**Presenter Biographies**

**MATT ABERGEL** has always had a passion for food and art, but rather than cultivate these interests through formal education, he was consistently drawn to the path of hands-on experience. This path took him on travels throughout Asia, where he was able to explore different food cultures. While traveling in Japan, he fell in love with the interplay of food, art, and craftsmanship. Starting at the bottom, Matt immersed himself in all aspects of the food and beverage industry. After working at several restaurants in Canada, he decided to apply at Masa in New York City, where he found a great mentor in “Taisho,” Masayoshi Takayama. He spent three years under Takayama’s direct instruction and guidance, which allowed Matt to develop strong skills and, essentially, made him the chef he is today. The food culture of Hong Kong inspired Matt to go after his lifelong dream of opening his own restaurant. He and business partner Lindsay Lang opened Yardbird in Hong Kong in July 2011. Yardbird specializes in Yakitori dishes of skewered grilled chicken and has garnered a great deal of local and international praise. In February 2014, Yardbird was ranked no. 45 on San Pellegrino’s Asia’s 50 Best Restaurants. In March 2013, Matt and Lindsay opened their second restaurant, RONIN, a dining bar with a focus on fish, seafood, and a curated selection of Japanese whisky, sake, shochu, beer, and wine. In May 2014, Matt and Lindsay expanded their culinary presence in Hong Kong once again by opening Sunday's Grocery, a liquor store, curated convenience store, and take-away sandwich shop located in Kennedy Town. (Hong Kong) @yardbirdhk

**JOSHUA ABRAMS** is principal lecturer in the department of drama, theatre, and performance at the University of Roehampton in London and co-director of Roehampton’s interdisciplinary Food Studies Research Group. He is currently completing a book about the restaurant as a performance space and has published essays around intersections of food and performance. Josh received a 2013 AHRC CreativeWorks London grant to work with Ben Spalding and Creative Belly around staging a number of meals exploring changing notions of the popular in British cuisine. He is keynoting the Fluid States: Solid Food conference in June in Copenhagen, discussing the boundaries of “New Nordicness.” (London, UK) @joshabrams
KEN ALBALA is professor of history at the University of the Pacific and director of the food studies master’s program in San Francisco. He has authored or edited 23 books on food, including Eating Right in the Renaissance, Food in Early Modern Europe, Cooking in Europe 1250-1650, The Banquet, Beans (winner of the 2008 International Association of Culinary Professionals’ Jane Grigson Award), Pancake, Grow Food, Cook Food, Share Food, and Nuts: A Global History. He was co-editor of the journal Food, Culture and Society and has also co-edited The Business of Food, Human Cuisine, Food and Faith and edited A Cultural History of Food: The Renaissance and The Routledge International Handbook of Food Studies. Ken was editor of the Food Cultures Around the World series, the 4-volume Food Cultures of the World Encyclopedia, and is now series editor of Rowman and Littlefield Studies in Food and Gastronomy, for which wrote Three World Cuisines (winner of the Gourmand World Cookbook Awards for best foreign cuisine book in the world for 2012). He has also co-authored cookbooks: The Lost Art of Real Cooking and The Lost Arts of Hearth and Home. His latest works are a food history reader and a translation of the 16th century Livre fort excellent de cuisines. His course Food: A Cultural Culinary History is available on DVD from the Great Courses. Ken has just finished editing a three-volume encyclopedia on food issues that will be published in summer 2015. He is now working on a book about noodle soups. (Stockton, CA) @kenalbala

GAGGAN ANAND has been called the “Captain Kirk of cuisine.” He has used science and modern technology to create modernist and progressive re-interpretations of traditional recipes. His dream was to put India on the global fine dining map, and the only way to do that was to take an audacious risk of doing the impossible: serving progressive Indian cuisine. He arrived in Bangkok in 2007 and never left; Gaggan the restaurant was the result of a drunken evening with friends. While the restaurant was being refurbished and decorated, he packed his bags and flew off to Spain, straight to the doors of Ferran Adrià’s culinary temple. In the lab of his guru and mentor, Gaggan gained instant nirvana. He returned with a head full of ideas of how he wanted to transform Indian cuisine. In February 2013, Gaggan was voted No. 10 in Restaurant Magazine’s inaugural edition of Asia’s 50 Best Restaurant list; the restaurant took the no. 1 spot in the 2015 list, and is no. 17 on the World’s 50 Best Restaurant list. (Bangkok, Thailand) @gaganbangkok

DAVE BROOK has been called “a landmark publication.” Dave is editor-at-large for Whisky Magazine, editor-in-chief at Whisky Magazine Japan, columnist, taster,
Ryan Clift’s culinary career began at age 14 at a one-Michelin-star restaurant near his hometown of Devizes in England. Immediately drawn to the high energy and atmosphere of the kitchen, Ryan worked his way up from washing dishes to becoming a young culinary protégé. Over the course of his 23-year career, he has worked with some of the world’s best chefs, including Marco-Pierre White, Emmanuel Renaut, and Shannon Bennett. In 1999, Ryan moved to Australia as head chef of Vue de Monde, one of Australia’s most acclaimed restaurants. He then moved to Singapore in 2008 to start his own venture, determined to take modern food and cocktail pairing to a new level. He launched Tippling Club, which quickly earned a reputation and landed on award lists that include Miele Guide’s Asia’s Top 20 Restaurants, Drinks International’s World’s 50 Best Bars, and most recently San Pellegrino’s Asia’s 50 Best Restaurants. In 2009, Ryan was handpicked by 10 of the world’s greatest chefs of today as the gastronomic superstar of tomorrow in the cookbook Coco (Phaidon). In early 2011, Ryan was the first Singapore-based chef to present at the prestigious culinary event Madrid Fusión. This was the stepping-stone for the year, which saw Ryan present at many events across the globe. He also fulfilled a prestigious invitation to guest chef at Restaurant Ikarus in the Red Bull Hangar-7 in Salzburg, Austria. Ryan also launched his
TV show *Chef on the Road* on the National Geographic Channel and produced his own eight-episode show, *Mobile Chef*. (Singapore) @tipplingclub

**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. Kyle is the co-founder of Pilot R+D, a development and culinary science-based consulting firm, and is opening Single Thread: Farm-Restaurant-Inn in summer 2015 in Healdsburg, California. He is currently writing a book on Japanese earthenware to be published by Ten Speed Press in October 2015. (Healdsburg, CA) @kyleconnaughton

**ROBERT DANHI ‘91** is an award-winning author, James Beard finalist, television show host, and R&D chef with 25 years of extensive research in Southeast Asia and a lifelong commitment to the demystification of Southeast Asian cuisine for home cooks, aspiring chefs, and his industry peers. This curator of culture was recruited to host *Taste of Vietnam*, a 26-episode television show exploring 19 of the undiscovered provinces of Vietnam, currently being broadcasted internationally. Robert was selected to be one of the main judges of *Top Chef Vietnam*, a 17-episode reality TV show that is based on the USA Emmy-award winning series. As a photo-journalist he published, authored, and photographed his first book, *Southeast Asian Flavors*, a deep-dive into the culinary cultures of Thailand, Vietnam, Malaysia, and Singapore. His most recent book, *Easy Thai Cooking: 75 Family-Style Dishes You Can Prepare at Home in Minutes*, showcases simple recipes that result in the genuine flavors of Thailand. Upon earning his degree from The Culinary Institute of America (CIA) in 1991, Robert honed his skills in varying restaurant positions from Los Angeles to Hawaii. In 1999, he returned to his roots as a faculty member at the CIA in Hyde Park and continues to teach for them as an adjunct faculty member. Bringing all of his passions and expertise together, Robert founded Chef Danhi & Co in 2005, a consulting firm based in Los Angeles that works with food manufacturers, restaurants, educational organizations, and professional associations. This full service agency’s expertise resides in menu and product R&D, sales and marketing support, and educational and training programs. (Los Angeles, CA & Melaka, Malaysia) @chefdanhitweets
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 17th year); the annual Worlds of Healthy Flavors, 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) @CIALeadership

CHRISTIE DUFAULT is a San Francisco-based sommelier and wine educator. She is member of the faculty at The Culinary Institute of America at Greystone in the Napa Valley, where she has been an instructor for 12 years. Previously, Christie worked as the wine director for some of the nation’s finest restaurants, including Gary Danko in San Francisco, where she was featured on the Food Network and earned the Grand Award from Wine Spectator. As the head sommelier at Quince, Christie was awarded Best Wine Director 2007 by San Francisco Magazine. In 2009, she helped open RN74 in San Francisco, a Michael Mina restaurant. She is a guest lecturer at the San Francisco Wine School and a regular contributor to Somm Journal. In 2012, Christie co-authored a cookbook, Two in the Kitchen, with her husband, the writer Jordan Mackay. (San Francisco, CA)

