



Kevan Vetter
Executive Chef / Senior Director
Culinary Development



Kevan Vetter is Executive Chef and Senior Director of Culinary Development for McCormick and Company, a global leader in flavor. Chef Kevan and his department are responsible for culinary support, recipe development, product development guidance, and creative culinary insights to McCormick's Food Away from Home and Consumer business segments.

Shortly after starting his first restaurant job, Kevan knew that a career in food was his calling. After running his first kitchen at the age of 19, Kevan embarked on a 16-year culinary journey that would take him into the kitchens of numerous fine dining, upscale casual dining restaurants and catering operations in the Mid-Atlantic and Southeast as well as St Joseph's University where he held the position of Executive Chef.

All these experiences helped to build the foundation for Kevan's next move in 1998 when he joined McCormick. At McCormick, he has been able to use his love for great food and fresh flavors to help design and develop new products, recipes, and menu items for some of the country's top foodservice, restaurant, and CPG companies as well as the McCormick portfolio of brands. Since its inception in 2000, Kevan has been a key member of the McCormick Flavor Forecast team - global group that spotlights current trends while constantly pursuing and identifying what's next in flavor.

Kevan is an active spokesperson presenting to key customers and at multiple national conferences on the topic of changing trends and consumer preferences. He has also appeared on TV – from local networks to Food Network's popular Unwrapped show. Kevan has been published in Food Processing Magazine and Food Product Design as well as authoring a chapter on chefs designing flavor for meals for the book *Meals in Science and Practice*.

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