



Charles H. Fells Jr.

Executive Chef and Owner
The Artist Palate Wine Bar & Bistro
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Profile:

A veteran of three decades in the Hospitality industry, Charles Fells combines a nonsense approach to culinary ingenuity. The result is *The Artist's Palate*, owned and operated with his wife, Megan Kulpa Fells. Charles Fells plays a key role in all aspects of the management of his flagship restaurant; this includes menu development, ordering, accounting, staffing and nightly service operations. His multifaceted industry knowledge, unique rapport with clientele, and meticulous attention to product quality mark his career and his successful ventures.

Background:

In April 2006, Fells became Co-Owner and Executive Chef of *The Artist's Palate*, Poughkeepsie, NY, where he oversees all business operations, from purchasing to preparation. Cooking on the line of an open-kitchen, Fells integrates back-of-house and front-of-house knowledge in a lively and semiformal environment.

Prior to *The Palate*, Fells handled Account and Sales Management for U.S. Foodservice in 2004-2006; in 2002-2004, he did the same for Maines Paper and Foodservice.

From 2001-2004, Fells was Executive Chef at the *Busy Bee Café*, Poughkeepsie, NY, where he oversaw the development, ordering and executing of a weekly changing menu, as well as staff scheduling for eight employees.

From 1990 to 2000, Fells served as Executive Chef at *Williams Lake Hotel and Resort*, Rosendale, NY. There, he oversaw a 125-seat dining room, as well as two separate 150-seat dining rooms for private functions, ordering all food and beverage inventory and supervising 35 employees.

From 1998-1999, Fells was Co-Owner and Chef for *The Clove Café* in High Falls, NY, an 85-seat fine dining restaurant, serving an upscale clientele from NYC and Westchester.