



Designed by Chefs for Chefs[®]



BVT-Chef Revival, Inc.

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The best demand the best.

That's why America's most noteworthy chefs insist on Chef Revival.

For more than 20 years, the Chef Revival name has been synonymous with quality, style, comfort and value. What's more, Chef Revival has created many of the innovations that have now become the accepted industry standard. Innovations like the drop yoke shoulder, which allows greater ease of movement, and chef's apparel tailored specifically for women. Of course, the only way to truly experience the quality and unique features of Chef Revival is to try one of our products for yourself. Use it. Feel it. Then you too will know why Chef Revival is the choice of so many top chefs and culinary institutions around the world-- Chef Revival is designed by chefs for chefs.



John Reiff



- Cook in the US Army in Germany
- In charge of the Officer's Mess Hall
- Line Chef at Harbor Hut in California
- Executive Chef at a private resort and club in Wisconsin
- Joined US Food Service to help develop culinary offerings for food service industry
- Joined San Jamar's Food Safety Division
- Became Chef Revival's Corporate Executive Chef in charge of Market Development

www.chefrevival.com



John Reiff began his culinary journey in 1983 as a cook in the US Army in Germany, where he quickly rose to head the Officer's Mess Hall. Upon leaving the military, John continued to hone his skills at the Paso Robles Inn while earning his degree in Culinary Arts. Following graduation, John served as a Line Chef at Harbor Hut Restaurant and other establishments in northern California's wine country, allowing him to enhance his wine selection skills.

In 1997, John returned home to Wisconsin when he was named Executive Chef at an exclusive resort and club. It was during this time he bought his first Chef Revival jacket. In search of opportunities for more personal growth, he soon joined US Foodservice, where he helped guide the creation of new culinary offerings for the foodservice industry. Several years later, John joined The Colman Group's San Jamar Food Safety division, eventually moving to the Chef Revival division. He currently serves as Executive Chef in charge of Market Development. Today, using his wealth of culinary experience, John helps educate other chefs and foodservice professionals on the many benefits of Chef Revival products. And yes, he still occasionally wears his first Chef Revival jacket bought those many years ago.



Nick Stellino

Nick Stellino grew up in Palermo on the island of Sicily and came to the United States in 1975. In 1991, he decided to leave his lucrative career as a Wall Street stockbroker in order to follow his dream of becoming a chef. He apprenticed with the best Italian chefs in America, including Celestino Drago at Drago Restaurant, rated by Food & Wine Magazine as one of the 10 best restaurants in the country. Nick now lives in Los Angeles and hosts his own TV show, "Nick Stellino's Family Kitchen," as well as touring as a celebrity chef. Successful in so many ways as a chef, celebrity and author, Nick Stellino embodies what it means to take cooking to its highest levels!

Popular host of:

- **Cucina Amore I, II and III**
- **Nick Stellino's Family Kitchen**
- **Nick Stellino's Dinner Party**
- **Nick Stellino's: Food, Love & Family**



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Christina Machamer's culinary journey began at an early age. She was born in St. Louis and began working in restaurants at the age of sixteen. She tried a brief stint as a pre-law major in college, but realized that her true calling was in the hospitality industry. After an apprenticeship for world-renowned chef Larry Forgione at An American Place, Christina realized that she wanted to keep learning all that she could about the art of culinary. So, after traveling through Europe and the U.S. looking for a school, the decision was made to attend The Culinary Institute of America in the spring of 2006.

- **Winner of Hell's Kitchen Season 4**
- **Senior Chef at The London West Hollywood**

Her externship was completed while working for the Caneel Bay Resort on the isle of St. John, in the U.S. Virgin Islands. After returning to CIA, she was accepted as a contestant on the television reality show, *Hell's Kitchen*. She won that season, yet couldn't tell anyone right away. During her "hush" period, she returned to St. Louis and worked in the kitchen of the newly opened Revival Restaurant. Once her accomplishment on the show was made public, she began her new position as Senior Chef of Gordon Ramsay's new restaurant, The London West Hollywood.



Christina Machamer



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For over 30 years, **Brad Barnes** has traveled the U.S. and Europe molding an extensive culinary career by working in a variety of professional restaurant, hotel, catering and country club kitchens. It's not surprising that Chef Barnes is as well versed as he is in a wide range of cuisines. He frequently lectures on many diverse culinary subjects to both his peers and the public. He is a well-known Certified International Culinary Judge, appointed as per the auspices of the World Association of Cooks Societies. He has been a pivotal leader in revising culinary certification standards and the rewriting of the prestigious Certified Master Chef Exam, administered annually at his alma mater, the Culinary Institute of America.



