

a culinary journey

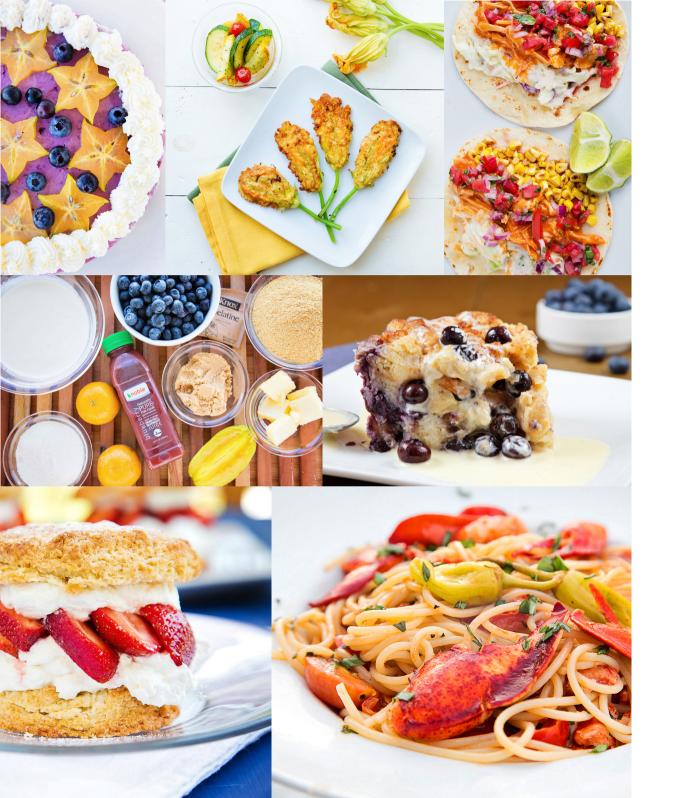


### **CHEF DENNIS**

Almost One Million social media followers join Chef Dennis on his culinary adventures around the world and in the kitchen.

Around the Kitchen Table, Chef Dennis broadcasts live from his kitchen and teaches viewers how to make restaurant-style dishes at home with easy stepby-step directions.

On the Road, Chef Dennis also reviews restaurants in different locations in his home state of Florida and around the world.



## PARTNERSHIP OPPORTUNITIES

Press Trips **Custom Content** Social Media Campaigns Facebook Live Broadcasts Native Advertising Video Production Live cooking demonstrations Personal Appearances Speaking & Presenting Instagram Takeovers Sweepstakes, Contests & Sampling Content & Social Media Consulting



1 Million+
SOCIAL
MEDIA
FOLLOWERS



Website Stats AskChefDennis.com: 400k+ Unique visitors/month 550k+ Page views/month 56,008 World Alexa Ranking 11,673 Traffic Rank in US Blog ranked at #39 of all Food Blogs in United States Ranked in the Top 60 Online Influencer Worldwide by Rise Global Ranked in the Top 15 of Travel Bloggers Worldwide by Rise Global

