

Judy's foodies

CHEFS OUTREACH

Presenting Sponsor

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05 NOVEMBER 2026



Dietitian Nutritionist Program

University of Pittsburgh

Health Sciences
School of Health and Rehabilitation Sciences

Learn more at shrs.pitt.edu or scan the QR:

Tonight's Program:

6 pm:
Welcome and Opening Remarks

6:15 pm:
Food stations open

6:30 pm:
Music by Mark Jackovic & Jazz Influence

7:45 pm:
Auctions end. Closing Remarks

9 pm:
End of Event. Thank you for joining us!

Our mission is to provide education and resources to under-served and marginalized groups, teaching them how to work with food, become a chef, work in the culinary field, and the importance of healthy eating.

chefsoutreach.com

PHOTOGRAPHY NOTICE

Please be advised that photographs and video may be taken during this event for promotional, marketing, and fundraising purposes by Chefs Outreach Association and the Judy Dodd Community Nutrition Fund. By attending, you acknowledge that your image may be captured and used in future print and digital materials, including social media and websites.

Meet the Chefs:



Chef Keith Butler, President and Co-Founder, Chefs Outreach Association, Event Co-Chair

FACEBOOK: @keithbutler
https://chefsoutreach.com

Chef Keith Butler, a Pittsburgh native, discovered his passion for the Culinary Arts at a young age. For more than 25 years, Chef Keith has taught Culinary Arts across numerous institutions, workshops, and events. He is the owner and chef of Hannah's Catering.

Fun Fact: Chef Keith was inspired and mentored by his uncle and well known restauranteur, Robert "Dr Bob" McCall (decd.)



Chef Justin Dixon (Chef Dix), 1403 ENT Catering

FACEBOOK: @JayDix
https://www.chefdix.com

Chef Justin Dixon, also known as Chef Dix is a chef, entrepreneur, hip-hop artist and author. You can find Chef Dix on Instagram, YouTube, TikTok and Facebook, and on his YouTube cooking show "Choppin It Up with Chef Dix"!

Fun Fact: Chef Dix cooked for Rwanda's President, President Obama and Facebook Founder Mark Zuckerberg



Chef Edward Anderson, Well Fed by Chef Ed

FACEBOOK: @WellFedbyChefEd

Pittsburgh caterer and private chef Edward Anderson is the owner of Well Fed by Chef Ed. He specializes in private in-home dining, bringing exceptional culinary experiences directly to clients.

Fun Fact: Chef Ed is a proud Culinary Arts graduate of Bidwell Training Center



Pittsburgh Westinghouse Academy Culinary Arts: Chef Jess Vishner, Instructor

Chef Jess Visher is a Culinary Arts Instructor at Pittsburgh Westinghouse Academy. The Culinary Arts program is a three year program for 10th-12th graders interested in pursuing a career in the Culinary Arts. He and his students prepare meals from scratch and have hosted local and national dignitaries from the Mayor, to State Representatives to the U.S. Secretary of Education. Chef Vishner enjoys reimagining familiar dishes by blending classical technique with ingredients from around the world.

Fun Fact: Chef Jess previously worked in James Beard Award Renowned Restaurants in Boston and Washington DC



Chef Cleveland Rivers, Flavor of Puerto Rico, Mount Oliver, Pittsburgh

FACEBOOK: @flavorofpuertorico
https://www.flavorofpuertorico.com

Cleveland Rivers is a Pittsburgh-area chef and food-service manager with more than 17 years of experience in cooking, customer service, and kitchen operations. He currently manages day-to-day operations at Flavor of Puerto Rico and Ele Day LLC and takes pride in creating flavorful food and memorable service.

Fun fact: Cleveland started out as a dishwasher and was mentored by Chef Victor Schmidt, working his way up to chef/manager

Meet the Chefs:



Chef Keyla Noguieira, Mercearia Brasil, Hampton Township

FACEBOOK: @MercearíaBrasil
https://www.keylacooks.com
https://www.merceariabrasilmarket.com

Chef Keyla Nogueira is a "Chefpreneur" with more than 10 years of experience in Pittsburgh's food industry. Born and raised in Brazil, Chef Keyla learned to cook through the everyday rhythms of family meals, and recreates the flavors she grew up with, adapting traditional recipes far from home. She shares those flavors for Pittsburgh through catering, pop-ups, community events, the former Casa Brasil, and her new venture, Mercearia Brasil, a kitchen and market on Route 8 in Hampton Township, PA.

