

## Professional Resume/CV

### Summary

Chef Robert Danhi has dedicated the past three decades researching, codifying, preserving, and sharing the cultures of Southeast Asia. Robert worked his way up from dishwasher to executive chef in restaurants and attended the Culinary Institute of America. Teaching culinary arts became his passion including a Chef Instructor at the CIA and Director of Education at the Southern California School of Culinary Arts. Chef next evolved into an R&D chef, industry thought leader, conference speaker and full-time consultant since 2005.

This curator of cultures is a James Beard award winning publisher, author and photographer for Southeast Asian Flavors-Adventures in Cooking the Foods of Thailand, Vietnam, Malaysia & Singapore. His most recent book Easy Thai Cooking showcases simple recipes that result in the genuine flavors of Thailand. Robert continued to share his passion and knowledge as the host of the 26-episode docuseries, Taste of Vietnam leads the global audience through 19 provinces of the vibrant lives of farmers, artisans, cooks, chefs and street food vendors. The Vietnamese community then welcomed chef to be a main judge for all episodes of Season 1 of Top Chef Vietnam.

His latest project beginning in 2015 was founding and building Flavor360, a mobile app and interactive database for capturing structured multimedia culinary heritage research data. Robert's next chapter includes joining the gastronomy program at Boston University and rebuilding Flavor360 as an open-sourced platform to connect support a global community of food studies researchers, journalists, culinarians, and students. When not exploring food cultures around the globe Robert splits his time between Los Angeles and his home in Melaka with his Malaysian born wife and best friend Here are highlights of my portfolio to date. Further information at [chefdanhi.com](http://chefdanhi.com)

### Education and Certification

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- **Associates Degree in Culinary Arts;** *The Culinary Institute of America, New York; October 1991*
- **Bachelors Degree in Culinary Education;** Empire State University, New York; *April 2002*
- **Graduate Student @ Boston University;** seeking MA in Gastronomy; scheduled to complete 2025

### Entrepreneurial Experience

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#### **Chef Danhi & Co Inc.**

**May 2005 to Present**

**R&D Chef; Author; Instructor; TV host:** Focusing over three decades of F&B expertise into this full service consulting agency, providing menu and new product R&D custom solutions; sales and marketing consultation; in person and virtual educational and training programs for implementation of company and chain-wide changes; demonstrated excellence in providing guidance, analysis, food and data project management, and client deliverables to 50 of the Fortune 500 companies.

#### **Mortar & Press Publishing**

**January 2015 to Present**

**Author and publisher:** Multimedia group that creates, conceptualizes, and produces culinary infused content including the *James Beard Nominated cookbook, Southeast Asian Flavors—Adventures in Cooking the Foods of Thailand, Vietnam, Malaysia, & Singapore*; also the winner of the Best Asian Cookbook of the USA in 2009 by Gourmand and a Finalist for Best Asian Cookbook in the World. See also *Peer Reviewed Papers in Publications below*.

**Flavor360 Solutions**

**January 2021 to January 2024**

**Chief Innovation Officer:** Driving development and implementation of this suite of powerful apps (Flavor360 EXPLORE / Flavor360 EXPLORE) that facilitates multimedia capture, collaborative database management, and cross-functional team coordination of R&D projects; continues to funnel new industry insights and experiences into customization, implementation, and connection across the F&B industry.

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## Professional Experience

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**Two Chefs on a Roll, *El Segundo, CA***

**May 2002 to May 2005**

**Executive Chef:** (AKA "Conqueror of Discriminating Taste Buds"): partnered with restaurant chains and retailers; then guided the Research and Development team to develop, create, and manufacture soups, sauces, dips, appetizers, and desserts to meet client value and quality expectations. Led market trends research, menu gap analysis, foodservice operational assessment to guide our teams to lead ideation sessions, develop prototypes, create benchtop samples and scale up manufacturing to deliver to global restaurant and retail brands.

