

Professional Resume/CV

Summary

Chef Robert Danhi has dedicated the past three decades to 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, and conference speaker, and founded [Chef Danhi & Co.](#) consultancy agency in 2005 and is currently the California Walnut Board's Chef-in-Residence.

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](#), leading the global audience through 19 provinces of the vibrant lives of farmers, artisans, cooks, chefs, and street food vendors. The Vietnamese community then welcomed the chef to be the main judge for all episodes of Season 1 of Top Chef Vietnam.

One of his passion projects 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 and support a global community of food studies researchers, journalists, culinarians, and students.

Recently, Robert has focused on his humanitarian efforts in Vietnam, continuing to volunteer and serve as the chairman of the Culinary Advisory Board for [STREETS International](#). This organization empowers disadvantaged youth from across Vietnam by providing life skills, English language education, and hospitality training. Another major initiative of Robert's is the Community Development Fund, which is set to launch a [Culinary Life Skills Program](#) in 2025 for hearing-impaired youth in Quang Tri Province. This program, aimed at children aged 10 to 14, will teach essential shopping and cooking skills to help them become more self-sufficient and support their families.

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

Education and Certification

- **Associate Degree in Culinary Arts:** *The Culinary Institute of America, New York; October 1991*
- **Bachelor's Degree in Culinary Education:** Empire State University, New York; *April 2002*
- **Graduate Student @ Boston University:** seeking MA in Gastronomy; planning to complete 2025

Entrepreneurial Experience

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.

Professional Experience

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.

Professional Experience

Culinary Institute of America (CIA), 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: Led 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 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.

Professional Experience

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.

j'Adore, 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

Corporate

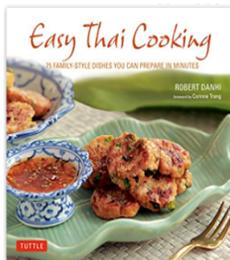
- ADM
- California Pizza Kitchen
- Campbell's
- Cargill
- ConAgra
- CULINEX
- DOLE
- Goglanian
- GOOGLE Food
- Grupo VIPS (Spain)
- Kahiki
- Lee Kum Kee
- Marks & Spencer
- MARS
- Nestle
- Panera
- Pepsi
- PF Chang's
- Schwan's
- Sunkist
- Tyson
- Ventura Foods
- Wing Hing/Passport Foods
- Wismettac

Chef Danhi & Co's Previous Clients

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

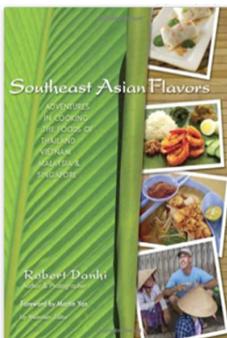
Cookbooks



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.*

Media and Publications

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 16th 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](#)

Peer Reviewed Papers

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

Taste of Vietnam, (2013): *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 the vibrant lives of farmers, artisans, cooks, chefs, and street food vendors. The show was broadcast in 22 countries globally. I suggest you [watch the trailer first](#) then maybe [Yen Bai in the north](#) where we climb ancient tee trees to harvest and wok-roast until dry and [Extreme Cuisine \(eat live beating snake heart etc - yuk\)](#) and lastly you can choose what you want as [here are all 26 episodes taped off FYI](#) in Malaysia. [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](#)

[Street Food Challenges](#) - did these as a promo for Taste of Vietnam - no script, scrappy crew

[Lotus Rice: Rice from Seed to Table](#) - series of videos Robert produced, directed and hosted for a Vietnamese Rice company - [suggest you watch the 10 minute](#) one first, the other two are more B2B - [1 minute TV Commercial](#) and [3 minute informational video](#) about brand values and their rice

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

Professional Affiliations

- [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

2025

A Digital Framework for Preserving Culinary Heritage at the [Food and Society Conference](#) on November 25, in Ho Chi Minh City, Vietnam : Every day, stories, recipes, and techniques that define our shared humanity disappear, from the way a grandmother made fish sauce to the use of wild longan trees in fermenting soy sauce. Algorithms can process vast archives, yet they cannot capture living knowledge as it unfolds in kitchens and markets. This presentation introduces an ontology based framework that blends ethnography with technology to document culinary heritage in structured and interoperable ways. Through fieldwork in Vietnam, including nuoc tuong Nam Dam, it shows how flavor emerges from the total environment, ecological, cultural, and sensory. By linking ingredients, techniques, tools, and context into a shared digital language, this work proposes a scalable model for preserving food cultures in real time and invites collaboration to ensure that culinary wisdom becomes part of our collective digital heritage.

