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Scott Popovic
Corporate Chef, Certified Angus Beef LLC

Chef Scott Popovic's professional career began in 1996 at Johnson & Wales University, the prestigious culinary school in Charleston, S.C. However, his calling in the culinary arts began much earlier, in his grandmother's kitchen when he was a mere seven years old.

"I have so many wonderful memories of helping my grandmother in the kitchen, just watching her cook her favorite recipes and letting me help," recalls Popovic. "I would go over to her house on days I wasn't in school, and it wasn't long after I began helping her in the kitchen that I learned to try out my own ideas and create my own dishes. Whenever I'm in the kitchen today, it still brings those special days to mind."

Today, Popovic shares his love of the kitchen and his passion for food with chefs and consumers around the world. As corporate chef for the *Certified Angus Beef*® brand, a position he has held for the past three years, Popovic marries his extensive culinary experience with an enthusiasm for beef. From preparation tips to recipes to product information, Popovic enjoys educating cooks of all types about premium beef and sharing great meal solutions. Whether it's visiting with consumers at special events or working hand-in-hand with great chefs in their own kitchens, Popovic shines as the brand's ambassador and culinary connoisseur.

"Cooking is a lot of fun, and I love to share that excitement with people," says Popovic.

Popovic has plenty of experience to draw from, having prepared great food in several fine restaurants across the country. He is well known and respected among those who have shared the kitchen with him, has appeared frequently on radio and television, and has taught many hands-on cooking classes.

A recent career highlight for Popovic was orchestrating a "Great Steak Celebration" dinner at New York City's famed James Beard House. There he celebrated the 30th anniversary of the *Certified Angus Beef*® brand, the talents of six selected chefs who feature the brand, and the grassroots legacy of the cattlemen and women who produce it.

Before joining Certified Angus Beef LLC, Popovic cultivated his culinary career with experience across the United States. His path began at Johnson & Wales University as a competitor on the ACF Hot Food Competition Team. He also enjoyed the rare opportunity to travel to Atlanta and cook for athletes and their families at the 1996 Olympic Games.

In early 1997, Popovic's professional entrance to the culinary scene began at one of Charleston's historic restaurants, Magnolias. It was here that Popovic learned how to prepare "uptown/down South" cuisine under the direction of Chef Donald Barickman, a creative pioneer of low country cooking.

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A native of Cleveland, Ohio, Popovic returned to his hometown in 1998, armed with a *cum laude* culinary degree and a line cook position at the Ritz-Carlton of Cleveland. During his tenure, Popovic gained experience in the sauté, grill and pantry areas of the kitchen.

The next year, Popovic was offered a lead line cook position at Moxie Restaurant in Beachwood, Ohio. Under the guidance of Chef Doug Katz, he worked to hone his cooking techniques and management skills. During this time, he had his first opportunity to cook at the James Beard House, with Katz, Chef Jonathan Bennett and Chef Michael Symon.

Eager to gain additional experience, Popovic left Cleveland for the burgeoning culinary scene in Las Vegas. He would wield his whisk in the kitchen of the culinary gem Aureole, at the Mandalay Bay Resort and Casino. Created by Charlie Palmer, famous as one of America's leading chefs and owner of Aureole in New York City, the restaurant enabled Popovic to appreciate its demanding pace and attention to detail. As a Master Cook at Mandalay Bay, Popovic worked alongside Chef Romano to fine-tune his culinary skills.

In 2001, Popovic received an offer, and promotion to Sous Chef, from the trendy contemporary steakhouse N9NE at the Palms Casino Resort in Las Vegas. In that role, he supported the culinary efforts of four of the resort's seven culinary ventures.

Coming full circle, Popovic returned to Cleveland in 2003 as Executive Chef at XO, a stylish restaurant in the city's popular Warehouse District. He then joined Fire Food and Drink in Cleveland, where his menus made a mark on the city's increasingly high-profile culinary scene.

Popovic shares his kitchen at home in suburban Cleveland with his wife, Angela, a pastry chef.

"I'm so fortunate to be in a position where I can share my love of great food, the helpful tips I've learned in restaurant kitchens and my knowledge of the industry," says Popovic.

Certified Angus Beef LLC's executive offices are located in Wooster, Ohio. The *Certified Angus Beef*[®] brand is recognized across the globe with more than 13,600 elite restaurants and retailers featuring it to consumers in 47 countries.

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