FUCHSIA DUNLOP is an award-winning cook and food-writer specializing in Chinese cuisine. She trained as a chef at the Sichuan Institute of Higher Cuisine in Chengdu, China, and has spent two decades researching and writing about Chinese food. She is the author of four books, including, most recently, Every Grain of Rice: Simple Chinese Home Cooking (W.W. Norton, 2013). Fuchsia has won four James Beard awards for her work, as well as awards from the International Association of Culinary Professionals, Gourmand World Cookbook Awards, The Guild of Food Writers, and the Hunan Government. Fuchsia is based in London, where she consults for the popular Barshu Sichuanese restaurant, as well as its sister restaurants Bashan, Baiwei, and Baozi Inn. She has also consulted for companies including Williams Sonoma, Marks and Spencer, and Bompass and Parr. Fuchsia currently leads gastronomic tours of China in conjunction with the award-winning Beijing travel agency WildChina, and also arranges private tours on request. She has cooked and lectured at events in the USA, Australia, China, Hong Kong, Singapore, Spain, Italy, Sweden, and the UK. Fuchsia speaks, reads, and writes Chinese. (London, UK) @fuchsiadunlop
KEVIN FARLEY is the owner of the Cultured Pickle Shop, an entrepreneurial wonderland of bubbling stainless steel tanks producing thousands of pounds of locally grown organic soured vegetables each week. On any given day, one can visit the tasting area of The Cultured Pickle Shop and sample 10 varieties of sauerkraut, four varieties of kimchi, 14 different types of seasonal specialty pickles, eight different flavors of kombucha tea, two sake lees pickles, one rice bran pickle, and, of course, the ubiquitous classic dill. In the spirit of enlarging the collective culinary mind, Cultured challenges the narrow confines of America's pickle prejudices and creates an environment where global pickling traditions of the past interact dynamically with the Northern California foodshed. (Berkeley, CA) @culturedpickle

DAN FELDER is a development chef, consultant, and researcher. He began his cooking career at 18 while earning his degree in anthropology. He then worked his way up in a number of restaurants before joining the Momofuku team in 2008, starting at Noodle Bar, then two-Michelin-starred Ko, and finally at the newly created Momofuku Culinary Lab. Dan took over as head of research and development for Momofuku in 2011. Under his leadership, the lab became one of the most influential centers of innovation in the culinary industry, specializing in fermentation and flavor. He collaborated with scientists and academics from esteemed universities such as Harvard, MIT, Yale, NYU, UC Davis, and UCLA. His work was published in the inaugural issue of the International Journal of Gastronomy and Food Science, and he has presented his work at numerous universities and symposia in the US and abroad. While at Momofuku, Dan spearheaded the development of an innovative product line of fermented sauces and seasonings that has been featured on menus from some of the best chefs in the country and will be brought to the retail market soon. Since leaving Momofuku, chefs from around the world have sought him out as a guru of culinary development. He is a co-founder of Pilot R+D, a development and culinary science-based consulting firm. (Oakland, CA) @danfelder

NOBUAKI FUSHIKI is one of Japan’s foremost fermentation experts. With more than 20 years of experience in Japanese and Italian cooking, he realized the power of koji and fermentation and began studying traditional Japanese fermentation techniques five years ago; he has since become one of the leading figures in the recent fermentation boom in Japan. He appears widely on television and in magazines throughout his homeland. (Tokyo, Japan)

JONATHAN GOLD is the Los Angeles Times restaurant critic and the author of Counter Intelligence: Where to Eat in the Real Los Angeles. He won the Pulitzer Prize in criticism in 2007 and was a finalist again in 2011. A Los Angeles native, he began writing the Counter Intelligence column for the L.A. Weekly in 1986, wrote about death metal and gangsta rap for Rolling Stone and Spin among other places, and is delighted that he has managed to forge a career out of the professional eating of tacos. (Los Angeles, CA) @thejgold
WILL GOLDFARB is an internationally acclaimed pastry chef. The recent relaunch of Room4Dessert in Bali, which he had founded in 2006 in New York City, is the culmination of a decades long journey to deliver taste and texture in a beautiful and thoughtful way. Will started cooking while attending Duke University. He lives in Bali with his wife Maria and daughter Loulou. (Bali, Indonesia) @willgoldfarb

EMA GOTO ‘05 studied through high school in the United States, before returning to her native Japan to attend Sophia University in Tokyo. Her passion for food led her to join Myu Planning, Inc., one of the largest restaurant consulting firms operating in Japan. There, she helped create concepts and menus for various restaurants throughout Asia for four years. Pursuing her passion for food and wine, she returned to the United States to study at The Culinary Institute of America at Greystone in St. Helena, California. Since 2005, she has worked as a freelance food and wine specialist consulting for restaurants, with one of her goals to become a bridge between cultures for food and wine, working with the Agricultural Trade Office of the U.S. embassy in Tokyo, the CIA, and Napa Valley Vintners. (Tokyo, Japan)

ZAIYU HASEGAWA is the chef-owner of Jimbocho Den, which holds two Michelin stars. He has built his experience working at various restaurants throughout Tokyo, and opened his restaurant at 29, earning these stars in just three years. (Tokyo, Japan) @hasegawazaiyu

SAM HAYWARD is the founding chef and a partner of Fore Street in Portland, Maine. He grew up in Ohio, Louisiana, and western New York State. He attended music conservatories, studying double-bass and voice, and spent several years as a traveling and recording musician before discovering his passion for cooking and his love of Maine. His first professional cooking position was as the chef of the Shoals Marine Laboratory on a remote Maine island in 1974. In 1976 he left the laboratory for further training in New Orleans and New York City, before returning to Maine permanently in 1977. In 1981, Sam purchased the restaurant 22 Lincoln in coastal Brunswick and partnered closely with neighboring farmers and fishers to publicly promote extraordinary Maine foods and incorporate them into daily menus created to reveal the intense flavors of Maine’s seasons and terroirs. The restaurant became widely known for pioneering the farm-to-table movement in New England’s deepest north. Sam closed 22 Lincoln in 1991 and relocated to the Harraseeket Inn in nearby Freeport, expanding on his earlier work with local growers and producers in a larger setting. In 1996, with partners Dana Street and Victor Lean, Sam helped create Fore Street on the edge of Portland’s Old Port district. Fore Street was twice named among the Top Fifty Restaurants by Gourmet, and has been a finalist for the James Beard Foundation Outstanding Restaurant award. Sam was named Best Chef-Northeast by the James Beard Foundation in 2004. In 2011 the Chefs Collaborative named him Sustainer of the Year. Sam lives in rural Bowdoinham with his wife Jan. He serves on a several non-profit boards, including the Bowdoin International Music Festival and the Maine Organic Farmers and Gardeners Association. (Bowdoinham, ME)
ALEX HOZVEN is the owner of the Cultured Pickle Shop, an entrepreneurial wonderland of bubbling stainless steel tanks producing thousands of pounds of locally grown organic soured vegetables each week. On any given day, one can visit the tasting area of The Cultured Pickle Shop and sample 10 varieties of sauerkraut, four varieties of kimchi, 14 different types of seasonal specialty pickles, eight different flavors of kombucha tea, two sake lees pickles, one rice bran pickle, and, of course, the ubiquitous classic dill. In the spirit of enlarging the collective culinary mind, Cultured challenges the narrow confines of America's pickle prejudices and creates an environment where global pickling traditions of the past interact dynamically with the Northern California foodshed. (Berkeley, CA) @culturedpickle

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 bachelor’s degree in culinary history from New College, and a master’s 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) @CulinaryCraft

KOTARO ISHIZUKI is the owner of the kakigori (shaved ice) café Kohori-Noan in Kugenumakaigan, Kanagawa prefecture, Japan. Kohori-Noan sparked a kakigori craze in recent years, and is well known as a place where people wait in line even in the winter. Kotaro insists on natural ice, and ventures out every winter to carve it and then shave it, resulting in a kakigori that melts delicately in the mouth. He also uses only syrup made from seasonal fruits, changing it according to the season. He has been lauded as successfully making kakigori, which was a traditional summer staple, into a sweet that can be enjoyed year-round. (Kugenumakaigan, Japan)

CHRIS JAECKLE, co-founder/executive chef and proprietor/chef of Manhattan restaurants Uma Temakeria and All’onda, respectively, knew early on that he wanted to be a chef. Originally from Long Island, New York, Chris worked as a busboy and attended Westbury Vocational School for the Culinary Arts throughout high school. After graduation, he furthered his culinary career at Johnson & Wales in Rhode Island, graduating with a bachelor’s degree in culinary arts. His first job in the field was at Larry Forgione’s An American Place. Following that, he spent the next seven years working for Danny Meyer’s Union Square Hospitality Group, splitting his time between Tabla and Eleven Madison Park. His interest in Asian flavors then drew Chris to Morimoto, where he served as sous chef. Working to prepare sushi rice and compose temaki family meals for the staff, he developed the precision and reverence for the process required of Japanese cuisine, experimenting with the many possible flavors and textures of temaki. Next on the culinary horizon was joining Michael White and team at the Altamarea Group. Under Chris’ direction as chef de cuisine, in 2011 Ai Fiori was
awarded a Michelin star as well as a three-star review from The New York Times. In 2014, he moved on to open All’onda as proprietor and chef, which has been heralded by Thrillist as one of New York City’s 11 Best Restaurants of 2014. Jaeckle was also just recently named as Eater’s 2014 New York City Chef of the Year. Chris’ passion for Japanese cuisine led him to open Uma Temakeria with co-founder Cynthia Kueppers as its executive chef. Uma Temakeria is the nation’s first fast-casual style eatery featuring fresh, customer designed temaki, cone-shaped “hand roll” sushi. (New York, NY) @cjaeckle

