

# Chef Balal Darwich | Gun Lake Casino

Highly innovative and results driven. Balal Darwich is a renowned Chef based in West Michigan who features over a decade of dynamic restaurant experience. As an avid mushroom forager and gardener, Balal has an extensive background involving unique flavor creation, fermentation intricacies, and local agriculture, and enjoys leveraging his rich industry expertise to not only meet customer expectations but exceed them every time. Native to Detroit Michigan, Balal has always had a rooted admiration for culinary and understood early on just how quintessential high-caliber dishes were at provoking new levels of connection, unity, and all-around wellbeing. With this as his base, he chose to advance his skills by attending the Schoolcraft culinary art program while simultaneously working for Wolfgang Puck at the Detroit MGM Grand Casino. After relocating to LA, then Hawaii to advance his career, Chef Balal moved back to Detroit where he held various chef and kitchen management positions across the state notably being the apparatus room Sous Chef at the Detroit Foundation Hotel for two Michelin-Starred Chef Thomas Lents. Now, Chef Balal calls West Michigan home and has earned numerous certifications throughout his career, including (but not limited to) a Mushroom Forger certification, the MSU Master Gardener certification, and a certification as a Professional Food Manager. Overall, Balal has a genuine passion for his career and demonstrates that by designing his opulent culinary services on a foundation of authenticity and transparency. This, in conjunction with his strong inventory of successes to date, rich kitchen leadership experience, and reputation for fostering positive workplace/dining cultures, is what has positioned Balal to become the accredited chef he is today who continuously strives to raise the industry standards bar.