## POPULAR SOCIAL NETWORKING SITE STATISTICS 8 Million+ Impressions per Month











51k+
@AskChefDennis

14.5k+
@ChefDennisTravels

75.2k+

@AskChefDennis

800k - 1.2M impression/month

822k+

@AskChefDennis

1.8k+

@ChefDennisTravels







in

2.8k+
@ChefDennisKLittley

68.9+
2.8 Million+
Views Monthly
@AskChefDennis

1.6k+
@AskChefDennis

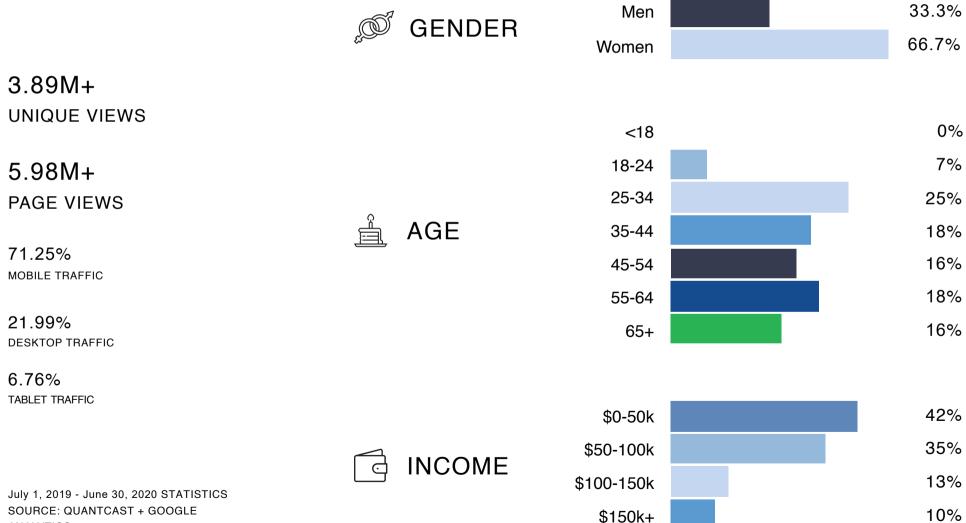
336.0k+ Views

1.6k+

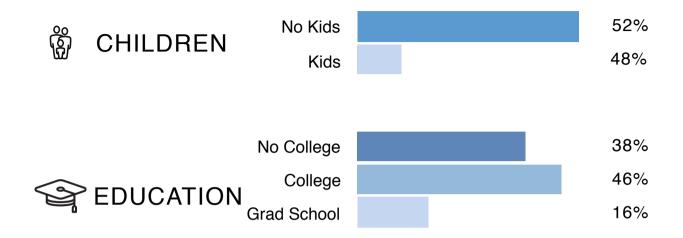
@ACDProductions 211.2k+ views 7.3k+

@AskChefDennis

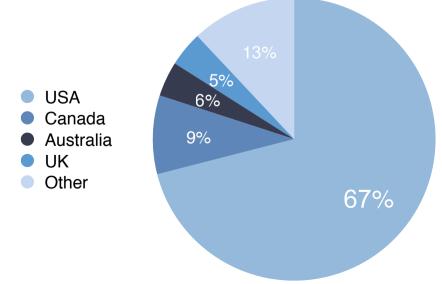
## AUDIENCE INSIGHTS



**ANALYTICS** 







## OVERVIEW OF OUR TYPICAL READER

- · Female
- · Aged 25-54
- Earning \$0-50k
- · College Graduate
- · No Kids

### Things she is interested in:

- Food & Dining
- Shoppers
- Food & Drink
- Travel
- · Cruises

## SAMPLE CAMPAIGN

Italy's Treasures with Collette Travel

### Campaign Highlights:

- · 8 Facebook Posts
- · 61 Twitter Posts
- · 63 Instagram Posts
- · Instagram Stories, LinkedIn, Pinterest and Google+ Posts
- · 2 Blog Posts



