

Chef Richard K. Pannell

As an accomplished caterer and chef 1982, Chef Pannell, a native Californian, has heightened the palates of some of Sacramento and Los Angeles entertainment and business professionals.

Most recently Pannell was the Chef de Cuisine at the Hilton Hotel's Harvard Street Bar & Grill in Sacramento and the Pantry Chef at the Radisson Hotel. Both positions were great opportunities, but Pannell realized being an entrepreneur was his calling. Chef Pannell has had his hand in all aspects of the culinary industry field from partnering with a few restaurant establishments in the Los Angeles area, consulting restaurateurs on employee relations, hosting etiquette classes, creating menus, cooking demonstrations (Ch 3 and Ch 31), and food court coordinator for expos.

With no formal culinary training, this self-taught, eclectic and creative culinary wizard has a unique take on fusing Southern flavors with traditional gourmet cuisines such as *Bar B Que Lasagna*, *Caramel Fried Chicken*, *Sweet Potato Pizza* and his signature *Peach Cobbler Soup*. Chef Pannell plans each menu to the theme of the event or party.

Locally, Chef Pannell is working with the C.O.R.A.L project, an after-school program where he instructs children from 3rd to 6th grade in a cooking, safety and healthy eating class.

Most recently, Chef Pannell has taken on the position of Culinary Instructor at the Alicante School at Laguna, a non-public school in Elk Grove, CA where he teaches culinary skills to Junior High and High school students with social and behavioral issues.

Chef Pannell is working on two cookbooks: "*Succulent Sensibilities*" a personal authorship and along with his AAAC colleagues, an untitled book in conjunction with the Sacramento Observer Newspaper.

Chef Pannell's business motto, "It's always personal."