



**Chef Dan Coudreaut
Director of Culinary Innovation,
McDonald's USA, LLC**

Chef Dan Coudreaut joined McDonald's in August 2004, and currently serves as Director of Culinary Innovation for McDonald's USA.

In this position, Coudreaut manages day-to-day relationships with McDonald's multiple suppliers and works with a creative team to generate and develop new menu items for McDonald's 13,700 U.S. restaurants. Some of the menu innovations that Coudreaut has been involved with include the Fruit and Walnut Salad, the Premium Chicken Sandwich line and most recently, the Chicken Snack Wrap.

"Customers increasingly want higher-quality items, which allow me to take more risks and make flavours bolder. My fine-dining background and McDonald's desire not to stifle creativity helps me develop products customers can really enjoy."

Coudreaut began working in restaurants as a dishwasher when he was just 14 years old. However, before he began to pursue his lifelong dream of becoming a chef, Coudreaut earned an associate's degree in business administration and management.

Getting back into the restaurant business, Coudreaut worked in New York City at Quatorze Bis, a French Bistro, as the PM Sous Chef. Later, he enrolled at the Culinary Institute of America, where he graduated at the top of his class in 1995.

After graduation, Coudreaut worked in several upscale restaurants, including Dallas restaurants Café Pacific, as Executive Sous Chef, and The Four Seasons Hotel as Club Chef.

In 2000, Coudreaut went to Metromedia Co.'s Ponderosa and Bonanza Family Steakhouse, where he was the Director of Culinary Product Development.

Coudreaut was named one of the top 50 R&D Culinarians by *Nation's Restaurant News* in 2003.

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