- 30-minute live recording, unedited, on-stage presentation: <https://drive.google.com/file/d/1WxfZ7wSJyFNO-4H0jg7pKU-7u2mIpgJs/view?usp=sharing>
- PDF of PowerPoint Presentation: https://drive.google.com/file/d/17QTVXHURay7aNcgNjQViM6dRKN8iN7W5/view?usp=drive_link
- Folder with Presentation, Videos, Reference Materials, and Relevant Presentations https://drive.google.com/drive/folders/14Z_xuLJu-xBhSfSkNAdGGgZ1j0LUVK5i?usp=drive_link

2023

- **Keynote Presentation @ Asian Food Study Conference-Traditional Asian Food and Foodways in Modern Society August 16-18 @ Chulalongkorn University-Bangkok**
 - **Herbs, Spices & Ontologies: Empowering Cross-Cultural Knowledge Sharing:** Exploring the essential role of ontologies in uncovering the rich tapestry of herb and spice culinary heritage across various Asian cuisines and how ontologies can facilitate cross-cultural knowledge sharing among academia, industry, and government. Using ontological models, we aim to bridge gaps in understanding and appreciation of the complex relationships between ingredients, techniques, and presentations. By documenting and preserving traditional knowledge, we help safeguard centuries-old culinary practices for future generations. come, while inspiring innovative recipes for the future.
 - Video of Live Presentation in Bangkok (25 min): <https://youtu.be/OhN5e6eDJgo?si=GipbVKgEP8mOzf1I>
 - PowerPoint PDF: https://drive.google.com/open?id=1mxQ8TmzkCo987yEau24S-F_6vIpeUJMq&usp=drive_fs

- References and Resources:
https://drive.google.com/open?id=1o5gq4VbmEp8wyWRXUWRNVRny6aLVjHdG&usp=drive_fs
- **Annual Conference of the Association for the Study of Food and Society (ASFS) and the Agriculture, Food & Human Values Society (AFHVS) @ Boston University**
 - Mapping Cultural Flavor Experiences: SE Asian Peanut Sauces: Cultural flavor experiences are multisensory and often oversimplified, losing the cultural nuances they embody. By leveraging concept mapping and ontological models, researchers, teachers, and students can synthesize flavorful foods and beverages and communicate more thoroughly. These maps can capture and illustrate the five senses we use to perceive flavor and how these senses interact to create a truly unique, culturally relevant flavor. The context of the environment, ingredients, cooking techniques, and presentation are part of the model, creating a visual representation that cannot be conveyed in words alone. The resulting multimedia-enabled maps can enable pedagogies that are only now possible due to technology becoming a part of our everyday lives. This interactive tasting session will begin by demonstrating how to map an ingredient, a component of a recipe, or a complete dish. Participants will then select food samples to enjoy, discuss, and develop concept maps in teams for an open discussion of the resulting maps.
 - Video of Live Presentation @ Boston University (1hr 20min):
https://youtu.be/uw_ZT2aMfVU
 - PowerPoint PDF:
https://drive.google.com/open?id=123a_ZVXeQP22Vk5KXZLXlnA8Am3DPpXY&usp=drive_fs
- **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 at MSU (20 minutes) and PDF
<https://msuglobaldh.hcommons.org/2023/05/17/curating-capturing-and-digitizing-culinary-heritageat-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.
 - Video of Live Presentation (1 hr): <https://youtu.be/tTPvLXB4RXc>
 - PowerPoint PDF: https://drive.google.com/open?id=1Rt4NSTj616pIQbP6Cswdb3MsDUco-jy3&usp=drive_fs
 - **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
 - Video of Live Presentation: https://www.youtube.com/live/fljC_NjhTlg?feature=share
 - PowerPoint PDF: https://drive.google.com/open?id=1IPdWpjhKnGD33-xYAuy-MI_IX3BfVTUo&usp=drive_fs
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2021