Fun Fact: Chef Keyla moved to the US in 2006 and was mentored by Chef Keith Butler



Chef Tracey Chandler, Elly T's Unique Ideas

FACEBOOK: @ellytsuniqueideas

Elly T's Unique Ideas is a Pittsburgh-based dessert business specializing in custom-made sweet treats for every occasion. From beautifully decorated cookies and cupcakes to delicious cakes, cheesecakes and chocolates, each creation is made with love, creativity, and attention to detail. Elly T's Unique Ideas turns special moments into unforgettable memories, one delicious dessert at a time.

Fun Fact: Chef Tracey was mentored by Chef Keith Butler



Chef Kevin McGuire

FACEBOOK: @kevinmcguire

Chef Kevin McGuire is a Retired Army Veteran for the 101st Airborne, cooking in Italy, Germany, Kuwait and Iraq. After graduating from Pennsylvania Culinary Arts school, he's had a successful career, including recognition as 2009 Chef of the Year by American Culinary Federation's Pittsburgh Chapter. He now primarily spends his time as a volunteer teaching healthy cooking to seniors.

Fun Fact: Chef Kevin was encouraged to pursue a culinary career by one of his first bosses and mentors, Judy Dodd



Chris Fennimore, Master of Ceremonies

We are honored to have Chris with us this evening! Chris Fennimore has been the host and producer of QED COOKS for 33 years. He began his career in public television in 1972 at WNET in New York and moved to Pittsburgh in 1985. His love of food and sharing was inspired by his mother and grandmother as he grew up in Brooklyn, New York.

The Judy Dodd Community Nutrition Fund is established in honor of



Judy Dodd, MS, RDN, LDN, FAND (decd.)
Retired Professor, University of Pittsburgh Dietetics and Nutrition

Judy Dodd was a founding contributor to the Chefs Outreach Association. She was a celebrated Community based Nutritionist and Registered Dietitian who often accompanied Chef Keith to free workshops and tabling events, providing sound nutrition advice as Chef Keith taught and conducted cooking demonstrations. Judy loved food and loved talking about how to enjoy food in healthy ways with people. For over forty years she taught campus-based and on-line graduate and undergraduate courses at the University of Pittsburgh and Penn State and inspired and mentored thousands of food professionals, many of whom are now contributing their time and talent to Chefs Outreach Association-hosted events and other community-based workshops and programs.

Judy worked to introduce pre-school through secondary nutrition education, served as a Nutrition Educator for the nation's first WIC (Women, Infants, Children) program and Dairy & Nutrition Council Mid-East, and was the first food and nutrition advisor to Giant Eagle Supermarkets. She was a frequent guest and expert on television, print, and social media communication. In recent years, she volunteered frequently and initiated and managed on-line communications with staff and volunteers at food pantries, senior centers, and agencies involved in food distribution.

Judy held numerous volunteer positions, most notably serving as President of the Academy of Nutrition and Dietetics. Locally she was involved in Action for Healthy Kids, Let's Move Pittsburgh, OSHER and many other health organizations. Sadly, Judy passed away on May 31, 2025, but her legacy with Chefs Outreach continues through the creation of the **Judy Dodd Community Nutrition Fund**, her colleagues, family and students, and her many videos, podcasts, articles and recipes. We are eternally grateful for Judy's contributions to our organization, our youth and our community.

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TONIGHT'S MENU

THE BIG IDEA

Fresh thinking, prepared from scratch.
Served with a side of the unexpected.

THE WHOLE ENCHILADA

Everything we've got. No holding back.
All the fixings.

WELL-DONE CONCEPTS

Cooked to perfection. Guaranteed to
have you coming back for more.

CREATIVE JUICES

Freshly squeezed. Always flowing.
Best served without restrictions.

ENOUGH ABOUT OUR MENU.
WE'RE MORE EXCITED ABOUT YOURS.

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