

Bradley P. Borchardt

WORK HISTORY

- **Fox Restaurant Concepts, Phoenix, AZ** Director of Culinary Standards
July 2017-present
Translating Flower Child brand into new markets. Culinary systems analysis and refinement. Collaborate with senior team on seasonal food development and new product initiatives. Liaison between operations and corporate office. Part of NRO team.
- **Hakkasan Brands Las Vegas, NV**
April 2016-April 2017 Corporate Executive Chef, Special Projects
Translating brands into new markets, re-branding existing outlets, concept development, training, brand standard initiatives, business systems liaison between corp office and outlets. (I consulted for Hakkasan for 2 years prior to taking this year exclusive.)
- **Expanding Palates Culinary Consulting Phoenix, AZ**
September 2012-present Chef/owner.
Concept development, culinary R&D, brand standardization, food history lecturing, palate training, creating food media content. Soliciting and acting on feedback from clients about culinary deliverables. Collaboration as well as leading segments of ideation sessions. Understand culinary trends on a national/global level with the ability to translate data and knowledge into insights/strategies/platforms/concepts for clients.
- **Pei Wei Asian Diner 7676 E Pinnacle Peak Road, Scottsdale, AZ**
August 2011-September 2012
Director of International Culinary Development. In charge of brand initiation over seas and domestically in airports. Culinary liaison between corporate office and international partners with experience in multi unit management. (This job evolved out of the previous position.)
- **PF Chang's China Bistro//Pei Wei Asian Diner 7676 E Pinnacle Peak Rd. Scottsdale. AZ**
January 2011-January 2012
Research and development chef. Initiate development of multiple prototypes that deliver on concept, strategy, operational feasibility and financial reality. Partner with operations training team to refine product and execution.

- **The Oyster Bar Bangkok** 395 Narawathiwas, Soi 24, Bangkok, Thailand
- **The Seafood Bar Bangkok** 41 Sukumvit Soi 16, Bangkok, Thailand
January 2009-October 2010
Consulting chef for a new American style seafood concept. In charge of training, kitchen operation set up and execution.
- **Park Hyatt Beijing** 2 Jianguomenwai Street, Chaoyang, Beijing, China
July 2007-January 2009
Opening Chef of luxury 5 star brand (the first Park Hyatt on Mainland China). Managed all hotel operations: guest relations, menu development, staff training, cost control and off-site restaurant promotions.
- **The Oak Door, Grand Hyatt Tokyo** 6-10-3 Roppongi, Minato-Ku, Tokyo, Japan
June 2005-June 2007.
Chef of The Oak Door, Hyatt International's flag-ship restaurant. Managed restaurant operations: guest relations, menu development, staff training, cost control and off-site restaurant promotions.
- **Coyote Café** 132 Water Street Santa Fe, NM (Chef/Owner Mark Miller)
February 2004-May 2005
Executive Chef for Coyote Café. Managed the Coyote Café kitchen, Cottonwoods Southwest Diner and La Cantina. Responsible for coordinating special events both on and off-site, cost control and menu development.
- **Bistro Casanis** 1639 NW Glisan Street Portland, OR
February 2003-January 2004
Executive Chef of a 90-seat contemporary French restaurant. Managed all aspects of kitchen operation.
- **McCormick and Schmick's** 235 SW First Avenue Portland, OR
January 2002-January 2003
Executive Sous Chef. Managed cost control, purchasing and menu development of a high-volume seafood restaurant.
- **Veritas** 43 East 20th Street, NYC
January 2001-December 2001
Worked all stations.
- **The Tonic** 108 West 18th Street, NYC
August 1998-September 2000
Assisted in restaurant opening. Trained all the cooks in the Tavern then moved into the fine dining kitchen. Worked all five stations of the line and moved into the position of PM Sous Chef.

- **Montrachet** 239 West Broadway, NYC
August 1997-July 1998
Worked hot appetizers and production.
- **Timberline Restaurant** Crested Butte, CO
July 1994-July 1997
Worked as prep cook and then all stations.

Website: www.expandingpalates.com

EDUCATION:

- Ginja Cooking School, Phuket, Thailand- Local Southern Thai Cuisine
- Lou Hunt Voice Over Class, Phoenix AZ
- Menkobo Soba, Tokyo, Japan, Soba Cuisine
- Immersion Through Chiang Mai, Chiang Mai, Thailand-Northern Thai/Shan Cuisine
- Red Bridge Cooking School Hoi An, Vietnam-Central Vietnamese Home-style Foods
- YiQin Culinary School, Beijing, China-Hunan Regional Foods
- Sichuan Institute of Culinary Education, Chengdu, China-Sichuan Home-style Foods
- Blue Elephant Cooking School, Bangkok, Thailand-Thai Home-style Foods
- Peter Kump's New York Cooking School, Degree in Culinary Arts
- University of Kansas, Master's work in Cultural Anthropology
- University of Kansas, B.A. in Philosophy
- University of Stirling, Scotland, Liberal Arts

STAGES:

HK, London, UK 2017; **Yauatcha**, London, UK 2017; **Ginja Taste**, Phuket, Thailand, 2015; **Grand Hyatt Singapore**, 2008; **Noble Court**, Beijing, China 2008; **Made In China**, Beijing, China, 2008; **28HuBin Road**, Hangzhou, China 2007; **Hyatt On The Bund** (opening support staff) Shanghai, China 2007; **Hyatt Regency Jingjin City** (opening support staff) 2007; **Shunbo**, Tokyo, Japan, 2006; **Hyatt Regency Kyoto** (opening support staff) 2005; **Alkimia**, Barcelona, Spain 2004; **Drolma**, Barcelona, Spain 2004; **Charlie Trotter's**, Chicago, IL 2003; **Ambria** Chicago, IL 2003; **Spiaggia**, Chicago, IL 2003; **Trio**, Evanston, IL 2003; **Les Nomades** Chicago, IL 2003; **Trio**, Chicago, IL 2003; **The French Laundry**, Yountville CA 2001; **Blue Hill**, New York City 2001; **Aquavit**, New York City 2001; **Le Bernardin** New York City 2001; **Eleven Madison Park**, New York City 2001; **Gramercy Tavern**, New York City 2000; **Sono**, New York City 2000; **Danube**, New York City 2000; **Café Boulud**, New York City 2000; **Carlos**, Highland Park, IL 1997