**Culinary Institute of America (CIA), *Campuses in NY, CA & Singapore*** **February 1999 to May 2002**

**Chef-instructor:** Delivered undergraduate instruction across the curriculum; worked closely with corporate clients, such as Nestle and Nabisco on product ideation and prototype development; developed instructional videos with the Food and Beverage Institute of the college. Provided project support and consultation for corporate clients and national associations including the American Lamb Council and the United States Department of Agriculture. Delivered presentations at trade shows and educational symposiums (IACP, NASFT, RFA). Traveled, researched, and taught abroad in Vietnam, Thailand, Singapore, Malaysia, Korea, Japan, and Brazil. Instructed the Culinary Foundations program for Sodexo and lectured on Effective Communications for their Train the Trainer Programs.

**Special projects:** Lead the redevelopment of the *Cuisines of Asia* course, a 14-day course covering Chinese, Korean, Japanese, Vietnamese, Thai, Indonesian, and Indian cuisines. Created the student FoodArt Club and acted as Faculty Advisor.

**Southern California School of Culinary Arts, *South Pasadena, CA*** **October 1995 to January 1999**

**Director of Education:** Quickly advanced to Dir. of Ed. from Chef Instructor and Executive Chef Instructor positions. Coordinated ACICS accreditation process from self-study through hosting on-site inspection. Led schoolwide curriculum development and implementation, including: *Introduction to Culinary Arts; Garde Manger; Hot Foods Production; Baking and Pastries; Sanitation; Purchasing; Supervision; Nutrition; and Food Service Principles*. Managed 10 full-time Chef Instructors and training of new faculty.

**SCSCA and Bristol Farms, *South Pasadena, CA***

**October 1995 to May 1996**

**Cooking School Manager:** Co-managed joint venture for a Consumer Education Cooking School. Coordinated recruitment of overseas Guest Instructors to increase diversity of course offerings. Implemented in-store product demonstration program. Redesigned main kitchen and organized professional cooking classes for non-student times.

**Reed's Restaurant, Manhattan Beach, CA**

**October 1993 to October 1995**

**Sous Chef:** Managed kitchen staff during daily food preparation and production. Organized inventory and facilitated purchasing program to maintain food cost below 30%. Catered many on/off premise special events and taught a series of cooking classes at the restaurant.

**jÁdore, Palos Verdes, CA**

**November 1992 to October 1993**

**Chef de Cuisine:** Created seven course *prix fixe* menu that changed daily. Utilized classical French cooking techniques in harmony with current cooking styles to produce the best quality food possible. Catered a large number of private parties, receptions and special events (2 – 500 persons).

**A Pacific Cafe, Kauai, HI**

**November 1991 to October 1992**

**Roundsman:** Worked sauté and pantry stations on hot line preparing "Hawaiian Regional Cuisine." Also rotated in to plan and prepare desserts. Responsible for ordering, rotation, and inventory control for the fresh seafood, produce, meats, and all dry goods.

*I began in restaurants in 1985 as a dishwasher, moved to prep, and became line cook.*

## **Chef Danhi & Co's Previous Clients**

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### **Corporate**

- ADM
- California Pizza Kitchen
- Campbell's
- Cargill
- ConAgra
- CULINEX
- DOLE
- Goglanian
- GOOGLE Food
- Grupo VIPS (Spain)
- Kahiki
- Lee Kum Kee
- Marks & Spencer
- MARS
- Nestle
- Panera
- Pepsi
- PF Chang's
- Schwan's
- Sunkist
- Tyson
- Ventura Foods
- Wing Hing/Passport Foods
- Wismettac

### **Not for Profit**

- Alaska Seafood Marketing Institute
- American Egg Board
- American Lamb Council
- Beef Checkoff Board
- Culinary Institute of America
- Idaho Potato Commission
- Malaysia Tourism Board
- Mushroom Council
- National Mango Board
- National Onion Association
- National Peanut Board
- National Pork Board
- Produce Marketing Association
- Singapore Tourism Board
- STREETS International
- Thailand Department of International Trade Promotion
- Thailand Tourism Board
- World Resource Institute

