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The Culinary Institute of America at Greystone
Napa Valley, California

CHEFS & PRESENTERS BIOGRAPHIES

LISA ABEND is a journalist based in Madrid. For the past several years, she has been *Time's* correspondent in Spain, where she writes about everything from international terrorism, to climate change, to immigration, to costumed debt collectors (with, needless to say, a fair number of bullfighting stories thrown in for good measure.) She is the author of *The Sorcerer's Apprentices*, which chronicled the 2009 season of Ferran Adrià's world-famous elBulli in Spain. As a freelance writer, she has written on learning the Basque language for *The Atlantic*; on volunteer bit torrent translators for *Wired*; on the plight of Roma women for *Ms.*; on prime minister Zapatero's republican upbringing for *The American Prospect*; on the recovery of the Iberian lynx for *National Wildlife*; and on the situation in Western Sahara for *The Economist*. She contributes to several major American food magazines, and has written features on a Marrakech cooking school (*Bon Appétit*); on culinary travels through Extremadura (*Gourmet*); on a collective of grandmothers in Catalonia who preserve traditional cuisine (*Saveur*) and on learning to love pig face (*Food & Wine*). Her food writing has also appeared in the *New York Times*, the *Los Angeles Times*, *Slate*, and the *Christian Science Monitor*. She hosts an episode on Andalusia in the third season of PBS' *Diary of a Foodie*. In a previous life she was a professor of Spanish history at Oberlin College. (Madrid, Spain)

MICHIEL BAKKER is the consummate international food & beverage professional, with over 22 years of global experience in food and beverage operations creating and building out partnerships, hotel F&B development and openings, as well as general hotel and service operations. As the director of global food services (based in Mountain View, CA) Michiel leads Google's world-renowned food program, supporting all foodservice-related activities and initiatives for Google's global community. His focus areas include developing new insights and evidence in how food experiences can enable individuals and teams to be their best short and long term, and developing internal and external global partnerships to explore and tackle the challenges and opportunities in the broader food systems. Prior to

joining Google, Michiel spent 17 great years with Starwood Hotels & Resorts Worldwide Inc. in various roles. Most recently, he led Starwood's Food and Beverage in Europe, Africa, and the Middle East. Michiel holds a bachelor's degree in business administration from the Hotel Management School Maastricht (The Netherlands), a MBA from the University of Bradford (United Kingdom) and a master's of hospitality administration degree from the University of Nevada, Las Vegas. (Los Gatos, CA)

ROBERT BATH is a wine and beverage instructor at The Culinary Institute of America (CIA) at Greystone. He was one of the first 25 Americans to pass the Master Sommelier Exam in 1993. Over the last 30 years he has worked in virtually every facet of the hospitality and wine industries, including managing several *Wine Spectator* Grand Award Restaurants and directing National Sales for Shafer Vineyards, as well as starting two companies: Robert Bath Imports and The RLB Wine Group. The RLB Wine Group client list includes The French Laundry, Taj Hotels, Crystal Cruise Lines, and over 25 high-profile California wineries. He writes for *Santé* and the *Sommelier Journal* and is a frequent speaker at wine festivals around the world. Robert has been teaching at the CIA at Greystone since 1993 and currently leads the Accelerated Wine and Beverage Program, the first accredited beverage program of its kind in the United States. (Napa Valley, CA)

MAXIME BILET is the co-author of *Modernist Cuisine: The Art and Science of Cooking*, which received the 2012 Book of the Year Award from the James Beard Foundation and the International Association of Culinary Professionals' Visionary Achievement, among many other awards, and *Modernist Cuisine at Home*, which also won an IACP award. For five years, he was the director of culinary arts and sciences at Nathan Myhrvold's Cooking Lab/Intellectual Ventures in Seattle, where he led the research and development of recipes and culinary techniques. He is a co-inventor on ten pending patents that resulted from his experiments. Maxime has been a featured speaker at events around the world, including Madrid Fusión, the Epicurean Classic, Paris de Chefs, the Experimental Cuisine Collective Symposium, and Maker Faire. *Forbes* named him one of the top "30 under 30" in the food and wine industry in 2011, and *Scoffier* one of the best emerging chefs of that same year. A graduate of Skidmore College and the Institute of Culinary Education, Maxime became head chef at Jack's Luxury Oyster Bar in New York City at 22 and later worked with Heston Blumenthal in the development kitchen at The Fat Duck in England. He is an active volunteer with the Hunger Intervention Program's community kitchen, the Gossett Place youth center, and the Quick! Help for Meals program led by Peter Clarke and Susan Evans of the University of Southern California. (Seattle, WA)

JON BONNÉ is *The San Francisco Chronicle's* wine editor and author of *The New California Wine* (Ten Speed Press). He covers wine throughout Northern California and around the world, and is responsible for the paper's wine and spirits coverage and the annual Top 100 Wines, as well as a regular column in *Decanter*. Previously, Jon was lifestyle editor and wine columnist for MSNBC and wine columnist for *Seattle* magazine, and has written about wine for such top publications as *Saveur*, *Food & Wine*, and the *Art of Eating*. His work at the *Chronicle* has won two James Beard Foundation Awards. He has twice been a Beard finalist for best wine writing, and his writing has won numerous awards from the Association of Food Journalists. (San Francisco, CA)

ALI BOUZARI began cooking in restaurant kitchens while studying biochemistry at the University of Texas at Austin. Currently pursuing a PhD in food biochemistry at UC Davis, Ali's research focuses the texture of sous vide root vegetables as well as on the effects of freezing on fruits and vegetables. He is an adjunct lecturer at The Culinary Institute of America (CIA) at Greystone, where he teaches culinary science. His research interests at the CIA include collaborating with chefs to understand the science behind culinary techniques in order to facilitate innovation in the kitchen. He has worked with some of the most innovative restaurants in the country including the French Laundry, Benu, and the Restaurant at Meadowood. Ali continues to work and stage as a cook in various restaurants in order to further develop his culinary skills as well as to stay in tune with current culinary trends and practices. (Davis, CA)

STUART BRIOZA '98 is a chef-owner of State Bird Provisions in San Francisco. He attended The Culinary Institute of America in Hyde Park, NY, where he graduated with top honors. He then began his cooking career in the 1990s working for Chef John Hogan in Chicago at the acclaimed Savarin restaurant. In 2000, Stuart was hired as executive chef at the legendary Tapawingo in Ellsworth, MI, where he developed his own unique style of cooking using seasonal and local foods. In 2003, Stuart was named one of *Food & Wine's* 10 Best New Chefs in America for his technique and commitment to using the best local ingredients. The next year, he was recruited by restaurateur Drew Nieporent and master sommelier Larry Stone to lead the kitchen at the famed San Francisco restaurant Rubicon; in just a few months, he re-established the restaurant as one of the top dining destinations in San Francisco. On December 31st, 2011, after a few years of travel, exploration, and starting a family, Stuart opened the award-winning State Bird Provisions. Aside from earning legions more fans, he has received the following accolades: *Food & Wine's* Best Chef All-Stars 2013; James Beard Award for Best New Restaurant 2013; *Bon Appétit's* Best New Restaurant of 2012; *Zagat: The 10 Hottest Restaurants in the World*; *San Francisco Chronicle: Top 100 Restaurants*; *San Francisco Business Journal* Forty Under 40. (San Francisco, CA)

CORTNEY BURNS is the co-chef and production manager at Bar Tartine in San Francisco. She fell in love with the craft of cooking while taking culinary courses during high school in Chicago, IL, but went on to study cultural anthropology and the Tibetan language at the University of Wisconsin-Madison. A year studying abroad in Nepal and India in 1999 introduced her to exotic spices and flavors, further fueling her desire to cook. After cooking professionally in Australia, Cortney moved to the Bay Area in 2001, honing her kitchen and butchery skills at Café Rouge, Quince, Boulette's Larder, Cafe Adagia, and a myriad of wineries in the Napa Valley. Working closely with Chef Nick Balla at Bar Tartine, Cortney manages the production of all house-made products, including cultured dairy items, fresh and aged cheeses, charcuterie, pickles, dried spices, fermented beverages, and pastries. She loves using Old World methods like fermentation, curing, and drying as a way to layer flavors and intensity into food. Cortney and Nick are working on a Bar Tartine book that will be published by Chronicle in the fall of 2014. (San Francisco, CA)

MICHELANGELO CESTARI is the manager and co-head chef of Gustu and Melting Pot Bolivia Foundation in La Paz, Bolivia. A native of Caracas, Venezuela, he began his culinary career as an apprentice at Atlantique there, rising to the ranks of chef de partie garde manger before moving to Spain in 2006 and working at the world-renowned Mugaritz with Chef Andoni Luis Aduriz. From there, he continued building his career with stints at the Michelin-

starred Le Manoir aux Quat' Saisons in England and Au Crocodile in France. He then moved to Copenhagen, working first for Bocuse d'Or winner Rasmus Kofoed at Geranium, then at Mielcke & Hurtigkarl, Alberto K, and at Christian Puglisi's acclaimed Relæ and Manfreds og Vin until September 2012. During that time, he also staged at the Nordic Food Lab and won a competition of best food and California wine pairings. Claus Meyer, co-founder of Noma, created the concept of Gustu, which opened in April 2013 and aims to give young Bolivians opportunities through food. The restaurant's fine dining menu exclusively features Bolivian ingredients. (La Paz, Bolivia)

ANDRÉ CHIANG is the chef-owner of [Restaurant André](#) in Singapore, which centers around his philosophy of using only the freshest of seasonal produce. Having made an indelible impression on the Singapore culinary scene since its opening in late 2010, Restaurant André was recently listed as one of the 10 Restaurants in the World Worth a Plane Ride by the *New York Times*, and *Wallpaper* named André one of the world's best young chefs. In 2013, Restaurant André ranked 38th on *Restaurant Magazine's* World's 50 Best Restaurant list. One of Asia's Top 10 Young Chefs and Best 150 Relais Gourmand Master Chefs of the World, André's career spans numerous highly successful roles in various *Michelin*-starred establishments, including some of the world's top French restaurants, among them Pierre Gagnaire, L'Atelier de Joël Robuchon, and L'Astrance in Paris; La Maison Troisgros in Roanne; and Le Jardin des Sens in Montpellier. (Singapore)

