



Brian Stapleton
VP of Food and Beverage
Aramark Leisure

As Vice President Food and Beverage for ARAMARK Leisure division, Brian is responsible for the overall Food & Beverage direction for all national and state parks, conference centers and other tourist destinations. Brian oversees strategic and team development, process standardization, hiring and training of F & B team leadership for Leisure. Brian also has served as Associate Vice President for ARAMARK Sports & Entertainment.

Prior to joining Aramark, Brian's career included experience in fine dining, hotels-both corporate and private, executive conference centers, concept development and design.

Chef Stapleton's culinary success has garnered him much recognition within the hospitality industry. In addition to serving as a guest chef at the prestigious James Beard Foundation in 2003 and 2005, he was awarded Chef of the Year in St. Louis (1993) and North Carolina's Research Triangle (Raleigh-Durham-Chapel Hill) (1999) and has been recognized by the governor of North Carolina and AAA of North Carolina.

Brian is a graduate of the California Culinary Academy and has successfully completed the ProChef II & III (CCC, CEC) certification by The Culinary Institute of America, and is a graduate of the California Culinary Academy.



Joanna Leeds
Executive Chef/ Director of Ops
Odysea Aquarium

Chef Joanna Leeds is the Executive Chef and Director of Operations for Odysea Aquarium in Scottsdale, Arizona. In this role, Joanna oversees and leads operations for both the kitchen and front of house at the cultural attraction.

Chef Joanna has been with Aramark for 3.5 years. She joined the company as an Executive Sous Chef and was promoted into her current role. Prior to joining Aramark, Leeds was the General Manager for El Panzon y Frida in Arizona. She also served as Head Chef at Roadhouse Cinemas, Sous Chef at SumoMaya Mexican Asian Kitchen, and was on the culinary and banquet team at Sushi Roku with the W Hotel in Scottsdale, AZ.

Throughout her career, Chef Joanna has taken each role as an opportunity to learn and grow in the industry. She excels in her ability to lead across all functions of the operations including both Front of House and Back of House.

Leeds graduated from Scottsdale Community College with an Associate's Degree in Applied Sciences and Culinary Arts. In addition, she obtained her Culinary Principles certification.





Randy Bain
Director of Culinary Operations
Aramark Leisure

As a Director of Culinary Operations Chef for Aramark's Leisure division, Randy Bain focuses on culinary and operational excellence for cultural attractions, National Parks, Hotels & Conference Centers.

Chef Bain has been with the Aramark organization for over 20 years, getting his initial start as an Executive Chef in the Corporate Dining. Chef Bain has held visionary leadership roles including National Culinary Director for the Higher Education division where he managed 425 universities and colleges and top line sales of \$2.2 billion and Executive Chef- Research & Development-Concept Development, responsible for the ideation, development, and implementation of concepts within the field.

Throughout his career, Chef Bain has maintained a passion for coaching and development. He created a Culinary Internship program with Johnson & Wales and partnered with Culinary Institute of America to facilitate Pro-Chef Series continuing education certification. While at Aramark, Chef Bain established Culinary Career Mapping and created countless culinary trainings.

Randy is a graduate of The Academy of Culinary Arts and The University of Phoenix. He has achieved Pro Chef II Certification through the Culinary Institute of America.



Tim Kast
Region Executive Chef
Yosemite Hospitality

Chef Tim Kast spearheads all culinary operations and management functions for Aramark Hospitality Management in Yosemite National Park, including the historic Ahwahnee Hotel, Yosemite Valley Lodge, Curry Village and Wawona Hotel. Kast works with a team of 5 Executive Chefs to develop seasonal and sustainable menus that utilize the bounty from local California farms and ranches.

Prior to joining Aramark, Kast, a native of Newport Beach, CA, had worked in the industry for over 20 years. He was the Director of Culinary Innovation for AMC Theatres based out of Kansas City, MO. He also served as the Corporate Executive Chef for Bad Daddy's Burger Bar; Regional Executive Chef for Darden Restaurants and Seasons 52; and Corporate Executive Chef for Turner New Zealand Restaurant Group in Costa Mesa, CA and Whanganui, New Zealand.

Kast is a graduate of the California Culinary Academy in San Francisco and has been featured on numerous national and local print and tv shows, including The Today Show on NBC, Fox and Friends on FOX News Channel and was named Most Buzzworthy Chef by 944 Magazine.

