



Jon Ken Nishiyama



Jon Ken Nishiyama

Garde Manger
Cherokee Town & Country Club
Atlanta, Ga.

*Garde Manger Design
for All Seasons*

Tuesday, March 7

Chef Jon Ken Nishiyama joined the culinary team of Cherokee Town & Country Club in Atlanta as its Garde Manger Chef in 2005. Prior to that, he was the Executive Chef at Marietta Country Club in Kennesaw, Ga., and at Druid Hills Golf Club in Atlanta.

Chef Nishiyama also has extensive experience as a restaurant chef, including tenures at the Indigo Coastal Grill in Atlanta and as the Chef de Cuisine at the Opus Restaurant, the fine-dining restaurant at the Swissotel–Atlanta. Earlier in his career, he worked at Roy's Restaurant in Hawaii and at The Kahala Hilton, the legendary 5-Star, 5-Diamond hotel.

Born and raised in Hawaii, Chef Nishiyama earned two culinary degrees from the Kapiolani Community College. He then attended the Culinary Institute of America in Hyde Park, N.Y., to attain an Associate Degree in Culinary Arts with high honors in 1993.

During his career, Chef Nishiyama has won numerous awards and more than 15 gold and silver medals in American Culinary Federation (ACF) competitions. In 1997, he was named the Georgia Seafood Chef of the Year and in 2010, he was the ACF Southeast Region's Chef of the Year and a finalist in the National Chef of the Year Competition.

Chef Nishiyama is a member of the ACF's Greater Atlanta Chapter.