

Duane Ward, Executive Chef

Chef Duane is an award-winning chef who is currently working within the corporate dining world. After gaining his undergraduate degree from the University of Michigan, he moved to New York to continue his education. 8 years later, Duane was proud to graduate from the prestigious New York Restaurant School. He has held positions within the Dean & DeLuca Commissary, the trending paleo restaurant Hu Kitchen, and Ainsworth Prime Restaurant at Madison Square Garden. Duane also fulfilled various culinary roles with the New York Mets at Citi Field, The US Open (Tennis), Harlem's Londels Supper Club and, most recently, Pricewaterhouse Coopers, LLP. Along the way, he has been involved with various television shows, such as Next Food Network Star, Guys Grocery Games, and assisted in the pilot for Chopped. Chef Duane has also executed projects for many well-known chefs: Dave Pasternack, Drew Nierport, Andrew Carmelini, Jean George, Joe Bastianich, Keith Hernandez & Pat LaFreida, just to name a few. His culinary accomplishments include the creation of his own line of sauces, some of which have won awards, including the World Champion at the World Hot Sauce Awards as well as the Hot Pepper Awards.

Through the success of his company, Duane has also been featured at events such as Kings Who Cook, The American Cancer Society's Taste of Hope, Resort Worlds Mid Winters Taste and most recently Star Chef Congress where he won the Ramen Battle as a member of Team Mihoko. He's also used the company to begin mentoring aspiring future chefs. Outside of the kitchen, Duane spends time volunteering in the community as a member of Iota Phi Theta Fraternity, Inc as well as ministering as a member of the Brooklyn Tabernacle Choir.

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