



**Jennifer Cox**  
**Director of Culinary**

Jennifer Cox has close to 20 years of diverse culinary experience. Currently Jennifer serves as Joie de Vivre Hospitality's first Director of Culinary for the uniquely California boutique hotel and restaurant brand.

Cox's culinary education began at Kendall College in Chicago while working in the kitchens of Va Pensiero and Carlos' in Highwood then on to San Francisco's heralded China Moon Café. Following the closure of China Moon in 1997 Jennifer honed her baking and pastry skills at Elizabeth Falkner's Citizen Cake while working as Sous Chef at La Scene in the Warwick Regis Hotel.

Having built a broad base of expertise behind the scenes, Levy Restaurants of Chicago hired Jennifer to lead the development and opening of Montage Restaurant in the Sony Metreon in San Francisco. During her three year tenure as Executive Chef, Jennifer had the pleasure to cook as a guest chef at the James Beard House in New York before returning to Citizen Cake as the Chef de Cuisine and eventually on to British-based Compass Group to develop the recipe collection for the company's healthy dining program.

Jennifer has been a member of WCR since 1994. She was the recipient of the 1998 Madeleine Kamman scholarship and the 2006 Barbara Tropp Internship to study in Shanghai, China.