MICHAEL CHIARELLO '82 is an award-winning chef and owner of critically acclaimed Bottega restaurant in the Napa Valley. He made his mark by combining his Southern Italian roots with the distinctive hallmarks of Napa Valley living. Michael was named Chef of the Year by *Food & Wine* in 1985, just three years after graduating from The Culinary Institute of America (CIA). He received the CIA's Chef of the Year Award in 1995, and was named CIA's 2011 Alumni of the Year. His books have received awards and nominations from both the International Association of Culinary Professionals and the James Beard Foundation. In the mid-90s, his specialty food innovations earned his olive oil business, Consorzio Flavored Oils, the Best Product Line Award at the International Fancy Food Show. After turning his enthusiasm for sustainability to his own vineyards in 1999, he created Chiarello Family Vineyards, and his small-production wines are consistently high-scoring. And since 2000, Michael has been the tastemaker behind the NapaStyle retail line of artisanal foods, kitchenware, and home decor. Michael was nominated for Best Chef: Pacific by the James Beard Foundation in 2012. Michael has been a national television host of his own shows for over a decade on PBS, Food Network, and Cooking Channel, and has appeared on the highest rated food competition shows on television as well. His Emmy Award[®]-winning show, *Easy Entertaining with Michael Chiarello*, began in 2003 and still airs daily. In 2009, he took second place as finalist on Bravo's inaugural *Top Chef Masters*, and has appeared as a judge on *Top Chef* and *Top Chef Masters*. His latest television endeavor, *Supermarket Superstar*, airs on Lifetime. In April 2013, Michael opened Coqueta, a Spanish restaurant on San Francisco's waterfront and released *Live Fire*, his latest and most personal book about cooking with fire and entertaining outdoors. (Napa Valley, CA)

PATRICK CLARK is a chef-instructor at The Culinary Institute of America (CIA) at Greystone. He brings strong industry experience in high-end, high-volume dining to his 2007 appointment at the CIA, where he teaches in the college's degree, certificate, and custom continuing education programs. Patrick comes to the CIA from Sutro's restaurant in the historic Cliff House in San Francisco, where he won accolades for his farm-fresh, California

coastal cuisine. His career has also included time as executive chef for the California Café restaurant group in Palo Alto, CA and the Santa Barbara Grill in Cupertino, CA, both roles allowing him to bring his culinary passion for seasonal, local, and organic foods to the table. As a member of the 1992 Chaîne des Rôtisseurs' Culinary Team USA, Patrick garnered 26 medals. He is a high honors graduate of the California Culinary Academy and is active in many professional organizations, including the Chefs Association of the Pacific and the American Culinary Federation. (Napa Valley, CA)

KYLE CONNAUGHTON grew up cooking in Los Angeles for such restaurants as Spago Beverly Hills, Kishi, Lucques, AOC, and the Dining Room at The Ritz-Carlton Huntington. He attended The Southern California School of Culinary Arts and two Japanese culinary schools before working for the Japanese outpost of Michel Bras, the three-Michelin-star restaurant based in Laguiole, France, where he spent three years. While in Japan, Kyle also worked in several of the top kitchens of traditional kaiseki, sushi, soba, and izakaya-style dining. He then moved to the U.K. to open The Fat Duck Experimental Kitchen with Heston Blumenthal, as head chef of research and development. Working with food scientists, historic and culinary researchers, perfumers, and sensory scientists, Kyle oversaw for five years the development work for the three-Michelin-star The Fat Duck, which was voted Best Restaurant in the World in 2006 and 2007. In 2010, Kyle returned to the U.S. to work on several development projects, including contributing to the *Modernist Cuisine* book series. Other projects have included program and curriculum development for The Culinary Institute of America's new culinary science bachelor's degree of professional studies. He is currently writing a book on Japanese earthenware to be published by Ten Speed Press and opening a property in Sonoma, CA. (Sonoma, CA)

GERARD CRAFT is the executive chef and owner of Craft Restaurants, Ltd. in St. Louis, Missouri. After opening Niche in 2005 at the age of 25, he extended his restaurant group to include Taste by Niche, a modern speakeasy, Brasserie by Niche, a classic French bistro, and his latest approachable Italian concept, Pastaria. Gerard's creative yet simple food earned him recognition as a *Food & Wine* Best New Chef, *Inc.* magazine's Star Entrepreneurs Under 30, as well as a four-time James Beard Foundation finalist for Best Chef: Midwest. A native of Washington, D.C., Gerard became addicted to the restaurant life while living in Salt Lake City as a snowboard photographer. He went on to cook at Bistro Toujours in Park City, UT, Ryland Inn in Whitehouse Station, NJ, and Chateau Marmont in Los Angeles, CA, before making the leap to open a restaurant of his own. Always a believer in following intuition, Gerard settled on the boarded-up building in the Benton Park neighborhood of St. Louis. Since opening Niche in 2005, he has been highly acclaimed for his innovative interpretations of what he calls "humble" Midwest ingredients—the best available from numerous local area farmers. (St. Louis, MO)

ILIANA DE LA VEGA is a Mexican-born chef, author, and restaurateur who has been studying Mexican cuisine and culture for more than 25 years. With her chef-husband Ernesto Torrealba, she is the owner of [El Naranjo](#) in Austin, Texas, a critically acclaimed restaurant based on the eponymous one they ran in Oaxaca, Mexico before moving to Texas. Her culinary passion is chiles, from supporting small producers to teaching the culinary techniques that bring their fabulous flavors to a wide variety of dishes. From 2008 to 2012, Iliana served as the Mexican/Latin Cuisines specialist for The Culinary Institute of America's (CIA) San Antonio campus, where she conducted research, developed curricula, and taught undergraduate and continuing education courses on Mexican and other Latin cuisines. A

native of Mexico City, Iliana is one of 10 founding members of the CIA's Latin Cuisines Advisory Council. Since opening in May 2012, El Naranjo has quickly become known as one of the top restaurants in Austin. Before opening their brick-and-mortar restaurant, Iliana and Ernesto ran El Naranjo Mobile and Catering, a successful food trailer called "the only real Mexican restaurant in Texas" by local media. Iliana recently started her radio show, *Platicando y Cocinando en Español*, where she talks about food, traditions, health, and wellness with the goal of improving and supporting the lives of the Spanish-speaking population in Austin. (Austin, TX)

SANG-HOON DEGEIMBRE is chef-owner of the three-Michelin-star [L'Air du Temps](#) in Belgium, which also has a score of 18 out of 20 in Gault-Millau. In old times when young Sang-Hoon was thinking about a job, he turned to be a pharmacist, but his love for food had him move to the food industry. As a result he worked in different famous restaurants in Belgium as a sommelier—including at La Truffe Noire in Brussels; Petit Versailles in Gosselies; and La Salicorne, La Hulpe, and L'Eau Vive in Arbre—but never cooked before he opened his own restaurant in 1997, called L'Air du Temps, where he received a first Michelin star after two years and the second in 2007. For the 15th anniversary of the restaurant, Sang-Hoon and his staff moved to another location at a large farm in the middle of fields, where he grows a specific garden with more than 300 species of plants. Today, he defines his cuisine as Terroir Contemporain, while love for modernity defines his style. Sang-Hoon is permanently looking for the very best products—especially from his own production around the restaurant, but not only—that he cooks using specific techniques, modern or ancient, to bring the best of each ingredient into the light to magnify it. His Korean roots are helping him to give a touch of power taste in each dish resulting in a unique personal cooking style. (Liernu, Belgium)

GREG DRESCHER is vice president of strategic initiatives & industry leadership at The Culinary Institute of America (CIA), where he oversees leadership initiatives for the foodservice industry, including conferences, invitational leadership retreats, digital media, and strategic partnerships. He is the creator of the college's Worlds of Flavor® International Conference & Festival (now in its 16th year); the annual Worlds of Healthy Flavors (California and Singapore), and the new Menus of Change initiative, which are presented in partnership with the Harvard School of Public Health; and numerous other CIA "think tank" initiatives. Dubbed the Flavor Hunter by Bon Appétit, Greg was inducted into the James Beard Foundation's Who's Who of Food & Beverage in America in 2005, was honored with *Food Arts'* Silver Spoon Award in 2006, and received two James Beard awards for the CIA's *Savoring the Best of World Flavors* DVD and webcast series. In 2008, he was appointed by the President of the National Academy of Sciences' Institute of Medicine to its Committee on Strategies to Reduce Sodium Intake. Greg previously served on the James Beard Foundation Awards Board, and currently serves on advisory boards for UC Davis' Agricultural Sustainability Institute and Olive Center. In 2011, he was inducted as a member of the Accademia dei Georgofili, Europe's oldest agricultural academy. (Sacramento, CA)

JODY EDDY is a graduate of the Institute of Culinary Education in Manhattan and has cooked at Jean Georges, The Fat Duck, and Tabla. She was the executive editor of *Art Culinaire* for three years and her most recent cookbook is the James Beard-nominated *Come In, We're Closed: An Invitation to Staff Meals at the World's Best Restaurants*. She writes for several publications including *Food & Wine*, *Food Arts*, *Plate*, *Zester Daily*, *Food Republic*, and *The Local Palate* and teaches culinary classes around the world including at Astor Center,

Kitchen Window, The Bowery Culinary Center, and Salt Eldhus. She leads international culinary tours, the most recent being to Iceland in August 2013. She has presented at conferences and other venues around the country, including IACP and Google, and is currently writing a cookbook entitled *Dill: The New Nordic Cooking of Iceland*, to be published by Ten Speed Press in 2014. She is the author of www.jodyeddy.com. (Morristown, NJ)

MARK ERICKSON '77, CMC, is provost for The Culinary Institute of America (CIA). In this role, he oversees all aspects of the college's culinary programs including education, faculty, curriculum, governance, academic support functions, academic research, accreditation, assessment, branch campuses, food and beverage operations, and continuing education. Mark is a frequent presenter at various industry events and conferences, where he shares unique perspectives of the global food industry, drawing from both academic and practical experiences. An honors graduate of the CIA class of 1977, Mark was director of culinary education at the Hyde Park campus from 1988 to 1990. Prior to that, he held both faculty and department head positions at the CIA. His career also includes serving as chef garde manger of the Palace Hotel in Gstaad, Switzerland; executive sous chef of the Greenbrier Hotel in White Sulphur Springs, WV; sous chef of the Everglades Club in Palm Beach, FL; and executive chef of Cherokee Town and Country Club in Atlanta, GA. He was a member of the gold medal-winning United States Culinary Olympic Teams in 1980, 1984, and 1988, and part of the U.S. team that won the 1985 Culinary World Cup. He earned "Crystal Chef" honors by having the highest score in the ten-day Certified Master Chef examination administered by the American Culinary Federation in 1985. Mark holds a B.S. degree in Restaurant & Hotel Management from the University of New Haven and a MBA from Marist College in Poughkeepsie, NY. (Hyde Park, NY)

