



CHEF DAVID ARNOLD

— Culinary Consultants —

SPEAKING & INDUSTRY EDUCATION

Bring Chef David Arnold to Your Event

Practical Foodservice Sessions Built From Real Operations

Chef David Arnold delivers practical, high-value sessions for restaurant operators, hospitality leaders, chefs, educators, and foodservice organizations. His programs focus on the operating decisions that drive profitability, food safety, leadership, quality, and disciplined execution.

*Real Experience.
Practical Solutions.
A Stronger Foodservice Industry.*



Why planners book two sessions

One session inspires. Two sessions create real event impact. Pair a keynote with a breakout or workshop so your audience gets both big-picture insight and practical take-home tools.

Popular 2-session combinations

- Profitability + Leadership
- Food Safety + Operational Discipline
- Water Systems + Kitchen Performance
- New Manager Development + Execution

PEOPLE
OPERATIONS
FOOD
A STRONGER
TOMORROW

Featured Sessions



Why Busy Restaurants Still Lose Money

Five Operational Controls That Protect Margin



Why Great Food Concepts Fail at Scale

Five Operating Systems That Protect Quality, Food Safety and Profit



Food Safety Without the Paper Theater

Why Documentation Is Evidence of Control — Not Control Itself



Nobody Told the New Manager

Turning Good Employees into Effective Restaurant Leaders



Water: The Most Overlooked Ingredient in the Commercial Kitchen

Where Culinary Operations and Water Treatment Meet



GLOBAL
PERSPECTIVE.
REAL-WORLD
SOLUTIONS.



BETTER
PEOPLE.
BETTER
KITCHENS.
BRIGHTER
RESULTS.

Formats

Keynotes • Conference Breakouts • Educational Sessions • Workshops • Panels • Executive Meetings • Virtual Programs

Why audiences respond

- ✓ Real operating experience, not theory
- ✓ Practical takeaways teams can use immediately
- ✓ Strong fit for both culinary and management audiences
- ✓ International perspective across diverse foodservice environments

Speaker Credentials

- ✓ International Culinary Operations & Foodservice Development Consultant
- ✓ 40+ years in hospitality
- ✓ 14+ years in international consulting
- ✓ Le Cordon Bleu graduate
- ✓ Certified through the American Culinary Federation and Worldchefs
- ✓ Author and publisher of professional foodservice operations books and insights



Book one session for insight. Book two for stronger event results.

Chef David can tailor sessions for restaurant operators, hospitality executives, chefs, managers, educators, students, equipment professionals, and technical audiences.



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