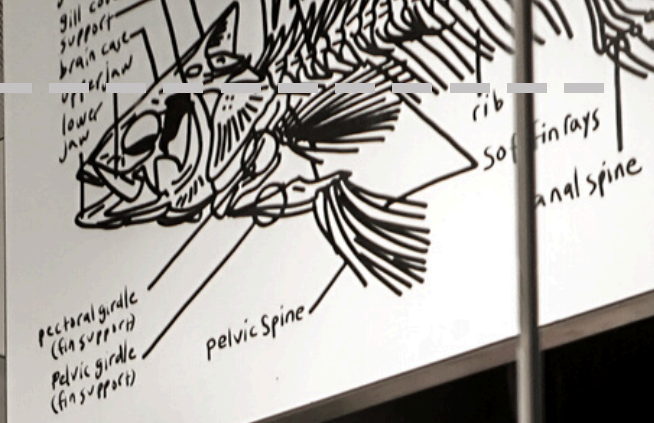
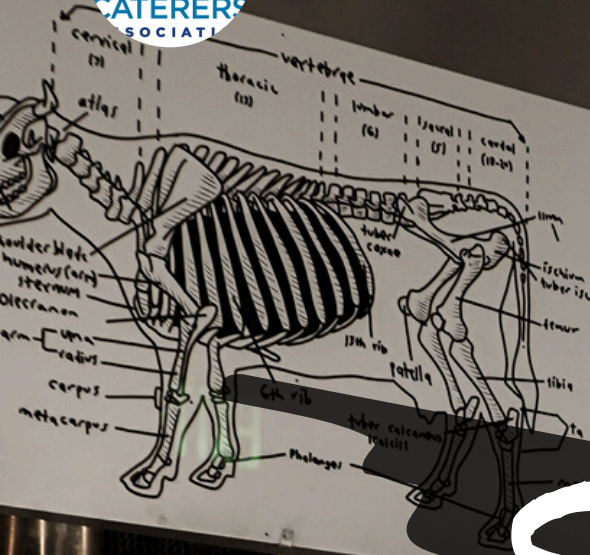




icacater 1m



CATIE AWARDS

Chef Of The Year 2019



KEITH A. LORD

STRATƏJĒ FOURTEEN founder & principal
THE WILD THYME COMPANY director &
mastermind of culinary and operations



strateje_fourteen 2m

- I. Year in Review
- II. Culmination of CATIE Catagories 1 through 11
- III. Sample Recipes
- IV. ICA Involvement
- V. Resume & Bio

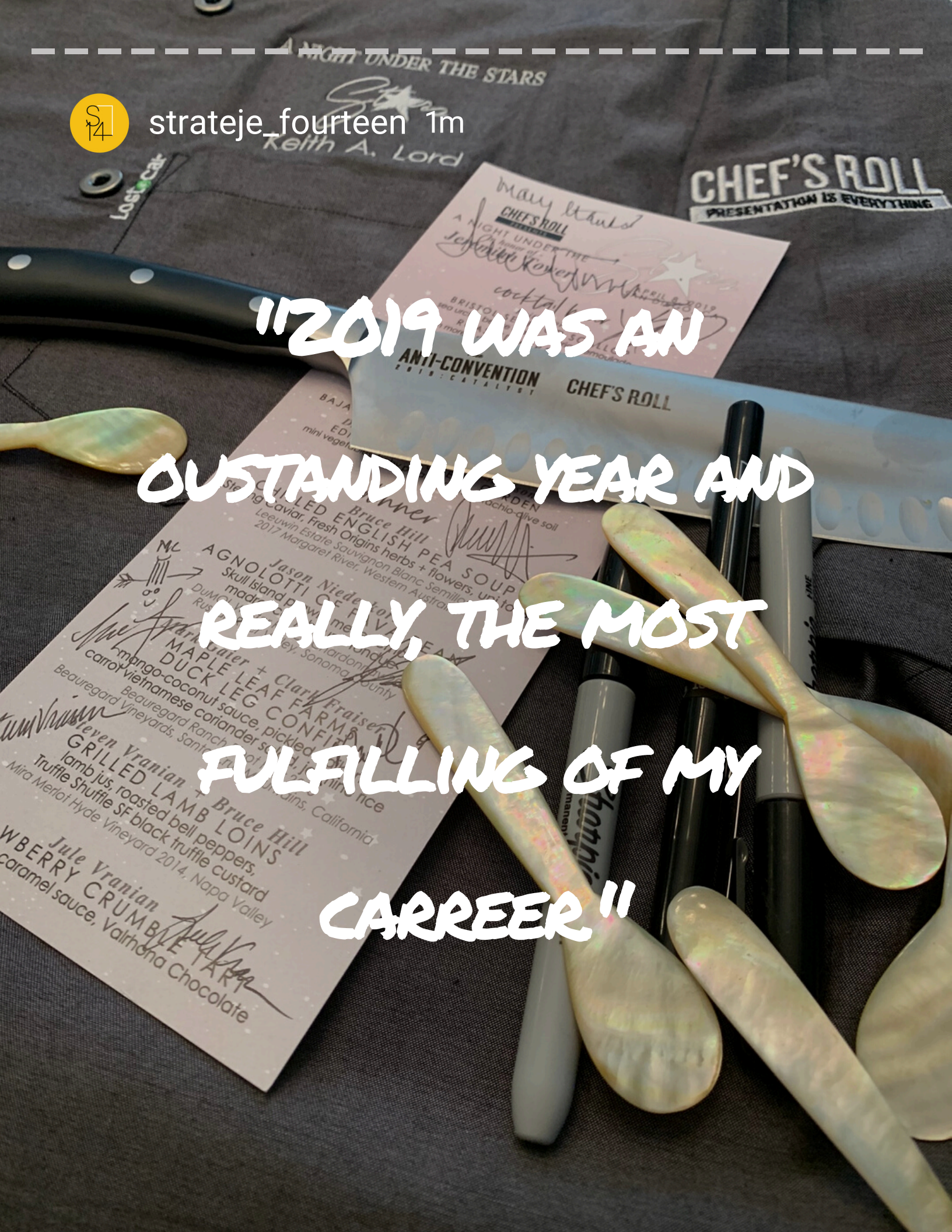
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- VII. Organizational Chart
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"2019 WAS AN
OUTSTANDING YEAR AND
REALLY, THE MOST
FULFILLING OF MY
CAREER"



A NIGHT UNDER THE STARS

Keith A. Lord

CHEF'S ROLL
PRESENTATION IS EVERYTHING

ANTI-CONVENTION
FOOD CATALYST
CHEF'S ROLL

Bruce Hill
 Chilled English Pea Soup
 Leeuwin Estate Sauvignon Blanc Semillon
 2017 Margaret River, Western Australia

Jason Niederst
 Agnolotti of Fava Beans
 DUMPLINGS
 RUSSET POTATOES, SONOMA COUNTY

Clark Fraiser
 Maple Leaf Farm
 Duck Leg Confit
 mango-coconut sauce, pickled carrot
 Vietnamese coriander sauce, jus
 Beaugard Ranch, Sonoma County

Bruce Hill
 Grilled Lamb Loins
 lamb jus, roasted bell peppers, truffle
 shuffle SF black truffle custard
 Mira Merlot Hyde Vineyard 2014, Napa Valley

Jule Vranian
 WBerry Crumble Tart
 caramel sauce, Valrhona Chocolate



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YEAR IN REVIEW

2019

It began in January with a ten-part video campaign for Potato Goodness USA, promoting potatoes as the center of the plate. I crafted ten very different style plates (some rooted in tradition, others very much not) with a verity of American grown product to help achieve their goals. The resulting videos received over a million hits on social media and garnered praise from the client for helping their campaign. There is a potato Yakatori dish I created that I still get asked about today.