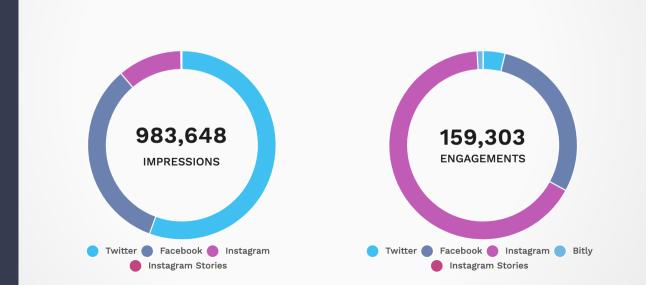


**®**collette

Italy's Treasures - Collette Travel

Updated 02/18/2019 06:38

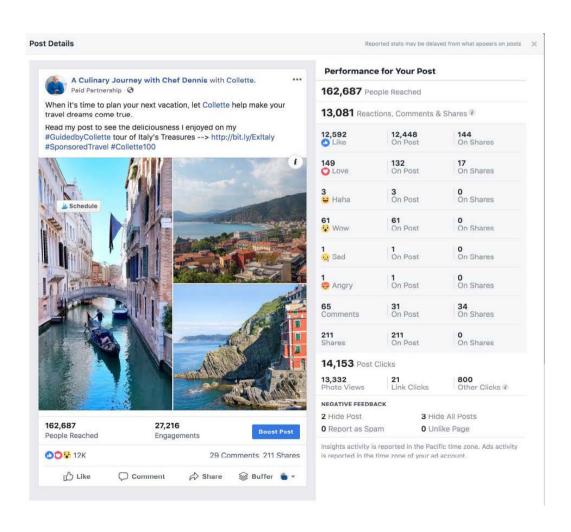
Click here to add notes (optional)







### **FACEBOOK CAMPAIGN**



## Chef Dennis - Brand Spokesperson



## Branded Video Production



# Where the Redfish Go

One career chef's story of his battle with a redfish proves that people of any fishing level can have their catch and eat it too. STORY CHEF DENNIS LITTLEY OF KISSIMMEE, FLORIDA

Fishing guide

Captain Shawn

Walker.

I have been called many things in my life but a great outdoorsman is not a term my friends and family generally use to describe me.

I'd much rather spend my time in the lodge sipping cocktails with the ladies than guzzling brews and bonding with the guys in the great outdoors.

That being said, something happened on a visit to Crystal River recently that changed my mind about fishing.

I'm a chef by trade, so when it was suggested I try a catch-and-cook fishing trip at the Plantation on Crystal River it sounded like a good idea to me. After all. I've spent a lot of time with fish over the years (in the kitchen).

I haven't been fishing since I was a teenager and my expectations for catching a fish, let alone more than one, were not very high.

### The Voyage of Chef Dennis

As I neared the dock. a line from one of my favorite movie classics came to mind: "I think we need a bigger boat!" But before I could say anything, my captain and fishing guide Shawn Walker told me to come aboard, get comfortable, and off we went.

It was a perfect day with the sun shining, the breezes blowing, and the water calm. On the journey out to the Gulf I began to realize I had an exceptional guide. Shawn is a seasoned pro, having grown up on these waters, and not only does he know the best fishing spots, he also has a hot hand for catching fish. While he quickly reacquainted me with how to cast, in no time at all he

hooked a beautiful speckled trout. I managed to catch a few small sharks that we put back.

From there we moved on to deeper waters about six miles out in the Gulf. I was having such a good time. I was one with nature—living the salt life—out fishing for my dinner. Captain

Shawn caught a cobia, but it was too small and was thrown back. I was impressed with his knowledge and integrity. Even though he was being paid to find me fish, he wasn't bending the rules. He respects and loves the waters he's fishing and does his part to make sure this remains the fishing paradise he grew up in.

Now, I have to tell you I'm a big fan of grouper. It's my go-to dish when ordering, but outside a restaurant or fish market, I had never met one until now. I've put in some long hours as a chef but bringing one in was a bit of work. It was a good size fish and put up a pretty good struggle, but finally, I got it on board.

It was a proud moment in my life. My father always hoped I would be a sport fisherman and now. so many years later, here I was. I caught dinner and knew that grouper would be the sweetest fish I'd ever taste.

As far as I was concerned, the fishing trip was a success, but as in every fishing tale, the trip wasn't over yet.

### A Middle-Aged Man and the Sea

As we started our journey back to the docks, Captain Shawn saw how much fun I was having and asked me if I wanted to see if we could catch a redfish.

I didn't have to think about it one little bit as I answered, "Absolutely!"

An inexperienced fisherman could get lost easily in the mangrove marshes. It is a labyrinthine world where all sense of direction and depth get turned around. This is where the redfish dwell.

