

Chef RJ Harvey, CEC, RDN

Culinary Director for Potatoes USA

Chef RJ Harvey has honed his craft in some of the best kitchens in the country, his primary expertise is in culinary nutrition and recipe development. He tends to utilize his firm grasp of global flavors, plant forward ingredients, and modern technique to transform the ordinary into the extraordinary. A proud graduate with honors from Johnson & Wales University, he believes in sustainable, seasonal-produce driven menus that are alive with flavor and nutrition. Taking a "food is the best medicine" approach to cooking, every ingredient is looked upon not only for flavor, texture and aroma but also for nutritional function.

Chef Harvey is a Certified Executive Chef (CEC) as well as a registered dietitian (RD) who loves to integrate delicious, beautifully presented food that is healthful for the mind, body and soul. During his career, Chef RJ has lent his expertise to the revitalization of hospital cuisine at Morrison Healthcare and school foodservice at Chartwells K-12. These accomplishments amongst others have led to him being featured in Food Management Magazine in addition to write ups in several global publications.

As the Culinary Director for Potatoes USA, the marketing board for all potatoes grown in the United States of America, Chef Harvey works to strengthen the demand for U.S. potatoes on a global level in all channels through culinary development, potato type education, and brand promotion. Chef RJ has appeared on several nationally syndicated podcasts, local and national news platforms, as well as The Food Network. He resides in Denver, CO where he enjoys travel, spending time with friends, and exploring the flavors of life.