BRANDON JEW, a San Francisco native, has early memories of accompanying his Chinese grandmother to Chinatown on her daily trips to buy fresh produce and ingredients as her routine of preparing for a meal. He did not start out intending to be a chef, but understanding how things were grown was always of interest to him as a biology major at University of California, Irvine. He worked in several restaurants while in school and, after graduation, traveled to Italy. In Bologna, he fulfilled a one-year apprenticeship at Michelin-starred Ristorante La Pernice e La Gallina. Upon returning to California, he worked under Judy Rodgers at Zuni Café and at Quince under the tutelage of chef Michael Tusk. He packed his bags once again to explore his Chinese culinary heritage in Shanghai. After working for one year in China, Brandon returned to the Bay Area, where he worked at Pizzetta 211, Bar Jules, Camino, and Adesso before settling into his role as chef at Bar Agricole. The San Francisco Examiner called Jew’s dishes “little masterpieces” and the San Francisco Chronicle noted that “Jew is able to coax beautiful flavors out of his ingredients” and awarded Bar Agricole a coveted three stars. In early 2015, he plans to open a Chinese restaurant, named Mister Jiu’s, in San Francisco Chinatown. (San Francisco, CA) @misterjiu

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)

MELINDA JOE is an American journalist in Tokyo specializing in food and drinks. She is a columnist for The Japan Times and a frequent contributor to The Wall Street Journal Asia, FOUR Magazine, and CNN. Her work has appeared in a number of publications such as Ryori Tsushin (The Cuisine Magazine) in Japan, The Atlantic.com, and the South China Morning Post Style Magazine, among others. A certified sake and wine professional, Melinda has judged sake and wine at London’s International Wine Challenge since 2012. (Tokyo, Japan) @melindajoe
DYLAN JONES left the sleepy town of Canberra, Australia for the food rich city of Melbourne, here he completed his apprenticeship and first fell in love with Asian flavors. It was London that cemented that love and where he began to truly discover the world of Thai Food. As fate would have it he also met Duangporn (Bo) Songvisava. Without much persuading, he decided to follow her to Bangkok and open Bo.lan. A fortuitous decision indeed! From early on the pair received rave reviews from local and international press alike. Dylan has immersed himself in his adopted homeland, learning the language, and with Bo has amassed a rather decent collection of antique Thai recipes. Dylan’s passion for Thai food and Thai food heritage has only strengthened since moving to Thailand over five years ago, and he has recently joined Bo as co-host on the weekly television Show Eat Am Are on Thai PBS. (Bangkok, Thailand) @bolan_thai

CATHY JÖRIN, MBA is director of special projects and planning for strategic initiatives for The Culinary Institute of America (CIA), a position she has held since 2008. She began her tenure with the CIA in 1996, with roles that have included associate director of education at Greystone and director of business analysis for continuing education for the college. She led planning for the CIA’s 13th Annual Worlds of Flavor Conference, Japan: Flavors of Culture, which took place in 2010. In addition to various U.S.-based project responsibilities in areas of project planning and fundraising, Cathy serves as the primary liaison and project leader for strategic initiatives and associated business development in Asia. She is responsible for the development of the Asia version of one of CIA’s most influential leadership programs, World of Healthy Flavors ASIA®, based in Singapore. She was formerly the vice president of sales and marketing at The Perfect Puree of Napa Valley, where she led the sales team, conducted business analyses and developed long-term strategic plans in sales and marketing for the continued strong growth of the company. Cathy earned her MBA at the University of San Francisco, a bachelor’s degree from the University of California, Irvine and an associate degree in culinary arts from the California Culinary Academy. Cathy is a former board member of Women Chefs & Restaurateurs, and a member of Les Dames d’Escoffier and the Sonoma County Culinary Guild. (Santa Rosa, CA) @JorinCathy

ROBERT JÖRIN, CMB, CEPC, CCE, CHE, is professor and team leader of the baking and pastry arts degree programs at The Culinary Institute of America at Greystone (CIA). A Certified Master Baker, Robert brings over 40 years of experience in baking and pastry, as well as credentials as a culinary and hospitality educator to his role at the CIA. He joined the Institute in 1996 and was part of the three-member Team USA that won the prestigious Coupe du Monde de la Boulangerie in Paris in February 1999. Robert is a leading contributor to the CIA’s international studies programs, having taught baking classes in Japan, Vietnam, Thailand, China, Singapore, Malaysia, Indonesia, and the Philippines, as well as having instructed numerous Asian professional baking delegations at the CIA’s California campus. (St. Helena, CA) @CIAGreystone
CHRIS KAJIOKA ‘05 received his formal training and degree in the culinary arts from the prestigious Culinary Institute of America. He went on to work at Ron Siegel’s Dining Room at the Ritz-Carlton in San Francisco and Thomas Keller’s Per Se in New York. He was also at Mourad Lahlou’s Aziza in San Francisco and Blaine Wetzel’s Willows Inn, of Lummi Island, Washington. He returned to Oahu as the executive chef at Vintage Cave. Chris’ classical culinary training combined with his affinity for his own heritage speaks to his style of contemporary French cuisine with every dish he invents. His cooking emphasizes the use of fresh, seasonal, and local ingredients with a Japanese sensibility. At Vintage Cave, he was nominated for a James Beard Rising Star Award and for People’s Best New Chef from Food & Wine, and was one of Food & Wine’s Top Ten Dishes of 2013. He left the Vintage Cave in July 2014 to open his own project. (Honolulu, Hawaii) @ckcuisine

TOD KAWACHI is a chef-instructor at The Culinary Institute of America at Greystone. Tod was raised around the rich cultural food influences of his mixed Japanese and Chinese heritage. His extensive cooking experience began in his hometown at a Seattle culinary school, leading him to Napa Valley’s Domaine Chandon, Los Angeles with Checkers Hotel, Hotel Bel-Air and the Peninsula Beverly Hills. He then became executive chef at the award winning, island favorite, Roy’s Kahana Bar & Grill on Maui. Tod has been featured in the PBS series The Great Chefs of Hawaii, Gourmet, the Bay Café television show, at the James Beard House, as well as in The San Francisco Examiner Magazine, which voted him one of the Bay Area’s Top Ten Up and Coming Chefs in 1998. Prior to joining the CIA, Tod worked as Constellation Wines U.S. winery chef, creating refined wine and food paired meals designed to showcase the portfolio of impressive wines. (St. Helena, CA) @CIAGreystone

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) @CKostow

FRANCIS LAM ‘03 is editor-at-large at Clarkson Potter and a columnist for the New York Times Magazine. His writing and editing has won numerous awards from the
International Association of Culinary Professionals and the James Beard Foundation. In past lives, he was a judge on Top Chef Masters, the features editor at Gilt Taste, a senior writer at Salon.com, and a contributing editor at Gourmet. His work has appeared in the 2006-2014 editions of Best Food Writing. He believes that, in professional football, that would count as a dynasty; in ancient China, not so much. (New York, NY) @francis_lam

ROBERT LAM ’96 is the chef-owner of Butterfly in San Francisco. The Vietnam born chef calls what he does “Asian-inspired delicious,” pulling from the culinary traditions of Vietnam, Thailand, China, Japan, and Korea. His cooking is influenced by the seasons, as well as his mother who opened a Vietnamese restaurant just outside Los Angeles when the family landed in Southern California after the fall of Saigon. A graduate of the University of San Francisco and The Culinary Institute of America in Hyde Park, New York, Robert moved back to California after graduation, where he took on a post graduate fellowship with the CIA at Greystone in St Helena. In 2001, when Butterfly came up for sale, he decided to "swim in the big pond" and buy the waterfront restaurant on Pier 33. In 2009, Robert dove into an even deeper pond by purchasing Eastside West, a lounge and restaurant located in the heart of San Francisco’s Marina district. Named a “Rising Star Chef” by the San Francisco Chronicle in January 2003, Robert recently opened Sammy’s Aloha, a Hawaiian farm-to-table takeout concept that has quickly earned a following. (San Francisco, CA)

EDWARD LEE is chef-partner of 610 Magnolia and MilkWood in Louisville, Kentucky. A multiple finalist for the James Beard Foundation Award for Best Chef: Southeast, he appears regularly on television, most recently as the host for Season 3 of the Emmy-winning series Mind of a Chef. His cookbook, Smoke & Pickles, (Artisan Books, May 2013) chronicles his unconventional journey from the kitchens of Brooklyn to becoming a lauded Southern chef. It was voted Best Cookbook of the Year by Amazon. His signature blend of whiskey with Jefferson’s Reserve, Chef’s Collaboration Blend, has garnered praise from the nation’s top publications. He is an avid karaoke singer. (Louisville, KY) @chefedwardlee

JUNE JO LEE, a food ethnographer for the food industry, is the vice president of strategic insights for the Hartman 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 food culture, eating occasions, health and wellness, and most recently, digital food life. Current and past clients include Starbucks, General Mills, Kellogg’s, Kraft, PepsiCo, ConAgra, Hershey’s, Nestlé, Campbell’s, Heinz, Safeway, Daymon, Bunge, Dairy Management Inc., National Council of Farmer’s Cooperative, Johnson and Johnson, and Seventh Generation. June speaks regularly at food industry conferences, including for The Culinary Institute of America, Harvard School of Public Health, Chef’s Culinary Conference, United Fresh Produce Association, Food Marketing Institute, National Cooperative Grocers Association, Natural Products Expo West, and many client consumer days. June has worked at The Hartman Group for nine years. She has a master’s 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) @HartmanGroup