FLORENCE FABRICANT is a food and wine writer for the *New York Times*. She contributes the weekly Front Burner and Off the Menu columns, is a member of the wine panel and writes the pairings column for the wine tasting. She frequently writes features that appear in the Dining section and also writes about food and travel for the Sunday Travel section and articles about news in the restaurant industry for the Metro section. She has written 11 cookbooks, including *The New York Times Dessert Cookbook* (St. Martins Press), *The New York Restaurant Cookbook* (Rizzoli), *The New York Times Seafood Cookbook* (St. Martins Press), *Venetian Taste* (Abbeville Press), *Park Avenue Potluck*, and *Park Avenue Potluck Celebrations*, both fund-raisers for Memorial Sloan-Kettering, published by Rizzoli. A Phi Beta Kappa graduate of Smith College, she has an M.A. in French from New York University Graduate School of Arts and Sciences. She holds L'Ordre National du Mérite from the French government, and is a member of Who's Who of Food and Beverage in America. (New York, NY)

ELIZABETH FALKNER is one of the culinary world's most recognizable chefs and a leader in the culinary scene. For more than 20 years, she wowed the San Francisco/Bay Area with her desserts, then with two Michelin-recommended restaurants—Citizen Cake, a multiple award-winning restaurant, bar and patisserie, and Orson, a popular restaurant and bar. Today, she is the executive chef of Corvo Bianco, a Coastal Italian restaurant on Columbus Avenue in the Upper West Side of New York City. A leader in the culinary scene, Elizabeth is a multiple award winning chef and a James Beard Foundation Award nominee. In 2006, *Bon Appétit* named her Pastry Chef of the Year. In 2005, she was nominated for Pastry Chef of the Year by the James Beard Foundation. Elizabeth also has been both a leader

and a mentor to many other chefs, working closely with Women Chefs & Restaurateurs (WCR), who awarded her Golden Bowl for Pastry in 2003 and she is now the incoming president of the Board of Directors for WCR. A lover of culinary competition, Elizabeth has competed in multiple culinary competitions including Food Network's *Next Iron Chef: Redemption*, *Iron Chef America*, and *Next Iron Chef: Super Chefs*, in which she was a finalist and runner up. (Brooklyn, NY)

NICK FAUCHALD began his career as a magazine editor, working at *Food & Wine*, *Wine Spectator*, and *Every Day with Rachael Ray*, which he helped launch in 2006. In 2008, he launched TastingTable.com, an email- and web-based epicurean publication. [Nick](#) served as editor-in-chief of Tasting Table until 2011, when he left to start All Day Media, a Brooklyn-based digital and print publishing and consulting company. All Day Media works to bridge the print and digital worlds by offering editorial consulting services and creating products in both mediums. Nick has created apps and e-books for number of chefs and authors and worked with print publications including the *New York Times* and *Edible* magazines on digital projects. This summer he launched Short Stack Editions, a series of small-format cookbooks. He is currently writing a cocktail book for Ten Speed Press and a cookbook for Artisan, and his writing has been featured in the *Best Food Writing* series, *Food & Wine*, *Departures*, *Men's Health*, *Men's Journal*, *AFAR* and *The Wall Street Journal*. (Brooklyn, NY)

JANET FLETCHER is the [author](#) or co-author of more than two dozen books on food and beverage, including *Cheese & Beer*, *Cheese & Wine*, and *The Cheese Course*. She writes a weekly cheese column for the *San Francisco Chronicle* and the Cheese Focus column for *Specialty Food*. She is the recipient of three James Beard Awards and the IACP Bert Greene Award and is a member of the Guilde Internationale des Fromagers. Her writing on wine and food has appeared in numerous national magazines, including *Saveur*, *Bon Appétit*, *Fine Cooking*, and *Food & Wine*. She lives in Napa Valley but teaches cooking and cheese-appreciation classes around the country. (Napa, CA)

LARRY FORGIONE '74 is the culinary director and co-founder of the Conservatory for American Food at The Culinary Institute of America (CIA) at Greystone. Larry, hailed as "the godfather" of American cuisine, is responsible for changing the way Americans eat today by embracing the virtues of our national cuisine and using only seasonal, local ingredients, beginning the entire Farm-to-Table movement. After graduating from the Culinary Institute of America and then working in some of the best kitchens in Europe and America, Larry opened An American Place in 1983, earning three stars from the *New York Times*. The CIA has named him Chef of the Year and the James Beard Foundation honored him with the award America's Best Chef in 1993. His *American Place* cookbook was also honored with a James Beard award for Best American Cookbook in 1996. Larry's accomplishments have also been recognized by numerous publications, including *Life Magazine*, which named him one of the 50 Most Influential Baby Boomers. Larry has provided his unique expertise in culinary consulting for numerous hotels and restaurant groups. (St. Helena CA)

CARL KRISTIAN FREDERIKSEN is the executive chef of Aamanns-Copenhagen, New York City's only Danish restaurant. Born and raised in Denmark, Carl conceptualizes the menu and shapes an authentic culinary experience for guests to the Tribeca restaurant, an outpost of the original one in Copenhagen. Before arriving in the U.S. in 2012, Carl served as chef and alongside other accomplished chefs for some of Denmark's most highly-

respected restaurants, including Restaurant Kanalen, Nimb Brasserie, Søren K in The Black Diamond, Ruths Hotel, and Skagen Fiskerestaurant. He was instrumental in the 2012 publication of *Fisken*, a cookbook focused on the preparation of fish from the waters surrounding Denmark. (New York, NY)

KATSUYA FUKUSHIMA is the chef-owner of Daikaya in Washington, DC. Since opening in February 2013, this dual ramen-daikaya restaurant has gained national acclaims, including being named one of the best 50 new restaurants of 2013 by *Bon Appétit* and top izakaya in the country by Yahoo, and earning a spot on the Eater hottest ramen shops list. It also received three stars from the *Washington Post*. After a 15-year tenure with DC-based ThinkFoodGroup (TFG) by Jose Andres, Katsuya left TFG in the summer of 2010 to embark on a new chapter of his prestigious career. Since then, he has been racking up accolades at every stop, including winning an episode of *Iron Chef America*, expanding a colleague's food truck business at Miami's Art Basel, and attracting huge crowds at the San Diego Food & Wine Festival with his live demos. Katsuya has been featured in a variety of media outlets including the *Washington Post*, *Washingtonian*, *Wine Spectator*, *Food Arts*, the Kojo Nnamdi Show, and several episodes of the *Fretz Kitchen*. Alongside Andrés, he appeared in episodes of Anthony Bourdain's *No Reservations*, *Gourmet's Diary of a Foodie*, and *Iron Chef America*. Katsuya received his formal culinary training at L'Academie de Cuisine. Before pursuing a career in the kitchen, he attended the University of Maryland and graduated with degrees in mathematics and art. (Washington, D.C.)

DANI GARCÍA is the chef-owner of the two-Michelin-star Calima in Marbella, Spain, and Manzanilla in New York City. Dani has become one of the top references of the avant-garde cuisine in Andalusia, but he is also one of the key names of the contemporaneous cuisine in Spain and frequently headlines at international gastronomic conferences. Dani studied at the Hospitality School of Málaga, La Cónsula. In 1996, he began a stage at the restaurant of the prestigious Basque chef Martín Berasategui. In 1998 he was named executive chef of the team that opened Tragabuches in Ronda, where he worked until the opening of Calima in 2005. Dani's cuisine is based on his traditional Andalusian recipes playing with contrasting textures, flavors, and temperatures. (Marbella, Spain and New York, NY)

ALEXANDRE GAUTHIER is the chef-owner of [La Grenouillère](#) in La Madelaine sous Montreuil, in the Pas-de-Calais department of France, which he opened in 2003. He studied at the Hotel Management School in Le Touquet and completed his training with chefs who each had a different style for him to learn. In 2007, he opened a contemporary roastery called Froggy's Tavern in Montreuil-sur-Mer and in 2009 he inaugurated the restaurant Les Grandes Tables du Channel in Calais. He is a frequent presenter at cooking festivals and conferences around the world; in September 2005, he participated in Fou de France Paris and in March 2008 in Fou de France Tokyo. Alexandre's style and personality led him in May 2011 to trust Patrick Bouchain with the renovation of La Grenouillère. His renovated kitchen is now in line with his style, and he has become one of the leaders of the young cuisine. He expresses himself through a radical, essential, and impertinent cuisine. (La Madelaine sous Montreuil, France)

GABRIELLA GERSHENSON is the food features editor of Every Day with *Rachael Ray* magazine. Before joining EDWRR, Gabriella was a senior editor at *Saveur*, dining editor at *Time Out New York*, and food columnist and critic for the now-departed *New York Press*, in that order. She's been a regular guest on WOR's *Food Talk*, NYC TV's *Eat Out New York*,

and Heritage Radio, and has been interviewed on BBC, CBS, and several other news outlets. Gabriella appeared on the Food Network's reality show *24 Hour Restaurant Battle* and *The Best Thing I Ever Ate*, and consulted for Jamie Oliver's travelogue, *Jamie's American Dream*. Her work has been published in *The Wall Street Journal*, *The New York Times*, *San Francisco Chronicle*, *The Boston Globe*, and *Edible Brooklyn and Manhattan*, and several other venues. (New York, NY)