## Media and Publications

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### Food writing, styling, photography

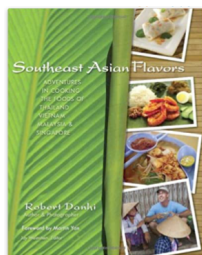
- [ACF National Culinary Review Magazine](#)
- [Asian Restaurant News](#)
- CIA's Kitchen & Cook
- Cooking.com
- [Culinary Trends Magazine](#)
- [Culinology Magazine](#)
- [Culinology Textbook – Chapter 16<sup>th</sup> co-author](#)
- [Fine Cooking Magazine](#)
- [Flavor and the Menu](#)
- Food Arts
- Food Creation
- [Food Product Design](#)
- G-chef.net (Japan)
- [Hudson Valley Magazine](#)
- [Los Angeles Times](#)
- [New Asia Cuisine and Wine Scene](#) (Singapore)
- On Cooking – A Textbook of Culinary Fundamentals
- [Poughkeepsie Journal](#)
- [Prepared Foods](#)
- [QSR](#)
- [Restaurant Business](#)
- Star News
- Your Family's Health Magazine
- [The Quarterly Magazine](#)

### Cookbooks



#### [Easy Thai Cooking](#) (Tuttle Publishing, 2012)

Home cook Thai-style recipes to enable the reader to bring genuine flavors of Thailand into family kitchens nearly anywhere in the world. Classic dishes like Coconut Red Curry, Golden Pork Satay with Thai Peanut Sauce, Hot and Sour Tamarind Soup. *Foreword by Corinne Trang.*



#### [Southeast Asian Flavors](#) (Mortar & Press, 2008)

Translates years of photography, culinary training, education, and expertise into an adventure of recipes, stories, and practical advice on cooking. Includes more than 100 recipes, 700 photographs, and vivid anecdotes. James Beard Finalist for the Best International Cookbook. Best Asian Cookbook of the USA and 2nd Best Asian Cookbook in the World by Gourmand. *Foreword by Martin Yan.*

## Peer Reviewed Papers

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Naravane, T., Danhi, R., Lange, M. (2019). Digitization of Culinary Knowledge in Recipes Using Ontologies and Applications in the Digital Kitchen. Presented at DECOR 2019 conference. [Download Paper](#)

Huynh, H. L., Danhi, R., & Yan, S. W. (2015). Using Fish Sauce as a Substitute for Sodium Chloride in Culinary Sauces and Effects on Sensory Properties. *Journal of Food Science*, 81(1), S150–S155. [Download Paper:](#)  
<https://doi.org/10.1111/1750-3841.13171>

## Television

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**Taste of Vietnam, (2018):** *Host and Script Writer*

Chef Danhi was invited to host 26-episode television show exploring 19 provinces of Vietnam and leads the global audience through 19 provinces of the vibrant lives of farmers, artisans, cooks, chefs and street food vendors. The show was broadcast in 22 countries globally. [AMAZON PRIME](#)

**Top Chef Vietnam (2014 ):** *Main Judge*

Robert was recruited as a main judge for all 17-episodes of Top Chef Vietnam, including travel to Saigon to live, eat and give feedback to a cast of Vietnam's Top Chefs competing for the first ever Top Chef Vietnam title. [All Episodes](#) / [Episode 1](#)

**Guest Appearance:** E! Entertainment, TV Food Network, KCET, NBC, FOX, ABC +

## Professional Affiliations

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- [Research Chefs Association](#), Member and Previous Board of Directors.
- The Fermentation Association, Previous Board of Advisors.
- Institute of Food Technologists, Member and Conference Presenter

