

AMI Group launches new culinary design chef team



The team of chefs at AMI Group's IFSA Global EXPO 2025 booth

[AMI Group](#) is taking inflight dining to new heights with the debut of its Culinary Design Chef Team. With decades of combined experience across fine dining, inflight catering and large-scale manufacturing, the team is set to enhance the passenger dining experience from takeoff to landing. The approach blends creativity with operational precision, crafting menus that are inspired by global trends.

"Culinary design is more than a meal service; it is a culinary journey," AMI Group tells *PAX International*.

Meet the chefs!

Matthew Farrell, Vice President, Culinary Innovation and Development

Chef Matthew Farrell is a recognized gastronomic talent with more than 16 years of experience working in various aspects of the culinary industry including Michelin starred restaurants, large scale manufacturing and airline catering. His extensive range, expertise and innovative designs have been featured on CNN's *Great Big Story* and National Geographic Channel's *Made in a Day* series. Farrell is based at AMI's Atlanta, USA office and oversees the culinary and food sourcing teams for AMI Group.

Renee Thornhill, Director, Sourcing and Culinary Development

Chef Renee Thornhill brings more than 13 years of experience in hospitality and innovative menu design for large-scale manufacturing to the team. Beginning her career at the Four Seasons Hotel Denver, she worked both in sweet and savory cuisine before transitioning into manufacturing where

she served as the Director of Culinary Innovation at Dessert Holdings. Thornhill is based in the Atlanta office and leads global food and non-alcoholic beverage sourcing and culinary development.

Sophia Harris, Manager, Culinary Development and Design

Chef Sophia Harris has more than 15 years of culinary expertise, including experience at both farm-to-table restaurants and as a personal chef. After graduating with a degree in Food Science from the University of Illinois at Urbana-Champaign, she graduated from The Culinary Institute of America, enabling technical methods to be fused with innovative designs. Harris is based in the Atlanta office, and is part of the culinary team supporting development with AMI Group's manufacturing partners.

Peter Thornhill, Executive Chef, Menu Design

Chef Peter Thornhill brings more than 20 years of culinary foodservice experience in restaurants, manufacturing, sales and marketing. Most recently, he served as the Director of Culinary R&D for CSSI Culinary + Marketing where he led a team focused on national chain menu innovation. Thornhill is based in the Chicago, USA office and test kitchen and leads the team supporting culinary design with United Airlines.

Carrie Bradley, Chef, Menu Design

Chef Carrie Bradley brings with her a deep culinary background and more than 22 years of experience across top-tier restaurants, hospitality and airline catering. Most recently, she served as Executive Sous Chef of Menu Development at a global airline catering company, where she led recipe design and collaborated closely with culinary teams worldwide. Bradley is also based in the Chicago office and test kitchen and is part of the team supporting culinary design with United Airlines.