VICTOR A. L. GIELISSE, DBA, CMC, CHE is vice president of advancement and business development at The Culinary Institute of America (CIA), where his responsibilities include alumni relations, career services, and fund-raising initiatives, as well as stewarding the CIA's relationship within the foodservice industry. He is one of 66 Certified Master Chefs (CMC) in the US, earning the Crystal Chef Award for highest score in the CMC examination. He holds a doctorate degree in business administration from California Coast University and is a Certified Hospitality Educator (CHE). Victor was born in the Netherlands, has worked in Holland, Germany, Switzerland, South Africa, and since 1979, in the United States. Prior to joining the CIA administration in 1998, he was the chef-owner of the Ivy Award-winning restaurant *Actuelle* in Dallas, TX and president of the consulting firm CFT/Culinary Fast-Trac and Associates Inc. He served as the Chairman of the American Culinary Federation (ACF) Culinary Competition Committee; is a coach and advisor to ACF Culinary Team USA; and was a judge of the 2004 and 2008 IKA Culinary Olympics in Erfurt, Germany. Victor is the author of *Cuisine Actuelle* and *In Good Taste: A Contemporary Approach to Cooking*, and co-author of the CIA cookbook *Modern Batch Cookery*. He was a James Beard Foundation Award nominee in 1993 for Best Chef: Southwest, and in 1999, he was named one of The 50 New Taste Makers in the hospitality industry by *Nation's Restaurant News* and Best Seafood Chef in America by *Restaurant Business*. (Hyde Park, NY)

PETER GILMORE is one of Australia's most influential and talented chefs. Since 2001, he has been executive chef at [Quay](#) in Sydney, where his creative and original cuisine has seen the restaurant receive an unprecedented number of Australian and international awards, and establish itself as one of Australia's best and best-loved restaurants. A passionate gardener, Peter was one of the first chefs in Australia to truly embrace the vegetable garden and its diversity, forging unique relationships with small-scale growers to re-introduce forgotten plant species and to develop bespoke produce exclusively for Quay, and planning his menus from the ground up a season ahead. Peter was born and bred in Sydney, and knew from his teens that he wanted to cook. He started his apprenticeship at 16 and spent his twenties working in kitchens overseas and in country New South Wales, developing his own style. Critical recognition came in 2000 when Peter was the head chef at De Beers Restaurant at Whale Beach. His next step was as head chef at Quay, and he has never looked back. Quay has been included in the fabled San Pellegrino World's 50 Best Restaurants list for five years in a row, and named Best Restaurant in Australasia three times. Locally, the restaurant has received Three Chefs Hats for 11 consecutive years and been named Restaurant of the Year five times in *The Sydney Morning Herald Good Food Guide*, and has three stars and has been awarded Restaurant of the Year three times in the *Australian Gourmet Traveller Restaurant Guide*. Peter was also named Chef of the Year in *The Sydney Morning Herald Good Food Guide 2012 Awards*. His first book, *Quay: Food Inspired by Nature*, a showcase of his nature-based philosophy and the organic presentation of his stunning cuisine at Quay, was published in 2010 and has sold worldwide. He is currently working on his second book, due out in 2014. (Sydney, Australia)

MEHMET GÜRS is the chef and owner of 10 successful restaurants in Istanbul, Turkey, including the unique [Mikla](#). He is credited by many to be the one “kicking off the contemporary restaurant scene in Istanbul” when he returned from the US to start his first restaurant in 1996. His company, the Istanbul Food & Beverage Group, is at the forefront of the culinary world in Turkey. He is most known for his recent introduction of the visionary New Anatolian Kitchen. In this new approach, traditional and true “noble” products are treated with utmost respect while being transformed with a blend of new and ancient techniques. Years of extensive research and a dedicated creative process together with a team of chefs, a full-time anthropologist, villagers, mothers, and grandfathers has resulted in an extensive network and a deep knowledge of the traditional habits, products, and techniques of the area, with a successful cooperation between the keepers of the land and the chefs in the city as a result. (Istanbul, Turkey)

ANDREW HUNTER '88 is the foodservice and industrial chef for Kikkoman, where he develops custom and ready-to-use sauce solutions for manufacturing partners, as well as menu concepts for a broad base of restaurant, college and university, and healthcare customers. Andrew has worked as chef de cuisine for Barbara Tropp's China Moon Café, vice president of culinary development for Wolfgang Puck Worldwide, and managed the culinary operations for Darden Restaurants' 600+ unit Olive Garden restaurants. He earned an AOS in culinary arts from The Culinary Institute of America, a BA in culinary history from New College, and an MA in museum studies from San Francisco State University. In 2011, he spent Thanksgiving in Afghanistan and cooked a “Dinner of a Lifetime” for U.S. Special Forces in forward operating bases. (Los Angeles, CA)

STEVEN JILLEBA '77, CMC, CCE, AAC, is the corporate executive chef for Unilever Food Solutions, which he joined in 1999. A graduate of The Culinary Institute of America, he has held executive chef positions in hotels and other fine dining establishments around the globe and received his master chef certification in 1997. He has competed in three International Culinary Olympic competitions, winning an impressive nine gold medals, and has served as national culinary competition chairman and national youth team manager for the American Culinary Federation (ACF). Steven received ACF's President's Award in 2007, the organization's highest honor, and the American Academy of Chefs' Chairman Award. In 2000, he was awarded the ACF Central Region's Chef Professionalism Award and was named the ACF Central Region Chef of the Year in 2001. (Lisle, IL)

LOTTA JÖRGENSEN is the editor-in chief, with her husband Per-Anders, of [Fool](#), a cutting-edge magazine on modern gastronomy and food culture that takes inspiration from the worlds of fashion, design, and culture. With a background art directing magazines and corporate identity production, Lotta is the magazine's art director. Launched in 2012, *Fool* was named Best Magazine in the World at the 2013 Gourmand World Cookbook Awards and has rapidly accumulated a cult following among chefs around the globe. “Fool” is a play on food and foolishness, Lotta and Per-Anders say, believing that the very best chefs are often the most playful. Fool takes in their ideas of what contemporary gastronomy is about, and differentiates itself by having no recipes. (Malmö, Sweden)

PER-ANDERS JÖRGENSEN is the editor-in chief, with his wife Lotta, of [Fool](#), a cutting-edge magazine on modern gastronomy and food culture that takes inspiration from the worlds of fashion, design, and culture. Per-Anders is an award-winning photographer who has photographed chefs and celebrities from all over the world and worked in advertising.

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HAJIME KASUGA is a Nikkei chef and the former chef-partner of Hache in Lima, Peru. A third-generation Japanese-Peruvian who has worked in some of Lima’s best restaurants, his culinary style is recognized as new Nikkei cuisine, a fusion of Japanese techniques and Peruvian touches. This approach led him to win the international Girotonnoa competition in Italy in 2007. In 2008 and 2009, he received *Summun* magazine’s Best Japanese Cuisine award. Hajime has been a featured presenter at Perú Mucho Gusto, Mistura, and the Salón Internacional de la Gastronomía in Caracas, Venezuela. (Lima, Peru)

THOMAS KELLER is the chef-owner of [The French Laundry](#), [Per Se](#), [Bouchon](#), [Bouchon Bakery](#), and [Ad Hoc](#). His accolades include consecutive Best Chef awards from the James Beard Foundation and Chef of the Year by The Culinary Institute of America (CIA), and being named America’s Best Chef by *Time* magazine in 2001. In 2010 he was elected to the CIA’s Board of Trustees, contributing his unique perspective and leadership to furthering the school’s educational mission. He is the only American-born chef to hold multiple three star ratings by the Michelin Guide, for The French Laundry and Per Se. Thomas is renowned for his culinary skills and his exceptionally high personal standards. He began his culinary career at a young age, working in the Palm Beach restaurant managed by his mother, before relocating to France in 1983, where he worked in several Michelin-starred houses, including Guy Savoy and Taillevent. He opened his first restaurant, Rakel, in New York City in 1986, then moved westward to California to work as the executive chef at the Checkers Hotel in Los Angeles. In 1994, Thomas took ownership of The French Laundry in Yountville, quickly garnering nationwide acclaim. His French bistro Bouchon debuted down the street in 1998, with Bouchon Bakery following five years later. He now has eight restaurants and two bakeries in the United States. Thomas is the author of *The French Laundry Cookbook*, *Bouchon*, *Ad Hoc at Home*, *Under Pressure: Cooking Sous Vide*, and *Bouchon Bakery*. (Yountville, CA)

CHRISTOPHER KOSTOW is the chef at [The Restaurant at Meadowood](#) in the Napa Valley. A Michelin-starred chef before the age of 30 and the winner of the 2013 James Beard Award for Best Chef: West, he takes a thoughtful approach to food that belies his age. Masterfully blending contemporary French cuisine with the farm-to-table tradition, he creates a transcendent experience for diners every night at The Restaurant at Meadowood. Christopher, a Chicago native, trained in kitchens far and wide: from a Paris bistro to the Michelin-starred Le Jardin des Sens in Montpellier. Upon returning to the States, he worked as sous chef under Daniel Humm in San Francisco. He soon became top toque at Chez TJ in Mountain View, CA, garnering the restaurant many accolades, including two Michelin stars and a coveted spot on *Food & Wine*’s list of Top Ten Dishes of the Year in 2007. Upon arriving at Meadowood in February 2008, Christopher maintained two Michelin Stars, was nominated for Best Chef: West by the James Beard Foundation, and named as one of *Food & Wine*’s Best New Chefs 2009. In February 2010, he garnered a rare four stars in the *San Francisco Chronicle* and was soon awarded the highest ranking of three Michelin stars in

the 2011 Guide. Christopher and The Restaurant at Meadowood team have since retained both rankings. (St. Helena, CA)

LARS KRONMARK, CWP, a native of Denmark, is a chef-instructor at The Culinary Institute of America (CIA) at Greystone. A graduate of the Restaurant and Apprenticeship School in Copenhagen, he worked in several restaurants there, including the Grand Café, and trained with Jan Pederson from La Cocotte. Before joining the CIA at Greystone faculty, Lars was a senior chef-instructor at The California Culinary Academy for 14 years; he was hand-picked from the finest culinary educators in the United States to open the school in August 1995. His interest in wine developed over the past 20 years and has culminated in recognition as a Certified Wine Professional. In 2007, he was voted Chef of the Year by the Cordon d' Or-Gold Ribbon and in 2012, he won the California competition segment of Cochon 555 and was named the Prince of Pork. Besides conducting wine-related cooking classes, he also participates in events at local wineries and has been involved with the Napa Valley Wine Auction for the past 20 years. Over the years, as part of his involvement in several international CIA programs and initiatives, Lars has had the opportunity to immerse himself in a number of food cultures, from Italy and Spain to Mexico and China. (St. Helena, CA)

