

Getting the Scoop

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QSR Magazine's Q&A With Baskin Robbins' First Executive Chef

Dunkin' Brands's first Executive Chef Stan Frankenthaler is taking his experience from fine-dining and finding that no matter the foodservice sector, it's always about delivering a distinct experience to customers.

Stan Frankenthaler is an all-star chef but it wasn't always that way. Before becoming the head chef at Jasper's, one of Boston's top restaurants, before co-authoring *The Occidental Tourist*, a New York Times' editor's pick, and before joining the Dunkin' team as executive chef/director of culinary development he was an English major at the University of Georgia. It's a surprising start for a man who went on to graduate first in his class from the Culinary Institute of America.

Today, Frankenthaler uses his variety of experiences from fine dining to lead Baskin Robbins' team of chefs and specialists to develop new menu items. If it seems like a strange fit, he makes a convincing argument for why he and Baskin-Robbins, what he calls his 'first scoop shop,' fit together like pralines and cream.

QSR sat down with Frankenthaler to find out exactly how new products are developed, where the industry is headed now that it's trans fat free, and how operators can go about finding their own corporate chef.

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