

Chef Lisa Ramsey, MS, CEC, CEPC, AAC - Lisa's Culinary Creations

Chef Lisa Ramsey is a distinguished culinary professional with more than four decades of experience in fine dining, catering, pastry arts, and culinary education. She is the owner of Lisa's Culinary Creations and formerly served as Executive Chef of the Franklin restaurant *Somewhere Cool*, where her leadership and creativity shaped its culinary identity.

Her career includes a celebrated tenure at the Playboy Mansion in Beverly Hills, where she completed her internship and was later invited back for high-profile events, including Kendra Wilkinson's wedding. Chef Ramsey also broadened her global culinary perspective through a three-week internship in Orvieto, Italy with renowned Chef Lorenzo Poleggi at his restaurant *The Zeppelin*.

Chef Ramsey holds a Master's in Service Sector Management from Argosy University, along with Baking & Pastry and Culinary Management degrees from the Art Institute. As an instructor at the Art Institute of Tennessee–Nashville, she became known for inspiring students to discover their passion for pastry and pursue successful careers in the culinary industry.

An active member of the American Culinary Federation Middle Tennessee Chapter, she has served in multiple board roles and earned numerous honors, including Chef of the Year, Chef Professionalism, Educator of the Year, and the President's Medallion. She is also a member of Les Dames d'Escoffier International and contributes to major culinary events such as the Music City Food & Wine Festival and the World Food Championships as a Master Chef Judge, EAT Trainer, and Cheferee. Most recently, she joined Sam's Club as a Super Chef, sharing her culinary expertise with customers in Lebanon.

