

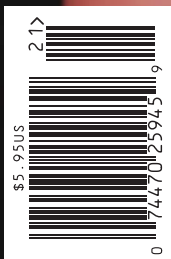
LIVING LIKE A LOCAL

LOCALE

RE:CHARGE 2012

CASEY REINHARDT
CUPCAKE MAGNATE

Building an empire of sweetness
dreams



RYAN ADAMS

EXECUTIVE CHEF / OWNER
THREE SEVENTY COMMON
KITCHEN + DRINK

Since: 3 months

Previous positions at restaurants: Executive Chef at Sorrento Grille (2 years); Corporate Chef at Culinary Adventures (10 years); Executive Chef at Citrus City Grille in Orange

The hardest skill to master in the kitchen: Time management and organization

What percentage of your time is spent cooking? Currently around 40%

How many are on your staff? 36 total in the front and back of the house

What is your favorite OC restaurant besides your own? Depends what I'm in the mood for, but I frequent Marche Moderne or Lola Gaspar.

What is your favorite dish to prepare? Grilled fish with a light salsa verde - simple and classic (nothing that requires the use of tweezers)

If I was not a chef I would be a restaurant designer/architect.

