

CREATIVITY *for* LIFE



CULINARY

Luke Brigham

School

The Art Institute of Virginia Beach,
a branch of The Art Institute of
Atlanta

Program of Study

Bachelor of Science,
Culinary Arts Management,
2014

Job Title

Chef/Owner,
Nouvelle Restaurant

U.S. Army Veteran, Owner and Chef of Nouvelle Restaurant in Norfolk, VA

Luke Brigham is working as the chef and owner at Nouvelle Restaurant in Norfolk, Virginia. He's responsible for cooking, cleaning, and management of the restaurant. "I am proud of opening a restaurant with a focus on freshness, locally sourced ingredients, and unwavering standards," he says.

Luke's culinary career began when he worked as a food service specialist for the United States Army. He served in the military for over six years. Today, his workday begins at 10 am, when he reviews the prep list, opens the restaurant, and quality checks the workplace. He serves lunch from 11 am - 4 pm, then resets the restaurant for dinner, which is served from 4 - 9 pm. Luke is inspired by ingredients—he says that he tries to highlight each one in his cooking. He also enjoys seeing people's faces when they eat something good.

Luke, who in 2014 earned a Bachelor of Science in Culinary Arts Management from The Art Institute of Virginia Beach, says that his education reinforced his knowledge that a culinary career would be challenging—yet rewarding. "The most valuable aspect that I use on a daily basis is the costing analysis," he states. Luke recommends that current culinary students be honest with themselves about why they want to be in a culinary career. "I like watching Food Network' is not a good reason to become a chef," he asserts.