



African-American
FREEDOM
Juneteenth
 June 15th - 24th



Dillon Campbell
 Sous Chef
 Stanford Dining

Dillon is a seasoned Sous Chef with a demonstrated history of working in the hospitality industry.

Dillon is passionate about delicious food- cooking it, savoring it and sharing it with students. He works with other chefs to develop tried-and-true recipes and create new food trends alike.

He is skilled in Catering, Cooking, Food Preparation, and Event Management. Dillon has a Diploma focused in Culinary Arts/Chef Training from Gull University.



Terry Braggs
 Executive Chef
 Stanford Dining

Terry Braggs is currently executive chef of student food experiences in Residential & Dining Enterprises at Stanford University. His goals and

aspirations are to bring mindfulness into the kitchen as well as sustainability practices to food preparation. At Stanford he has become a member of the Stanford Food Institute in pursuit of education, policy, business, and holistic approach to the role food plays in our lives.

Chef Terry practices daily meditation and applies breathing techniques while cooking to remain "present." He shares these "tools" with students, staff, faculty, and private clients while teaching cooking lessons or catering private events. With over 16 years of professional culinary experiences, he is undeniably gifted in the culinary arts.



Will Montagne
 Executive Chef
 Stanford Hospitality
 & Auxiliaries

With an extensive background in seafood and a passion for French

cuisine, Chef Will Montagne- brings a refined yet approachable cooking style.

Growing up in a family of chefs made Montagne's desire to cook inevitable. His love of the kitchen began at an early age where he often found himself cooking for family gatherings alongside relatives who had honed their skills in restaurants such as the famed Commander's Palace in New Orleans. Early exposure to flavors, technique and passion for food led Montagne to various restaurant jobs throughout high school and ultimately to the New England Culinary Institute in Montpelier, Vermont, where he graduated in 2004.

Upon graduation, Montagne moved to Chicago where he began his professional career at high-end restaurants including Les Nomades and NoMi. He then moved to New York to further hone his craft as sous chef at the three-star Michelin, Relais & Châteaux, Le Bernardin, where he spent four years working under the tutelage of world-renowned chef Eric Ripert. Returning to Chicago, Montagne joined Lettuce Entertain You Enterprises as Corporate Chef for their fine dining division. After spending several years in Chicago, Will moved to San Francisco, opening the restaurant Ayala as Chef Partner before joining Stanford University. Montagne opened the Cardinal Café on the Stanford Redwood City campus as well as the EVGR Pub & Beer Garden on the main university campus.