



Brian Beland, CMC



Brian Beland, CMC
Executive Chef and
Food & Beverage Manager
The Country Club of Detroit
Grosse Pointe Farms, Mich.

*Managing and Training to a
Standard That Transmits to
Other Departments*

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Starting at a young age, Chef Brian Beland, CMC, began his culinary career working in a small family-owned restaurant, sparking his quest toward culinary excellence. Upon graduation from high school, Chef Beland pursued an education from Michigan State University in the Schools of Hospitality Business, graduating in December 2001. During his time at Michigan State, Chef Beland worked in three private clubs, most notably the Country Club of Detroit (CCD) in Grosse Pointe Farms, Mich. From that point on, CCD would become an important part of his life.

Post-Michigan State, Chef Beland pursued a second degree in Culinary Arts from the Culinary Institute of America (CIA), Hyde Park, N.Y. While at CIA, Chef Beland interned at Westchester Country Club in Rye, N.Y. under Certified Master Chef Edward Leonard, giving him an opportunity for additional exposure to exceptional service and food.

Upon completing his studies at CIA, an opportunity arose for Chef Beland to return to the Country Club of Detroit as Chef de Cuisine in June 2004. In February 2006, he was promoted to Executive Chef, and in October 2010 he completed the Certified Master Chef certification requirements, to become one of only 66 CMCs in the United States at that time.

Finally, in the fall of 2011, Chef Beland was also given the title of Food and Beverage Director at the Country Club of Detroit. Accomplishments made during his tenure at CCD have included increasing food-and-beverage revenues by \$1 million over a three-year period, and playing a key role in the planning and execution of a successful \$9 million clubhouse renovation.

While maintaining his position at CCD, Chef Beland also took on the role in January 2014 as a Full-Time Chef Instructor at Schoolcraft College in Livonia, Mich.

Along the way in his career, Chef Beland has medaled in many culinary and ice-carving competitions, apprenticed at three consecutive IKA Culinary Olympics, and taken several continuing-education classes. As a member of the 2012 Michigan Culinary Olympic Team, he scored an individual gold medal in Category A in Erfurt, Germany. In 2011, Chef Beland was recognized as Chef of the Year by the Michigan Chefs de Cuisine Chapter of the American Culinary Federation (ACF). He won the Central Regional Chef of the Year title in 2012 and went on to score a gold medal at the ACF National Chef of the Year competition.

In November 2013, Chef Beland competed at the inaugural Dubai Hospitality Championships as a member of ACF Team USA, scoring a team gold and second place overall.

Chef Beland has served as Vice President of the ACF's Michigan Chefs de Cuisine Chapter and as its President for the 2013-14 term. In January 2015, Chef Beland accepted a position on the ACF Certification Commission.

Chef Beland was featured in a "Chef to Chef" interview in the February 2016 issue of *Club & Resort Business* ("Taking the Broad View," <http://clubandresortbusiness.com/2016/02/taking-the-broad-view/>).

Chef Beland is supported in his career by his wife, Colleen, and three young children, Brendan, Elaina and Bridget.