MOURAD LAHLOU is the chef-owner of [Aziza](#) in San Francisco, where his strikingly modern reinventions of traditional Moroccan dishes showcase the flavors of his native cuisine in harmony with the fresh, local, artisanal ingredients of Northern California. Born and raised in a large extended family in the ancient Medina of Marrakesh, he came to the United States when he was 20 to study economics at San Francisco State University. Missing his native cuisine, he taught himself how to recreate his favorite Moroccan dishes with local ingredients and his own inventive techniques. He opened his first restaurant, Kasbah, in San Rafael, CA in 1996, and was named a Rising Star Chef by the *San Francisco Chronicle* in 1998. In 2008, Mourad was named a Rising Star Chef by StarChefs, and in 2009 the *Chronicle* raised Aziza's rating to three and a half stars. That same year, *Zagat* named Aziza one of the Top 10 Bay Area restaurants of the decade, and Mourad won his battle on the Food Network's *Iron Chef America* by a record-breaking margin. In 2010, Aziza became the first Moroccan restaurant to ever receive a Michelin star. His first cookbook, *Mourad: New Moroccan*, was published in 2011 to high acclaims. In September 2012, U.S. Secretary of State Hillary Rodham Clinton named him a State Chef of the newly launched Diplomatic Culinary Partnership program. (San Francisco, CA)

FRANCIS LAM is editor-at-large at Clarkson Potter and a judge on *Top Chef Masters*. His writing and editing has won numerous awards from the International Association of Culinary Professionals. In past lives, he was the features editor at Gilt Taste, a senior writer at Salon.com, and a contributing editor at *Gourmet*. His work has appeared in the *New York Times*, *Financial Times*, and the 2006-2012 editions of *Best Food Writing*. He believes that, in professional football, that would count as a dynasty; in ancient China, not so much. He tweets at [@francis_lam](#). (New York, NY)

EDWARD LEE is the chef and owner of 610 Magnolia, MilkWood and The Wine Studio in Louisville, Kentucky. He is a three-time finalist for the James Beard Foundation Awards Best Chef: Southeast in 2011, 2012 and 2013. He has been featured in *Esquire*, *Bon Appétit*, *GQ*, *Gourmet*, *New York Times Magazine*, among many other publications. He was victorious on *Iron Chef America*, and a fan favorite on *Top Chef: Texas, Season 9*. In addition, Edward's writing has appeared in *Gastronomica*, *Food & Wine*, *Organic Gardening*, *Local Palate*, and many other publications. His self-authored cookbook, *Smoke*

& *Pickles*, (Artisan Books, May 2013) chronicles his unconventional journey from the kitchens of Brooklyn to becoming a lauded Southern chef. It was recently voted Best Cookbook of the Year by Amazon. His signature blend of whiskey with Jefferson's Reserve called Chef's Collaboration Blend is a luxury small batch bourbon he developed with Master Blender Trey Zoeller. (Louisville, KY)

JUNE JO LEE, a food ethnographer for the food industry, is the vice president of strategic insights for the Harman Group. Internationally trained, her research in North and Latin Americas and Asia focuses on understanding food culture in relation to health, identity, taste, and desire. Her areas of expertise include the cultural apparatus of food, eating occasions, cultural trends, and health and wellness. Current and past client include Starbucks, General Mills, Kraft, PepsiCo, ConAgra, Hershey's, Nestlé, Campbell's, Heinz, Safeway, Dairy Management Inc., National Council of Farmer's Cooperative, Daymon, Bunge, Johnson and Johnson, and Seventh Generation. June has spoken at industry conferences for The Culinary Institute of America, United Fresh Produce Association, Food Marketing Institute, Cooperative Grocer Network, Natural Products Expo West, and many client Consumer Days. June has worked at The Hartman Group for more than eight years. She has a master's degree in East Asian Studies from Harvard and a master's in Korean Studies from Yonsei University. She started her career in food as a produce team member at the original Whole Foods Market in Austin. (Bellevue, WA)

BRENDAN MARSHALL is the CEO and co-founder of Kitchit. A serial entrepreneur, Brendan fell in love with food and its ability to bring people together. Kitchit is an online destination for food experiences created by an international community of accomplished professional chefs, allowing users to buy tickets to a restaurant, find the perfect caterer, or hire a chef to create an amazing dinner party or private cooking class, in San Francisco, Los Angeles, Chicago and New York and expanding to new markets throughout the United States. Prior to Kitchit, Brendan helped start Perella Weinberg Partners, a global financial services company and a far cry from growing up in his family's real estate business. Afterwards, he went to Stanford University to get his MBA, where he continued his passion for startups and served as president of the Entrepreneurship Club. Brendan, who was awarded the Forbes 30 Under 30 award, has spoken at universities and conferences about technology and entrepreneurship. A Los Angeles native, Brendan loves to travel as much as possible and BBQ for his friends. (San Francisco, CA)

VIRGILIO MARTINEZ is the chef-owner of [Central Restaurante](#) in Lima, Peru and London, England. His restless childhood and mother's artistic influence early on directed him to a culinary career. Because Peru at this time was not located on the world's culinary map and culinary institutes did not exist there, Virgilio set out traveling through the Americas, Asia, and Europe, honing his skills and solidifying his passion for this art. Being somewhat of a nomad for more than 10 years awoke in him an anxiety to return home and apply what he had learned. His return to his country marked a turning point in his style, a truly new beginning that inspired the creation of his own kitchen and his use of Peruvian ingredients. Central is the first restaurant with Virgilio's signature; there he establishes the principles that define him: a chef who respects Peruvian ingredients and their origin, who searches the various altitudes of Peruvian geography for a variety of products that generate an even wider range of aromas and flavors, which for their inherent exoticness call for a deeper understanding. Senzo, his project in Cusco, involves a closeness to the earth, which is requisite in achieving the objective of discovery; in a sense, Cusco is a satellite of Central

when it comes to wisdom. However, cuisine d'auteur implies a certain open-mindedness, and Virgilio expresses an honestly cosmopolitan facet with the London location of Central. (Lima, Peru)

ANNE E. MCBRIDE is the culinary program and editorial director for strategic initiatives at The Culinary Institute of America, where her responsibilities include leading the programming for the Worlds of Flavor® International Conference & Festival. She co-authored *Les Petits Macarons: Colorful French Confections to Make at Home* and *Culinary Careers: How to Get Your Dream Job in Food*, and two cookbooks with famed pastry chef François Payard. Anne is working towards a Ph.D. in food studies at New York University, where she taught for six years and is the director of the Experimental Cuisine Collective. She regularly writes on topics related to professional and experimental cooking, including contributions to *Gastronomica*, *Food Arts*, the *Oxford Encyclopedia of Food and Drink in America*, and *Food Cultures of the World*. She is a board member of the Association for the Study of Food and Society, the James Beard Foundation Awards, and The Culinary Trust, was a two-term board member of the New York Women's Culinary Alliance, and is a judge for the James Beard cookbook awards. A native of Switzerland, she received a degree in journalism from the University of Louisiana at Lafayette. (North Plainfield, NJ)

ISAAC MCHALE is the chef-owner of The Clove Club in Hackney, East London. Born in Orkney, Scotland, Isaac's career started in Glasgow working in restaurants while still in high school, before a stint at Marque in Sydney, Australia and, much later, noma in Copenhagen. With British cuisine as his first love, Isaac came to London eight years ago to work for Tom Aitkens and then at The Ledbury for six years, where he was made development chef. In 2011, he formed the internationally acclaimed Young Turks collective, running a series of highly praised one off pop-up events in locations around London, their success leading to a six-month residency above The Ten Bells Pub in Spitalfields. There Isaac sought to promote a new approach to British cooking, bringing vegetables to the fore and focusing on building great relationships with small producers. In February 2013, he opened The Clove Club, with partners Johnny Smith and Daniel Willis, where they strive to serve interesting and delicious food in a relaxed environment, whilst continuing to champion British food and producers. In its first six months the restaurant is already critically acclaimed, with *Time Out London* saying "It's one of the restaurants that will define this year" and Tim Hayward at the *Financial Times* commenting: "The Clove Club will be an important institution." He tweets at @itsisaac. (London, England)

NUNO MENDES is the chef-owner of the Michelin-starred [Viajante](#) and of [Corner Room](#) in London. Growing up in Portugal, Nuno spent his early years nurturing a love for Portuguese cuisine and seafood that still inspires his cooking today. Following his training at the California Culinary Academy, Nuno has worked with some of the world's leading chefs such as Wolfgang Puck, Rocco DiSpirito, and Jean-Georges Vongerichten. He is a pioneer in gastronomy and is in constant search of mouth-watering ingredients, inventive techniques and sourcing the best produce. (London, England)

MICHAEL MEREDITH is one of New Zealand's most creative chefs, and the owner of elite-degustation restaurant Merediths. Michael, who is Samoan born, has earned his stellar reputation following the award of a scholarship to the Culinary Institute of America—spending time working in New York, Melbourne, Sydney, and Auckland's best and ultimately by opening his own restaurant Merediths in 2007. A slew of awards for the sophisticated

and intimate Mt, Eden restaurant followed, including the 2008 *Metro* Best New Restaurant Award, 2009 *Metro* Audi Restaurant Supreme Winner Award, and the 2011 *Cuisine NZ* Restaurant of the Year and Outstanding Chef of the Year Awards. Michael has a unique style and a reputation as a conjurer of flavor and texture. He believes there is innovation in simplicity—the innovation is to transform a seasonal ingredient so that it creates a cuisine that is simple and pure. Featured in numerous magazine articles and food blogs, Michael has earned his reputation throughout the Pacific as an exceptional talent and continues to rise as an important contributor to Pacific cuisine. (Auckland, NZ)

CLAUS MEYER is a gastronomic entrepreneur and mindset challenger based in Copenhagen, Denmark. Co-founder of noma with René Redzepi, which was named Best Restaurant in the World by *Restaurant* three years in a row, Claus shares his dream of unfolding the potential of indigenous food cultures worldwide. For more than 20 years, he has challenged conventional thinking in agriculture, food production, and cooking. He has inspired a generation to rediscover local Nordic produce through cookbooks, TV shows, cookery schools, lectures, public food debates, and produce from his own orchard. When Claus co-authored the New Nordic Food Manifesto in 2004, he and noma were in pursuit of purity, simplicity, and freshness based on seasonal foods that make the most of the local region's climate, water, and soil, but he had no firm idea what great an impact those ideas would eventually have. As part of his work today, in order to maximize the value of his efforts, he actively searches for territories and challenges where there is a basis for creating a movement, and which will bring about changes of avalanche proportions. (Copenhagen, Denmark)

