

AMANDA MORRIS

Chef Amanda Morris has been involved in fine dining for over 20yrs. She started her culinary career in the front of the house, quickly working her way through the ranks from server assistant to bartender in 4 short years. She helped grow and raise the caliber of establishments with teamwork, food, and wine knowledge. During the 10yrs she spent in the FOH her food knowledge not only grew but her grasp on culinary cooking techniques increased due to her own curiosity. She would come in on her days off to learn the basics of cooking and techniques, as a beginner, she was determined to learn from the best chefs in the city.

This eventually led her to slowly begin one shift a week in the kitchen and finally completely crossed over to the back of the house. After relocating to Las Vegas 2008, during a time of unemployment, she decided to go to culinary school, to have a decent chance at working at a reputable fine dining establishment. After graduation she set her goals to work with the best names in Las Vegas and the industry. She has been able to work for Daniel Bouloud, Roy Yamaguchi, Wolfgang Puck and Elia Aboumrad, her mentor and friend to name a few. During her culinary journey she has been fortunate enough to be featured on Cooks vs. Cons, Supermarket Stakeout all on Food Network and a new and upcoming show on a major streaming platform.

It has not always been a pretty road, but it has caused her to reconnect with her entrepreneurial roots, to start her first catering and private chef venture of KitchenVixsn, it has allowed her to pen and coin the term of The "Shef", referencing a bad ass female in the kitchen. She expanded the brand to Shef Unlmted as her umbrella company to house her festival business, Chopped and Skewered, as well as her line of infused olive oils called EVOsquared(**can make this a subscript please**). She is currently working on the Shef Unlmted culinary and NFT conference slated to be in Las Vegas in March 2024.