As we moved deeper into the maze, we found a spot, switched out poles, and cast into the water. We didn't wait long. The pole bent into a bow with a jerk and the fight was on.

It took a good five minutes to bring the fish in, which seemed like an eternity to me at the time. The lightweight pole and line made me really work. My arms grew tired and all the while, Captain Shawn was shouting out instructions as I went from one side of the boat to the other. It was a contest of wills, requiring a far more experienced fisherman's skill. Fortunately, Shawn is that fisherman and as I finally brought the redfish up to the boat, he got the net and placed this beautiful fish on the deck.

the emblematic black mark on its tail and the glistening copper color on its shining back. As I caught my breath. Captain Shawn measured it. Unfortunately, it proved to be just a quarter inch too big. After a few pictures we

It was a beauty with

released it back into the waters. At first, I was a little

upset, but then I was thankful that people like Captain Shawn are on the waters. The larger fish are breeders and to keep the species going they must be spared. The fishermen get this. It's important to respect the natural balance so these waters and fish continue to thrive.

I feel very fortunate I had this experience and, oh, by the way, that grouper I caught? I say this as a chef: It was the best fish I ever had.











69

## SPEAKING ENGAGEMENTS

CCRA Conference (Orlando) December 2018 TBEX- North America Travel Conference 2017 & 2018 International Food Bloggers Conf - (New Orleans) 2018 SITSum Travel Influencer Conference (Atlanta, Ga) 2016 Florida Bed & Breakfast Assoc. (West Palm, FI) 2016 FLBlogCon (Full Sail Univ. Orlando, Fl) 2016 & 2018 The Everything Food Conference (Salt Lake City, Utah) 2016 Taste of Inverness (Inverness, FI) 2016 Gotta Get Blogging Winter Conference (Maitland, FI) 2016 Superior Small Lodging of Florida Conf. 2015 & 2018 Governor's Conference on Tourism (Tampa, FI) 2015 Shiftcon (Los Angeles, Calif ) 2014 & 2015 Food & Wine Conference (Orlando, Fl) 2013 & 2014 Food Media Forum (St. Louis, Mo) 2013 Virtual Blog Conference via Google+ Hangouts: Organizer & Presenter 2013, 2014 & 2015

## EXAMPLE POSTS

#### Top Tweet earned 15K impressions

When you're craving ah-mazing Italian Food @visittrentino is my new favorite region of

This lasagna was perfectly prepared with a hearty bolognese and homemade pasta .... sigh.

#pasta #italiancuisine #travelfood #instatrentino #eatitaly #lasagne #trentinofood #itali...

pic.twitter.com/ceillumMyQ



43 \$7100 ¥65

View Tweet activity

View all Tweet activity

Top mention earned 120 engagements

#TravelThursday @SouthernerSays pic.twitter.com/6UalC4lifx



Odette

Breakfast with a view, even the @Sriracha2Go & @smartcarusa have a great view. It's time to spice up the eggs and tag cool Twitters #tagthursday @MiaVossOnTheGo @AskChefDennis @PagePlacePlate @Fit\_life360 @TravelBugsWorld @Winnebago @RobertOLarsen



JUN 2019 SUMMARY

599K

1,739

704

307

7.235

May 2019 - 31 days

TWEET HIGHLIGHTS

Top Tweet earned 14.5K impressions

Happy #TravelTuesday! When you make your travel plans do your travel choices revolve around # Food? I have to admit that since I eat for a living, mine often do. This week I'm headed to Greece with @ColletteTravel and I can't wait to sample all the delicious dishes! #gocollette pic.twitter.com/MVrpzUKbQM



View Tweet activity

Top mention earned 183 engagements Steve Kubota

@SteveKubota - May 20

Homemade pasta w mussels & chorizo! @DemiCassiani @JMiquelWine @MelSinclairCook @missbubbles1983 @MissMyrtle2 @LizPalmer @PalateXposure @suziday123 @Cbp8Cindy @magee333 @nineov @AskChefDennis @ricasoli99 @hmgivingsoul @simplysallyh @MadHattersNYC @thepinksociety @TheWiningHour