## Conference, Symposium and Event Presentations

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### 2023

- **Annual Conference of the Association for the Study of Food and Society (ASFS) and the Agriculture, Food & Human Values Society (AFHVS) at Boston University**
  - **Mapping Cultural Flavor Experiences** presented at Boston University Cultural flavor experiences are multimodal in perception and often oversimplified losing the cultural nuances that they embody. Leveraging concept mapping and ontological models' researchers, teachers and students can synthesize flavorful foods and beverages and communicate more completely. These maps can not only capture and illustrate the five senses we utilize to perceive flavor and how these senses interact with each other to create a truly unique cultural relevant flavor. The context of the environment, ingredients, cooking techniques, and presentation are part of the model creating a visual representation unable to be conveyed in words alone. The resulting multi-media enabled maps can unleash pedagogies that only now, can be implemented due to technology that has become part of our everyday lives.
    - Video of Live Presentation [https://youtu.be/uw\\_ZT2aMfVU](https://youtu.be/uw_ZT2aMfVU)
    - PowerPoint PDF: [https://www.dropbox.com/s/yzxg9qzqyn0zzw9/ASFS%202023-Mapping%20Cultural%20Flavor%20Exp\\_Peanuts\\_2023.05.31\\_Handout.pdf?dl=0](https://www.dropbox.com/s/yzxg9qzqyn0zzw9/ASFS%202023-Mapping%20Cultural%20Flavor%20Exp_Peanuts_2023.05.31_Handout.pdf?dl=0)
- **Global Symposium of Digital Humanities @ Michigan State University**
  - **Curating, Capturing, and Digitizing Culinary Heritage...at Scale!** The culinary wisdom of our elders and peers is at risk of being lost, and simply using algorithms to parse through online and print multimedia won't solve this problem. Instead, a global technology ecosystem with mobile apps and interactive databases is needed to curate, capture, and share this cultural heritage. However, it's crucial to protect this data from technology companies profiting from it without compensating those who contribute to it. Creating a multi-language interface for content creation and leveraging blockchain technology can democratize monetization within the community while safeguarding this culinary heritage within a non-profit organization. The aim is to sustain the community and preserve the past, document the present, and guide the future evolution of food and beverage cultures worldwide.
    - Video of Live Presentation <https://youtu.be/5Lx5rYJYguM>
    - PowerPoint PDF <https://msuglobaldh.commons.org/2023/05/17/curating-capturing-and-digitizing-culinary-heritage-at-scale/#slides>

### 2022

- **Business of Flavor @ the Research Chefs Association 2022 Conference**
  - Flavor is more than a co-mingling of senses. Flavor can be a carefully coordinated, curated, and codified amalgamation of sensory input. In this presentation we will break down the fundamental building blocks of codifying foods from ingredients and components into builds, product utilizations and preparations, as well as what makes any great meal a 360-degree sensory experience.
  - Slides [https://www.dropbox.com/s/hz372rc0q8b91pp/RCA%202022%20Business%20of%20Flavor%20Presentation%20FINAL%20PRESENTED\\_3.23.22.pdf?dl=0](https://www.dropbox.com/s/hz372rc0q8b91pp/RCA%202022%20Business%20of%20Flavor%20Presentation%20FINAL%20PRESENTED_3.23.22.pdf?dl=0)
  - Video of Live Presentation <https://youtu.be/tTPvLXB4RXc>

- **KnowFOOD: KnowSENSE Data for Knowledge about Sensory Experiences and Food**
    - Robert Danhi, Chef; Chief Innovation Officer at Flavor360° Julien Delaru, Assistant Professor in Sensory & Consumer Science at University of California Davis
    - In this episode of KnowFOOD: KnowSENSE, we take a deep dive into the world of food experiences--both real and virtual--exploring methods for capturing and interpreting the procure, prep, cook and eat experiences across ingredients, builds, and dishes. At the heart of these experiences is the real time capture of the sensory experiences that are part flavor, part culture, and part environment
    - [PowerPoint PDF](#)
    - Video of Live Presentation [https://www.youtube.com/live/fljC\\_NjhTlg?feature=share](https://www.youtube.com/live/fljC_NjhTlg?feature=share)
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## 2021

