



Just who is Chef Daniel?

Whilst he may have seemingly burst onto the radio waves in 2016 through his role as co-host on the Food Hour for Talking Lifestyle, Daniel Abou-Chedid has been subtly making waves for well over a decade.

With a passionate chef as a dad, it was normal when Daniel started cooking at the age of 5 and when he started assisting his dad in his restaurant not long after, it was clear that this was his calling.

Other boys might have played with GI Joe, but Daniel just loved playing with the fresh ingredients that were so readily available in his life. From peeling prawns to crumbing schnitzel, he relished in the basics of food preparation and the added bonus was that people loved what he prepared for them.

Chef Daniel truly learnt his craft from the ground up, studying at TAFE and training on the job at the Stamford Sydney Airport after wowing them with his dedication as a work experience student putting in 90 hours in his first week. He just wanted to learn everything...and that hasn't changed.

In his early 20s he opened up his first cafe in Bexley North with the aptly named Coffee That - Food With Attitude, before he added to his experience at the Qantas First Class Lounge and Quadrant at the Quay Grand in Circular Quay.



Tropical north QLD was calling him though and it was there, whilst working at Dunk Island that Fork n' Knife was born.

The catering company that Chef Daniel still heads up was designed to run out of his client's home kitchens. It was catering with a difference at that stage of play...his clients would essentially have a private chef for their events whipping up treats for their guests live and wowing them at each turn.

Chef Daniel was a natural entertainer it turned out and the self-professed shy young man built his confidence even further through his work with Cheeky Food Group where he offered team-building cooking experiences for corporates.

Electrolux jumped on the bandwagon and utilised Chef Daniel to showcase the use of their appliances through culinary demonstrations. Unbeknownst to him, it was only the beginning of his ambassadorial roles with Chef Daniel now a proud national cooking ambassador for Domayne.



Always one to balance multiple jobs and businesses, he decided to expand Fork n' Knife from just offering catering to open a cooking school in Erina at the same time as he accepted a role with P&O Cruises as one of the first guest chefs aboard their Food & Wine Cruises.

This is a role that he still proudly holds to this day and is the Aussie cruise line's longest serving guest chef. From culinary demonstrations to wine & food pairings, specially designed chef's tables to cooking classes, Chef Daniel has grown as the P&O Food & Wine Cruises have and attracts repeat guests who appreciate his talent just as much as his down-to-earth charm.

Keen to open another bricks and mortar business, Chef Daniel started My Little Deli on the Central Coast in 2014. In addition to offering a smorgasbord of fresh produce including freshly cut cured meats, cheese from around the world and home cooked take-home dinners, Chef Daniel brought the concept of "Pop Up Dinners" to the Central Coast. He would spin the globe and wherever his finger would land would form the basis of the meals prepared for the 35 lucky diners.

As Fork n' Knife expanded, so has the Chef Daniel brand and the man sometimes dubbed as "the people's chef", can now be seen at sea with P&O Cruises, on land offering culinary demonstrations across Australia for companies including Domayne and Westfield, sharing his love of food and cooking with children through educational programs including those run by the GWS Giants and heard on the air most weekdays with Talking Lifestyle.

For Chef Daniel though, it all just comes back to his love of fresh food and conveying that love to anyone who will listen.

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