



Chef Dan Thiessen hails from Asotin, a small town in eastern Washington where he worked along side his family on their cattle ranch. He chose a culinary career instead of being a rancher like his father and went on to study at The Culinary Institute of America and graduated with honors in 1992. He went on to work in Switzerland before returning to the Pacific Northwest. Dan Thiessen was an accomplished Corporate Executive Chef at Salty's Restaurant Group, which he joined in 2004, and represented for almost 2 years. His previous experience was with Schwartz Brothers, Chandler's Restaurant, The Golf Club at Newcastle, and at New Sky City Restaurant as their "turnaround chef." Every culinary opportunity has opened doors for this rising star chef. Dan Thiessen has held the prestigious position of president of the Washington State Chef's Association, has been a member of the American Culinary Federation, and has entered competitions and won gold, silver, and bronze medals with his culinary teams. As one of Seattle's most sought after philanthropic chefs, Dan Thiessen spends many weekends and evenings contributing his skills to numerous local charities such as, but not limited to, the YWCA Family Village, FareStart, The American Liver Foundation, Alzheimer's Association, March of Dimes, Taste Washington, SOS Taste of the Nation, and the Humane Society. Recently, The Puget Sound Business Journal honored Thiessen by acknowledging him as one of the "40 under 40" successful business and philanthropic leaders of the Seattle community. He has also been honored by South Seattle Community College for his work as an "Outstanding Community Partner." Teaching is Dan's passion, and he is constantly asked to demonstrate his teaching skills in accredited culinary programs. He is a frequent contributor to the Sur La Table and Dish It Up! cooking schools, teaching cooking classes and kitchen skills to "sold out" classes.