I then helped a local Chef Friend Daniel Pundik, Chef at Local Tap House in Oceanside open a second restaurant, Exhale. All while at The Wild Thyme Company, we introduced “Grazing Stations” as the new alternative to cheese trays and crudité noshing.

In February, at Catersource in New Orleans, I used my time at conference to work with my Scholarship winning and ICAEF Mentee Alexi Mandolini, and spend time with my ICA Chef friend Greg Shapiro. We spent every moment we could together while at conference talking about our work, passion, drive, next steps, relationships and innovation as we ate our way through NOLA, literally.

I was also featured on the CBS news immediately following the Superbowl (nice audience, right?!). The reporter and camera crew had followed me through the whole process of prepping in the kitchen to execution on site one of our Superbowl Party Events. He wanted to show viewers of the game what really went into their events that day behind the scenes. What a rush!

In March, I was featured for the first time on the cover of Edible Magazine. The topic, “Getting Scrappy”, highlighting zero waste, a topic very close to me. I have taught about it, developed and trademarked the hashtag #nowastechef on Instagram in 2016. As of writing this today, there are 1000’s of tags, which is completely awesome!! This was the first time bringing the idea to the magazines wider audience which is made up of industry and consumers alike. I had submitted recipes in addition to the article and have had people asking about them and other ways to look at waste in their own homes.

I also created “Pozole Ramen”, and brought Sopas and Pastis to stations, making them commonplace.



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In April, I had the honor and privilege of executing the first dinner ever held in Chef Jeremiah Tower's honor. The dinner, A Night Under the Stars, attended by 200 chefs, was a reunion dinner of Chefs from Stars Restaurant made famous by Tower in San Francisco in the 80's and early nineties. As I am a catering Chef in the Stars family tree, I was asked to be the Chef of the dinner (the event needed a catering producer to handle all facets, product procurement, visiting Chef coordination, recipes, prep, organization and execution of the meal and event). The dinner was composed of tray passed appetizers, stations including an edible Caesar tree, oysters, champagne, truffles and caviar with perfect, hot blini, lots of caviar, KILOS (yes. plural)!

The dinner itself had courses prepared by me and Chefs from Stars, each one high caliber and celebrity chefs. It was a life changing experience and career highlight to be able to say to these esteemed restaurant chefs, "send me your recipe, photo and expectations. Prep in my kitchen if you'd like, or simply touch and tweak the first plate coming off the line, and me and my team have it from there". I have to say, almost gutsy to tell a group of esteemed Chefs of this caliber, sit with everyone you haven't seen in 20 years, enjoy the night, I'll take care of the food, I've got you. The result was perfectly executed, Michelin Star worthy food, at a catered function. At the evenings end, Chef Tower expressed his gratitude to me, it then became very clear it was absolutely a best night ever time in my life.

I ran with the Edible Caesar idea and did the next series of the now infamous "Painted Tables" with garden and soil themes.

May brought on a new Executive Chef to The Wild Thyme. I had just received some new lamb product and had an afterhours teambuilding to introduce her to the group. It was to be a collaborative, not a competition. We made so many lamb dishes, using so many techniques. The best being sous vide loins and carpaccio It was a terrific way to start with a new team before season kicked into high gear.

There is a San Diego Poke Fest each year. We competed last year and won, with a chicken dish! This year for the 10th anniversary of the festival, I thought we should make another chicken dish. This time pairing Spam Saimin with mirin sugar cured egg yolk and hand cut noodles with a Huli Huli Chicken Sando, on just made milk bread I had chopped Portuguese sausage folded into, topped with roasted pineapple katsu. The dish was a well-received break from all that poke and man was it tasty!



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In June I was asked through Chef's Roll to be a brand ambassador for New Zealand Te Mana Lamb and Cervina Venison. I did a product promotional event in Los Angeles at the Vice Minister of New Zealand's home. I cooked the products for Chefs from LA and San Francisco. It was here that I began using the legs of my yakatori grill, over the grill, to create another layer of grilling possibilities and had honeycomb on the top grill, dripping down onto the lamb and the binchōtan coals thus caramelizing the honey and smoking the lamb. There were other dishes I did that day, but this was the start of something very special. I have since used this grill with honeycomb and yakatori strawberries for shortcakes and "honey walnut shrimp" with large shell on prawns and the honeycomb drip. The work we did really helped introduce Te Mana to Los Angeles. My relationship with the New Zealand Alliance and Te Mana continues to grow to this day.

In July there were Mediterranean grazing boards, walking appetizer trays, tapas and then, a Pastry Chef on vacation. No one missed her as much as I did. I am not a Pastry Chef, but really hung in there and did some really great product in her absence. Doing her proud. I did make some pretty incredible ricotta beignets. The idea behind doing a Mediterranean grazing board was to put everything for a kabob lunch on one tray, so beautiful and colorful! For sure the start of something bigger.

Although August was amongst the busiest months of the year, there was still time to create Mini Esquites, Baja Style Street Corn, this time make in a yakatori grill with baby corn still partially in their husks. Topped with melted butter, mayo, tajine, cotija cheese and tapatillo. Cute. I had a Santa Maria Barbecue made for my house and continued to grill and smoked everything I could. Made a new brand partner in Jealous Devil Charcoal and even cooked an entire lunch for 16 of my wives work team off the grill without using the whole thing! YES! We have paella pans at TWTC, but they sit idle when not being used of r paella. For family meal I made a seafood Fideau for the crew and Sales to see and talked about other options that might be fun in the pans, like a NOLA Shrimp Boil. I created a super high end plate up with In-n-out flavors and a friends restaurant just off a whim and spent time int eh Jersey Shore, finally having an egg sandwich with Taylor Pork Roll and proper Kaiser rolls I'd been hearing so much about from all my NYC cooks. They are that good by the way.



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This September I crafted a wine pairing dinner for a Make a Wish fundraising dinner, which I love being involved with every chance I get. The highlight, pasture raised chicken liver mousse, bing cherry almostarda and whole grain mustard macarons. So many textures and flavors. The dinner had many food highlight moments, Salmon pastrami, scallops and uni hollandaise, duck, and a rib eye steak with all the components paced artfully on top of the steak.

I was again invited to work with Te mana Lamb. This time exposing San Diego chefs to the product. The event was held in a local brewery. I crafted a Tandoori oven from a webber kettle barbecue and some red bricks for tandoori venison. Holy cow! I began working with the New Zealand Alliance and New Zealand Trade & Enterprise. I again used the Yakatori Honey grill set up, but this time plated the lamb chops on a painted table. Something all the Chefs loved watching. To keep it fun, I created a Salted Caramel Chocolate Tart, te mana lamb fat whip and vadouvan. I posted a photo of the dessert on social media two days before the event, and so many people asked for it during the event, it was awesome.