MYUNG SOOK LEE is an expert in Korean cuisine as well as cuisines from throughout Asia. Her first book, Korean Cuisine, will be released in 2015. She attended the Tsuji Culinary Institute in Osaka, Japan to gain formal training in the culinary arts, then the Korean Traditional & Royal Cuisine Institute in Korea and The Culinary Institute of America at Greystone. She has contributed to the CIA’s The Flavors of Asia cookbook. She was invited in 1996 to appear on the original, Japanese version of the television show Iron Chef. Currently, Myung Sook works as the director at Culinary Institute of California in Orange County, consulting with educational organizations, food manufacturers, and restaurant chains. She is also executive chef and partner for Kannichikan Korean Restaurants in Osaka, Japan. She focuses on fermentation and natural, preservative-free ingredients and flavors from Korea and Asia. (Los Angeles, CA) @chefmyunglee

LEO LEONG is the kitchen manager at Koi Palace, responsible for their more than 100 employees, the restaurant’s expansion and the opening of new locations, the development of new menu items, and quality control. Among his extensive experience in the hospitality world in both California and China, Leo was the international and domestic lead chef for LSG Skychef, the owner and manager of The Bistro Burger in Macao, China, and the banquet sous chef at The Westin Hotel in San Francisco. He holds a bachelor’s degree in hotel and restaurant hospitality management from San Francisco State University and is multi-lingual, speaking Cantonese, Mandarin, English, and Spanish. (Daly City, CA)

ALVIN LEUNG was born in London and raised in Toronto, and has put his stamp on the culinary world with his flagship Hong Kong restaurant Bo Innovation. Its innovative “X-Treme Chinese” cuisine has wowed diners and critics, modernizing traditional ingredients and recipes with modern techniques and flavors. In 2013, Bo Innovation earned three Michelin stars, the highest possible recognition by the highly regarded guide. The self-proclaimed “Demon Chef” has no formal kitchen training and is only the second self-taught chef to ever receive three Michelin stars. The other is Heston Blumenthal. Contrary to his rock and roll image, Alvin’s professional training is as an engineer. The star chef’s popularity has made him a sought-after guest at food events and culinary conferences across the world, and on food and travel television programs. In Asia, he is known for his food show, The Maverick Chef, on LiTV. North American viewers will see him as one of three regular judges on Masterchef Canada. He will also star in the Singaporean reality TV cooking competition Wok Stars, judging amateur hawker stars. Alvin has also been featured on shows such as Anthony Bourdain’s No Reservations, Rhodes Across China with Gary Rhodes, The Hairy Bikers, and Top Chef Masters. (Hong Kong, China) @TheDemonChef

SAM LEVY joined The Restaurant at Meadowood in 2011 and currently oversees the extensive bar program of over 200 selections. Responsible for all purchasing, Sam focuses on continuous growth of the program, building list depth and versatility. For his
cocktail list, Sam chooses to let local fresh ingredients influence the cocktails. He uses seasonal fruit and plants growing throughout Napa and Sonoma Valleys. Unique ingredient combinations and sensitivity to balance are especially important to Sam, and are key to his work. Entrusted with staff education, Sam holds regular seminars to not only promote awareness, but also to expand and elevate the knowledge level of the team. Prior, Sam was the head bartender at Barndiva, where he was responsible for comprehensive management of the bar, development of new offerings, purchasing, and staff training. Samuel received his bachelor of arts degree in psychology from University of California in Santa Cruz in 2002. (St. Helena, CA) @TheRestaurantMW

ROB MAGEE is a lifetime member of the Kansas City Barbeque Society and a graduate of The Culinary Institute of America with more than 30 years of experience at some of the finest restaurants across the country. His heart and his smoker are in Kansas City, along with his wife, Kelly. His roots have grown deep along with his passion barbecue. He formed and led the Munchin' Hogs Barbecue team in 2002, leading them to multiple national championships and a wall full of awards. He is a food and flavor explorer, drawing on multiple techniques and many flavors. He has created and curated his own original recipes for sauces and rubs. Rob is hot to get on the grill and fire up his passions at Q39. (Kansas City, MO) @Q39KC

LYNN MAHON was born and raised in Sonoma County, and now maintains an active studio on the ridge of the Mayacamas Mountains, near the border between Napa and Sonoma counties. He studied at Sierra Nevada College and at the Penryn Workshop, where he mastered the art of firing in wood kilns. After several years experimenting with Raku in his San Francisco studio, Lynn returned to Napa and began exploring large-scale sculpture fired in a gas kiln. He continues to make these massive thrown works, some of which weigh nearly 600 pounds. In 2005, he introduced functional designs into his practice. The dinnerware he creates for restaurants is the result of lengthy collaborations between chef and ceramicist. His work appears in restaurants such as Aziza and PABU in San Francisco, The Restaurant at Meadowood in the Napa Valley, Hana Japanese Restaurant in Rohnert Park, Michael Warring in Vallejo, Taylor Maid Farms in Sebastopol, Vintage Cave Honolulu, and Kapnos in Washington, D.C. For Lynn, both the large-scale sculpture and the functional pieces are highly physical forms of making: the former activity is like a dance, and the latter is like a sport. Lynn’s philosophy is a mixture of California craft and Japanese Zen. His work is informed by a lightness of touch, simplicity, and an adherence to natural materials and form. Lynn has shown with the American Craft Council and is represented by Jiun Ho in San Francisco, Grandhand Gallery in Napa, and Bump Wine Cellars in Sonoma. Recent press includes features in A New Napa Cuisine, 7x7 magazine, and Bon Appétit. (Napa, CA)

ANNE E. MCBRIDE is the culinary program and editorial director for strategic initiatives at The Culinary Institute of America (CIA), where her responsibilities include leading the programming for the Worlds of Flavor® International Conference & Festival. She co-authored Payard Cookies (to be published in November 2015) and two other cookbooks with famed pastry chef François Payard, as well as Les Petits Macarons: Colorful French Confections to Make at Home, and Culinary Careers: How to Get Your Dream
Anne is working towards a PhD in food studies at New York University, where she also teaches and is the director of the Experimental Cuisine Collective, a multidisciplinary working group with more than 2500 members. She regularly writes on topics related to professional and experimental cooking, including contributions to *Gastronomica*, *Food Arts*, *Plate*, *Savoring Gotham*, 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, an advisory council member of the CIA’s newly launched Food Business School, 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) @annemcbride

JEHANGIR MEHTA ‘95 is charming, creative, and clairvoyant. His flair for finesse and perfection reflecting in his personality and his cooking. A participant in Food Network’s *Next Iron Chef Redemption 2012*, the runner-up at the *Next Iron Chef 2009*, a participant in *Iron Chef America* and a guest on *Martha Stewart Living*, Jehangir has built quite a fan following. However, patrons at Graffiti, Mehtaphor, and Me & You, Jehangir’s restaurants in Manhattan, don’t watch television to be ardent fans. They simply love the food and the man who created it. Prior to his own restaurants, Jehangir was the highly acclaimed pastry chef at Aix, Union Pacific, Mercer Kitchen, Compass, and Jean-Georges. He is the author of *Mantra: The Rules of Indulgence*. Apart from his restaurants, Jehangir also runs a successful event management business that does catering for private events and weddings. As passionate as Jehangir is about his work, he is even more passionate about helping children enjoy food and eat healthy. Ten years ago, he was a pioneer in this field when he started Candy Camp, a fun-filled private cooking class for children. Since then, he has worked closely with Whole Foods in a nationwide program as well as worked with other entities such as Scholastics, Wellness in Schools and many more. Jehangir is an alumni of The Culinary Institute of America, and prior to that, an alumnus of the Institute of Hotel Management, Catering, Technology and Applied Nutrition in Mumbai. Jehangir also holds a bachelor’s degree in sociology from the University of Mumbai. (New York, NY) @jehangir_mehta

MASAHARU MORIMOTO has created a bridge between the culinary traditions of his native Japan and the American palate, bringing intense excitement, exquisite technique, and perfectly balanced flavors to thousands of diners throughout the world. He has garnered critical and popular acclaim for his seamless integration of Western and Japanese ingredients and has effectively created a signature style that positions him as one of today’s foremost chefs. He first competed on the Japanese television show *Iron Chef* in 1998 and then became one of the stars of Food Network’s *Iron Chef America* in 2004. As Iron Chef, Morimoto was able to showcase his flawless technique and creativity with unique ingredients in front of millions of Americans. In 1994, Morimoto was recruited to join the original Nobu restaurant and soon promoted to executive chef, and in 2001, he opened his first eponymous restaurant in Philadelphia. He debuted Wasabi by Morimoto at the Taj Mahal Hotel in Mumbai in 2004, followed by a second Wasabi at the Taj Palace Hotel in New Delhi in 2008. The much-anticipated flagship
restaurant Morimoto New York opened in 2006. Morimoto has received numerous accolades for his cuisine and aesthetic, including several appearances on San Pellegrino’s Top 100 Restaurants in the World list, a James Beard Foundation Award for Outstanding Restaurant Design for Morimoto New York, and Food & Wine’s Best U.S. Restaurant Openings for Morimoto Napa in 2010. Today, there are additional restaurants: Morimoto Sushi Bar in Boca Raton, Morimoto Waikiki, Morimoto Mexico City, Skewers by Morimoto at LAX, Morimoto Maui, Japonais by Morimoto in Chicago, and Morimoto South Beach. Morimoto Las Vegas will open in 2015. (Napa, CA) @chef_morimoto