Brad Barnes

- **Founder & President of GigaChef.com**
- **One of America's 63 certified Master Chefs**
- **National Certification Chairperson for the American Culinary Federation**
- **Advisor for the US Culinary Team from 1999 through 2008**



Susan Notter

Susan Notter never wanted to do anything but bake and make pastries. At ten, she made fancy birthday cakes for her three younger sisters. At 19, she graduated from culinary school in her native England while working at a local pastry shop in her spare time. After culinary school, she hopped over to Germany where she worked for a large confectionery shop, getting immersed in every aspect of pastry making.

From Germany, Susan went to Switzerland, where she did stints in the chocolate departments of two renowned Swiss pastry shops, Bachmann's in Lucerne and Honold's in Zurich. She spent evenings taking more pastry classes and ended up being an instructor and business manager at Ewald Notter's sugar pulling and sugar blowing school, forerunner of the International School of Confectionery Arts.

In 1998, Susan joined Albert Uster Imports where she specialized in plated desserts, decorations and showpieces. She also does recipe and product development, training of sales staff, working with customers and shaping brochures and catalogs. Susan Notter has never been one to pass up an opportunity to broaden her expertise.

- **Named one of the Top Ten Pastry Chefs in the U.S. by Pastry Art & Design Magazine [two years in a row]**
- **One of five members of the National Culinary Team competing internationally with the world's finest chefs in a series of cooking contests, culminating in the International Culinary Olympics in Berlin.**



Joe Ciminera

Joe Ciminera's training started at the Five Star Five Diamond Hotel Venesia in Milan, Italy where he studied under Master Chef Vincenzo Provino. He then went on to work with some of the nation's top chefs including Daniel Boulud, Christian Doulevere, Pierre Manor, Mike Depirito and Jean Louis Pallidan. Combined with his time working at numerous fine establishments such as Le Cirque, Les Celebrities, Le Petite Bijou and Carmines has given Joe quite an impressive resume.

Both The New York Times and Newsday cheered, "Ciminera sends eye popping presentation, from a break the mold menu" and for "Embolding and refining New American cuisine in an ambitious, sometimes witty, always eye catching way". Yvette Somekh, National Food Critic, raved, "I was so taken by the combination of flavors and textures that I was almost in tears."

- **Host of his own television show, *Taste This TV!***
- **Named one of the youngest up and coming chefs by *Gourmet Magazine* in 1996.**
- **Youngest Certified Chef through the *American Culinary Federation***
- **Awarded the *Grasso Bonnet Award from Europe* in 2003; no other chef in the world has received this award at such a young age.**
- **Cooked for Presidents, Mayors, the James Beard House, the Italian Culinary Federation and a legion of international food shows**

O U R F O U N D E R

Kim de la Villefromoy began his culinary apprenticeship at the early age of 16 in his native Australia, spending the next 4 years learning to become a Pastry Cook. Kim also spent time learning traditional culinary cooking skills as his mentor Chef Pierre Charkos, a member of Maitres Cusiniers de France, also ran a Cooking School, which was invaluable for him since he preferred the more forgiving hours of a traditional Chef's job and shifted his career direction to that specialty.

Upon completing his apprenticeship, Kim spent the next 7 years in the Hotel and Restaurant Industry in Australia and overseas as a Line Chef, eventually opening his first business "Captain Croissant" which was a patisserie/cafe in Sydney Australia. Then, in 1986, after many long days in the kitchen Kim and a fellow Chef had an idea, "what if they made Chef Apparel that not only looked great, but was practical." They set out to do just that and bought some used equipment, some fabric and began to cut and sew the apparel they actually wanted, not the uncomfortable products of the day that they were being forced to wear. Thus Chef Revival was born, and the creative chefs sewed, plotted, worked and finally made it to their first tradeshow in Brisbane. What was created from there met with full approval from Chef peers and the pace became faster and a team of sewers and staff was formed to feed the new demand.



In 1989, the Chefs visited the US and exhibited at the NRA show in Chicago to see if the new clothing recipe could work. The products were innovative and contained features that had not been seen before in this market, like the drop yoke shoulder for ease of movement and the thermometer pocket to keep the Chef's tools from "falling in the soup" as can happen with a conventional chest pocket.

In 1990, Kim moved to the United States and set up a full operation to supply the industry with this new line of Chef Apparel. Seventeen successful years later Chef Revival was purchased by The Colman Group, but Kim is still very much a part of the company and travels extensively throughout the world for Chef Revival as well as being involved in a consulting and design role for the company. Chef Revival has remained true to Kim's early visions of "Designed by Chefs" and continues the innovative trend now and into the future.