Chicken, Chicken, Chicken in October. I invited Edible Magazine and two chef friends to come together in my backyard. The goal, to cook pasture raised chickens (my best friend Meredith Bell is a pasture raised chicken farmer, owner of Autonomy farms), just for the fun of it, and document it to bring awareness to the product. We took 10 chickens, made 15 dishes which was one hell of a lunch for 6. Edible Magazine not only photographed the lunch and wrote an article, but they gave my Cheddar Stuffed Fried Chicken the cover!!! There had never been as much food and as many varieties of ingredients in my house as there were that day. We again had more fun with jealous devil charcoal, white oak and binchōtan charcoal, even used a charcoal powered Thai wok, so rad.

November brought new ideas for holiday. Teaming different fudge on stationary buffets with Cranberry Brie and Tenderloins was only made better with the creation of savory Yorkshire puddings like brown butter, sage and asiago.



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December brought the biggest change for me. I know now that I have over 20 years of events experience, of small and massive sizes. Executed through many different division types, corporate, social, premier, picnic, kosher, drop off, on site, off site and restaurant. Additionally, I have 15 years of restaurant experience prior to that. I have taught classes at Catersource and Art of Catering Food, written articles, been a mentor and taught classes locally. I know that I want to share all this experience with others. I opened Stratəjē Fourteen, a Culinary Operations & Logistics innovation consultancy in December. I am working with ambitious individuals and brands, from startups to well established companies. Services are targeting all aspects of innovation, development, and operations process. Of course, there is a special emphasis in the on and off premise corporate & social catering production segment.

My first public venture under the S14 banner was a fundraiser for Catholic Nuns displaced by a massive fire in So Cal. It was for that event that I created my favorite vegetarian dish to date, Grilled Poblano Relleno, hoshigaki (dried persimmon) brûlée and avocado seed mole. I hung some of the Hoshigaki from the rear-view mirror in my car. They smelled divine. I took a photo one day for social media and I think it's the most liked photo I've ever posted!



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FOOD CONCEPTS + TRENDS

01

USS MIDWAY
9 | 30

WALKING APPETIZERS
Cheese & Charcuterie





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02

OFFICE PARTY
2 | 20

STIX

- Ginger Lime Chicken Meatball
- Gochujang Peach Spiced Beef
- Shrimp Gyoza Stix
- Szechuan Honey Hoisin Baby Back Riblets
- Miso Grilled Eggplant
- Japanese Kewpie & Pee Wee
- Potato Salad
- Grilled Mushroom Fried Rice



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03

BN BUILDERS
9 | 26

Yakatori Grilled Baby Corn Esquites,
tapatillo, tajine, butter, mayo, lime

Street style with a mexican coke



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04

USS MIDWAY
9 | 30

PAINTED TABLE
Spiced Grilled Shrimp,
Smoked Chicken & Taleggio
Cheese Flatbread



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A Night Under The Stars

4 | 8

CHEF MARK FRANZ'S
BUCKWHEAT BLINI,
sterling caviar, sour
cream, warm cultured
french butter



Make A Wish Foundation

9 | 13

PASTURE RAISED CHICKEN
LIVER MOUSSE
bing cherry almostarda, whole
grain mustard macaron.





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CHEF'S ROLL
PRESENTS



A NIGHT UNDER THE
in honor of -
Jeremiah Tower

passed

Keith Lord

BRISTOL SEAFOOD SCALLOP
sea urchin beurre blanc, celeriac remoulade

★ ROASTED ASPARAGUS
warm morels, sherry vinaigrette, meyer lemon oil

★ BOURBON MASH TOASTS
pork rillette, fermented cherry bitters

★ VODKA-CURED GRAVLAX TOASTS

caviar + bubbles

★ MARK FRANZ'S BUCKWHEAT BLINIS
Sterling Caviar, sour cream, cultured European butter

★ DOMAINE CARNEROS BRUT + BRUT ROSE
featuring Domaine Sante Grape Nectar

shucked oysters

Drew Deckman

★ BAJA SHELLFISH FARMS KUMIAI OYSTERS

caesar leaf tree

David Skinner

★ ROMAINE CHIP LEAVES + EDIBLE SOIL
with Chef's Garden mini crudite + baby potato patch

dinner

Bruce Hill

★ CHILLED ENGLISH PEA SOUP
Sterling Caviar-uni toast, Fresh Origin herbs + flowers
Leeuwin Estate Sauvignon Blanc Semillon,
2017 Margaret River, Western Australia

Jason Niederkorn

★ AGNOLOTTI OF FAVA BEAN
Skull Island prawn, meyer lemon, madras curry beurre fondue
DuMOL Wester Reach Chardonnay 2016
Russian River Valley, Sonoma County

Mark Gaier + Clark Fraiser

★ MAPLE LEAF FARM DUCK LEG CONFIT
mango-coconut sauce, pickled daikon,
carrot vietnamese coriander salad, jasmine rice
Beauregard Ranch Pinot Noir 2016
Beauregard Vineyards, Santa Cruz Mountains, California

★ *Steve Vranian + Bruce Hill*

★ GRILLED LAMB LOINS
lamb jus, roasted bell peppers, Truffle Shuffle SF truffled timbale
Mira Merlot Hyde Vineyard 2014, Napa Valley

Jule Vranian

★ STRAWBERRY CRUMBLE TART
passion fruit caramel sauce, Valrhona Chocolate

MENU DESIGN





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HORS D'OEUVRE

01

SEA SCALLOP

French butter, sea urchin hollandaise,
caviar, icicle cress



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02

CHICKEN HEARTS YAKITORI

pumpkin, japanese roasted brown sugar
crumble, winter togarashi





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03

GRILLED OYSTERS & CHICKEN OYSTERS
barbecue butter



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PLATE PRESENTATION

01

POTATO GOODNESS
1 | 17

Rose Fingerling Potato Robata
sticky spicy glaze, pickled daikon,
turnip pickles, cherry blossom salt



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02

POTATO GOODNESS

1 | 17

Charcoal Roasted Smashed Potato
Patatas Bravas Mosaic saffron poached
octopus, aiolis, tiniest cilantro

edible SANDIEGO

S14



03

EDIBLE MAGAZINE, THREE
MEN AND A HEN
10 | 28

WINTER

4 Year Aged Cheddar Stuffed, Buttermilk Fried Chicken Breast
uni french toast, chicken dashi syrup, honey fat emulsion



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APPETIZER

01

BN BUILDERS
03 | 21

- Pastie Party
- Curried Potato Leek
- Duck & Rhubarb
- Pork & Grape Almostarda
- Potato & Leek



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02

MAKE A WISH FOUNDATION
09 | 13

Salmon Belly Pastrami
rye croutons, rose pickled red
onions, & fennel, warm brussel
sprouts & kale caesar, pecorino,
chive