HISATO NAKAHIGASHI is the chef and fourth-generation owner of Miyamasou, a one-Michelin-star inn known for its wild herbal and mountain cuisine. He also consults for Shakunage, a popular Japanese restaurant in Ginza. His restaurant experience began in Paris, where he worked in several Michelin-starred restaurants as service staff. Upon returning to Japan, he worked at Turukou, a ryotei in Kanazawa. He frequently travels to international conferences to demonstrate Japanese cuisine. (Kyôto, Japan)

RICHIE NAKANO is the chef-owner of Hapa Ramen in San Francisco. Growing up in a Japanese-American family who loved sharing big meals triggered his interest in a food career. He worked as a waiter and bartender after high school and eventually enrolled in the California Culinary Academy. Richie started his career cooking Asian food, first at Sushi Ran and then Va de Vi and Pres a Vi. Looking to expand his repertoire, he then joined the team at Nopa, where he learned about seasonality, California ingredients, and layering flavors. At the same time, Richie was eating a lot of ramen throughout San Francisco and wanted a bowl that met his standards—made with better ingredients and proper technique. In 2010, he opened Hapa Ramen, a pop-up food stand at the Ferry Plaza Farmers Market. By teaming up with some of the best organic farmers and employing modern techniques, he is pushing beyond the concept of what traditional ramen can be. After a successful Kickstarter campaign, Nakano opened Hapa, his first brick-and-mortar ramen noodle restaurant, in fall 2014, focusing on non-traditional Japanese ramen. (San Francisco, CA) @linecook

SHINOBU NAMAE 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 a second star in 2014, and ranked first among French restaurants in the 2012 Zagat Survey Tokyo, with 27 points. In 2014, it was no. 25 on San Pellegrino’s Asia 50 Best Restaurants. 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) @Namae_san

SAM OCHES is the editor of QSR magazine, a leading trade publication serving the quick-service and fast-casual restaurant industries. As an expert in foodservice trends, his insights have been shared in national media outlets such as the Chicago Tribune,
USA Today, National Public Radio, and CNBC. A graduate of the E.W. Scripps School of Journalism at Ohio University in Athens, Ohio, Sam previously served as editor in chief of Southeast Ohio magazine and as associate editor and managing editor of QSR. He is the president of the International Foodservice Editorial Council and also sits on the board of directors for ASBPE, a professional association for editors and writers in the business, trade, and specialty press. (Durham, NC) @samQSR

DIEGO OKA was born and raised in Lima, Peru, one of the world's most diverse and eclectic culinary destinations. Blending personal experiences and a background of Japanese descent into his cuisine, he draws on influences ranging from his grandmother’s cooking to the food he discovered while living in Mexico and Colombia. As executive chef of Mandarin Oriental, Miami’s new restaurant, La Mar by Gaston Acurio, Diego focuses on iconic Peruvian cuisine such as cebiche, in addition to a number of lesser-known plates that showcase the multi-culturalism and biodiversity of the country. He received his degree in culinary studies from the Universidad San Ignacio de Loyola in 2001. While attending courses, Diego accepted an internship at celebrity chef Gaston Acurio’s Astrid&Gaston restaurant, a world-class establishment located in Lima that is ranked on the San Pellegrino World’s 50 Best Restaurants list. This opportunity blossomed into a long-term professional relationship with Acurio Restaurantes continuing to present day. Before joining La Mar in Miami, Diego served as executive chef at other La Mar locations, starting with the original Lima restaurant in 2005 and followed by Mexico, Colombia, and San Francisco. Now at the helm of Mandarin Oriental’s La Mar, Oka is dedicated to sharing the flavors and culture of Peru with Miami, serving authentic Peruvian dishes. (Miami, FL) @diegooka

ALEXANDER ONG was born and raised in Malaysia and apprenticed at the Shangri La Hotel in Kuala Lumpur for four years before coming to United States. Recruited by the Ritz Carlton Buckhead in Atlanta, he has traveled throughout United States working on assignments for the company. In 1995, he moved to San Francisco, where he worked with chef Jeremiah Tower at Stars for three years. Although he was trained in classical French cooking, Alex decided to return to his Asian roots and opened Le Colonial’s kitchen and then Xanadu in Berkeley, where in 2000 he was named Rising Star Chef by the San Francisco Chronicle. In 2001, he became chef and managing partner of Betelnut Pejiu Wu in San Francisco. Under his leadership, Betelnut was awarded three stars by the San Francisco Chronicle and was of the Chronicle’s Top 100 restaurants since 2001 and a Michelin Guide’s Bib Gourmand recipient since 2007. Alex has been a guest blogger for the San Francisco Chronicle’s food section and has worked with notable organizations such as Kikkoman USA, California Raisin Marketing Board, Niman Ranch, Chefs Feed, Visa, The James Beard Foundation, and Google. His recipes have been featured in various food magazines, such as 7X7, San Francisco Magazine, and Sunset. He has also been mentioned in notable cookbooks, such as The Seventh Daughter by Cecilia Chiang and Inside the California Food Revolution by Joyce Goldstein. Alex is a member of The Culinary Institute of America’s Asian Cuisines Advisory Council. Currently, he is consulting with various universities, corporate dining, tech start-ups, and national chain restaurants while plotting to take over the world, one noodle bowl at a time. (San Francisco, CA) @bechaman
IVAN ORKIN’s story is one of legend in the food community: A self described “Jewish Kid from Long Island,” Ivan realized his dream of cooking while doing it in Japan on his terms. Armed with a degree in Japanese from the University of Colorado Boulder, he immediately moved to Japan upon graduating and cemented his love of everything Japanese. He returned to the US in 1990 and after some career experimentation, found his way to The Culinary Institute of America, where he finally found his calling. Upon graduation from the CIA, after stints at Mesa Grill, Lutece, and Restaurant Associates, Ivan returned to Tokyo to rediscover his Japanese “roots.” While putting his time in as a stay at home dad, Ivan realized it was time to combine his love for Japan and cooking, and in 2007 the first Ivan Ramen was born. This move seemed destined for failure in a country where ramen enjoys a cult-like status. Incredibly, Ivan not only succeeded but became one of the top ramen shops in Tokyo, an unheard-of accomplishment for a foreigner. In 2010 a second shop, Ivan Ramen Plus, was opened. In 2012, Ivan returned to New York with the hopes of opening a business back home, while continuing to operate his two shops in Tokyo. His first venture in the US, Ivan Ramen Slurp Shop, opened at the Gotham West Market in November 2013 to huge crowds and critical acclaim. Soon after, his 50-seat U.S. flagship, Ivan Ramen, opened on New York’s Lower East side to critical acclaim. He is the author of *Ivan Ramen: Love, Obsession, and Recipes from Tokyo’s Most Unlikely Noodle Joint.* (New York, NY) @ivanramen

DAIKI OZAKI, an interior designer, joined MYU Planning & Operators, Inc. in 1998. He has worked on 220 restaurant design projects, both in Japan and overseas, ranging from creating high-end, luxury restaurants to setting a design-standard for casual, fast food restaurant chains. His distinctive method focuses on the type of design that would best match the city’s business model. In 2013, he established BaNANA OFFICE, his independent company, and in 2014 he became creative director of MYU Planning & Operators, Inc. Along with his interior design works, he has developed various collaborations with artists and creators. (Tokyo, Japan) @daikiozaki

GARY PATTERSON, CEC is McCormick’s executive chef/principle research chef and manager of culinary development. Supporting consumer, branded, and custom products throughout McCormick & Co., Inc., Gary and his team work directly with numerous global consumer brands, food manufacturing companies, as well as global restaurant chains, focusing on the creation of fresh and innovative solutions. He leads the culinary development chef team that provides product support and guidance for the company’s technical innovation teams on the translation of culinary gold standard recipes to commercially viable representations of the original. He is also a part of the global McCormick team of chefs that creates the much-anticipated Flavor Forecast. Gary’s career spanned 21 year with The Walt Disney Company, Inc.. This experience prepared him to become a trusted and respected chef with in the food industry. His passion for flavor has allowed him to become partner for many of the largest food companies in the world. His accreditations are numerous and include the American Culinary Federation's Certified Executive Chef and The Culinary Institute of America's Pro Chef III Certification. (Baltimore, MD)
MAI PHAM is the chef-owner of the nationally acclaimed Lemon Grass Restaurant and Star Ginger in Sacramento, California. A recognized expert on Asian cuisine, she is known for her fresh Southeast Asian cuisine featuring the bright flavors of Vietnam, Thailand, and beyond. She hosted *Vietnam: My Country, My Kitchen* on the Food Network and authored *Pleasures of the Vietnamese Table*, which received a James Beard Award nomination and was named as among the best cookbook titles in 2001 by *The New York Times* and the *Los Angeles Times*, and *The Best of Vietnamese and Thai Cooking*, which was featured on NPR’s *Fresh Air* and in *Martha Stewart Living*. Her newest book, *Flavors of Asia*, a collaboration with The Culinary Institute of America, features the best recipes from seven countries in Asia. In recent years, Mai has partnered with campus, corporate, healthcare, and government dining entities to launch Star Ginger outposts, which feature on-trend Southeast Asian flavors from hearty authentic Thai curries and grilled meats to fresh, flavorful Vietnamese noodle soups and salads, among others. Born in Saigon and raised in Vietnam and Thailand, Mai worked as a television journalist for various ABC News affiliates and later as a speechwriter for a California governor before returning to her love of food and cooking. (Sacramento, CA) @StarGingerbyMai

