

BRANDON QUALLS

2016 cooking challenge champion



chef brandon qualls

Brandon's culinary adventure started at a young age as a high school senior in Stockbridge, Massachusetts. Brandon diligently learned the ropes of the hospitality industry as an intern at the historic, five-diamond resort, The Red Lion Inn. After completion of his internship, he took on his new role as Maitre D where he learned the in's and out's of fine dining and impeccable service standards.

Upon leaving the Red Lion Inn with a new found inspiration, Brandon's journey led him to East Carolina University, where he studied Hospitality Management. While at ECU, he was employed with the university's food service provider, Aramark, as a student manager. He also participated in Aramark's competitive internship program and was placed at Trinity University in San Antonio, Texas.

Never one for idle time, Brandon also worked on perfecting his craft at the local Greenville restaurant, Chefs 505, where he quickly rose up the ranks from line cook to Sous Chef in just a year's time. After receiving his degree from ECU in 2006, Brandon was offered the opportunity to take on an exciting new role as Executive Chef at a new restaurant opening in Washington, NC - Pia's. In late 2007, Brandon had acquired a new title as Managing Partner, as well as a second Pia's location in New Bern, NC. He continued to operate both restaurants until April of 2012.

In the Spring of 2012, Brandon was offered a partnership opportunity with John Van Coutren Jr. in a new project at the Hilton in Greenville. After 6 hectic months of conceptualization and renovation, Greenville's finest restaurant, Villedge Wood-Fired Kitchen & Bar was open for business on September 25th, 2012. In early 2014 Brandon became the Director of Food and Beverage for the Greenville Hilton.