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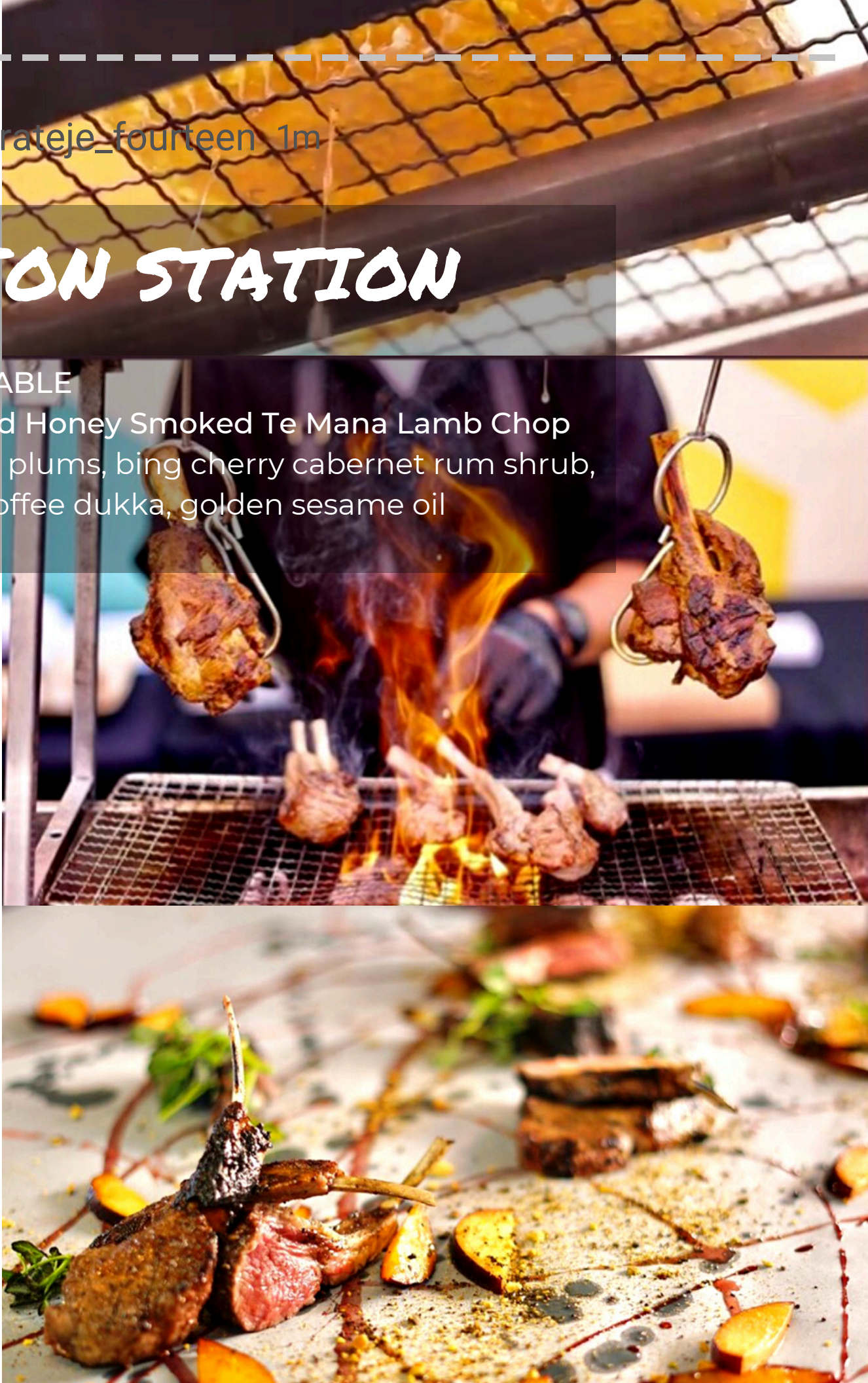
ACTION STATION

PAINTED TABLE

Caramelized Honey Smoked Te Mana Lamb Chop
green gage plums, bing cherry cabernet rum shrub,
pistachio-coffee dukka, golden sesame oil

NEW ZEALAND ALLIANCE TASTING AT 32 NORTH

9 | 25





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ENTREE

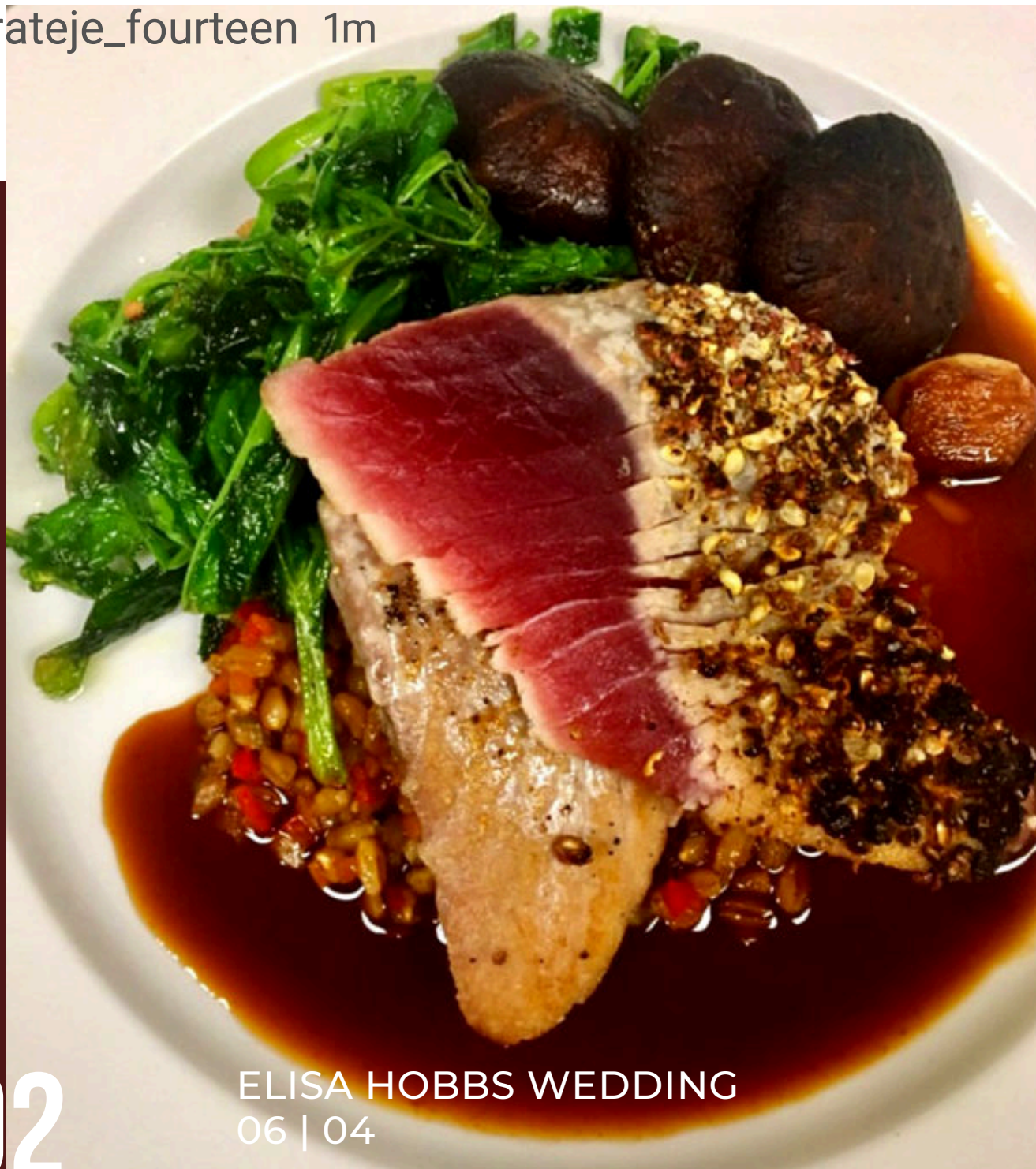
01

MAKE A WISH FOUNDATION
09 | 03

Sous Vide Rib Eye
patatas bravas, romesco, roasted
garlic aioli, cut almonds, cilantro &
parsley, sherried onion demi-glace



strateje_fourteen 1m



02

ELISA HOBBS WEDDING
06 | 04

Koji Dry Aged Szechuan
Peppercorn Crusted Ahi
farro fried rice, garlic roasted
shiitakes & pea tendrils, five spice
demi-glace