- **Research Chefs Association Annual Conference (March 2021)**
 - Developing Flavor Lexicons and Ontologies 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 are characterized by ongoing communication among internal and external cross-functional teams. Consequently, standard culinary and sensory lexicons to translate the qualitative description into quantifiable product features are critical to improving communication proficiency.
 - Video of Live Presentation (1 hr): <https://youtu.be/73CHbTz3Gh0>

- PowerPoint PDF:
https://drive.google.com/open?id=1txowZMSjNtab9t8fIAzkHLAa0gDL_HIE&usp=drive_fs
- **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 codify your ingredients, components, and builds and leverage a systematic approach in your organization.
 - Video Presentation (1 hr): https://youtu.be/OpySqcaobo8?si=3R13qQzUOv-U_2gf
 - PowerPoint PDF:
https://drive.google.com/open?id=1EmVeMGRubG15s57BmYdgerpU9j97w6WU&usp=drive_fs
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- **C-CAP (Career Through Culinary Arts)** During the pandemic the Los Angeles chapter of C CAP faced a major challenge. The organization gives out more than half a million dollars in scholarships each year, yet it had no way to run its in person culinary competition. Robert proposed an innovative solution, using Flavor360 as a digital platform to guide students and judges through a remote skills verification process. Working with the Flavor360 team, he helped create an instructional video and materials that enabled the Southern California C CAP community to successfully hold its March 2021 at-home competition and continue awarding scholarships to deserving students.
 - Video (6 min): <https://youtu.be/nMXbCfq0ZHk?si=j4-AwKSFQmvBhxnnp>

2021

- **The Fermentation Association Annual Conference**
 - The Ferments of Asia: Case Study Vietnam (*November 2021*)
 - Chef Robert Danhi and Dr. Matthew Lange of IC FOODS led attendees at the Chicago-based Fermentation Association Conference. They discussed how the philosophy of ontology has evolved, much like fermentation itself, and how digital-enabled methods now help us understand the complex chemical, biological, and physical processes that transform ingredients into flavorful components used in cuisines worldwide.

- Video Presentation: <https://youtu.be/X1Bw1wuTCw4>
- PowerPoint PDF: https://drive.google.com/open?id=1yf--I_gWoD3QD81s57ktfmVN3dk4moXf&usp=drive_fs
- References and Resources:
https://drive.google.com/open?id=1Z3CqgQ8bxiS8KU43WW2nn5YQTtzsjQym&usp=drive_fs

- **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

- **Research Chefs Association Annual Conference and Expo** (*March 2020*)
 - Culinary Ethnography co-presented with Ken Rubin
 - PowerPoint PDF::
https://drive.google.com/open?id=1TJLvoE1jLfbLQPNefWcOH6YzyasmbEvl&usp=drive_fs
- **University of California-Davis, Robert Mondavi Institute, CA** (*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](#)

2020

- **University of California-Davis, Robert Mondavi Institute, CA** (*August 2020*)
 - Conference: 4th 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_SHARE_7.5.02.pptx?dl=0
- Video: <https://vimeo.com/showcase/fhatrack2> (Password: fhavodtrack2)

2019

- **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

- **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 Thamee, Ian Kittichai
 - PPT:
https://www.dropbox.com/s/8wa4l5gj33321aw/CIA_WOF%202018_Danhi_Thai%20Ingrid%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/2sqac402131qigq/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](#)

- **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.](#)

2014 - 2018

ASCEND -Pan_Asiatic Leaders Hosted @ Campbell's Headquarters (May 2015)

- The C-Factor - *leveraging your bicultural identity to succeed in America's business eco-system*
- PPT: https://www.dropbox.com/s/bngcaupcahxl1v4/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

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
 - PDF of Presentation:
https://www.dropbox.com/scl/fi/db04s5ckf1udwuggx5xil/Banh-Mi-Club_Restaurant-Leadership-Conferenc_2011.pdf?rlkey=rjxynli712aqow3v7p5ww5p6o&dl=0

2010 - 2002

- **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

- 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/uetr6agrutc4nj1/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.

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.

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

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.