



Andrea Van Willigan



Andrea Van Willigan
Executive Chef
Bel-Air Country Club
Los Angeles, Calif.

*Leading and Motivating a
Culinary Brigade*

Tuesday, March 7

Chef Andrea Van Willigan has been the Executive Chef of Bel-Air Country Club in Los Angeles since 2015.

After earning her Bachelors in Business Marketing from California State University, Chef Van Willigan then earned an Associates in Arts degree from the California School of Culinary Arts. She then spent most of the first ten years of her professional career working closely with two of the most high-profile chefs in the world—Gordon Ramsay of “Hell’s Kitchen” fame, and renowned restaurateur Michael Mina. Chef Van Willigan served as Corporate Executive Sous Chef for the Mina Group in Las Vegas, and as Sous Chef for Gordon Ramsay Holdings.

From 2010-2011, Chef Van Willigan was the owner-operator of the Worldfare Double-Decker Fine-Dining Food Bus (or “bustaurant”), which was based in Los Angeles and featured signature, South African street food-inspired “bunny chow” dishes (hollowed-out bread with a variety of savory ingredients, such as braised short ribs with horseradish *crème fraiche*).

Chef Van Willigan then returned to work for Gordon Ramsay Holdings, assisting with the development of new restaurant properties as well as television productions, before taking her position at Bel-Air CC.

Volunteerism has also been a hallmark of Chef Van Willigan’s career. She served as Culinary Coordinator for the Elton John Foundation Academy Awards Dinner, designing and developing the menu and executing a five-course, sit-down dinner for 1,500 people.

Chef Van Willigan was featured in a “Chef to Chef” interview article in the May 2016 issue of *Club & Resort Business* (“Star Power,” <http://clubandresortbusiness.com/2016/05/star-power/>).