

Raymond Riddle

Starting at a very young age working for his parents in the family catering / concession business Ray learned that it takes hard work and dedication to be successful. Graduating from the American Culinary Federation Apprenticeship Program in 1983 under Richard Bosnjak CEC at Oakmont Country Club located in Pittsburgh, PA he competed in many culinary shows winning Best of Show, Silver and Gold Medals, earning him a spot on the 1984 U.S. Culinary Olympic Team winning a Bronze Medal at 21. Ray knows that one has to have passion to be in the culinary field. At the age of 30 Ray owned and operated his own restaurant located in Pittsburgh, which won several dining awards for 6 years.

The restaurant Ray owned ended in disaster being destroyed by an electrical fire, not holding Ray back he decided things happen for a reason and to make a change of being self-employed so he loaded up his car and moved to Northern Virginia. Held various General Managers positions, The Olive Garden Restaurant which Ray developed into a training store and then onto opening the TGI Friday's located at Ronald Reagan National Airport consisting of a corporate run and then franchised owned structure.

Ray has been continually growing and expanding his knowledge in the culinary profession and business, taking a turn from the culinary world and going into retail management holding Director of Operation and General Manager Positions for The Expo Design Center and Kitchen Etc. Why one might ask? Ray wanted to learn another side of business and this theory paid off. Ray held the position of a Director of Operations for a very large University overseeing all there 10 retail operations on campus. The reason why he was able to receive this position was because of his past experiences with food and retail management / marketing.

Presently, Director of Food Services/ Executive Chef at Culpepper Garden, a retirement and supportive services community located in Arlington, VA. Ray doesn't settle for the norm as he leads the culinary efforts for Independent and Assistant Living. Coordinated Services Management, the administrator company at Culpepper Garden Ray holds also holds as part on the support team developing food service policies and procedures, training programs, operational systems, menu planning and various financial tools for the company.

An award-winning chef, Ray has been recognized with many accolades and won a number of highly competitive tests of his exceptional talent and skills within the culinary profession. Prior to coming to Coordinated Services Management, Ray held the position as an Area Manager for a senior living company and over saw (6) communities which consisted of Independent, Assistant and CCRC's.

Health care was never looked at before in his career and never thought he would see this in his path. Ray with his wife by his side opened their home one day to life's unexpected needs to her parents and his mother as they moved into their home. Learning first-hand what it takes to care for the elderly, Ray gained enormous respect and wisdom from this life experience. Life takes us in directions for a reason and is glad he had this opportunity to give back and in this situation it opened the door for opportunities in senior care.

Growing into the food profession and going through all the changes Ray had many mentors that supported him through good and bad times. Being mentored and having people believe in what you can do and push you to exceed what you might think you cannot achieve is a wonderful feeling. Ray is now in a stage of his career that he continues to learn everyday but in his path he wants to pass on what he has learned through his journey. Achieving Certified Executive Chef and Certified Dietary Manager makes it worth all the efforts not only for himself but to show thanks for his parents and his mentors for believing in him, without them Ray is not sure where he would be today!