativity, and safety in the kitchen.



Advanced Training Opportunities

- **Rouxbe Online Culinary Program:** Courses like Culinary Foundations, Plant-Based Cooking, and Seafood Literacy keep our culinary team ahead of trends and techniques.
- **ServSafe Certification:** Our staff is certified in food safety, ensuring every meal meets the highest standards of care and nutrition.

Fresh Food Pledge

- We use fresh, locally sourced ingredients, USDA-inspected meats, and dairy products from hormone-free cows.
- Menus feature seasonally available fruits and vegetables and accommodate special diets, including vegetarian options.
- Every meal is crafted with attention to flavor, nutrition, and presentation, delivering a dining experience that delights every guest.

Innovative Food Safety and Sustainability Practices

- **Compliance Mate Systems' Cooler Freezers & Digital HACCP Monitoring:** Our state-of-the-art systems maintain food safety, reduce errors, and minimize our carbon footprint.
- **Sustainability Initiatives:** We're dedicated to reducing waste and fostering environmentally friendly practices in all aspects of our operations.

Certified Dietary Managers (CDM)

- Our culinary team includes Certified Dietary Managers who work closely with Registered Dietitians to meet the diverse nutritional needs of our residents.





Meet Our Chefs

Meet Pete Williams: Regional Executive Chef, BHI Systems Executive Chef, and 2025 Culinary Innovations Ambassador

Chef Pete Williams comes to us with over two decades of stunning culinary experience having spent eight years with Claddagh Irish Pubs overseeing 18 locations as their corporate executive chef and eight years with the famed Harry & Izzy's in Indianapolis, Indiana as their executive chef developing the culinary programs at both the downtown and northside locations, he and his team were rewarded for their efforts with a James Beard Award in 2012. With so many accomplishments and contributions to high-profile events such as the Super Bowl and Final Four Tournaments, Chef Pete culminated his career with a 2023 BH Iron Chef Championship win. Chef Pete is a member of the American Culinary Federation and is actively pursuing his Certified Executive Chef designation with that organization.

Meet The Knolls of Oxford's Executive Chef!

Born and raised in southern Kentucky, Chris Lanham is a graduate of Le Cordon Bleu École de Cuisine in Paris and London, where he studied patisserie, oenology, and continental cuisine with a focus on traditional techniques. Over the years, Chris has honed his craft under the guidance of several notable chef-owners across New York, Michigan, Kentucky, and abroad, ultimately leading him to his current role serving the community at The Knolls of Oxford. Chris is deeply passionate about culinary excellence and lives by the belief that no one cares what you know until they know you care. His journey into senior dining, like that of many successful chefs in the field, was shaped by a personal experience—when his own family faced a challenging situation in a care setting. Though unaware at the time that it would change the course of his career, Chris felt a deep calling to serve and began making meaningful improvements wherever he could. Each step along the way has led him to this mission-driven work, where he now finds great purpose and joy. Known for his friendly and outgoing nature, Chris comes from a large family and thrives on building connections. His interests are wide-ranging and include music of all kinds, gardening, reading, and, of course, cooking.



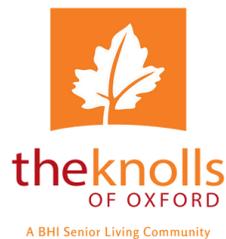
Enhancing Every Meal, Every Day

At The Knolls of Oxford, dining is more than just a meal—it's an experience. From the farm-fresh ingredients we source to the innovative technology that keeps our food safe, every detail is designed to exceed expectations. With daily specials, seasonal flavors, and exciting events like our Iron Chef Competitions, there's always something new and exciting happening in our dining program.

Our culinary partnership with Morrison Living ensures a commitment to hospitality, quality, and the well-being of every resident.

Visit The Knolls of Oxford

Discover the unparalleled dining experience waiting for you at The Knolls of Oxford.



 knollsoxford.org

 (513) 524-7990

 6727 Contreras Road
Oxford, Ohio 45056

