

Cargill Chefs at Home

Get to know our Culinary Team

BARRY MILES, Senior Strategic Account Chef, Cargill Protein Group



CULINARY BACKGROUND:

Chef Barry's culinary background spans fine dining to restaurant ownership to corporate culinary development, giving him a broad set of experiences to draw from. Barry spent the first 12 years of his career in fine dining, then decided to take the plunge with his own restaurant, opening a local Chicago pizzeria where he won multiple awards and accolades for taking comfort food to a new and exciting level. Next, Barry ventured into the corporate culinary scene, joining Kraft Foods for seven years before coming to Cargill in 2017.

What advice do you have to operators as they start to reopen?

Stay true to who you were before all of this mess started.



What was your first job?

Started working at 13 as a paper boy and haven't stopped working since.



What is your favorite dish to make? What is your favorite dish to eat?

To make: Don't have one favorite dish to make, love experimenting in the kitchen as my tastes change.

To eat: Love grain bowls; one pot dishes, but truth be told, give me anything doughy and I'm golden.



What made you want to become a Chef?

Was drawn to it, love the camaraderie, the ever changing landscape and the heat of the kitchen is where I feel most at home.

JANET BOURBON, Senior Strategic Chef, Cargill Protein Group



CULINARY BACKGROUND:

Chef Janet started her culinary journey with a degree in Art History, a culinary diploma, and a two-year apprenticeship. Her career includes a wide variety of experiences across fine dining, chain restaurants, corporate retail and food manufacturing. This broad perspective and expertise has proved especially useful in Janet's current role. At Cargill she collaborates with customers to build their businesses, using a mix of consumer insights, operational knowledge, and culinary inspiration.

What advice do you have to operators as they start to reopen?

I'd never presume to tell anyone how to run their business. But since you asked—keep it small. I've always been a proponent of small menus done well. I think that's especially appropriate now.



What was your first job?

Baby-sitting at age 11.



What is your favorite dish to make? What is your favorite dish to eat?

To make: I like making stuff with multiple components. Example: lasagna with homemade pasta, beef ragu bechamel sauce. Or an old-fashioned layer cake with an Italian butter cream.

To eat: That is an extremely difficult question! So much food, so little time...does raw cookie dough count? Off the top of my head—prime ribeye, grilled over charcoal, medium rare. Red meat and white sugar are the foundation of my philosophy of life.



What made you want to become a Chef?

Food! I love to eat. So becoming interested in the process kind of happened by default.

BRADLEY BORCHARDT, Senior Corporate Chef of Innovation and Strategy, Cargill Protein Group



CULINARY BACKGROUND:

Chef Bradley spent the first part of his career working with some of the best chefs in America and Europe where he learned the classical approach to Cuisine. He then changed focus to learning Latin and Asian cuisines, specializing in chilies, new herbs, spices and techniques. His passion then took him to Asia where he spent six years traveling to over 70 cities and working in hotels and restaurants across the continent. Moving back to the US, Chef Bradley switched gears to menu and brand development for growing restaurant chains.

What advice do you have to operators as they start to reopen?

Keep focus on the fundamentals of operations—doing those well ensures all else will fall into place.



What was your first job?

Cutting lawns and shoveling driveways followed by stock boy at FW Woolworths.



What is your favorite dish to make? What is your favorite dish to eat?

To make: Favorite dish to make is any and all soups.

To eat: To eat would be Mom's Chicken Paprikash, Chicago Hot Dog and any of the world's variations on dumplings.



What made you want to become a Chef?

It was a life that looked exciting, creative and allowed for self-expression and travel. It has delivered on those beyond my wildest dreams.