



Charles V. Heaton
Certified Research Chef and Certified Executive Chef
Mont Blanc Gourmet

Charles V. Heaton specializes in developing culinary, sound products that can be easily manufactured. As a consultant to Mont Blanc Gourmet, he trouble shoots existing products, develops new items and helps improve culinary and technical efficiencies within the company's product development operation. His solid culinary base combined with his passion and knowledge of food science, manufacturing and technology, have played an integral role in the creation of many of Mont Blanc Gourmet's products.

Heaton serves as a product development consultant to manufacturers, food service and retail operators. His broad background stems from working with prominent restaurant and major casual dining chains in North America to serving on development teams for private label products for retail, deli and food service areas of private and national grocery chains. His resume also includes a stint with Nestle FoodServices where he honed the skill for developing and matching custom products for chain customers.

He is a graduate of the Culinary Institute of America in Hyde Park, New York and holds the recognition of Certified Research Chef and Certified Executive Chef. Heaton believes in continuous education. His additional education includes graduating from the University of Denver's School of Hotel and Restaurant Management and attending food science courses at Rutgers University, University of Kansas and University of Nebraska. He is an active member of the Research Chefs Association, American Culinary Federation and Institute of Food Technologists.

While Heaton is a food and wine enthusiast, he is also passionate about woodworking, automobile sports and international culture and travel.

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