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- **Research Chefs Association Annual Conference (March 2021)**
  - Developing Flavor Lexicon and Ontology to Speed up the R&D process
  - Since the lack of a "common language" could result in faulty guidance and misrepresentative prototypes and products. As an integral part of the R&D process, Internal cutting and tastings is characterized by ongoing communication among internal and external cross-functional teams. Consequently, a standard culinary and sensory lexicons to translate the qualitative description into quantifiable product features is critical to improving communication proficiency.
  - PPT: [https://www.dropbox.com/s/vt60502ffx6em3i/RCA%202021\\_Flavor%20Lexicon%20R%26D\\_Danhi-Wong\\_3.24.21-FINAL%20PRESENT.pptx?dl=0](https://www.dropbox.com/s/vt60502ffx6em3i/RCA%202021_Flavor%20Lexicon%20R%26D_Danhi-Wong_3.24.21-FINAL%20PRESENT.pptx?dl=0)
  - Video Presentation: [Developing Flavor Lexicon and Ontology to Speed up the R&D process](#)
- **International Corporate Chefs Association Annual Summit, Rhode Island (June 2021)**
  - Building Blocks of Flavor: Speed to market is driven by efficient communication when creating and evaluating flavor in menu items and consumer product goods. Ingredients are transformed into components and we combine these into builds In this presentation we will break down the fundamental building blocks of flavor and how every member of the F&B business invests resources to create more value at each stage of the R&D processes. Chefs Robert Danhi & Chase Obenchain will deconstruct how RCA members can internally systemize the flavor evaluation process and speed up innovation and R&D processes. Come learn how to curate and codified your ingredients, components and builds and leverage a systematic approach in your organization.
  - [PowerPoint PDF](#)
  - Video: [Building Block of Flavor concept of Ingredients, Components and Builds and how we can speed up the R&D process](#)

## 2021

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- **The Fermentation Association Annual Conference**
  - The Ferments of Asia: Case Study Vietnam (*November 2021*)
    - Chef Robert Danhi & Dr Matthew Lange of IC-FOODS lead the attendees at 2021 Chicago based The Fermentation Association conference. Learn how the philosophy of ontology has evolved over time as has fermentation.
    - [PowerPoint PDF / Related Support Multimedia](#)
    - Video: <https://youtu.be/X1Bw1wuTCw4>
- **The Fermentation Association Annual Conference**
  - Umami's Role in Flavorful Food, co-presented with Dan Goral (*November 2021*)
- **Produce Marketing Association Foodservice Conference**
  - Emcee and Host of PMA Live (*August 2021*)

## 2020

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- **Research Chefs Association Annual Conference and Expo** (*March 2020*)
  - Culinary Ethnography co-presented with Ken Rubin
  - PPT: [https://www.dropbox.com/s/dey9h221azgslgg/RCA%20Ethnography\\_Rubin-Danhi\\_5.26.20\\_FINAL%201.0-Present.pptx?dl=0](https://www.dropbox.com/s/dey9h221azgslgg/RCA%20Ethnography_Rubin-Danhi_5.26.20_FINAL%201.0-Present.pptx?dl=0)
- **University of California-Davis, Robert Mondavi Institute, CA USA** (*January 2020*)
  - Future Food: Rethinking Food Processing Conference @ CIFAR's (California Institute of Food and Agricultural Research)
  - Transformational Flavors: Maintaining The Culinary Integrity of Processed Food Throughout The R&D Process
  - [PowerPoint PDF](#)
- **University of California-Davis, Robert Mondavi Institute, CA** (*August 2020*)
  - Conference: 4<sup>th</sup> International Conference on Fermented Foods and Beverages
  - A Taste of Vietnamese Fermentation [PowerPoint PDF](#)
- **Produce Marketing Association Foodservice Conference (July 2020)**
  - More than 1300 foodservice professionals joined in person to connect, learn, and do business at the 40th PMA® Foodservice Conference & Expo in late July 2021. Chef Robert Danhi, PMA Joy of Fresh TV host (day job: curator of cultures and co-founder and CIO of Flavor 360 Solutions), noted the conference "is about connections and food and we had it all here. Seeing innovative ideas, connecting in person, and seeing old friends."
- Host of PMA Joy of Fresh TV (*August 2020*) - [Videos](#)
- **Association of Sauces and Dressing Annual Conference**
  - New Dressing & Sauce Formulations Using Fermentation (*October 2020*)
  - [PowerPoint PDF](#)
- **Food Hotel Asia by INFORMA Singapore**
  - Capturing the 360-degree Flavor Experience with Multimedia (*July 2020*)
  - PPT: [https://www.dropbox.com/s/mif8d8dqmo3p17h/FHA%202020\\_Online%20FHA%20Congress\\_SHA\\_RE\\_7.5.02.pptx?dl=0](https://www.dropbox.com/s/mif8d8dqmo3p17h/FHA%202020_Online%20FHA%20Congress_SHA_RE_7.5.02.pptx?dl=0)
  - Video: <https://vimeo.com/showcase/fhatrack2> (Password: fhavodtrack2)



