

# CHEF TRAVIS FLOOD – BIO



Chef Flood is at the helm of Pappas' culinary adventures. A native Southern Californian, Travis has been cooking, training and managing kitchens for more than 20 years. From working in local mom and pop restaurants to Michelin star'd fine dining, and modern California eateries, Travis brings a restaurateurs approach to his cooking and philosophies.

He's an ardent proponent of organic and sustainable ingredients; adamant that farms and seasons should determine the restaurant's menu. His formal training began at the California Culinary Academy in San Francisco, where he graduated with honors. He went on to work with such renowned chefs as Laurent Gras, whom he credits as his mentor. Today, he's known for the creativity and ingenuity behind his dishes, which feature local, seasonal ingredients that he frequently hand-picks. Flood is a master at blending classic and modern elements, providing patrons with an experience that's both unique and familiar.



<http://www.dailybulletin.com/arts-and-entertainment/20150819/restaurant-review-pappas-artisanal-offers-fresh-flavors-in-la-verne>

<http://www.modernluxury.com/orange-county/articles/flood-land>

<http://www.ocregister.com/articles/served-382815-table-restaurant.html>

<https://www.bestchefsamerica.com/travis-flood>