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SMALL PLATE

01

SAN DIEGO POLO FIELDS
3 | 28

Pozole Rojo Ramen
hand cut alkaline noodles,
tat soi, seven spice
chicharron, shoyu egg



strateje_fourteen 1m



02

MAKE-A-WISH FOUNDATION
9 | 13

Red Icelandic Dulse Cured Duck
Breast
caulini, cherry shrub,
cabernet barrel aged rum mist



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03

NEW ZEALAND TRADE &
ENTERPRISE TASTING
6 | 14

Te Mana Lamb Loin
moroccan tan tan spice, truffle
butter, the creamiest polenta



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GRILLED POBLANO RELLANO

AJI AMARILLO, SWEET POTATO,
PERSIMMON, RED ONION, RED QUINOA



OKINOWAN BROWN SUGAR, QUESO,
HOSIGAKI BRÛLÉE

AVOCADO SEED MOLE

TECATE FIRES FUNDRAISER AT LOLA 55 12 | 9

01
VEGETARIAN



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POTATO BREAD

SHAKSHUKA

MARINATED GOAT CHEESE

GARBANZO

TUNISIAN SPICED TOMATO SAUCE

02



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PASTRY

Salted Caramel Chocolate Tart
te mana lamb fat whip, vadouvan

9 | 25

NEW ZEALAND ALLIANCE TASTING AT 32 NORTH



Buttermilk Fried Chicken Stuffed with White Cheddar, Brioche French Toast

*Recipe Requires Overnight Preparation

keith a. lord

Makes 8 Pieces

Fried Chicken

8 Pasture Raised Autonomy Farms Chicken Breasts

* Boneless, Airline Breasts, or Bone in

Brine

4 Cups Buttermilk

4 Tablespoons Kosher Salt

Stuffing

8 Pieces Aged (or Sharp) Cheddar Cheese, Cut $\frac{1}{2}$ "X $\frac{1}{2}$ "X2"

Coating

4 Cups All Purpose Flour

4 Tablespoons BBQ Spice Rub, or more to taste. The flour should taste good!

*Use your favorite BBQ rub, Lawry's seasoning or Cajun Spice are good substitutes

Cracked Black Pepper

Crisco For Frying. Should come up 2" in cast iron skillet

Cut a 1" slit into each chicken breast. Just large enough to place a piece of cheese in each.

In a large enough bowl to fit all the chicken breasts, combine the buttermilk and salt. Add the chicken pieces, stirring to coat. Cover and refrigerate overnight

In a large bowl, combine the flour, bbq spice and pepper. Take the brined chicken pieces one by one and let drip off excess buttermilk. Coat with flour evenly. Place on a cooling rack that is sitting in a sheet pan and let rest in refrigerator for four hours, this will help create your crispy batter

Warm crisco in a cast iron skillet to 350 degrees. Place chicken pieces skin side down in pan. Cook until they are a rich golden-brown color. Flip and do the same on the other side

Dependent upon type of chicken used and how long you have fried the chicken, the pieces will likely need 15 minutes in a 375 degree oven to finish cooking

edible SANDIEGO

French Toast

8 1/2 Slices Brioche

Custard

1 Cup Half-And-Half

3 Large Eggs

2 Tablespoons Honey, Warmed in Microwave for 20 Seconds

1/4 Teaspoon Kosher Salt

4 Tablespoons Butter

In a medium size mixing bowl, whisk together the half-and-half, eggs, honey, and salt. You may do this the night before

When ready to cook, pour custard mixture into a pie pan and set aside

Preheat oven to 375 degrees. Dip bread into mixture, allow to soak for 30 seconds on each side, and then remove to a cooling rack that is sitting in a sheet pan, and allow to sit for 1 to 2 minutes

Over medium-low heat, melt 1 tablespoon of butter in a 10-inch nonstick sauté pan. Place 2 slices of bread at a time into the pan and cook until golden brown, approximately 2 to 3 minutes per side. Remove from pan and place on rack in oven for 5 minutes. Repeat with all 8 slices

Serve the hot chicken over the French toast, add loads of butter and plenty of pure Vermont maple syrup

WINTER



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ICA SPECIFIC INVOLVEMENT

2019

At this year's Catersource Conference in New Orleans, I began a new role within the International Caterers Association. In 2020 my seat will vacate on the ICA's Board of Directors and I will be transitioning onto the ICA's Educational Foundation's Board of Directors. I am very proud of the position I will hold on this board, as it has come at a time of my career me to not only contribute, but to learn from a truly inspiring group of individuals. This was the third year and fourth conference I was involved in the ICAEF's scholarship program which provides scholarship winners with mentors for the conference duration. My role is to pair scholarship recipients with mentors who are of like roles so that relationships can be fostered, and experiences can be shared, hopefully for a lifetime. To date there have been some pretty phenomenal pairings.

This year, my own mentee Alexia Mandolini proved to be the very meaning of what the program goals are. Alexi had just assumed a new role as Chef of Creative Development and we were meant to be put together. We spent every moment we could together while at conference talking about work, passion, drive and innovation as we ate our way through NOLA. After conference, I introduced her to a text group of chefs I have going to further help her development. The group is made up of Catering and restaurant Chef, Alexi makes the group 5 of us. To see her work, her confidence and her grow as a person has been the most fulfilling thing I can think of.

I have been a part of the ICA Scholarship mentor/mentee program since AOCF Atlanta and was the point person to the ICA Education Foundation to facilitate the scholarship winners and their mentors in 2015. I have had four amazing and truly inspiring mentees since becoming a part of the program, Kristina Linn, Julian Grisles, Josh Hoeksema, Heather Carr & Alexi Mandolini. I keep in touch with them and cherish our time together whether it be on social media, phone, text, email or in the kitchen.



strateje_fourteen 1m

I have been fortunate enough to have three of them working in the kitchen alongside me and my Sous Chef from The Wild Thyme Company, creating our samples out of others waste. It was collaborative, eye opening and an extraordinarily great time. We involved everyone who was in the kitchen on those days leading up, used their products, talked to them about what we were doing and tasted everything together. This is the true essence of the ICA and its educational component. That by sharing, developing, nurturing and growing with each other, our industry grows and thus we are able to create more jobs and even more happy clients with our services

In addition to serving as a board member of the International Caterers Association's Culinary Council for my seventh year (I've been a member of the council since 2006 and of the ICA since 2004), I have been on the ICA's Board of Directors since 2016.

Besides my involvement with the Catersource convention, being on the ICA Board of Directors, involvement with the ICAEF and teaching at both Catersource and The Art of Catering food, I brought my friend and fellow ICA Chef/Owner Greg Shaprio of Tastebuds Custom Catering in Florida out to San Diego this past April, to help me execute the Tribute To Jeremiah Tower dinner. Greg was vital to the execution of the event, as it really put me in the unique position of having someone else look over the event with like eyes to mine, thus having "two of me" for one evening. I will return the favor this winter by helping Tastebuds out this January.

