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Nossi College of Art & Design Announces Culinary Leadership Transition as Chef Russell Ransom Assumes Role of Culinary Chair

Nashville, TN. -- Nossi College of Art & Design marks a significant milestone in its Culinary Arts program as Chef Anthony Mandriota retires after five years of dedicated service, and Chef Russell Ransom steps into the role of Culinary Chair.

Chef Mandriota, who joined Nossi in 2020, played a pivotal role in establishing and growing the Culinary Arts program since its launch in Fall 2021. Under his leadership, the program graduated 52 students and expanded from a single teaching kitchen to two fully equipped facilities, positioning Nossi as a competitive force in Nashville's culinary education landscape.

"Building this program from the ground up has been one of the most rewarding experiences of my career," said Chef Mandriota. "Watching our students develop their skills and launch their culinary careers in Nashville's thriving food scene has been incredibly fulfilling. I'm confident that Chef Russ will continue to elevate the program and provide our students with exceptional training."

Chef Ransom, who joined Nossi in 2023, brings extensive industry experience to his new leadership role. A graduate of The Art Institute of Washington, DC with an MBA from Strayer University, Chef Ransom has served as Executive Chef at The Mount Pleasant Grille, Executive Sous Chef at The Daily Dish, and was part of the opening team at Omni Resort Hotel. His teaching experience includes positions at the Art Institute of Nashville and Nashville State Community College.

Since assuming the Culinary Chair position in September 2025, Chef Ransom has already expanded the program's industry connections through Nossi's PACE (Professional Accelerated Career Experience) program. Recent PACE partnerships include the prestigious Tuna Cutting Ceremony with Rey Bello at Schermerhorn Symphony Center, the Bacon & Barrel Festival, and the Sysco Holiday Food Show.

"I'm honored to build on Chef Anthony's foundation and take this program to the next level," said Chef Ransom. "Our focus is on giving students hands-on experience with real clients and industry events. Through PACE, our students aren't just learning in the classroom—they're working alongside Nashville's top culinary professionals and building the skills they need to succeed in this competitive industry."

The PACE program connects Nossi students with real-world creative projects and industry professionals, providing opportunities beyond traditional classroom instruction. Culinary students gain professional experience through events like CMA Fest, Cheekwood exhibitions, and partnerships with Nashville's creative community.

Nossi College of Art & Design offers a comprehensive two-year Culinary Arts program that emphasizes small class sizes and instruction from industry professionals. The program prepares students for careers in Nashville's dynamic food and hospitality sector.

About Nossi College of Art

For more than 50 years, Nossi College of Art & Design has been Nashville's career launchpad for creative leaders. Tennessee's only private art college offers associate and bachelor's degree programs in culinary arts, graphic design, illustration technologies, photography, and video. With small classes taught by industry professionals and hands-on learning reinforced through the PACE program—which connects students with real-world creative projects—Nossi graduates gain professional experience working with actual clients. Explore programs at nossi.edu.

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