## 2019

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- **University of California, Robert Mondavi Institute, CA USA (May 2019)**
  - Silverado Sensory Theater Workshop Series
  - Umami, Complex Flavors and Asian Ingredients Workshop
- **Digitizing the 360 degree Flavor Experience, DÉCOR - Data Engineering Meets Intelligent Food & Cooking Recipes Macau (April 2019)**
  - Conference: Co-Located with the 36th IEEE International Conference on Data Engineering (ICDE) Co- with the 36th IEEE
  - [PowerPoint PDF](#)
- **Research Chefs Association Annual Conference (March 2018)**
  - PPT: [“Cultivating Subjectivity in Product Tastings and Cuttings”](#).
  - Paper [“Subjectivity in Product Evaluations.”](#)
- **ICCA Annual Summit, Denver, Colorado (June 2019)**
  - Fermentation: A Global Cultural Flavor Experience

## 2014 - 2018

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- **Worlds of Flavor, Culinary Institute of America, Napa Valley USA (November 2018)**
  - Thai Flavors for the 21st Century: How Ingredients Have Transformed What Americans Can Taste Moderator: Ali Bouzari Presenters: Robert Danhi '91, Hong Thaimmee, Ian Kittichai
  - **PPT:**  
[https://www.dropbox.com/s/8wa4l5gj33321aw/CIA\\_WOF%202018\\_Danhi\\_Thai%20ngred%20Evolve\\_4.9.18.pptx?dl=0](https://www.dropbox.com/s/8wa4l5gj33321aw/CIA_WOF%202018_Danhi_Thai%20ngred%20Evolve_4.9.18.pptx?dl=0)
- **PMA Foodservice Conference and Expo, Monterey, CA (July 2017)**
  - A Conversation with Anthony Bourdain
- **Worlds of Healthy Flavors ASIA The Culinary Institute of America, Harvard School of Public Health—Department of Nutrition, Saw Swee Hock School of Public Health, National University of Singapore (October 2015)**
  - Sodium Reduction Strategies Leveraging Umami
  - PPT: <https://www.dropbox.com/s/2sqac402l31qigq/WOHFA%202013-PPT%20Danhi%20-Sodium%20Reduction%20Strategies-FINAL-PDF.pdf?dl=0>
- **Research Chefs Association Annual Conference New Orleans, LA (March 2015)**
  - Field Research and Food Tours-How to Capture, Translate and Incorporate in You R&D Process
  - PPT: [Field Research and Food Tours-How to Capture, Translate and Incorporate in Your R&D Process”](#)

## 2014 – 2018 (continued)

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- **Research Chefs Association Annual Conference (April 2017)**
  - “How to Use Multimedia to Capture the 360 Degree Flavor Experience”
  - PPT: [“How to Use Multimedia to Capture the 360 Degree Flavor Experience”](#)