MARK MILLER is recognized as one of America's foremost chefs working in regional cuisines and international flavors. Over the last 30 years, he has combined his formal academic background in cultural anthropology with his passion for bold flavors to create groundbreaking restaurant concepts in the United States, Japan, and Australia. Mark started his culinary career at Berkeley's renowned Chez Panisse in 1977, and then in 1979 opened his first concept, Fourth Street Grill in Berkeley. Fourth Street Grill was the first of his 13 restaurants that featured an eclectic menu of ethnic flavors and culinary traditions that was soon to become his trademark. Some of the restaurants that followed were Santa Fe Bar and Grill in Berkeley in 1981; Coyote Café in Santa Fe, NM in 1986; Red Sage in Washington DC in 2001; Loongbar in San Francisco in 1997; and Wildfire in Sydney in 2002. Mark was elected to Who's Who in Food and Wine in 1985 and has been awarded the *Food Arts* Silver Spoon Award for lifetime achievements and the James Beard award for Best Chef: Southwest. He is the author of 10 cookbooks and four food posters that have sold over one million copies. Along with his restaurants and books, Mark teaches about the taste and perception of ethnic flavors, especially Latin and Asian culinary traditions. He also consults with major food, hotel, airline, and restaurant companies. (Santa Fe, NM)

NATHAN MYHRVOLD is chief executive officer and a founder of Intellectual Ventures, a firm dedicated to creating and investing in inventions. He is the author of *The Photography of Modernist Cuisine* and co-author of [Modernist Cuisine: The Art and Science of Cooking](#), which has been hailed as the most important cookbook of our time and has received the world's top cookbook awards, and *Modernist Cuisine at Home*. In addition to stimulating the invention of others, Nathan is himself an active inventor, with nearly 250 patents issued or pending—including several related to food technology. Before founding his invention company, he was the first chief technology officer at Microsoft. He established Microsoft

Research, and during his tenure he oversaw many advanced technology projects. He left Microsoft in 1999 to pursue several interests, including a lifelong interest in cooking and food science. Nathan competed on a team that won first place in several categories at the 1991 World Championship of Barbecue, including first prize in the special pasta category for a recipe that Nathan developed on the day of the contest. After working for two years as a *stagiaire* at Seattle's top French restaurant, Rover's, he completed culinary training with renowned chef Anne Willan at the Ecole De La Varenne in France. In addition, he has worked as Chief Gastronomic Officer for *Zagat Survey*, publisher of the popular Zagat restaurant guidebooks. Through his many visits to the world's top restaurants, Nathan has become personally acquainted with many of the leading Modernist chefs and the science-inspired cooking techniques they have pioneered. He is himself an accomplished practitioner of Modernist cuisine and has contributed original research on cooking sous vide to online culinary forums; his sous vide techniques have been covered in the *New York Times Magazine*, *Wired*, and PBS's *Gourmet's Diary of a Foodie* television series. Nathan's formal education includes degrees in mathematics, geophysics, and space physics from UCLA, and a PhD in mathematical economics and theoretical physics from Princeton University. In his post-doctoral work at Cambridge University, Nathan worked on quantum theories of gravity with the renowned cosmologist Stephen Hawking. (Seattle, WA)

SHINOBU NAMAÉ is the chef-owner of L'Effervescence in Tokyo, which he opened in 2010. The restaurant, which focuses on modern gastronomy based on Japanese terroir and European techniques, received a Michelin star in its first year and has kept it since, and ranked first among French restaurants in the 2012 *Zagat Survey Tokyo*, with 27 points. Shinobu received a degree in politics from KEIO University. He worked at Michel Bras' three-Michelin-star restaurants in Laguiole, France, and Hokkaido, Japan, where he was sous chef. Before opening L'Effervescence, he was the sous chef of Heston Blumenthal's acclaimed The Fat Duck in Bray, England, and also worked in the restaurant's pastry department. (Tokyo, Japan)

KUMIKO NINOMIYA, an umami expert, is director of the Umami Information Center, a non-profit organization founded in 1982 in Tokyo that is dedicated to spreading accurate information concerning the umami taste worldwide. With this purpose, she has been invited to conferences around the world and has helped to organize numerous seminars on umami in the US, Europe, South America, Japan and other Asian countries. Kumiko has published articles on umami in *Food Reviews International*, *Physiology and Behavior*, and other trade and peer-reviewed journals. She has also collaborated with chefs and researchers on the traditional Japanese soup stock dashi and other soup stocks in various countries, as well as diverse types of umami foods internationally. In all of her work, she aims to contribute to the creation of a global communication network of chefs and scientists to help food research and to enhance the health of people around the world. (Tokyo, Japan)

JESÚS NÚÑEZ has been called many things—provocative, artistic, passionate, eccentric—but never boring. For over a decade he's made a name for himself in his native Madrid and now New York as a forward-thinking culinary rebel, combining daring flavors and textures with his street-art style to produce delectable creations that guide diners' palates in new sensory directions. Jesús is currently the corporate chef for Mangia Restaurant Group, where he oversees culinary operations for the company's Manhattan locations. Previously he served as corporate chef of Quimeria Think Group, and executive chef of Barraca and Melibea Restaurants. Having arrived on the New York culinary scene nearly four years ago, Jesús,

described as the “Spanish *enfant terrible*” by *New York Magazine*, brought his unique culinary vision and artistic style to the Upper West Side with his restaurant Gastroarte (fka Graffit), where he earned the distinction of Key Newcomer in the Culinary Innovator category of the *2012 Zagat Guide*. Jesús has since been featured in the *New York Times*, *New York Magazine*, *New York Post*, *The Wall Street Journal*, *Gotham magazine*, *Village Voice*, *The Huffington Post*, and *Paper Magazine*, among other publications, in addition to numerous blogs and websites. He has made appearances on the Food Network’s *Iron Chef America*, FOX’s *Good Day New York*, CBS’ *Tony’s Table* segment, as well as on CNN, NBC and TVE (Televisión Española). Prior to moving to New York, Jesús was the owner and executive chef of critically acclaimed Madrid restaurants Polenta and Flou. He also briefly served as Spain’s culinary ambassador to Korea. (New York, NY)

ENRIQUE OLVERA '97 is the chef-owner of [Pujol](#), [Eno Petrarca](#), and [Eno Virreyes](#) in Mexico City and [Maíz de Mar](#) in Playa del Carmen. A native of Mexico City, he studied at The Culinary Institute of America and then returned to Mexico to open Pujol in 2000. In 2004, at age 27, he received *Catadores* magazine’s Chef of the Year award. In 2005 and again in 2007 he received the Young Restaurateur award from Mexico’s National Chamber for the Restaurant and Prepared Foods Industry (CANIRAC). *Chilango* magazine named him *Chilango* (Mexico City Resident) of the Year on numerous occasions, as well as Chef of the Decade. *Expansión*—Mexico’s most important business publication—placed him on its list of the 30 Most Talented Mexicans in 2009 and *GQ México* named him as one of 2009’s 15 Men of the Year. Every year since 2011, Pujol has steadily climbed *Restaurant Magazine*’s World’s 50 Best Restaurant list—a first for a Mexican restaurant with a Mexican chef—reaching no. 17 in 2013. *Food & Wine* has called Enrique one of the 10 Most Promising Figures in World Cuisine. Enrique’s culinary philosophy has been defined over time based on an obsession for detail, subtle ingredient selection, and flavor construction, as well as a dynamic of constant evolution and deep exploration of Mexico’s gastronomic potential. Following a first phase reinterpreting Mexico’s popular recipes—which brought him fame well beyond the nation’s borders—Enrique adopted a more personal focus in which he began to explore and create based on Mexico’s almost inexhaustible universe of ingredients, while never ceasing to experiment with both contemporary as well as millennia-old culinary technique, always deeply invested in bold and imaginative proposals. In 2010, on the occasion of Pujol’s 10th anniversary, Olvera published *UNO*, in which he presented the history and philosophy behind his work, recounted a decade of experiences. and reflected on the present—and future—of Mexican cuisine. At the end of the following year, he edited *En la milpa*, his second book. (Mexico City, Mexico)

CHARLES PHAN is the executive chef and owner of The Slanted Door Group of restaurants, and is considered to be the inventor of modern Vietnamese cuisine in the United States. The Slanted Door, his flagship restaurant, is one of California’s highest grossing independent restaurants. He is also the executive chef and owner of three locations of Out the Door, Heaven’s Dog, Wo Hing General Store, the Academy Café & Moss Room, and Hard Water. Born in Da Lat, Vietnam, Charles and his family left Vietnam after the war ended in 1975 and relocated to Guam, then to San Francisco in 1977. He opened The Slanted Door in 1995, moving it to its current location in the historic Ferry Building in 2004. In 2004, he won the James Beard Foundation Award for Best Chef: California. The Slanted Door was also nominated in the Outstanding Restaurant category in 2008. In 2010 and 2011, Charles was nominated for Outstanding Chef by the Foundation and in 2011 he was inducted into the Who’s Who of Food & Beverage in America. He has been featured on the

Food Network's *Iron Chef America* and Mark Bittman's *How to Cook Everything* and has been the subject of numerous profiles in national publications. In addition to his awards and accolades, Charles is a leader in the San Francisco food community, annually participating in charitable galas including Share Our Strength and Citymeals-on-Wheels. He is the author of *Vietnamese Home Cooking* (Ten Speed Press). (San Francisco, CA)

KING PHOJANAKONG '98 is the chef-owner of [Kuma Inn](#) and [Umi Nom](#) in New York City. King is a born and bred New Yorker whose culinary influences began at home with the inspirational cooking of his Filipino mother and Thai father. Spending summers in the Philippines throughout his childhood furthered his interest in the culinary world and instilled the importance of community and culture. King, a graduate of the Bronx High School of Science, first pursued a career in energy management before deciding food and hospitality were his calling. In his late-twenties he received his formal culinary education from The Culinary Institute of America, where he was elected group leader, selected as one of the 10 Best Student Chefs of the Year, and graduated dean's list in 1998. He went on to work with Daniel Boulud at Restaurant Daniel and David Bouley at Danube. Other kitchen stints include Bouley Bakery, Jean-Georges, The Grocery, Cendrillon and Fatapples. King opened Kuma Inn in May 2003 and Umi Nom late summer 2009, both to critical and popular acclaims. He sits on the advisory board of Streets International, a NY based organization located in Hoi An, Vietnam that prepares street kids for a career in the hospitality industry and Kelly Street Restoration, a Bronx based group working to provide accessible and healthy food to local residents. Off the clock you'll find him spinning and breaking to old school hip hop with his daughter or jamming away on his Fender Strat. (New York, NY)

