

**John Franke**  
**Corporate Chef**  
**The Ranch at Las Colinas**



In 1995 John Franke graduated from Johnson and Wales University in Providence, Rhode Island with an Associates in Culinary Arts and a Bachelors in Food Service Management .

After relocating to Dallas, John became a Sous Chef with Bristol Hotels at the D/FW Harvey Hotel. From there he became the Sous Chef and then Chef de Cuisine at Neiman Marcus in downtown Dallas. Worked in the Zodiac Room and opened and ran the Freshmarket on street level.

John then moved to Chicago to become Executive Sous Chef at the high end Nicks Fishmarket in downtown Chicago. Then from there, became Executive Chef of Sullivan's Steakhouse in Naperville, IL (suburb of Chicago).

Following Sullivan's, he took on the role of Concept Chef of Pappadeaux Seafood Kitchen with Pappas Restaurants. Directly oversaw the rollouts of new items, maintaining of existing items, manager and sous chef training programs, and overall food production for the (at the time) 7 Dallas area restaurants. As time went on, became directly responsible for the opening of new stores in the out of state markets and maintained a presence in the entire out of state and Dallas market.

John & his wife then decided to move to West Africa where they pursued 3½ years of missionary/humanitarian service working with children and locals in Burkina Faso.

Upon their return to the U.S. in January of 2007, John returned to work with Pappas Restaurants, this time as a member of the Research and Development team in Houston. As a team we were responsible for new product rollouts and existing menu item upgrades in Pappadeaux Seafood Kitchen, Pappasitos, Pappas Seafood House and Pappas BBQ.

In June of 2008 Front Burner Restaurants became the next step. At Twin Peaks the primary goal has been upgrading the menu and continued development of the food program. We have turned the menu from using primarily prepackaged frozen products to now all made from scratch recipes. As the corporate chef for Frontburner, he also oversees the food and menu development for The Ranch at Las Colinas, focusing on Texas locally grown and sourced products integrated into a Texas themed menu and Ojos Locos Sports Cantina.