Sharing is even easier now with the growth of the ICA Facebook forum. I have met a lot of ICA members, shared a lot of stories and offered help, advice and a listening year for anyone, at any time. I believe in the association and try to drive new membership and look for new sponsorships. I absolutely have also asked for that help from my peers and those I look up to in our field and take regularly with Chefs, Owners, Sales & Operations Directors in this forum and outside of it. I have so many special relationships with Chefs who keep me looking for the next, inspire me, push me, and let me push them.

I have a rather large family within the ICA who I care for and want success for.

Keith A. Lord

Experience

STRATØJÈ FOURTEEN

San Diego, California

Founder & Principal
November 2019 - Present

THE WILD THYME COMPANY

San Diego, California

The Wild Thyme Company, The Wild Thyme Table, The Bash Boutique

Director of Operations & Culinary
March 2014 – November 2019

H EVENTS INC.

San Diego, California

Festivities Catering & Special Events, TK&A Custom Catering, Picnic People,

Be Delish Express, Simcha-San Diego Kosher Catering, The Village Grill, FIRST Avenue Bar & Grille at The Bristol Hotel

Corporate Executive Chef, Director of Food & Beverage
March 2004 – March 2014

ROPPONGI RESTAURANT & THE NOODLE BAR

Palm Springs, California

The Spa Resort & Casino

Executive Chef
April 2003 - March 2004

LINQ RESTAURANT | LOUNGE

Beverly Hills, California

Executive Chef
March 2002 – April 2003

20th CENTURY FOX STUDIOS

Beverly Hills, California

Executive Chef
March 1999 – February 2002

BUFFALO GRILL

San Mateo, California

Executive Chef
August 1996 – February 1999

THE LARK CREEK INN

Larkspur, California

Chef Mark Franz, Chef/Owner Bradley Ogden

Sous Chef
March 1995 – August 1996

ROY'S KAHANA BAR & GRILL

Kahana, Maui, Hawaii

Chef David Abella, Todd Kawachi, Chef/Owner Roy Yamaguchi

Rounds Chef
April 1994 – March 1995

RAGAZZI RISTORANTE

Long Beach, California

Chef
January 1991 – February 1993

Education & Instruction

THE ART OF CATERING FOOD

New Orleans Louisiana

Las Vegas Nevada

New Orleans Louisiana

Washington D.C.

Salt Lake City

Atlanta, Georgia

Philadelphia, Pennsylvania

Denver, Colorado

Chef Driven Seminars & Workshops
2019

Presenter 2018

Presenter 2017

Presenter 2016

Presenter 2015

Presenter 2014

Presenter 2013

2012

CULINARTS

Louisville, Kentucky

Chef Driven Seminars & Workshops
2009

CATERSOURCE

Las Vegas Nevada, New Orleans Louisiana

Catering Chef Seminars & Workshops
2004-2019

Presenter 2018

Presenter 2017

Presenter 2016

Presenter 2015

TSUKIJI SOBA ACADEMY Akila Inouye, Los Angeles, California	Master Soba Noodle Workshop 2009
CULINARY INSTITUTE OF AMERICA Napa Valley, California	Pro Chef Seminar 2001
CULINARY INSTITUTE OF AMERICA Napa Valley, California	Master Class in Flavor Dynamics 2001
U.C.L.A. Los Angeles, California	Proposal to Book Tour, Writing the First Cookbook 2001
CALIFORNIA SUSHI ACADEMY Venice, California	The Art of Sushi 2000
NEW ENGLAND CULINARY INSTITUTE Essex, Vermont	Culinary Arts 1994

Stages

CULINARY CAPERS Executive Chef, Royal Bank of Canada, Vancouver, British Columbia	Winter Olympics 2010
GORDON RAMSAY London, England	Royal Hospital Road 2004
PATINA Los Angeles, California	Octavio Beccera/ Michael Otsuka 1996
A PACIFIC CAFÉ Maui, Hawaii	Jean Marie Josselin 1995
THE INN AT LITTLE WASHINGTON Washington, Virginia	Patrick O'Connell 1994

Professional Associations

ALLIANCE GROUP OF NEW ZEALAND	Since 2019
CHEF'S ROLL	Since 2014
THE JAMES BEARD FOUNDATION	Since 2014
SLOW FOOD SAN DIEGO	Since 2014
THE ART INSTITUTE OF CALIFORNIA – CULINARY ADVISORY COMMITTEE	San Diego, California 2007 - 2018
ICA CULINARY COUNCIL	Since 2006
INTERNATIONAL CATERERS ASSOCIATION	Since 2004
INTERNATIONAL CATERERS ASSOCIATION – BOARD OF DIRECTORS	Since 2016
INTERNATIONAL CATERERS ASSOCIATION EDUCATIONAL FOUNDATION	Since 2019
SEAFOOD CHOICES ALLIANCE	Since 2002

Professional Awards

ACE EDITORS CHOICE AWARD 2018
ICA CHEF OF THE YEAR 2017

Keith A. Lord is the Principal of Stratəjē Fourteen, a Culinary Operations & Logistics Coaching Firm based in North County San Diego.

Prior to starting S14, Keith was the Director & Mastermind of Culinary and Operations at The Wild Thyme Company in San Diego, CA. The Wild Thyme Company, an off-premise Catering Company with two off-site divisions. The Bash Boutique and The Wild Thyme Table.

A graduate of the prestigious New England Culinary Institute in Essex Vermont. His thirty-year career has taken him from Roy's Kahana Bar and Grill in Maui, Hawaii to working together with Chef Mark Franz of Farallon in San Francisco, and at the Lark Creek Inn with Chef Bradley Ogden in Marin County. From Pat Kuleto's Buffalo Grill in the Bay Area to reinventing 20th Century Fox Studio's food service program and Special Events. At the posh Linq Restaurant|Lounge in Beverly Hills, Lord continued to expand his taste for "global cuisine". For a decade, Keith was the Corporate Chef of Festivities Catering & Special Events, TK&A Custom Catering, Simcha Kosher Catering and The Picnic People in San Diego California, helping the growth of an already established leader in the Catering field.

This led him to become involved with both Catersource and the ICA to speak, teach and cook at their respective conferences Catersource, and The Art of Catering Food. He is on the board of the ICA's Board of Directors and has been working on the ICAEF's board, specifically regarding the scholarship mentor and mentee programs.

Lord has worked alongside some of the worlds most renowned Chefs such as Gordon Ramsay in Chelsea, London, Patrick O'Connell at the Inn at Little Washington in Virginia and most recently with Matthew Orlando of Amass & NOMA in Copenhagen.

His role at The Wild Thyme Company pushed the boundaries of his culinary background and knowledge of event operations. The Wild Thyme Company offers borderless cuisine, is a food driven Catering Company and a leader in the San Diego region.

"My style has come about by linking my French Canadian background with my love for Japanese cuisine, Coastal French, Regional American & Northern African flavors together with the accessibility to San Diego farmed produce, local seafood & exotic spices, and my style is as diverse and rich in flavors as those of my influences. I have access to amazing ingredients used to balance menus of rich, seasoned foods with a selection of light, purest, yet highly inventive, dishes."

"I draw inspiration from the artwork I create & through anything visually stimulating. From doodles on cocktail napkins to "classically defined" art (whatever that means). By treating power dining sessions as the true contact sport it truly is. I'm motivated by driving at frenetic speeds, amazingly loud music, social media, and anything random or completely unusual. I plan my travels based on the foods, cuisines & restaurants I want to sample & have the curry stains on my passport to back that up. I like to spend time in the kitchens of other Chefs and enjoy being extremely well caffeinated."

