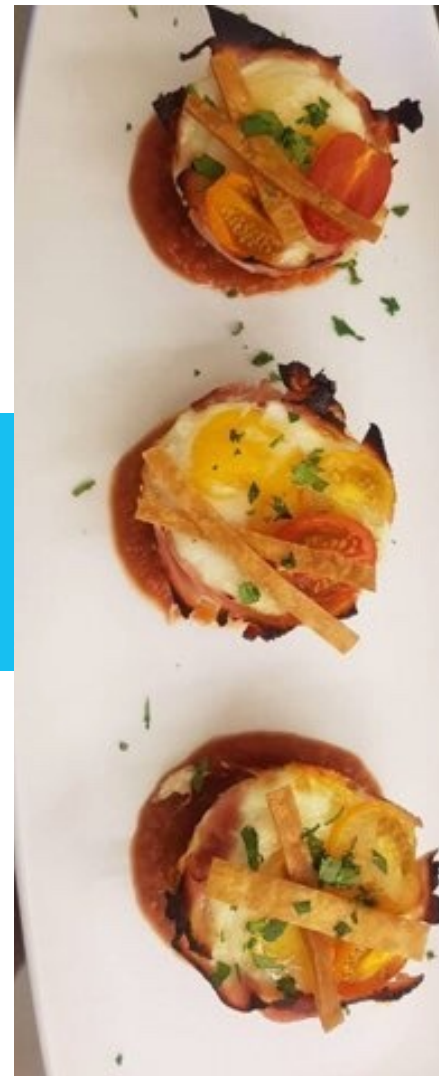


Experience Culinary Excellence

with Clark at Franklin



At Clark at Franklin, we are proud to deliver an exceptional dining experience for our residents. We create meals that are not only delicious but also reflect a commitment to quality, innovation, and personalized care.



Here's Why Our Partnership Stands Out:

Daily Specials, Seasonal Menus, Exciting Culinary Events and more

- We offer daily specials crafted to delight and surprise our residents.
- Special events like themed dinners, holiday feasts, and community gatherings bring residents together around great food.
- Our famous **Iron Chef Competitions** showcase the creativity and skill of our culinary team, adding a competitive and fun edge to our dining program.
- **Puree with Purpose:** Advanced puree program offering textured diets with the same great flavors, aromas, and appearances as regular menu items .
- **Seasonal Menu Development:** Fresh, seasonal ingredients create traditional and exciting new dishes, with daily features to keep menus fresh and diverse.
- **Super Foods:** Monthly highlighted ingredients packed with nutrition, featured in special events, tastings, and recipes to inspire healthy eating.
- **Teaching Kitchen:** Hands-on culinary demonstrations led by chefs, providing fun and interactive learning experiences about cooking, nutrition, and cuisine.

American Culinary Federation (ACF) Membership

- Every chef at Clark at Franklin is an ACF member, the gold standard for culinary professionals.
- Many chefs hold or are pursuing certifications, showcasing their dedication to skill, creativity, and safety in the kitchen.





Advanced Training Opportunities

- **Rouxbe Online Culinary Program:** Courses like Culinary Foundations, Plant-Based Cooking, and Seafood Literacy keep our culinary team ahead of trends and techniques.
- **ServSafe Certification:** Our staff is certified in food safety, ensuring every meal meets the highest standards of care and nutrition.



Fresh Food Pledge

- We use fresh, locally sourced ingredients, USDA-inspected meats, and dairy products from hormone-free cows.
- Menus feature seasonally available fruits and vegetables and accommodate special diets, including vegetarian options.
- Every meal is crafted with attention to flavor, nutrition, and presentation, delivering a dining experience that delights every guest.



Innovative Food Safety and Sustainability Practices

- **Compliance Mate Systems' Cooler Freezers & Digital HACCP Monitoring:** Our state-of-the-art systems maintain food safety, reduce errors, and minimize our carbon footprint.
- **Sustainability Initiatives:** We're dedicated to reducing waste and fostering environmentally friendly practices in all aspects of our operations.



Certified Dietary Managers (CDM)

- Our culinary team includes Certified Dietary Managers who work closely with Registered Dietitians to meet the diverse nutritional needs of our residents.



Meet Our Chefs

Meet Pete Williams: Regional Executive Chef, BHI Systems Executive Chef, and 2025 Culinary Innovations Ambassador

Chef Pete Williams comes to us with over two decades of stunning culinary experience having spent eight years with Claddagh Irish Pubs overseeing 18 locations as their corporate executive chef and eight years with the famed Harry & Izzy's in Indianapolis, Indiana as their executive chef developing the culinary programs at both the downtown and northside locations, he and his team were rewarded for their efforts with a James Beard Award in 2012. With so many accomplishments and contributions to high-profile events such as the Super Bowl and Final Four Tournaments, Chef Pete culminated his career with a 2023 BHI Iron Chef Championship win. Chef Pete is a member of the American Culinary Federation and is actively pursuing his Certified Executive Chef designation with that organization.

Meet Clark at Franklin's Executive Chef!

Chef Samuel Dunn's culinary journey began with summers on Mackinac Island in northern Michigan, followed by winters in Steamboat Springs, Colorado, where he honed his craft in seasonal kitchens. He trained at Lansing Community College while running catering and kitchen operations at the nearby Radisson Hotel. With more than two decades of experience, he has led teams in state-run kitchens, cafés, and fine dining establishments, managed multi-million-dollar enterprises, and catered events for over 1,200 guests. A ServSafe proctor, instructor, and training specialist, he prioritizes safety and compliance in his kitchens. Outside the kitchen, he's a devoted single father, balancing career and fatherhood with adaptability, leadership, and a passion for excellence.



Enhancing Every Meal, Every Day

At Clark at Franklin, dining is more than just a meal—it's an experience. From the farm-fresh ingredients we source to the innovative technology that keeps our food safe, every detail is designed to exceed expectations. With daily specials, seasonal flavors, and exciting events like our Iron Chef Competitions, there's always something new and exciting happening in our dining program.


Our culinary partnership with Morrison Living ensures a commitment to hospitality, quality, and the well-being of every resident.


Visit Clark at Franklin

Discover the unparalleled dining experience waiting for you at Clark at Franklin.



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