



Executive Chef Craig Mason
of The National Conference Center
and West Belmont Place

Culinary Institute of America, Pro Chef Certification II
American Culinary Federation, Certified Chef de Cuisine
2010 "ARAMARK Culinary Excellence" Regional Challenge, 3rd Place
Competitor in America's 2011 IACC Copper Skillet Competition

POPULAR WASHINGTON D.C. AREA EXECUTIVE CHEF STAYS CURRENT WITH TOP FOOD TRENDS INCLUDING FARM TO FORK AND FOOD FOR THOUGHT

With almost 15 years of culinary experience, Executive Chef Craig Mason brings his passion for cooking, knowledge of hospitality's food and beverage trends, and wittiness to The National Conference Center's 10,000 square foot kitchen each morning. Here, Chef Mason and his team prepare almost 3,000 meals on a daily basis.

Born in Northern Virginia, Chef Mason has remained true to his roots. After spending his childhood and adolescence in the great commonwealth of Virginia, Chef Mason was accepted into The Culinary Institute of America where he received his degree in Culinary Arts and graduated with High Honors. His career began as a Chef Tournant for two fine-dining restaurants at The Sheraton Premier. As Chef Tournant, he was responsible for daily plate design, menu planning, food line production, and supervising line cooks. Proving his culinary leadership and professionalism, he has continuously advanced his career with challenges. Since his first position as Chef Tournant, Mason has served in several other positions including Restaurant Chef at the

Hilton McLean, Executive Chef at the Hilton Washington, and finally, Executive Chef at LSG Skychefs-Lufthansa Service Group.

Presently, Mason holds the title of Executive Chef at The National Conference Center near Washington, D.C. Managed by ARAMARK, The National Conference Center is an eco-friendly conference center with 265,000 square feet of meeting space and provides a separate talented and dedicated event planning and catering service known as West Belmont Place. As Executive Chef, Mason is responsible for creating and implementing new menus and concepts for a meetings venue almost 6,000 guests a month, and 12 million dollars in annual food revenue. Mason's primary culinary focus is to promote eco-sustainability through environmentally friendly products, "food for thought" entrees, and farm-to-table initiatives. Fresh local food and sustainable product packaging is also a campus-wide priority at The National Conference Center as well as a current trend in the hospitality industry. Mason's talent has led him to obtain several certifications including Culinary Institute of America - Pro Chef Certification Level II and American Culinary Federation Certified Chef de Cuisine. However, guests will tell you, Chef Mason's talent proves itself in any one of his dishes whether vegan, vegetarian or gluten-free.

Outside of the kitchen, he enjoys fishing on the Chesapeake Bay and grilling his catch of the day. During the fall months, Mason invites family and friends over to watch football and entertains them with his cooking. His guests go crazy for his crab cakes, Bratwurst with kraut, famous bloody Mary bar, Old Bay spiced wings, and chili cheese omelets.

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