

Kevin Duffy^(US)

Johnson & Wales University, Providence

June 24th



Kevin Duffy began his culinary career in his native country Ireland and later completed his apprenticeship in the Restaurant Casino, Switzerland and the Skyline Hotel, London. He moved to Bermuda in the mid '70's where he held positions as Chef Saucier with the Elbow Beach Hotel and Head Chef at the Royal Bermuda Yacht Club. He then headed to the US, in 1980, to work at the Ritz Carlton Hotel in Boston, and soon after took a position as Chef Instructor at Johnson & Wales University in Providence, Rhode Island. In 1987, Kevin Duffy opened the first of two restaurants which he successfully operated for ten years. He returned to Johnson & Wales University, in 1997, as an instructor, and shortly after was appointed to serve as the Assistant Director of Culinary Education and later as Dean of the College of Culinary Arts, a position he held for seven years, until 2012.

It is during his mandate that starts the collaboration between Johnson & Wales University and EFTH, under which instructors and students of the School have consolidate their knowledge at the College of Culinary Arts, having also been carried out in Ponta Delgada hundreds of hours of training taught by several chefs of this institution. Since 2008, he has visited the Azores three times, and his personal commitment was crucial to the success of the partnership with EFTH, as well as for promotional events of the Azores in New England.

Chef Kevin Duffy has a Bachelor's degree in Food Service Management and a master's degree in Culinary Education. He is currently Instructor at Johnson & Wales University, in Providence.