



Management and Culinary Expertise at GT Dining

Dining Designed with You in Mind

ALLEN CLARK *GT Dining Operations Manager*

With over 30 successful years in the restaurant and kitchen management business, Allen Clark is passionate about creating an unmatched dining experience. Though he stays very busy being the Operations Manager of East Campus and the Executive Chef at the Atlanta Braves Baseball Club, he always makes students his top priority.

“Students come here from all over the planet and I enjoy the opportunity to meet people from different cultures and to learn how to meet their needs,” reflects Clark.

Allen Clark’s previous experience has included positions as an Executive Chef in a Country Club, owned a Restaurant, major Executive Chef Positions with GE Power and other high-end food service positions, as well as a General Manager at several conference centers. For the past 9 years, his expertise has driven Brittain Dining Hall to be a major success, serving an average of 20,000 meals per week.

In the 2009-2010 school year, Allen Clark started two traditions at Brittain Dining Hall: “Brittain’s Got Talent” talent showcase and “Never Trust a Skinny Chef,” which is a series of cooking classes designed and taught by Allen Clark himself. He has also planned and executed exquisite Holiday and Valentine’s Day menus and provided an atmosphere where students feel at home. Clark always makes sure he finds time in his busy day to sit with students and ask them about their dining experience and about their day.

“Many of our students find the curriculum and culture of Georgia Tech to be quite challenging. We get the chance to be a good part of their days when things are difficult,” says Clark. “I love knowing that being here to serve these students makes their days better.”

Allen Clark