What I want to eat right now: Chicken Tikka Masala...do you have some?

I started cooking when: I was five... you know, French Canadian and hungry.

What I want to be when I grow up: Guitar player in the Foo Fighters.

What I did that was a once in a lifetime: Working with my friends at Culinary Capers in Vancouver BC during the 2010 Winter Olympics, what an insane/amazing experience that was!

Why I'm a foodie: You know that Thai place in the back of the Churchill Arms Pub in Notting Hill, London? I do, and I'll take you there.

ACE Editor's Choice Award 2018

ICA Chef of The Year 2017

ig: @keithlo883

ig: @strateje_fourteen

ig: @nowastechef

fb: chefkeithlord



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AWARDS / ACCOLADES

JANUARY 2019

Chef's Roll/Potato Goodness Campaign.
10 videos of composed dishes using American grown potato varieties resulting in over 1 million hits on social media for the client.

FEBRUARY 2019

Cover Article Edible Magazine, Getting Scrappy, eating scraps with a Lord.

MAY 2019

The Wild Thyme Company named "Critics Pick Best Caterer", San Diego Magazine's 2019 Best of Awards.

DECEMBER 2019

Cover feature "Three Men & a Hen" in Edible Magazine.
A friends with benefits, Chef's day off article.

ACE EDITOR'S CHOICE AWARD 2018

ICA CHEF OF THE YEAR 2017

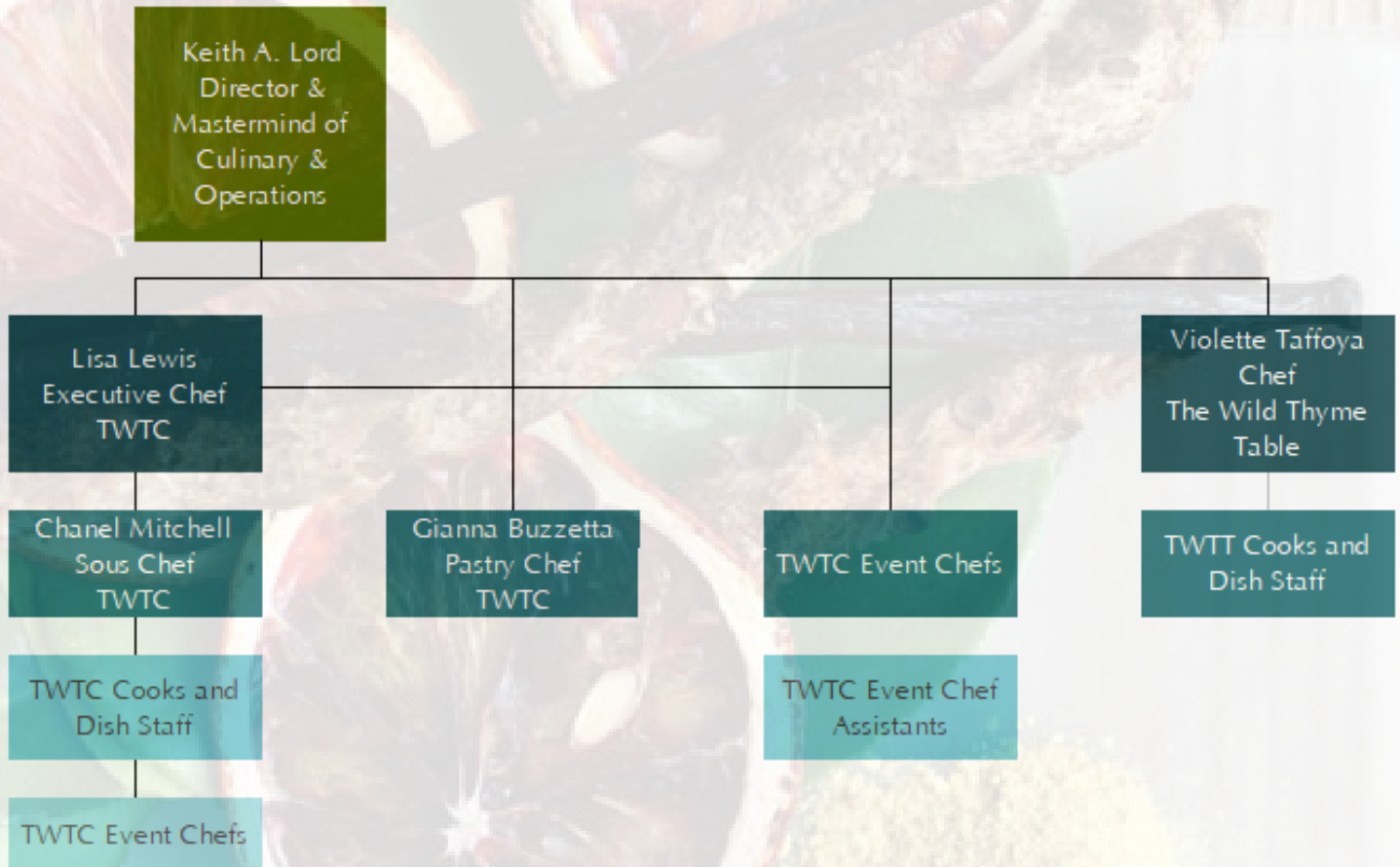
Cyclops Farms



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The Wild Thyme Company

Culinary Department 2019



BY DESIGN COLLECTIVE



January 8th, 2020

To whom it may concern at the ICAEF,

Chef Keith Lord is a rockstar. I can think of no other colleague in the industry or friend more deserving of the ICA Catie Award: Chef of the Year. I was first introduced to Chef Keith by ICA Chef Heather Carr in 2017 when we worked an epic event for Footer's Catering together. In 2019, I was awarded the Chef David Keener Memorial scholarship and I was lucky enough to land Keith as my mentor. He held a line open for me for months prior to my arrival in New Orleans; Keith and I connected several times to discuss menu development, advice, and techniques. What makes Keith better than other chef mentors is his incredible talent, finesse in leadership, and humility. I looked forward to every time we got to chat as I found myself inspired by each exchange. Keith made my first experience at Catersource unforgettable.

He went out of his way to introduce me to everyone he knew in the biz and I quickly understood why he was so well-liked and respected by his peers.

My experiences with Chef Keith have provided me with the confidence to teach at Catersource this year. I owe that to him and the inspiration I've found in his mentorship. I immediately felt comfortable

having Keith as one of my “go-to” people since; he is reliable, easy to talk to, and wildly talented. He’s introduced me to his “chef circle” and I now have a dedicated group of talented friends to bounce ideas back and forth with. It is comforting to have someone in this industry who presents me with new learning opportunities, who continues to challenge me and who has my back, indefinitely. I am confident (and so incredibly lucky!) that Keith and I have fostered a relationship that will carry me through my culinary career.

Keith possesses all of the hallmark qualities of the ICA Chef of the Year recipient (and beyond!). I hope the members of the ICA see the same magic in Chef Keith Lord that I do.

