

## Chef's Profile 主厨风采

董彦先生，2013年11月起在上海迪士尼乐园担任乐园行政总厨，负责整个乐园的菜单制作，产品研发，标准制定等工作。

他也是中国烹饪协会国际美食委员会委员，上海烹饪餐饮行业协会西餐委员会主席。1987年开始在上海希尔顿酒店工作，师从于著名大厨彼得倪（Peter Knipp）。之后，他连续在上海、重庆、太原、澳门和北京的多国际连锁酒店工作，丰富的工作经验使他掌握了超群的烹饪技艺，并使他对于厨艺事业充满了激情。



Benny Dong joined in Shanghai Disney Resort as Executive Chef of Park since November, 2013. He is in charge of menu development, products development and standard development.

Benny is also the committee member of China Cuisine Association International Cuisine Committee, the Chairman of Western Cuisine Committee in Shanghai Cuisine Association. He started his career in Shanghai Hilton Hotel since 1987, and followed world-famous chef Peter Knipp as his student. Benny worked in several famous international-branded hotels in Shanghai, Chongqing, Taiyuan and Macao and Beijing. He gained excellent cooking skills from his rich work experience and he is very passionate about culinary career.