KING PHOJANAKONG ’98 is the chef-owner of Kuma Inn and Umi Nom in New York City. King is a New York native whose culinary influences began at home with the inspirational cooking of his Filipino mother and Thai father. Childhood summers spent in the Philippines 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. 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. He went on to work with Daniel Boulud at Restaurant Daniel and David Bouley at Danube. King opened Kuma Inn in 2003 and Umi Nom in 2009, both to critical and popular acclaims. He has been featured in television programs including *Cutthroat Kitchen, Chopped, Food(ography), Selling New York* and *Mike Colameco’s Real Food*. King has served as a consultant for a variety of organizations and companies, including The United Soybean Board and Campbell’s. Most recently, he partnered with GrowNYC and Small Axe Peppers to create The Bronx Hot Sauce. His recipe features serrano peppers that were given as pepper plants to community gardens throughout the Bronx and purchased back at a premium price at harvest time. A portion of the proceeds will go to programs that assist low-income communities in the Bronx. He was a presenter at the CIA’s Flavor, Quality and American Menus 2012 and Worlds of Flavor 2013. (New York, NY) @kumainn_uminom

PRIN POLSUK is head chef of nahm Bangkok, voted the no. 1 restaurant in Asia in the 2014 San Pellegrino’s Asia’s 50 Best Restaurants Awards and no. 13 in the San Pellegrino World’s 50 Best Restaurants. He was based at nahm London, where nahm received the first Michelin star for a Thai restaurant, before chef-owner David Thompson decided to move the restaurant to Bangkok in order to have a closer connection with the richness of ingredients of an extraordinary country. (Bangkok, Thailand) @prinpolsuk
PAUL QUI was named Esquire’s Chef of the Year 2014 and was selected as one of Food & Wine’s 2014 Best New Chefs and Top 10 Empire Builders of 2012. Paul is the recipient of the James Beard Foundation Award for Best Chef: Southwest 2012, winner of Top Chef Season 9, and winner of the San Pellegrino Cooking Cup 2013. His Austin restaurant, qui, received the honor of Best New Restaurant in America, 2014 by GQ. Additionally, East Side King Thai-Kun, a food truck co-owned and operated by Paul, was named one of Bon Appétit’s Best New Restaurants in America 2014. Born in Manila, Philippines and trained in classic French and Japanese cuisine, Paul takes a modernist approach towards food, where there are no boundaries. Starting as an intern, Paul worked his way up the ranks of Uchi to chef de cuisine and later opened Uchiko as executive chef. While training under Uchi chef and owner Tyson Cole, Paul learned to adapt traditional Japanese dishes with an eye towards local flavor, all while incorporating influences from South East Asian and European cuisine. Paul is currently the chef/owner of his flagship restaurant, qui. He is also the co-founder and chef/owner of East Side King, a group of Asian-inspired street food trailers and restaurants in Austin, TX. In 2013, Paul was honored by the Texas Legislature for his work and achievements as a chef and restaurateur, and also joined the prestigious ment’or BKB Foundation Culinary Council (formerly Bocuse d’Or USA). (Austin, TX) @pqui

CHANDRA RAM ‘99 is the editor of Plate, an award-winning food magazine read by chefs all over the country; she lives and breathes food and what’s exciting in restaurants today. She spent more than 15 years in the restaurant industry as a cook and consulting chef before turning to food writing and editing. In addition, she serves as president of the board for Meals on Wheels Chicago, working to raise funds to supply meals for Chicago’s homebound senior citizens and people with disabilities. She holds a bachelor’s degree in journalism from Loyola University Chicago, an associate’s degree in culinary arts from The Culinary Institute of America, and has passed the certificate level of the Court of Master Sommeliers exam. She is a member of Les Dames d’Escoffier and the James Beard Foundation Awards chef/restaurant judging committee, and has won multiple awards for her writing and editing, including eight Jesse H. Neal awards and the McAllister Editorial Fellowship. She is the co-author of The Eiffel Tower Restaurant Cookbook (Chronicle Books). (Chicago, IL) @chandrasplate

MATTHEW RUDOFKER is the executive chef of Momofuku Ssäm Bar. His first kitchen experience was at Vetri restaurant in his hometown of Philadelphia. In 2005, he moved to New York City and worked under some of the city’s best young chefs, first at Oceana with Cornelius Gallagher, followed by two years at Cru under Shea Gallante. Matt then spent time at Daniel, where he was part of the team that earned both four stars from the New York Times, and three Michelin stars. Before joining Ssäm Bar, Matt completed a stage at the Fat Duck restaurant in England. Momofuku Ssäm Bar is currently featured on the San Pellegrino World's Best Restaurants list, and Matt was named one of Forbes 30 under 30 in January 2015. (New York, NY) @momofuku

TONI SAKAGUCHI ‘84, CEC, CHE, is a chef-instructor at The Culinary Institute of America (CIA) at Greystone. After graduating with an associate degree from the CIA in 1984, Toni earned a bachelor’s degree in hotel, restaurant, and institutional
management from Michigan State University. She then moved to California and served as executive chef in two of the nation's top restaurants, Border Grill Café and City Restaurant, both in Los Angeles. Toni was the fine dining chef at the Sonoma Mission Inn & Spa in Sonoma, California, prior to joining the faculty at the CIA at Greystone in 1997. (Napa Valley, CA) @CIAGreystone

SCOTT SAMUEL is the strategic initiatives executive chef for The Culinary Institute of America (CIA). A graduate of Washington State University’s hotel and restaurant administration program, he apprenticed under Christophe DeGouix at Gerard’s Relais de Lyon in Seattle and under Thomas Keller at the French Laundry. Scott worked in a number of kitchens and was the original chef for Seattle’s Brie & Bordeaux, a combination wine and cheese shop and open-kitchen, 30-seat bistro. In 2000, he helped open the Waterfront Seafood Grill and later helped re-open the acclaimed Herbfarm in Woodinville, Washington. Prior to joining the CIA, he taught at the Seattle Culinary Academy and through his own company, which provided private classes in clients’ homes. (Napa Valley, CA) @chefsamuel

JOSEFINA SANTACRUZ ‘93, a native of Mexico City, views eating not simply as a matter of necessity but as a way to share. She is the chef-owner of SESAME, an Asian street food restaurant in the heart of the Colonia Roma in her hometown. She also recently opened Paprika, a Middle Eastern restaurant with great street food influence just blocks away from Sesame. She is a TV host for the Latin American food channel elgourmet.com. In her shows, she emphasizes fresh market food and what she calls Mexican "urban cuisine," represented by Mexico’s rich tradition of street food. She is one of the guest/chefs featured in Rick Bayless’ 2015 season of Mexico One Plate at a Time, where she takes him around Mexico City. From 2003 to 2009, Josefina was part of Modern Mexican Restaurants, assisting in the opening of Pampano and as chef de cuisine. Pampano gained recognition as the one of the best Mexican restaurants in Manhattan and earned two stars from the New York Times. In addition to managing the kitchen with a deft hand, she played a vital role in shaping the growth of the restaurant group and redefining Mexican cuisine in the US. She assisted in the opening of Zengo D.C., the development of the menu and opening of La Sandia in Stapleton, Denver, and in 2007 in the development of menu and opening of Pampano Mexico City and Acapulco. Prior to joining Modern Mexican, Josefina was chef-partner of Mai-Pei in Mexico City, where she channeled her love of Asian cuisine, and the opening chef of La Trufa. A graduate of The Culinary Institute of America, Josefina holds a B.A. in hotel management from Universidad Iberoamericana in Mexico City. Josefina has judged cooking contests in Mexico for many years, and has contributed to numerous culinary books. A frequent speaker at culinary events, she was a presenter at Mesamerica 2014 and the CIA’s Latin Flavors conference in 2013. (Mexico City, Mexico) @josefisantacruz

SUVIR SARAN is a chef, consultant, public speaker, teacher, hobby farmer, and author of three widely acclaimed cookbooks, Masala Farm, American Masala: 125 New Classics From My Home Kitchen, and Indian Home Cooking. Suvir established new standards for Indian food in America when he brought the authentic flavors of Indian
home cooking to the table at Dévi in New York City, the first Indian restaurant in the U.S. to have ever earned a Michelin star. His new restaurant, American Masala, opens in San Francisco in spring 2015. Suvir teaches all over the U.S. and beyond, but when he is not traveling, he lives eats with curiosity in San Francisco and works on his 68-acre farm in upstate New York. (San Francisco, CA and Hebron, NY) @suvirsaran

