

FOR IMMEDIATE RELEASE
October 11, 2016



Talbert House Serves Up New Food Director
Wyder to oversee agency's food and catering services

CINCINNATI— Talbert House is pleased to welcome Jeffrey Wyder to its team as Director of Food Services, overseeing operations of the agency's kitchens, food contracts, and social enterprise – House Café & Catering, a program designed to provide work experience for Talbert House graduates while generating funds to support the agency's mission.

Jeff is a graduate of Elder High School and the University of Cincinnati. After an 11 year career with Fifth Third Bank, he left to attend culinary school where he graduated first in his class from The Greater Cincinnati Culinary Arts Academy. He went on to work at several local establishments; The Phoenix, Chez Alphonse, The Chef's Kitchen Bakery, and Twin Lanterns Banquet & Event Facility. Jeff was also Chef/Owner of Nella Cucina Personal Chef Service. He left the traditional restaurant industry in 2009 to work for a healthcare/nonprofit as Executive Chef at Marjorie P. Lee Retirement Community. In 2013, he was named Culinary Operations Manager for Community First Solutions in Hamilton, Ohio.

Jeff is a Cincinnati native, born and raised on the west side of town. He currently resides in Bridgetown and has three children: Sam, Ben, and Hanna.

###

Talbert House is a community-wide nonprofit that operates within five service lines: Adult Behavioral Health, Community Care, Court and Corrections, Housing, and Youth Behavioral Health. Children, adults and families benefit from these proven services. Talbert House serves over 36,000 clients face to face and an additional 34,000 are reached through prevention services throughout Southwest Ohio. Talbert House's mission is to improve social behavior and enhance personal recovery and growth.