

## Marc Pritchard Jacobs Farm Executive Chef

A Native of England, Chef Marc Pritchard began his culinary career at the young age of 15, volunteering his time after school and during the summer holidays to gain real life experience working at the Hiton Birmingham Metropole Hotel.

Following High School Chef Marc worked at various different restaurants/hotels whilst attended Birmingham Collage of Food, Tourism & Creative Studies where he was classically trained in Culinary, receiving his Bachelor's Degree in Culinary Arts and Hospitality Management.

Following College Chef Marc immigrated to the United States in 1997 and began his journey working at the Park Place Hotel in Traverse City, after working his way up through the ranks Marc was appointed the position of Executive Chef in 2003. During his 20 years working at the Park Place Chef Marc privately catered Weddings, Baby Showers and Graduations for his family and friends which is where he found his passion for catering.

In 2015 Chef Marc was awarded the 'Culinary Star Award' at the Pure Michigan Governor's Conference on Lodging and Tourism in Grand Rapids. Marc is also a self-taught Ice Carver; he provided Buffet and Wedding Sculptures at the Hotel and also sculptures for downtown TC during the holiday seasons.

Since then, Marc competed in several Bay Harbor Ice and Spice Festival ice carving competitions and holds several medals and ribbons. Outside of work Chef Marc enjoys Golfing and Kayaking with his wife and spending time with Family.