ROHIT SINGH is the chef-owner of the nationally acclaimed Breads of India and Gourmet Curries in Berkeley, Oakland, and Walnut Creek, California. He has introduced about 800 regional dishes and more than 175 breads from the Indian sub-continent through his daily changing menu. Rohit learned cooking from his family cooks, and in 1997 embraced his passion for cooking by bidding good-bye to the corporate world and opening his first restaurant in Berkeley. Every five months, he travels to the remote areas of different regions of India to find and document herbs and spices, lost recipes, eating habits, and cooking techniques. His restaurant has earned countless awards for its culinary expertise, and has been written about in publications including Bon Appétit, Gourmet, Zagat Survey, and the San Francisco Chronicle. (Berkeley, CA)

CHAI SIRIYARN is the chef-owner of Marnee Thai Restaurant, which has had two locations in San Francisco since 1986. Marnee Thai Restaurant has been among the Zagat Survey’s top Thai restaurants in the city for over 20 years and has been recommended by the Michelin Guide in 2011, 2012, and 2013. Marnee Thai received the Thai Select Premium Award from the Ministry of Commerce in 2012 and 2013. Bangkok born and bred, Chai grew up in a culinary family and spent his childhood steeped in the restaurant business. His culinary accolades include winning the grand prize in the Los Angeles Pad Thai Festival contest in 2000 and earning the Thailand Superchef Award in 2003. He was also named International Chef of the Year by the Awards of the Americas in New York City in 2001. Chai was a guest chef to the Royal Thai Embassy at a tsunami relief fundraising event held in Washington, DC, a guest chef at The Culinary Institute of America since 2000, and a guest chef at the University of Massachusetts, Cornell, and Stanford. He is a member of The Culinary Institute of America’s Asian Cuisines Advisory Council and the author of Thai Cuisine Beyond Curry. (San Francisco, CA)

DUANGPORN (BO) SONGVISAVA was presented with the inaugural award for Asia’s Best Female Chef in 2013 as part of San Pellegrino’s Asia’s 50 Best Restaurants Awards. Her passion and desire to create exceptional Thai food has only amplified over the years since opening Bo. lan with Chef Dylan Jones. She completed her master in gastronomy in Adelaide, Australia, before returning to Bangkok to pursue her career in the kitchen. She first joined the Team at Cy’an, in the Metropolitan Hotel Bangkok. Bo then moved to London to work at David Thompson’s nahm. It was there she met Dylan, and they felt the time was ripe to open a truly remarkable Thai restaurant in the mother country. Bo. lan was born in early 2009. Since opening Bo. lan, Bo has constantly been campaigning to raise awareness of important issues regarding Thai food and food security, whether it be through teaching at several leading Thai universities or on her weekly television Show Eat Am Are on Thai PBS. (Bangkok, Thailand) @bolan_thai
CARA STADLER grew up making Shanghainese classics in a kitchen infused with ginger and shaoxing wine, but her training is far more global. Beginning her career at 16, she worked at Café Rouge in Berkeley, followed by Striped Bass in Philadelphia, before heading to Paris to hone her fine dining skills. While in France, after staging at Guy Savoy, Cara worked at Gordon Ramsay Au Trianon Palace, his two-Michelin star restaurant in Versailles. While she was learning from these modern masters, Cara became fascinated with how, in a single bite, flavors harmonize in a sequence of moments, supported by the cadence of texture. Since then, she is constantly striving to put both new perfect bites and some classics on the table. With the aim of finding more flavors and texture to bring to this concept, Cara headed to Asia in 2008. After working briefly in Singapore at French-Japanese restaurant Saint Pierre and heading up Gourmet Underground in Beijing in 2009, she moved to Shanghai and began her long-standing relationship with one of China’s most esteemed restaurateurs, David Laris. Starting out as sous-chef of Laris—at the time, one of Asia’s fine-dining landmarks—Cara later launched David’s private dining restaurant, 12 Chairs, which has been hailed one of Asia’s best restaurants by The Miele Guide. Cara returned to the US in November 2011, eager to work with her mother to bring to Brunswick, Maine her unique twist of contemporary Asian fusion combined with the bounty of local Maine flavors at Tao Yuan. She is a 2015 nominee for the James Beard Foundation’s Rising Star Chef Award. (Brunswick, Maine) @Tao_Maine

CAMERON STAUCH is a chef who lives and works in Hanoi, Vietnam. During the last 15 years he has worked in restaurants and hotels in Canada, Hong Kong, India, Japan, and Vietnam. Cameron is constantly in search of acquiring and sharing local culinary, agricultural and environmental knowledge. During his travels, he recognized early on that in many parts of the world some of the best cooks are not always found in professional kitchens. These encounters have strongly influenced his cooking style, of bringing world flavors to the table. Cameron is currently writing his debut cookbook about the food of Vietnam, to be published by W.W. Norton. (Hanoi, Vietnam) @camcooks

BANG KI SU is the executive chef of the modern Korean restaurant Bicena, a position he has held since December 2014. He has pursued his career building skills and talents in four different Korean restaurants of GAON Society in Korea, where he started working in 2005. Casual to upscale, he values the essence of Korean cuisine by practicing its traditional flavors. (Seoul, Korea)

TAKASHI SUGIMOTO is the president of the internationally renowned design firm Super Potato. After graduating Tokyo National University of Fine Arts and Music in 1968, he established Super Potato in 1973, where he succeeded in designing interiors of commercial spaces such as bar, restaurants, hotels, and producing and environmental planning for mixed-use development. His master works of interior design for restaurants, namely, are Shunju, Hibiki, Jiapngu. In recent years, he has become famous for creating interior designs for hotels, both domestic and international. Some of his famous works can be seen at Park Hyatt (Seoul, Beijing), Grand Hyatt (Singapore, Shanghai, Tokyo), Hyatt Regency (Kyoto, Tokyo), Shangri-La (Hong Kong, Shanghai),
Takashi has been awarded Mainichi Design Honor Awards in 1984 and 1985, and an award from Interior Design Association in 1985. He is also an honorary professor at Musashino Art University. (Tokyo, Japan)

**JAMES SYHABOUT**, a *Food & Wine* Best New Chef of 2010 and a James Beard Award Nominee, is the Oakland-based chef-owner of the one Michelin star restaurant Commis, Hawker Fare, and THE DOCK at Linden Street. In January 2015, he opened a San Francisco location of Hawker Fare, which also features a bar, Holy Mountain. James has spent time in the best kitchens around the world, including The Fat Duck, Mugaritz, Alkimia, and Ferran Adrià’s elBulli. He currently resides in Oakland, which he has called “home” since the age of two, and loves to wander all over around the city on foot. (Oakland, CA) @james_syhabout

**RYOZOU TANIGUCHI** was born in Uji-Tawara, a town just south of Japan’s historic city of Kyoto and the birthplace Japan’s modern method of forming green tea leaves into sencha. As a boy, he worked in the tea fields of his family’s tea farm and went on to further enrich his knowledge about various aspects of tea while instructing farmers in tea cultivation and production. He has extensively traveled across Japan’s tea producing regions and talked with tea farmers who share his passion for green tea. Currently, as tea master of Fukujuen, he is responsible for overseeing everything from procuring and quality testing to product development and factory processing of the tea used in Iyemon products throughout Japan. (Kyoto, Japan)

**ADAM D. TIHANY**, one of the world’s preeminent hospitality designers, has created hotel and dining interiors at some of the most luxurious and iconic properties around the globe. As an early pioneer of the restaurant design profession, he was one of the first designers to collaborate with internationally celebrated chefs, including Thomas Keller, Daniel Boulud, Heston Blumenthal, Paul Bocuse, and Wolfgang Puck, to create signature restaurants. Among the acclaimed culinary destinations featuring Tihany designs are DINNER by Heston Blumenthal at Mandarin Oriental Hyde Park London, Nobu at One&Only Cape Town, and several restaurants for the Shangri-La Hotels and Resorts in Hong Kong, Singapore, and Shanghai. His work in the hospitality field may be experienced at world-renowned hotels that include Mandarin Oriental Las Vegas, The Westin Chosun in Seoul, The Beverly Hills Hotel in Los Angeles, Mandarin Oriental Landmark Hong Kong, Belmond Hotel Cipriani in Venice, and Four Seasons Resort Dubai at Jumeirah Beach. Now setting his site on the seas, Adam is bringing his visionary design concepts to the next wave of ultra-luxury Holland America Line and Seabourn cruise ships. His contribution to design has been recognized with numerous honors and awards, including induction into the Interior Design Hall of Fame and an honorary doctorate from the New York School of Interior Design. As a leading expert, Tihany frequently lectures at universities and conferences around the world and currently serves as the art director of The Culinary Institute of America. He has published several books on his work and his latest, *Tihany: Iconic Hotel and Restaurant Interiors*, was published by Rizzoli spring of 2014. (New York, NY) @tihanydesign
KEN TOMINAGA, Tokyo native and revered chef-owner of Hana Japanese Restaurant in Sonoma County, has established himself as one of the Bay Area’s leading authorities on Japanese cuisine. While growing up in Japan, his parents fully immersed him in the city’s vibrant dining scene. He started his apprenticeship at an early age and quickly fell in love with the culinary world. After graduation, Ken moved to California to join his family’s business, an optics company in Santa Rosa. The local restaurants and the influence of French, Italian, and Chinese cuisine began to steer his culinary point of view. When his family sold their business, he seized the opportunity to return to his first love, cooking, and headed to Tokyo to attend the Akasaka Cooking School. By day, he learned to cook everything from tempura to udon. By night, he frequented his favorite sushi restaurants, studying the work of the sushi masters he’d known since he was a boy. Coaxing them to reveal recipes and tips, Ken would then adapt their secrets to reflect his personal style, while still representing authentic Japanese tradition. He opened Hana Japanese Restaurant in 1990, developing a devoted, cult following among fellow chefs and the local restaurant industry. Tominaga saw the opening of Hana in Rohnert Park as a continuation of his learning process, and he works every day to refine his cuisine. It is that same attention to detail that Ken brings to PABU, a partnership with celebrated chef and founder of Mina Group, Michael Mina. They met 10 years ago when Michael visited Hana on the recommendation of one of his chefs and fell in love with Ken’s inventive omakase menu. The two chefs developed a friendship and a mutual admiration for one another’s craft, and they began plans to collaborate on a Japanese concept. When the coveted 101 California Street location became available, the partners jumped on it. At PABU, Ken is excited to introduce San Francisco to his modern izakaya and sushi bar concept, highlighting his creative twist on traditional Japanese dining options. (San Francisco, CA) @chefkentominaga