- **Research Chefs Association Annual Conference (March 2019)**
  - PPT: [“Cultivating Subjectivity in Product Tastings and Cuttings”](#)
  - Paper [“Subjectivity in Product Evaluations.”](#)
- **ASCEND -Pan\_Asian Leaders Hosted @ Campbell’s Headquarters (May 2015)**
  - The C-Factor - *leveraging your bicultural identity to succeed in America’s business ecosystem*
  - PPT: [https://www.dropbox.com/s/bnqcaupcahx1v4/The%20C-Factor\\_Danhi%20%40%20ASCEND\\_5.13.19\\_FINAL.pptx?dl=0](https://www.dropbox.com/s/bnqcaupcahx1v4/The%20C-Factor_Danhi%20%40%20ASCEND_5.13.19_FINAL.pptx?dl=0)
- **Research Chefs Association Annual Conference (March 2014)**
  - Reducing Sodium with Umami
  - PPT: <https://www.dropbox.com/s/x5msk2sueku4zyo/RCA%202014-Danhi-Reducing%20Sodium%20with%20Umami-FINAL.pptx?dl=0>
- **Food Hotel Asia (January 2014)**
  - R&D Strategies to Drive Food Innovation
  - PPT: <https://www.dropbox.com/s/kqpp146pb9n9kxn/FHA%202014-R%26D%20Strategies%20to%20Drive%20Food%20Innovation-as%20of%201.26.14.pptx?dl=0>

## 2012 - 2011

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- **IFT Institute of Food Technologist Annual Meeting, Las Vegas (June 2012)**
  - Culinology in Action co-presented with Brian Sullivan, Jared Henderson and John Kennedy
- **IACP – International Association of Culinary Professionals Annual Conference, New York**
  - **Translating Thai Flavors (April 2012)**
- **Research Chefs Association Annual Conference (March 2012)**
  - Translating Thai Flavors with Integrity
  - PPT: <https://www.dropbox.com/s/zss3ikol2uiz4va/RCA%202012-Transalting%20Thai-Danhi-FINAL%20USED.pptx?dl=0>
- **Restaurant Leadership Conference, Phoenix Arizona (March 2011)**
  - Menu R&D: Case Study the Club Sandwich Banh Mi co-presented with Mike Leitner

## 2010 - 2002

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- **Worlds of Flavor, Culinary Institute of America, Napa Valley USA** (*November 2009*)
  - Malaysia & Indonesia: Big Flavors for Live Fires
  - Workshop Leader/presenter: Robert Danhi
  - Presenters: Alex Ong, William Wongso
- **PMA Foodservice Conference and Expo, Monterey, CA** (*July 2009*)
  - General Session Emcee with Ted Allen and Chef Jeff Henderson
- **THAIFEX Anuga Asia International Food Exhibition, Bangkok, Thailand** (*May 2009*)
  - How Food Products Get on American Menus, co-presented with Kurt Khars, Ross Kamens, and Marc Waltzer
- **American Culinary Federation Annual Conference, Las Vegas** (*November 2008*)
  - Contemporary Asian Flavors, co-presented with Martin Yan
- **Produce Solutions Conference by PMA, Newport Beach, CA** (*October 2008*)
  - Asian Trends in Produce, co-presented with Saul Gitlin
- **PMA Foodservice Conference and Expo, Monterey, CA** (*July 2008*)
  - Celebrity Chefs Dish with Cat Cora and Tom Colicchio
- **International Association of Culinary Professionals** (*April 2008*)
  - Southeast Asian Street Food, co-presented with Mai Pham
- **PMA Foodservice Conference and Expo, Monterey, CA** (*July 2007*)
  - Some of the Biggest Mistakes Operators Can Make, co-presented with Joyce Goldstein
- **Research Chefs Association Annual Conference** (*March 2007*)
  - Asian Flavors, co-presented with Grace Yek, Ross Kamens and Susan Foo
  - PPT: <https://www.dropbox.com/s/6cyrzqfe1zzc0jm/Asian%20Flavors%20-%20Danhi%20-%20Handout%20RCA%202007.pdf?dl=0>
- **PMA Foodservice Conference and Expo, Monterey, CA** (*July 2006*)
  - Some of the Biggest Mistakes Operators Can Make, co-presented with Joyce Goldstein
- **Worlds of Flavor, Culinary Institute of America, Napa Valley USA** (*November 2005*)
  - Asian Citrus: A Journey From Asia to the Americas co-presented with Hiroko Shimbo
- **Research Chefs Association Annual Conference** (*March 2005*)
  - Profiting from Your Presentation Skills #2, co-presented with Marge Condrasky
- **Research Chefs Association Annual Conference and Expo** (*March 2004*)
  - Profit from Your Presentation Skills, co-presented with Marge Condrasky
- **International Association of Culinary Professionals Annual, Chicago**, (April 2002)
  - Asian Flavor Dynamics
- **The Flavor Experience Conference** <https://www.flavorexperience.com>
  - 2020: Reinvigorating the Breakfast Daypart, Co-presented with Jeff Miller of [Cutting Edge Innovation](#)

