



WATERCREST

SENIOR LIVING

Introducing . . . Chef Nate Shifflett Executive Chef, Watercrest Winter Park

We are proud to introduce Senior Chef Nathan Shifflett, Executive Chef at Watercrest Winter Park!

Nate entered the culinary world at the very young age of eight!

“I worked alongside my mother, who is also a chef and has lived in various locations throughout Europe, where she developed her culinary skills. When she moved to the United States, she started her own family-run businesses in northeast Ohio, where she taught me a wide range of culinary skills and cooking techniques that I still use today.”

His mother’s influence didn’t stop with Nate. Of six children, four (including Nate) became chefs and eventually opened their own restaurants.

At 16, Nate joined a team at an assisted living community and was promoted to Head Chef by the time he reached 20. “I continued my education in Cleveland with the culinary arts institute, and also attended a bakery and pastry school in Chicago, where I became a certified bakery chef,” he explains.

Nate now resides in Orlando Florida, and his career has included positions in various restaurants and catering companies, as well as a position as an event coordinator for weddings and other celebrations.

“I’ve worked in the culinary field for 35 years,” says Nate, “but I have found my true passion lies in senior living. It is here where my creativity can thrive, and I can still be an event coordinator . . . most of all, I can make a difference in the lives of our residents every day.”

Those who know Nate well know that he is also a talented musician! “Growing up, we had a family band, and we were frequently on local television stations. I played the Grand Ole Opry as a teenager . . . with Allison Krauss, Ricky Skaggs, Loretta Lynn and Pam Tillis, to name a few. From the age of 20, I was a studio musician and I performed in a few Broadway musicals in my early 30’s. I still play and act occasionally in central Florida, but my true passion has always been and will always be in the culinary field.