

Chef Tony Biggs

From cooking with family to cooking for royalty, Chef Tony Biggs has a worldview of the culinary scene. He enjoys cooking and serving good food. These days, he's doing so as director of culinary arts for the *Certified Angus Beef*[®] brand, which has product available across North America and around the world. He brings an elevated culinary vision for the brand, which can be experienced at the brand's prestigious culinary center or corporate events where beef takes center stage. He engages with influencers and trendsetters in the culinary world and can be found talking beef at events like Pebble Beach Food & Wine and the Cayman Cookout.

Chef Tony's passion for food began in his youth, as he cooked alongside his grandmother making traditional southern fare. His joy of cooking grew as a teen in Massachusetts, when he started using cookbooks to make meals for his mother. His first dish for mom: roast beef with Yorkshire pudding. Later, as he continued growing his skills, Saturday night in his living room became a "restaurant" for friends, who soon needed reservations.

"It didn't take me long to realize that food makes people happy," Chef Tony says. "If it's good, palatable and served in the correct way, people are very happy."

The one-time dishwasher, oyster shucker, singing waiter at his father's Buffalo restaurant, wine steward and valet moved on to the Culinary Institute of America and stove-side experiences with top chefs. His journey began with Hyatt Hotels as executive chef in the U.S. and Caribbean. His next stops were as food and beverage director for Japan's Tokyo American Club, general manager for Fort Ilocandia and Fontana Leisure Parks in the Philippines, and general manager for Sutera Harbor Resort in Malaysia.

Chef Tony then returned with his family to the United States and landed at the Second Harvest Food Bank in New Orleans, where he designed and opened the community kitchen after Hurricane Katrina. He ventured on to the Middle East, where he was the private chef for the king and queen of Jordan. Chef Tony has appeared on Food Network's "Chopped" and for nine years on a cooking show in Savannah, Ga. He plans to write a book about his culinary journeys, which includes a stint cooking on an oil rig in the North Sea.

"I have met a lot of great people and learned so much about bringing good food to the table," he says. "I enjoy introducing chefs and people everywhere to the most delicious ingredients, including the *Certified Angus Beef*[®] brand."

In his spare time, Chef Tony enjoys golfing, skiing and cooking at home for his wife, Candy, and their family. His favorite steak is a 2 1/2-inch thick *Certified Angus Beef*[®] brand New York strip steak with a glass of cabernet sauvignon.