

## MEET THE CHEF

### Resident Chef Jarred Harris is our full-time chef in charge of the kitchen, the garden, the visiting chefs, volunteers and menus.

Chef Jarred's passion for farm-to-tables makes this his dream job. To be able to grow, teach and use the garden products, he is committed to helping our island create a healthier food palate with unusual taste treats and locally grown produce.

Formally trained in Culinary Arts at Johnson & Wales University with thirty five years of experience in the culinary industry. Jarred has spent twenty five years of his career as an executive chef in restaurants, five-star resorts and high-end country clubs including the Sanctuary Golf Club (2000-2005).

In 2005 He moved to England and was pleased to work as a private chef and gastropub owner. He was thrilled to be able to source meat and produce locally and embrace the 'Field to Fork' ethos.

Returning to Sanibel last year with a new outlook on organic farming and sustainable food sources, he is eager to teach others and be a part of the new Community Kitchen on Sanibel. His culinary heroes include: Paul Bocuse, Michel and Albert Roux, Thomas Keller, Alice Waters and Hugh Fearnly Whitingstall.

### VISITING CHEFS

Each season, we'll invite a variety of renowned chefs to cook with you in our kitchen. Hands-on lessons and demonstrations of unique menus will allow you to explore the latest trends in the culinary world.

Contact Jarred at [kitchen@sanibelcommunityhouse.net](mailto:kitchen@sanibelcommunityhouse.net) to learn more about the culinary education center and the programs that will be offered.

**“Cooking should be based on the finest and freshest seasonal ingredients that are produced sustainably and locally.”**

- Resident Chef  
Jarred Harris



**The Community House**  
SANIBEL COMMUNITY ASSOCIATION

2173 Periwinkle Way | Sanibel, FL 33957

for up-to-date information on fees, dates and registration, visit [sanibelcommunityhouse.net](http://sanibelcommunityhouse.net)