JIM PORIS is a senior editor of [Food Arts](#). In this role for more than 17 years, he has had a bird's-eye view of the worldwide boom times for the restaurant and hospitality industries. At *Food Arts* he creates, writes, and/or edits features on kitchen design and equipment, American and international cuisine, cookbooks, recipes, culinary technique, wine, well-known chefs, and many other subjects. He serves as the editor for many of *Food Arts'* stable of renowned writers, including Lisa Abend, Carolyn Jung, John Kessler, Greg Atkinson, Michael Ruhlman, and Paula Wolfert, among others. He came to *Food Arts* with an insider's knowledge of the professional kitchen, having served as one of the opening cooks at the Michelin-starred restaurant Picholine in New York City after his graduation from the French Culinary Institute. Prior to coming to *Food Arts*, he had a long career as a sports journalist, mostly with the New York *Daily News*. (New York, NY)

CHRISTIAN PUGLISI is the chef-owner of [Relæ](#) and [Manfreds og Vin](#) in Copenhagen, Denmark. With his inventive cuisine, he put the small and popular street of Jægersborggade on the culinary scene. Assuring Relæ a Michelin star and a position as 56th on the San Pellegrino Top 100 World's Best Restaurants list, the vegetable-focused restaurant was also just recently certified organic, making it the only Michelin-starred restaurant in the world to be so. Christian also writes articles and recipes for the danish newspaper *Politiken* and is working on a cookbook to be released in 2014 by Ten Speed Press. He was born in Messina, Italy, and moved to Denmark in 1989, when he was 7. Before opening Relæ in Copenhagen in 2010, he cooked throughout Europe at Røgeriet, Le Petit Bofinger, Taillevent, Søren K, Restaurant Olivia, elBulli, and noma. (Copenhagen, Denmark)

JARED RIVERA is the co-founder of [Chefs Feed](#). Prior to launching Chefs Feed, he started Rivera Public Relations and in a matter of years, grew it to include more than 250 of San Francisco's top restaurant and beverage clients. The company was recently acquired. Since launching Chefs Feed—the Webby Award-winning app that's now live in 24 cities—Jared has traveled the country to interview hundreds of Chefs Feed's contributing chefs; a documentary of his journey can be seen on Virgin America flights. Jared is also a partner in several three-star San Francisco restaurants, which gives him an opportunity to get in the trenches and stay connected to the dining community. When he's not working on Chefs Feed, Jared is eating pasta with his fiancée Jenn at his mother's house like a good Italian-American son, or making wine with his father and brother/business partner at their family vineyard in the Napa Valley. Jared also contributes columns to the *San Francisco Chronicle* and the Huffington Post. (San Francisco, CA)

JOSEP ROCA is the co-owner and sommelier of the three-*Michelin*-star [El Celler de Can Roca](#) in Spain, named no. 1 in *Restaurant Magazine's* World 50 Best Restaurants list in 2013. Josep studied at the School of Hotel and Restaurant Management of Girona. He is sommelier (or wine waiter, as he likes to say) and co-owner with his brothers, Joan and Jordi, of the prestigious restaurant El Celler de Can Roca, which also holds three suns in the *Repsol Guide*, a gold medal for touristic merit award from the Spanish Ministry of Industry, Tourism and Trade 2011, and was named best in Europe by the German magazine *Feinschmecker* in 2012. Josep has received Spain's National Prize of Gastronomy as a maître and sommelier and the Grand Prix of the International Academy of Gastronomy for best sommelier in 2005 and 2011. He has taken part as an expert on screen and advisor in the program of the Catalan Television, *En Clau de Vi*. Josep conducts a course of specialization of sommeliers with the Foundation Universitat de Girona and he is lecturer on gastronomy and enology in the department of tourism at the University of Girona. (Girona, Spain)

TED RUSSIN, MSc is the director of The Culinary Institute of America (CIA) Consulting, where he brings an invaluable mix of scientific and culinary expertise to his position. Before joining the CIA, he was research scientist for customer support and applications at CP Kelco in San Diego, CA. In that role, he was responsible for food product development and technical support for chefs, foodservice, and retail food product customers. Earlier in his career, he was a research chemist for the Canadian government agency Agriculture and Agri-Food Canada. In addition, Ted was a consulting expert and editor for several chapters of Nathan Myhrvold's groundbreaking book, *Modernist Cuisine*, and has worked with chefs Thomas Keller, Wylie Dufresne, Corey Lee, and Adrian Vasquez, among others. Ted holds a master's degree in food science and agricultural chemistry from McGill University in Montreal, Canada; bachelor's degrees from the University of Manitoba and the University of Winnipeg, also in Canada; and a certificate in cooking from Pierre Radisson Collegiate in Winnipeg. (Hyde Park, NY)

TIM RYAN '77, CMC, EdD, MBA, has served as president of The Culinary Institute of America (CIA) since 2001. He graduated from the CIA in 1977 and received bachelor's and MBA degrees from the University of New Haven, and his doctorate degree in education from The University of Pennsylvania. With the unique background of being a Certified Master Chef and Culinary Olympic Champion with an Ivy League doctoral degree, he is the first alumnus and faculty member to rise through the CIA to become president. Working in the industry as a successful chef and restaurateur, he was recruited back to his alma mater

in 1982 to serve on the faculty and to develop and run the CIA's ground-breaking American Bounty Restaurant. Tim was also the captain of the U.S. Culinary Team, leading the group to victories at the first Culinary World Cup and the Culinary Olympics. To this day, no other American team has been as successful in international competition. For his work in the American Bounty and with the U.S. Culinary Team, he is recognized as a pioneer in the American cuisine movement. During his tenure as president, and previously as executive vice president, the college developed major innovations, including the world's first bachelor's degree programs in culinary arts management and baking and pastry arts management; a highly successful publishing program; award-winning videos and television shows; and dramatically expanded continuing education programs; while strengthening an already gifted faculty. In 1998, Tim was named the ACF Chef of the Year. He has also served as ACF vice president, president, and chairman. He currently serves on the Board of Trustees of the National Restaurant Association's Educational Foundation. Tim has received awards from virtually every food industry organization. He is especially proud of being one of five Americans ever to receive the Presidential Medal from the World Association of Cooks Societies and his induction into the James Beard Foundation's Who's Who of Food & Beverage in America. (Hyde Park, NY)

KAMILLA SEIDLER is the head chef and co-manager of Gustu and Melting Pot Bolivia Foundation in La Paz, Bolivia. A native of Copenhagen, Denmark, she graduated with a bronze medal from the Hotel and Restaurant School of Copenhagen. After owning an interior design company, she became a commis at the world-renowned Mugaritz in Spain, then occupied the same position at Le Manoir aux Quat'Saisons in England, before returning home. In Copenhagen, Kamilla was the sous chef of Paustian, chef pâtissier of Søllerød Kro, chef de partie at Meyers Canteen, and assistant head chef of Restaurant Geist until leaving for Bolivia in 2012. Claus Meyer, co-founder of Noma, created the concept of Gustu, which opened in April 2013 and aims to give young Bolivians opportunities through food. The restaurant's fine dining menu exclusively features Bolivian ingredients. (La Paz, Bolivia)

RAÜL SILLERO is the head chef of [El Celler de Can Roca](#) in Spain. He studied in the School of Hotel and Restaurant Management of Girona as a pupil of Joan Roca, and began his professional career at El Celler de Can Roca seven years ago. During that time, he has worked at every station in the kitchen. El Celler de Can Roca was named no. 1 in the 2013 *Restaurant Magazine's* World's 50 Best Restaurants list and holds three Michelin stars, three suns in the *Repsol Guide*, a gold medal for touristic merit award from the Spanish Ministry of Industry, Tourism and Trade 2011, and was named best in Europe by the German magazine *Feinschmecker* in 2012. (Girona, Spain)

SOMER SIVRIOGLU is the chef-owner of [Efendy](#) and [mezebar](#) restaurants in Sydney, Australia. He spent the first 25 years of his life in his native Istanbul, Turkey. With a chef as a mother, Somer grew up around kitchens; before moving to Australia to complete his MBA, he worked in corporate hospitality, opening a number of concepts before realizing his own dream, a modern Turkish restaurant, Efendy in 2007. Efendy won number of prestigious national and local awards in Australia, representing authentic Turkish kitchen with a modern presentation. Early this year, he opened his second concept, mezebar, a casual eatery/bar inspired by meyhanes of Istanbul. Somer regularly represents Turkey on national media and in many prestigious national and international events. He is also the host of Somer's *Kitchen* on Turkish cable television, hosted the SBS radio program *Journey to Taste*, and writes a weekly column for the Turkish community newspaper *Yeni Vatan*. Somer continues

to provide Australians with an authentic Turkish experience based on an in-depth passion for regional Anatolian recipes. He is currently working on his first cookbook and planning to open a mezebar in the US in 2014. (Sydney, Australia)

HIRO SONE is the chef and co-owner of Terra restaurant in St. Helena, CA, and Ame in San Francisco. He has come a long way from his beginnings on a premium rice farm in Miyagi, Japan. The cuisine of the three-time nominee and 2003 winner of the James Beard Foundation's Best Chef: California subtly pays homage to his Japanese heritage. But years of disciplined training, cooking experience, and global travel have had equal influence over refined and eclectic cooking style. Hiro and his wife Lissa opened Terra in 1988 to overwhelming acclaim; it remains one of the Napa Valley's top restaurants. Their newest restaurant, Ame, brings the signature taste of their wine country restaurant to appreciative San Francisco diners. In 2008, Terra received the Best Service Award from the James Beard Foundation. Terra has received a Michelin star every year since 2007, and Ame every year since 2008. Hiro is the co-author of *Terra: Cooking from the Heart of the Napa Valley*, a cookbook that was nominated for a James Beard Foundation Best American Cookbook Award in 2001. (St. Helena, CA)

