



## *The Chef Behind The Chefs,™ At Your Service*



For more than 25 years, I have immersed myself in the world of spices. Today, I am the Spice Master at Italco Food Products in Denver and am the go-to expert among restaurant chefs seeking flavor consulting. I am the co-author of SPICES and six other posters in the American Kitchen series published by American Image. How may I serve you?

### *Virtual Flavor Consulting*

You need recipes that will save you time, money and hassle and that will delight your customers. Let's meet via phone or Skype to discuss your specific flavor concerns, questions and ideas. This is an ideal package for entrepreneurs and new chefs.

### *Home Cook Spice Experiences*

Invite me into your home where we can take inventory of your spice cabinet and set you up with the correct product to suit your cooking habits and aspirations. Today, I work with restaurant chefs seeking flavor consulting and educate others on the vast world of herbs and spices. See first-hand how you SHOULD be working with spices.

### *Recipe / Product Development for Professionals*

I am the Chef Behind the Chefs.™ Allow me to innovate with you or your team of culinary pros to create consistent and re-creatable dishes. In the end, only you will have the recipe and process, which allows you to protect your intellectual property.

### *Restaurant Consulting*

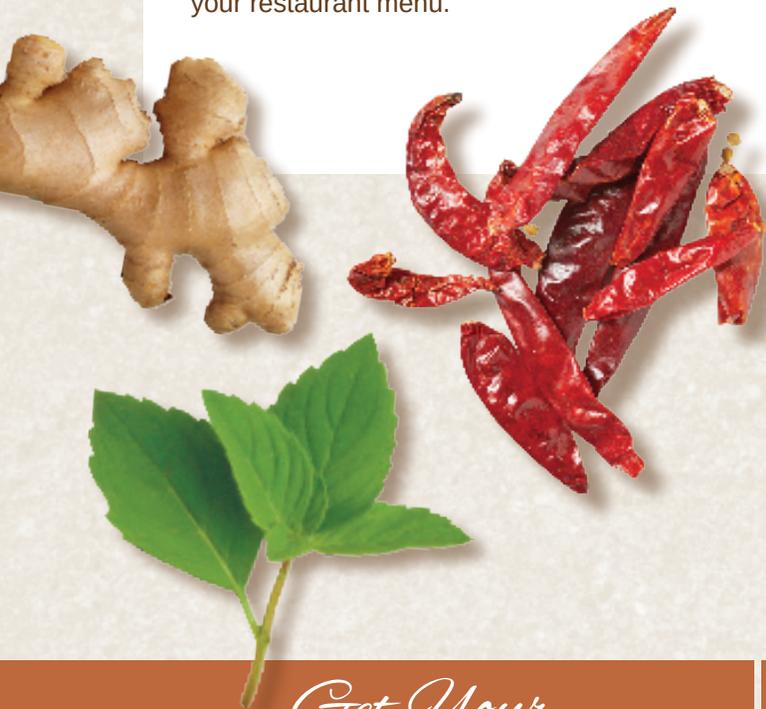
I will help your team discover the proper way to spice a dish and teach all of your staff the spice background of every menu item. This package works well as a team building program as well as a training program for new or fatigued staffs.



Contact Chef Tim Ziegler, Spice Master, for pricing and other details.  
ChefZieg.com | chefzieg@gmail.com | 303-641-9699 | Denver, Colorado

## Menu Editing/ Writing

Look your best. Increase sales of high-profit menu items. Work with me to create or improve your restaurant menu.



## Teaching/ Speaking

If you are a conference organizer, event planner or culinary school representative looking for entertaining talks on spice and flavor development, look no further. I offer hands-on, interactive seminars and talks that touch all of the senses.

## In-House Spice Demonstrations

Hire me to create on-the-spot spice blends for your customers or guests. This is an ideal package for retailers, hoteliers, resorts, state or regional fairs and other culinary event organizers looking for unique entertainment.

Get Your  
**POSTERS TODAY!**

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Together with co-author Brian Keating, we authored seven beautifully designed posters, each of which depicts a variety of flavors and makes for a unique and intelligent centerpiece for the professional or at-home kitchen.



The Spices Poster started it all. The 2012 edition comes in at 24 x 36" and depicts 189 different ingredients, while the six new 12 x 36" posters highlight specific regional tastes. In each poster you'll not only see beautiful photography of spices and herbs, but you'll also get information on source country, flavor profile and application.



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