



Barry Moullet
Senior Vice President, Chief Supply Chain Officer

Barry Moullet was named Chief Supply Chain Officer for Darden Restaurants in August 2003. A member of Darden's Operating Team, he is responsible for sourcing, distribution, quality assurance, and facilities for all Darden concepts. Barry's team of supply professionals manages over \$3 billion in capital and food product expenditures on an annual basis. The supply team sources more than 35 million cases of product from 1,500 vendors in 35 countries around the world.



Darden is the world's largest full-service restaurant operating company with annual sales of \$7.5 billion. The company owns and operates 1,900 Red Lobster, Olive Garden, LongHorn Steakhouse, The Capital Grille, Bahama Breeze and Seasons 52 restaurants in North America, employs approximately 180,000 people and serves more than 400 million meals annually. In 2011, Darden became the first full-service restaurant company ever to be named to the FORTUNE "100 Best Companies to Work For" list.

Barry joined Darden in July 1996 as Senior Vice President of Purchasing and Distribution. In 1998, he was assigned the additional responsibility for supplier and restaurant quality assurance activities.

Prior to Darden, Barry was with Restaurant Services, Inc., a Burger King Purchasing Cooperative, where he served as Vice President of Purchasing. He also served as Vice President of Purchasing for Kentucky Fried Chicken and as Senior Commodity Buyer and Plant Service Manager for Pillsbury Company.

Barry serves as an executive sponsor for the Darden African American Network. He received a bachelor's degree in Chemistry and Marketing from the University of Wisconsin and earned an MBA from College of St. Thomas in St. Paul, Minnesota.