



Mark Rippel

Head Chef

Meet Mark Rippel— West Ridge Academy Head Chef.

Mark grew-up in sunny California and was destined to become a Chef. Shortly after High School, Mark attended and graduated from Le Cordon Bleu. This world-renowned institution came from France and opened its first American campus in California. Dedicated to providing the highest level of culinary and hospitality instruction through world class programs, Mark was among the first graduating class.

He has worked at West Ridge Academy for several years and finds great satisfaction preparing and serving food for the kids and as he says, "because they're going through some heavy things and I'm happy that the food provides nutrition and helps them get through this part of their life."

Mark always has a smile on his face and is a modern-day Renaissance man. Once you get to know Mark, you soon realize he is a walking encyclopedia of knowledge when it comes to music, art, movies, and anything to do with vintage cars. He'll give you information and names of musicians, artists, and fascinate you with stories about his dad (an award-winning vintage car aficionado) and his grandpa (an award-winning television producer/director). Not to mention his uncle who is an Academy-Award winning sound engineer.

Mark is happily married and raising three awesome children, and two dogs—an ornery old Chihuahua and an energetic Australian Shepherd. He enjoys spending time with his family and always has stories of their adventures going to car shows, riding dirt bikes or ATV's, or going to many concerts.