

# THOMAS GRIFFITHS

## MASTER CHEF

Transforming Culinary Art &  
Science into Commercial Reality



### TWG Consulting, LLC

#### Master Chef Culinary Expertise

- Strategic partner to major food corporations, entrepreneurs, retailers, restaurants, chains and independents.
- Develop culinary strategies and concepts that are delicious, nutritious and profitable.

#### Food Trends and Innovation Insights

- Expert perspective on emerging global food trends with executive presentations.
- Educate & inspire cross-functional teams to create the future of food.

#### Research, Development & Operations

- From ideation and concept development to profitable, commercialization at scale.
- Identify cost savings without sacrificing taste, texture or nutritional value.
- Leverage new technology for added shelf life including HPP and sous vide.

#### Recipe Development & Improvements

- Plant-based proteins and recipes
- Special diets: keto, paleo, Mediterranean, vegan, vegetarian.
- Snacks, condiments, meals.
- International flavors and ingredients.

### Contact



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### About Me

I am a highly respected, strategic R&D leader with a history of accomplishments spanning CPG, global food service, baking, education, and home meal delivery.

My special ingredient is the ability to transfer my passion for food and culinary craft into inspiration for all the teams with whom I work.

- One of only 70 Master Chefs in the world.
- Vice President and leader of Campbell's Global Culinary and Baking Institute for 8 years.
- Professor and Dean at the Culinary Institute of America for 15 years.
- Active member of the American Culinary Federation (ACF).
- Active member of the Research Chefs Association (RCA).
- Current Facilitator for the Master Chef exam at the Culinary Institute (CIA).