- **2019 - 2006**

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- 2019: Old School Flavors, New School Ways to Innovate Your Menu
- 2016: The Consumers 360 degree Flavor Experience
- 2015: The Southeast Asian Flavor Experience
- 2014: Taking it to the Streets: Street Food and Food Trucks
- 2009: Profitable Produce: The Profit Power of Produce
  - PPT: <https://www.dropbox.com/s/09jin55kgbkt5mf/TFE%202009%20-%20Profitable%20Produce%20v2.ppt?dl=0>
- 2008: Asian Desserts – Digging into Dessert Trends
  - PPT: [https://www.dropbox.com/s/uetr6agruhc4njl/Flavor%20Experience\\_Dessert\\_danhi\\_final.ppt?dl=0](https://www.dropbox.com/s/uetr6agruhc4njl/Flavor%20Experience_Dessert_danhi_final.ppt?dl=0)
- 2007: Umami 202 – A Multidimensional Flavor Experience co presented with Dan Goral
  - PPT: <https://www.dropbox.com/s/lnipfgtku8l1jap/Umami%20202%20%E2%80%93%20A%20Multidimensional%20Flavor%20Experience.pdf?dl=0>
- 2006: Taking a Bite Out of the Flavor Pyramid: Malaysia & Morocco co-presented with Steve Kaun
  - PPT: <https://www.dropbox.com/s/vkealnyqum2265h/Flavor%20Pyramid%20-Danhi-Kaun%20-Danhi%20Final%20as%20of%207%2024%2006%20-%20final%20submitted%20for%20website%20posting%20%282%29.pdf?dl=0>

**STREETS (Ongoing)**

Periodically, Chef Danhi travels to Hoi An, Vietnam where he provides instruction to disadvantaged, orphaned, trafficked, and out-of-school youth enrolled in this life-changing 15-month culinary and hospitality training program, which also includes English language and life skills to prepare students for careers in culinary arts and hospitality service. <https://flavor360software.com/philanthropy/streets/>

**C-CAP (Ongoing)**

To support C-CAP's mission to empower underserved youth ages 14-24 through career readiness, work experience, and college advisement, Chef Danhi provides in-person and online instruction; coaching sessions; and curriculum development at their Los Angeles location, one of six nationwide, with over 150 public high schools, 127 teachers, and 15,000 students annually. <https://flavor360software.com/philanthropy/c-cap/>

**RCA**

***Do YOU want to be a Culinologist? competition (March 2020)***

Through his company Flavor360, Chef Danhi hosted and funded scholarships for Culinology student winners of this month-long fully online competition during March 2020, in the middle of the COVID-19 pandemic, inspiring culinary students and professionals worldwide. <https://flavor360software.com/philanthropy/rca/>

***Cook with a Top Chef Series***

Chef Danhi is honored to give back to the RCA by donating his time and expertise as a chef instructor for this live online series, providing exclusive insights and easy-to-follow techniques while cooking virtually alongside participants to create several dishes, including Malaysian Spring Roll (Popiah) and Vietnamese Salad Roll. His workshop materials included excerpts from his James Beard finalist cookbook, Southeast Asian Flavors.

***Professional and Personal References Upon Request***