

## RECOGNIZING CHEF SHARIFF QUEENAN



“I try to never forget where I came from. My great aunt was born into slavery and passed away when she was 103. She would tell stories about waking up at 3 or 4 o'clock in the morning at 5 years old to start work until 8 am then go to school until 1 pm. Her story sticks with me and reminds me what my ancestors went through to allow me to be where I am today.”



CELEBRATING  
**BLACK**  
HISTORY  
MONTH

## Get to know our people!

10:00 AM

So many great names and stories of Black

Shariff, while attending high school (Wissahickon Sr.) mixed academics, athletics and vocational excellence all together. He lettered in basketball, football and track & field all 3 years in senior high. Although excelling in all 3 sports, Shariff's love was "track & field", where he not only participated on his high school team, he also ran for the "Ambler Athletic Club". Shariff, participated in the 300 m hurdles, the 4 X 100 m relay, the 4 X 440 m relay and the high jump. He received numerous medals and accolades, during his high school years, and was a weekly story in the sports section of the local papers. In his senior year (2000), Shariff took 2<sup>nd</sup> place, in the 300 m hurdles, the "silver medal", at the Pennsylvania State finals, in Shippensburg, Pennsylvania.



After graduating from high school, in 2000, where Shariff attended the “North MONTCO” vocational/technical school for the culinary arts, he enrolled in the “Culinary Arts Institute of Pennsylvania” (a cordon bleu school) located in Pittsburg, Pennsylvania in their “Master Chef’s” program. While attending there, Shariff worked at the prestigious “Duquesne Club” (The Duquesne Club is a private social club in Pittsburgh, Pennsylvania, founded in 1873), which boasts of its world-class cuisine from an award-winning kitchen, to further his knowledge of the culinary arts. As part of his graduation from, this program, Shariff did his internship, with the five-star Marriott Hotel, in West Conshohocken, Pennsylvania. Upon leaving there and graduation, Shariff started his professional tutelage under the guidance of celebrity chef Jim Coleman, at the Blue Bell Country Club, in Blue Bell, Pennsylvania, where he worked, for several years.

Shariff, following his heart, relocated to the West Coast, originally settling in 29 Palms, CA. where he was the executive chef for a number of fine eateries, in the area. Upon meeting the love of his life, Shariff married and relocated to the Goodyear, AZ.

Shariff is currently an executive chef for Compass Food Services and handles their “Bank of America” call-in center, contract in Phoenix Az. The campus has 5 buildings, with 3800 employees and is open 24/7. Shariff has a staff of 10, chiefs and other personnel reporting to him and is responsible for the cafeteria, which provides breakfast, lunch and box dinners for the employees. His responsibilities include, but not limited to preparing the menus, ordering the food and other supplies, creating themes (Christmas, easter, Halloween, etc.), catering meeting, serving breakfast and lunch and preparing the “box dinners” for the evening shift. Shariff’s day, usually starts at 4 AM and doesn’t end until 4/5 in the evening.

Shariff married, (Dr. Belinda Daw), is a very active parent, he’s involved with his stepson Bryce’s baseball and also coaches track, for his stepdaughter Brelle’s high school and soccer for her recreational team.