Tastefully,

Alexi Mandolini

ICA Chef of the Year Recommendation

To whom it may concern,

I am honored to recommend Chef Keith Lord for Chef of the Year. Though I have only known Chef Keith for a short amount of time, I have experienced the knowledge he spreads, his explosive and innovative creations, along with the impact he has on the culinary world around him. I got to know Chef Keith after I applied at The Wild Thyme Company early last year. I was leaving a corporate culinary management position and I was searching for a job that was more flavorful, full of love and careful technique; something any foodie would dream of. Chef Keith conducted my interview and I quickly realized he was the chef I had recently seen at a culinary event. The name of it was "Wasted", where chefs display their creative use of commonly unwanted kitchen scraps and turn them into something creatively usable and desirable. Chef Keith had an idea that was so different than anything I have ever seen, it was uniquely presented but still approachable. He and his team put down recycled paper and began to "paint the table". My attention was captured. The ingredients were all recycled, simple on their own, but there was a gorgeous display of modest food shining in front of a crowd.

After accepting the position at The Wild Thyme Company, I was lucky enough to work side by side with Chef Keith on a daily basis. I can honestly say that I have never learned so much from another Chef. Chef Keith took me under his wing and taught me what it means to be a well rounded chef. We worked several events together, many being marketing or press covered events, let me lead tastings, and just be who I am as a Chef. Chef Keith is very well known in the culinary community, and I was honored to be introduced to the many names and faces he is well acquainted with, and be a part of his team. He brought me out of my shell so I could present my food and be connected with other chefs.

The accomplishments Chef Keith has conquered; that hold so much merit and display without contest, are why Chef Keith Lord is deserving of Chef of the Year. I am confident that you will agree, and if I could help any further, please don't hesitate to contact me.

Thank you kindly,

Chanel Mitchell, Sous Chef
The Wild Thyme Company
760.413.6012
Chanelnicole.mitchell@gmail.com



January 4, 2020

Re: Chef Keith Lord

To: International Caterers Association

I am writing this letter to highly recommend Chef Keith Lord for Chef of the Year Award with the International Caterers Association.

I have been honored to work with him consistently for the last five years at Wild Thyme Catering. Not only is he a stand out Chef in the catering industry in San Diego but also a positive influence in the overall culinary scene. Chef Keith is both collaborative & supportive of other Chefs in the City which has helped to create a positive food & event culture for our City.

He is unpretentious and always willing to have fun and take risks. He comes up with creative alternatives and twists to the conventional norm. His menus are innovative and his execution is just as beautiful as the design. I am always delighted by the twists of flavors he layers in his dishes and his vast experience with all cultures. He is also able to rethink and run circles around your Grandmothers most famous recipe!

The industry today is shifting and I always appreciate and respect Chef Keith's ability to adopt recent trends while still delivering a solid and consistent product. He cares about the environment and contributes by sourcing and promoting fresh local sustainable products where applicable. This is difficult to do for events of any size. In addition, managing today's allergens is no easy task, and he handles that with finesse so guests don't even realize they are eating a gluten free, vegan and vegetarian dish all in one. Every single dish is tasty and beautifully presented.

Most importantly one of my favorite things about Chef Keith is his lovely and kind disposition at an event and in the kitchen. His team has so much respect and admiration for him and that shows in their work ethos and willingness to do anything to create a successful event. Again, this is not an easy task in the food industry and Chef Keith Lord stands WAY out from all the others. He truly deserves the honor of Chef of the Year!

Sincerely,

Bettina Hahn Osborne
Corporate Event Manager, Aya Healthcare
bosborne@ayahealthcare.com
619 884-7474



239-774-3663 1040 Collier Center Way #10, Naples FL 34108

January 13, 2020

2020 Catie Awards Panel

To whom it may concern,

I would like to highly recommend Keith Lord as the 2020 Chef of the Year. Keith for many years has been a mentor and friend to me for which I am very thankful. Over the years I have witnessed on many occasions Keith being the support, mentor and friend to many chefs in the industry. His knowledge, passion and inspiration is like no other!

Chef Lord's humble presence in the kitchen is something to witness. I was lucky to witness this in April of 2019 when he spearheaded the perfect plating of multiple courses by other chefs. These "other" chefs were alumni of Jeremiah Tower and the event was to celebrate his influence on American cuisine today. Keith had a number of variables and obstacles to overcome but did it with a sense of calm. He respected these chefs immensely and understood that each and everyone of them needed their dish to shine, especially in front of JT. Keith took each chefs dish and made sure that it got the respect it deserved. The event was flawless!!

Outside of the kitchen, Keith demonstrates his passion for food and multiple cuisines constantly! I have always been a proponent of constant learning and keeping an ear to the ground but Keith inspires me to do more, learn more, be better, not only as a Chef but as a leader. He tirelessly gives back and wants to see everyone in our industry succeed! This is why I feel he should be considered for Chef of the Year.

Sincerely,

Greg Shapiro

Executive Chef/Owner

Tastebuds Custom Catering, Inc.



strateje_fourteen 1m

This past January, I helped a Chef friend Daniel Pundik open his second restaurant, Exhale. Helped him organize and set up his kitchen line, helped with Staff training and with opening dinner shifts so that he could focus on food quality and training his cooks. It was a total blast, an all open fire kitchen serving Oaxacan foods.

My Chef Friend Willy Eick, Chef of Mission Bar & Grill, and Matsu, both in North County CA. Had been playing around with savory marshmallow fluff. I couldn't stop thinking about it.

I decided to make a caramelized onion fluff, and it was unholy amazing! So, I went back to Willy's kitchen, armed with some goodies. I told him I wanted to make in-n-out burger flavors into a beautiful composed plate. Mostly because I wanted to use the caramelized onion fluff with beef, and, I knew he had bone marrow I needed for 1000 island dressing...

The resulting plate,. Willy's been working on a high-end Japanese restaurant concept and I've enjoyed being his Japanese Pantry resource.

EXTRACURRICULAR ACTIVITY





strateje_fourteen 1m

I traveled to the Jersey Shore this summer, during the hottest period ever in NJ it seems. We took jet skis to a barrier island one day. On the shore were trails from clams. I scooped up what appeared to be baby Cherrystone Clams, cracked a couple open to try. My friend asked “what is wrong with you?”, I said nothing, you’re a fisherman, you understand, we don’t get these at home, let alone on the beach. He said nope I don’t need to try them, no I don’t, you’re weird. They were delicious.

Then I noticed the seaweed along the shore, but more specifically Ogo seaweed. I took some in my hands and started eating it, yep, Ogo! I offered it up to my friend and he said why would I eat that?? I said ok, remember that seared ahi you had last night at dinner?

Take a bite of this and imagine it together with your fish from last night. This costs us \$15 a pound at home, is hard to get, and it’s just here on your shore, I want you to taste it.

He did, his response, you’re weird...you’re weird, I’m sure all your California Chef friends are all weird, no. But when he finally did, he said yeah I get the salty crunchy thing with the tuna...



strateje_fourteen 1m

I created a lot of artwork this year on canvases and on plates, constantly keeping my eye for color sharp. My whole life is about color.

I was commissioned to do a series for The Whet Noodle, a ramen bar in north county San Diego. A series??? I'm a Chef! I've always wanted to try to do something that made sense over 8 or 9 pieces. The result, The Blue Series, is something I am super proud of. There is a flow through all the pieces, a consistent message written in really bad kanji, and a beautiful center of attention. They look amazing on the restaurant walls, I mean I at least think they're pretty cool...

I use an art studio I built in my house for some added creative space.

It's the caffeine, right?
Caffeinate and dominate.

**I just can't
stand still,
not create,
not make
people
happy,
'cause then
what's the
point?**