DAVID TANIS is the acclaimed author of *A Platter of Figs and Other Recipes*, chosen as one of the 50 best cookbooks ever by the *Guardian/Observer* (U.K.), and *Heart of the Artichoke and Other Kitchen Journeys*, nominated for a James Beard Award. *One Good Dish*, his latest book, was released in October 2013. His professional cooking career has spanned three decades. David has had a longtime association with Alice Waters at Chez Panisse in Berkeley, California, where he worked as chef of both the upstairs Café and the downstairs Restaurant. He has overseen kitchens throughout the San Francisco Bay area, as well as Santa Fe, New Mexico and Paris, France. Also a passionate fan of home cooking, he is known for his simple, seasonal, straightforward style. David has been featured in *Saveur*, *Gourmet*, *Town and Country*, and *7x7*, among many other publications. His writing has appeared in the *Wall Street Journal* and *Fine Cooking*. David currently writes the weekly City Kitchen column for the *New York Times*. (New York, NY)

KUNIO TOKUOKA is the chef and third-generation owner of [Kyôto Kitcho](#), a three-*Michelin*-star kaiseki that opened in 1930. His other restaurants Kyoto Kitcho Toyako and Hana Kitcho have received two stars and one star, respectively. His classic Japanese cuisine is based exclusively on local and seasonal ingredients, and his creations have been compared to works of art. Kunio is known for mixing modernism in Japanese kaiseki. While respecting Japanese tradition, he blends current culinary approaches and expresses the diversity of Japanese Cuisine. He has participated in international events, including Salon de Gusto and Madrid Fusion, and in 2008 he was invited to showcase his culinary expertise at a Masterpiece Dining event that was part of a series organized by the James Beard Foundation. Kunio is the author of *Kitcho: Japan's Ultimate Dining Experience*. His overall passion extends also to agricultural and educational activities. He was a presenter at The Culinary Institute of America's 2010 Worlds of Flavor Conference, Japan: Flavors of Culture. (Kyôto, Japan)

DARREN TRISTANO is an executive vice president at Technomic, Inc. Since 1993, he has led the development and growth of Technomic's Information Services division, while also serving as an industry expert and analyst in Technomic's Restaurant Operator Practice. Darren is responsible for industry tracking services and reports that foodservice executives

rely on for market intelligence, including Consumer Brand Metrics, MenuMonitor, PriceMonitor and The Digital Resource Library, and since 1999, he has led advisory group services for Technomic's operator clients. Darren also serves as group publisher of Technomic's *Consumer Trend Reports* and conferences including Technomic's Restaurant Forecast & Outlook, Consumer Insights, Canadian Trends & Directions, and Menu Innovation and Insights events. Currently, he is leading initiatives to expand Technomic's operator knowledgebase in North and South America, Europe, Asia and Australia. Specializing in major and emerging national restaurant chain concepts, menu trends and consumer dining behaviors, he is often quoted in trade, news and business media, including *The Wall Street Journal*, *The New York Times*, *USA Today*, *Los Angeles Times*, *Chicago Tribune*, *Forbes*, *Fortune*, *Fast Company*, *Nation's Restaurant News*, *Franchise Times*, *Restaurant Business* and numerous other online and print newspapers and trade press. He has made appearances on *The Today Show*, Bloomberg Television, Fox News and MSNBC and is a frequent guest of National Public Radio and *Marketwatch*. Darren is a frequent speaker at conferences sponsored by the National Restaurant Association, *Nation's Restaurant News*, *Restaurant Hospitality*, Restaurant Leadership Conference, and The Canadian Restaurant and Foodservice Association. He earned his B.S. degree from The University of Illinois at Chicago and is a Certified Public Accountant. (Chicago, IL)

MICHAEL HARLAN TURKELL, a once aspiring chef, now photographer, captures the inner workings of kitchens for his award-winning "Back of the House" project. Former photo editor of Edible Brooklyn and Edible Manhattan, his recurring series appeared in the magazines from 2006 to 2011. Michael has been nominated for a James Beard Foundation Award in Visual Storytelling, included in *25 Under 25: Up-and-Coming American Photographers V2* (PowerHouse Books), and received a Photo District News Photo Annual Award. He's photographed such cookbooks as *The New Brooklyn Cookbook*, Aarón Sanchez's *Simple Food*, *Big Flavor*, Chris Cosentino's *Beginnings*, and Joanne Chang's *Flour, Too*. He also hosts a show on HeritageRadioNetwork.org called *The Food Seen*, which he brings together guests working at the intersections of food and art, which was a finalist for the 2012 Stitcher Awards. You can see more of his work at www.harlanturk.com. (Brooklyn, NY)

CÉSAR VEGA, PHD is a food scientist and the editor in chief of [*The Kitchen as Laboratory: Reflections on the Science of Food and Cooking*](#) (Columbia University Press, 2012). He earned his doctorate in food science from the University College Cork in Ireland. His areas of expertise include dairy products, particularly ice cream and yogurt, the physical chemistry of cocoa and chocolate, and the science of cooking. He has published over 20 peer-reviewed manuscripts, two book chapters, and one book. He is a project technical leader within the newly created Mars Advanced Innovation Team, where his main responsibility is to provide technical guidance in aspects related to food science to key global initiatives. He is also one of the few Mars global experts in the science of caramel and nougat. César is a passionate cook. He obtained culinary training from Le Cordon Bleu (Canada); was one of the expert reviewers of *Modernist Cuisine: The Art and Science of Cooking*; is a member of the editorial board of the *International Journal of Gastronomy and Food Science* (Elsevier) and of *Food Biophysics* (Springer) (Columbia University Press, 2012). In his spare time, he enjoys collaborating with avant-garde chefs from around the world. (Columbia, MD)

MAEVE WEBSTER, a senior director at [Datassential](#), is a lead consultant for foodservice manufacturers, operators, and distributors. She has spearheaded over 300 major industry studies during her 12 years as a foodservice specialist, and today designs and manages

both consumer and operator-based studies in Datassential's strategic research group. During the past decade, Maeve helped develop several of Datassential's new products and programs including several new publications, *Global Culinary Tour*, the *TIPS* report, and *Optimizer*—a service that provides manufacturers and operators with recommendations on optimal product mixes for the menu. She also heads the company's Health & Wellness consulting group, authoring the Healthy Profits series of reports and participating in several industry initiatives. Maeve's expertise is in the areas of trend analysis, market assessment, consumer behavior, product testing, and brand optimization. She is a regular speaker at industry events and is a collegiate guest instructor on the topic of market research. Maeve earned her MBA at the University of Illinois and holds a culinary degree from Le Cordon Bleu in Chicago. (Chicago, IL)

JANINE WEISMANN leads the team that supports both Bouchon Bistro and Bouchon Bakery in Yountville, CA. She discovered her sweet tooth as a child growing up in Sarasota, FL, where dessert was always a big part of her life. She began working in local Florida bakeries at a young age and went on to pursue her interest at Johnson & Wales, first at their Miami, FL campus and then in Providence, RI. After graduating with her Bachelor of Science degree in 2005, Janine worked as a manager for the pastry departments at the Nemacolin Woodland Resort in Farmington, PA and Vidalia restaurant in Washington, DC. She then joined the pastry team at Chef Thomas Keller's restaurant The French Laundry in Yountville, CA, starting as a commis and later becoming a chef de partie. In 2009, she moved to Bouchon Bakery as pastry sous chef and was promoted to her current position as pastry chef in July 2010. Janine is driven by her love of connecting with guests through dessert experiences that evoke their favorite memories of childhood and is happy to work with all the wonderful purveyors and products available in northern California. (Yountville, CA)

BLAINE WETZEL is the chef and partner at The Willows Inn on Lummi Island, WA. He grew up in Washington, began working in kitchens at 14, and has never stopped. A dozen years later, he has studied and apprenticed widely, notably as René Redzepi's *chef-de-partie* at noma in Copenhagen, which has repeatedly garnered recognition as the best restaurant in the world. Redzepi refers to Blaine as a "rare and amazing talent." Since arriving on Lummi Island and becoming a partner in the new ownership group, Blaine has attracted international attention. *Food & Wine* named him among its Best New Chefs of 2012 and he was a James Beard Award semifinalist in the Pacific Northwest for the third year in a row. In 2011, the *New York Times* declared Willows Inn on Lummi Island "One of the 10 Restaurants (in the world) Worth a Plane Ride." Blaine brands his exquisite meals with a commitment to island and locally-sourced ingredients and the traditions of farm-to-table preparation. He designs a provocative, yet honest food presentation, delivering much of it to the tables himself. (Lummi Island, WA)

MATT WILKINSON is chef and co-owner of Melbourne eatery Pope Joan, much-loved for its homely dishes—led by locally grown, seasonal produce—with a distinctly British twist. Matt grew up in South Yorkshire, England and honed his craft under Michelin-starred chef Martin Wishart, before arriving in Australia where he worked at Vue de monde and Circa. He opened Pope Joan in 2010. Since that time, it has evolved from a daytime café to a bustling neighborhood hub with the addition of a bar, private dining room, and weeknight dinner service. In early 2013, Matt and business partner Ben Foster opened Hams and Bacon, Pope Joan's produce store and takeaway hub. In 2012, Matt published his first book, *Mr*

Wilkinson's Favourite Vegetables (Murdoch Books and Black Dog & Leventhal), which has been translated into nine languages. He is currently working on his second cookbook. (Melbourne, Australia)

CHIKARA YAMADA is the chef-owner of [Yamada Chikara](#), a modern cha-kaiseki restaurant with just twelve seats where he blends cutting-edge molecular gastronomy with traditional kaiseki techniques to produce cuisine that nourishes body, mind, and spirit. Service reminiscent of an ancient tea ceremony makes every visit a special occasion. Chikara has worked in various famed kitchens such as elBulli in Spain and trained in various cuisines from French, Spanish, and Italian to Japanese. His cuisine is a melting pot of his experiences and his Japanese heritage. (Tokyo, Japan)

MASAYASU YONEMURA is the executive chef-owner of Restaurant Yonemura, a one-*Michelin*-star restaurant in Kyoto and Ginza. Known for Japanese cuisine influenced by Western cuisine, he shares ideas internationally and has been invited to various conferences around the world, including the World Gourmet Summit in Singapore and Gourmet Abu Dhabi. Masayasu was a presenter at The Culinary Institute of America's 2010 Worlds of Flavor Conference, Japan: Flavors of Culture. (Kyôto and Tokyo, Japan)