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## **Taos Ski Valley Launches New Culinary Education Program for Students**

*Driven by resort's team of experienced chefs, new program bolsters other community-oriented food access and culinary initiatives*

**TAOS SKI VALLEY, NM (February 18, 2026)** - Taos Ski Valley has launched a new culinary partnership with students, one of many initiatives designed to further the resort's Community Pledge to provide local workforce development opportunities to youth and support the community's food access needs. Led by executive chefs Timothy Wooldridge, Hamilton Cadwell, Claudio Cavalleri, and the resort's dedicated food & beverage staff, Taos Ski Valley is investing in culinary and food actions that benefit those in the Taos region.

This winter season, Taos Ski Valley expanded its culinary program through new leadership appointments, expanded service offerings, and food partnerships. The resort's food operation is led by executive chefs Timothy Wooldridge and Hamilton Cadwell and recently welcomed Chef Claudio Cavalleri, executive chef of 192 at The Blake. Chef Cavalleri, an Italian chef originally from the Alps of Northern Italy, will debut a new, European-inspired menu at the end of this month, bringing fresh perspective and energy to the resort's dining experience. Chef Wooldridge also spearheaded new culinary partnerships at The Bavarian Restaurant and hosted sleigh ride dinners for guests, further strengthening the resort's commitment to high-quality, made-from-scratch dining rooted in creativity and traditions.

In January 2026, Taos Ski Valley successfully completed an inaugural culinary internship partnership with Navajo Technical University, welcoming six culinary arts students from the Crownpoint, New Mexico campus for an intensive, week-long, hands-on learning experience embedded within the mountain culinary operations. Under the leadership of Chef Caldwell and Chef de Cuisine Kayla Trujillo, the students were embedded into the mountain culinary operations, giving them real-world exposure to the high-volume resort kitchen and an introduction to hospitality and food & beverage career opportunities. Chef Kayla is hoping to offer a similar program to Questa High School culinary students in the future.

"Our commitment to the Taos community goes beyond the mountain into areas many people don't think of as a traditional realm for a mountain resort," said Dawn Boulware, Taos Ski Valley Vice President of Social and Environmental Responsibility. "Yet with seven different dining establishments and 80 percent of our food scratch-made, we've developed a major culinary operation that gives us the ability and experience to support food-related needs in the local community. We are grateful for the work of our executive chef staff and our entire F&B team, who are involved and passionate about nutritious and good food for our guests and our local community."

In addition to the new internship, Taos Ski Valley supports several community-focused culinary initiatives throughout the year, including:



- **Holiday Meals for the Community:** During the 2025 holiday season, Taos Ski Valley’s culinary team prepared and donated 175 Thanksgiving meals to Shared Table as part of the DreamTree Project, with all food and labor provided by the resort. The resort also supported the Christmas Day meal service for NEST at the First Presbyterian Church of Taos.
- **Seasonal Food Donations:** To reduce food waste and support local food access in the greater community, Taos Ski Valley donates quality, unused food from its restaurants after the ski and summer seasons. It contributes more than \$3,000 worth of food to the Shared Table each season.
- **Support for the Annual Paella Festival:** For nearly two decades, Taos Ski Valley and Chef Tim Wooldridge have supported this community event benefitting the Taos High School Culinary Arts Program. This event brings together local restaurants and Taos High School culinary students for a friendly competition, with proceeds helping fund student travel to competitions, including the national culinary team competition in Washington, D.C. This year’s event raised \$5,000, directly supporting the next generation of future chefs from Taos. All food, labor, and time is donated by local restaurants and chefs.
- **Contributions to the Empty Bowls Fundraiser:** Held each October, the Empty Bowls local fundraiser benefits the St. James Episcopal Food Bank. Supporters purchase a ticket, select a handmade bowl crafted by local potters, enjoy soup donated by participating restaurants, and take part in a silent auction featuring local artwork, hotel stays, lessons at Taos Ski Valley, and more. Led by Chef Tim Wooldridge, Taos Ski Valley has contributed to the event for more than 20 years, donating food and chef time in support of the food bank’s mission to serve hundreds of families each week.

“Food insecurity exists in our community, and we help address the issue by working with community partners to provide donations, sponsorships, and workforce development opportunities,” continued Boulware.

