

Bryan Frick before moving to Florida at the age of 26 had already been very business in the Culinary industry. Being partially raised in the kitchen watching his father a cook having served in the armed services provide great tales of how “we cooked in the fields”, and watching him like a orchestra leader conduct a family run restaurant zipping around pulling food from the oven and making homemade pies at the same time.

Never wanting to work that hard and that many hours, I decided I’ll be a Chef and run the kitchen and just manage (yeah right). After graduating from Columbus State College in 1971 in hospitality and a first-year program for apprenticeship in Ohio, I jumped right into the fire and brought a little family restaurant.

As being a former apprentice, I hired an apprentice and keep the passion alive. After 5 years owning two restaurants and a catering company, my wife and family pulled the plug and moved to Florida.

Another dream came true, having visited Disney World a couple of times with the family, one of my goals was to be chef at Disney and having been there seasonal for over 30 plus years, it was a great accomplishment. Then joining the Nestle Corporation in 1997 as a Corporate Executive Chef. Having been with Nestle for 20 plus years fulltime has been an experience that only happen once in a lifetime. Meeting with such great talented chefs and becoming good colleagues with chefs around the world.

Other attributes include:

Involvement with the ACF for 40 plus years.

- Chapter leadership for two ACF Chapters, Columbus Ohio and Orlando Florida.

- Presidential awards from National and Chapter for outstanding achievements and contributions. Including Chef of the year in Central Florida.

- Provided leadership for numerous community’s events for the ACF and Nestle, such as Give kids the World Holiday project 25 years, Chef and Child Foundation, National Kids Nutrition Day school demonstration for healthier diets, and Michelle Obama Chefs moved to school national program. Local food drives for Orlando food banks. Other events include Taste of the Nation ~15 years, Cattle Barons Ball for 10 years.

- During CoVid 19 organized a chapter event with a Florida program called Truck to Trunk that helped deliver over 9,120 boxes of produce to families in need and to help the farmers of Florida to deliver 91,200 pounds of produce.

Chef Frick has always had a mind set of lead, follow or get out of the way attitude that allows him give back to those in need, helps others to encourage the team spirit to recognize others to grow and be a part of the whole.

In addition to being a full-time chef, husband to a truly loving and devoted wife, chef loves working in the yard and doing projects to make things better. But he knows the basic rule, be true, be honest and work hard, lift others up and stride to always exceed expectations.

Bryan Frick, CEC, AAC, HGT

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