



Dax Erickson

Executive Chef
Touchmark in the West Hills

As Executive Chef, Dax oversees all aspects of the full-service retirement community's food preparation and meals. Dining venues include Charley's bistro, Swede Hill Public House, a full-service dining room overlooking the valley to the Coast Range, and private dining room. Each day, Dax and Dining Services staff prepare and serve hundreds of meals, primarily from scratch, for residents living in the Clubhouse Lodge (offering active, independent living) and Terrace Lodge (providing health services ranging from assisted living,

early dementia support, memory care, and home care).

Dax brings extensive culinary experience to his position. Prior to joining Touchmark, he served an impressive 26-year career as a chef at Multnomah Athletic Club, where he provided support in every position from sous chef, to purchasing agent, to, lastly, Banquet Department Head. In this latter position, he was responsible for hosting banquets for up to 1,200 people.

Using his extensive knowledge of cooking techniques as well as specialty diets/health concerns, Dax does extensive training with team members.

Away from work, Dax enjoys spending time with his adult daughter and—not surprisingly—cooking. Writing is another favorite pastime.