4-12 t3-20 W 67

View Tweet

MAY 2019 SUBJIMADY

360

535K

1,624

6.437

185

Apr 2019 - 30 days

TWEET HIGHLIGHTS

Top Tweet earned 27.1K impressions

After an delicous diner @Terralinaltalia it was time for dessert. When you're @DisnevSprings in the #Orlando area don't miss out on an opportunity to try this one of a kind Chocolate Dipped Gelato Pizzelle Sandwich with pistachios and toffee...sigh #FoodieFriday #dessert #travel pic.twitter.com/HluRuRYA7a



View Tweet activity

Top mention earned 69 engagements



@angelsnmom @aramblinwoman @always5star @AlBell42017 @ABritSoutherner @Adventuringgal @smalltownliv @MyVirtualVaca @AskChefDennis @TravelBugsWorld Beautiful, Kristine! I spent some time this morning in St. Michael here in Munich and it was wonderful. Wishing you a lovely Easter Sunday! pic.twitter.com/pvJeBJdvdB



46 136 W26

APR 2019 SUMMARY

711K 605

2,097

10.2K

1,583









askchefdennis

MET Back Bay

#lobsterroll #travelfood #seafood #travelcon19 #shellfish #eeeats #lobsterlover #yummygoodness #ig\_boston #bostoneats #goodfoods #foodieparadise #instaseafood #chefdenniseats #eatingforthegram #bostonfoodies #happybelly #foodpix #visitboston #damndelicious

6d

indulgewith\_mrs.grey Wow Yum!



Liked by Iross0816 and 4,430 others







### A Culinary Journey with Chef Dennis with Mirum.

Published by Dennis Littley [?] - Paid Partnership - 🔇

Summertime means Grilling Time and my Grilled Sweet Chili Shrimp Pineapple Skewers would be a delicious way to celebrate the 4th of July this year or for your next get-together.

What's on your grilling menu this weekend?

Click on the link for a printable recipe -> http://bit.ly/ACDgrilltime ... See More



85,277 People Reached 19,143 **Engagements** 

**Boost Post** 

To You and 17K others

22 Comments 159 Shares



### A Culinary Journey with Chef Dennis with CommonThread.

Published by Dennis Littley Paid Partnership .

#AD What better time to barbecue then when you've got friends and family coming over.

Check out this post by Bread Booze Bacon with 5 Tips for the best Summer Barbecue using all of your favorite brands!

Make sure to pick up Ball Park Brand Hillshire Farm and Tyson Brand products for your summertime fun! ... See More





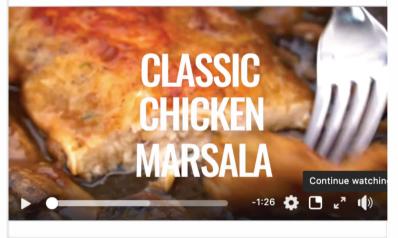


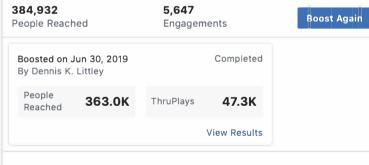
#### A Culinary Journey with Chef Dennis

Published by Dennis Littley [?] - June 29 at 8:33 AM - @ -

Learn how to make Chicken Marsala one of my favorite Restaurant-Style dishes.

After you watch my video click on the link for a printable copy of my recipe -> bit.ly/ACDchixmar







19 Comments 197 Shares 200K Views













# PARTNER WITH CHEF DENNIS

Chef Dennis only endorses brands that he truly recommends!

Past clients include restaurants, hotels & resorts, destinations marketing organizations, food products & cooking related products.

Contact Ask Dennis for a custom proposal:

856-261-3424

dennis@askchefdennis.com