MICHAEL HARLAN TURKELL, a once aspiring chef, now photographer, has captured the inner workings of kitchens around the world for his award-winning “Back of the House” project, which was nominated for a James Beard Foundation Award in visual storytelling. He’s photographed such cookbooks as The New Brooklyn Cookbook, Aarón Sanchez’s Simple Food, Big Flavor, Joanne Chang’s Flour, Too, The Meat Hook Meat Book, Jeremy Sewall’s The New England Kitchen, Marco Canora’s A Good Food Day, and is currently co-authoring an offal cookbook with Chris Cosentino of Cockscomb in San Francisco. He also hosts THE FOOD SEEN on HeritageRadioNetwork.org, where he interviews guests working at the intersections of food, art, and design, and has been selected as a finalist for the 2012 & 2013 Stitcher Awards. (Brooklyn, NY) @harlanturk

LEISA TYLER, who was born in Australia, has been an Asia-based food and travel journalist since 1998. Her work has appeared in as varied places as National Geographic and TIME to the National Library of Singapore. She sat on the board of the World’s 50 Best Restaurants for eight years and is the founding director of Asia’s 50 Best Restaurants forum and workshop program, a series of chef-led educational events for ideas and skills sharing. Leisa is the co-founder of the Asian Food Files, a project documenting endemic Asian ingredients and cooking techniques. She also manages a farm to table project in Malaysia, growing heirloom European and Asian herbs and vegetables for four Singapore restaurants. (Penang, Malaysia)
JANICE WONG’s CV glistens as brightly as the gold leaf on her creations at 2am:dessertbar in her native Singapore. A last-minute career change—she holds a bachelor’s degree in economics—saw her embark on a frenetic culinary grand tour, where she learned from some of the best chefs in the world, including U.S. luminaries Thomas Keller and Grant Archatz, as well as virtuoso Spanish chocolatier Oriol Balaguer and prodigious French pastry chef Pierre Hermé. An undisputed favorite among sweet-toothed Singaporeans, her dessert bar in Holland Village—established as one of the city’s principal food and drink hubs—has redefined the genre. 2am:dessertbar is a cerebral experience that pushes the boundaries between sweet and savory with carefully researched, high-tech dishes. Janice has received worldwide recognition for her cutting-edge creations and is a regular on the global pop-up circuit, proof that 2am:dessertbar is more than just a sugar-rush. She has recently been awarded Asia’s Best Pastry Chef at the prestigious San Pellegrino Asia 50 Best Restaurants 2013 and 2014. (Singapore) @JaniceWong2am

WILLIAM W. WONGSO is Indonesia’s most famous culinary expert, renowned restaurateur, food consultant, critic, and host of a very popular television series, Cooking Adventure with William Wongso. The weekly shows explore Indonesian cooking and its adaptability to modern cooking without losing its authenticity. William is the author of Flavours of Indonesia: Nourishing a Culture and the recipient of many prestigious awards, including the Chevalier de l’Ordre du Mérite Agricole, an honor bestowed by the Ministry of Agriculture of France, in appreciation of his significant role and merit in French culinary and gastronomy. Asia Week has called him the Paul Bocuse of Indonesia, and he is widely known for championing learning food through the introduction of a wide variety of tastes, from street food to fine dining, resulting in bold creativity for chefs. (Jakarta, Indonesia) @williamwwongso

JIANGMIN WU has over 20 years of experience with Huaiyang Cuisine, which includes mastering dishes such as Wuxi-style Pork Ribs, Sweet and Sour Mandarin Fish, Braised Shredded Chicken with Ham and Tofu, Yangzhou Fried Rice, and more. Between 1993 and 2006 he was the sous chef at the dining room for international experts and students at Jiangnan University, followed by two years as executive chef of the Ministry of Education of the People’s Republic of China. From 2010 to 2013, he was the executive of the education department of the Chinese embassy in Japan. Since April 2013, he has been the chef-owner of Wenhao Café and Restaurant at Jiangnan University. (Wuxi, China)

YONG DONG (TONY) WU represents the new generation of talented Chinese chefs. He is part of the vanguard of chefs who bring a dynamic and innovative approach to traditional Chinese cooking, experimenting with both new ingredients and cooking methods. Hailing from the culinary mecca-city of Tian Jian, his expertise encompasses both northern and southern Chinese cooking including mastery of eight different noodle preparations, knife work and vegetable carving. He has competed in numerous culinary competitions, winning top honors and 33 gold medals in various culinary events; and he was the first chef to set a record for pulling 16,000 noodles in two minutes. Throughout the years, Tony has traveled extensively, working and studying with top chefs including National Treasure Chef Gao Bing Yi, one of the most respected and accomplished
culinary masters of modern China. He is proud to have cooked for the prime minister of Japan and has prepared the state banquet for the King of Thailand and many prominent officials. In 1996, Tony moved to Toronto to work at the famous Peking Men Restaurant before moving to Vancouver to open Lee Shen Dek. Tony is one of the most sought-after judges for Chinese culinary competitions worldwide. He is currently the executive chef at M.Y. China San Francisco, where he showcases his talent in modern Chinese cuisine. (San Francisco, CA) @TasteMyChina

TETSU YAGI, born in Tokyo, was an economics major who dreamed of being a sushi chef, one who could combine a classical Japanese culinary sensibility with that of the modern demands of New York City’s denizens. His culinary interests led him to join in the opening of MEGU in 2004, where he developed his style. In 2007, Tetsu joined the team of the renowned New York City restaurant NOBU. His unyielding devotion to Japanese culture and cuisine led him to return several times to his hometown Kyoto where he explored the intricacies of Kyoto Kaiseki cuisine. In 2010, he went on a “sushi sabbatical” to work at one of the most highly regarded restaurants in Japan, SUSHI YAMANE in Osaka. Tetsu’s culinary prowess, sense of design, and charisma presented him with the opportunity of working with famed chef David Bouley at BrushStroke in 2010 in New York City. Since 2012, he has further cultivated his artisanal sushi style at innovative Sushi of Gari, consistently voted New York’s best sushi restaurant. (New York, NY)

MARTIN YAN, CMC, is the celebrated host of over 3,500 cooking shows, broadcast worldwide, a highly regarded food and restaurant consultant, a cooking instructor, and the prolific author of 30 cookbooks. He enjoys distinction as a certified Chinese Master Chef. Born in Guangzhou, China, to a restaurateur father and a mother who operated a grocery store, Martin possessed a passion for cooking at an early age. In the early 1980s, he pioneered a daily TV travel/cooking show, the now classic Yan Can Cook. Infusing lessons with his characteristic warmth, humor and vitality, he quickly won a national and international devoted following. His latest series, Martin Yan’s Taste of Vietnam began airing on public television in fall 2014. A sought-after chef-instructor at culinary institutions worldwide, he has taught at The Culinary Institute of America, Johnson & Wales University, The California Culinary Academy, and The Chinese Cuisine Institute in China, Hong Kong, Singapore, and Malaysia. In 1985, he founded the Yan Can Cooking School in California. Also a restaurateur, Martin brings Chinese culinary tradition and culture to light via an authentic, modern dining experience with his new restaurant group, M.Y. China, in the San Francisco Bay Area. Dedicated to dispelling the mysteries of Asian and Chinese cooking, Martin furthers the understanding of these excellent cuisines, and the cultures that created them, with spirited lessons, fun and entertainment. (San Francisco, CA) @ChefMartinYan

RACHEL YANG is known for her singular culinary vision that artfully blends a love of bold, unexpected flavors with classic technique. Her food defies expectation and simple definition, and has earned her a reputation as an innovator and creative force. Rachel’s food is beloved by seasoned, adventurous diners and often considered a revelation by newcomers eager to expand their palates. Her cuisine is informed equally by her
personal history as a Korean native as well as her kitchen experience at restaurants Per Se, Essex House, and DB Bistro Moderne. Her work is consistently acclaimed and recognized, including two James Beard Award nominations for Best Chef Northwest in 2013 and 2014. Along with her co-chef and husband, Seif Chirchi, Rachel owns two Seattle restaurants: Joule, a contemporary Korean steakhouse that was named one of 2013’s Best New Restaurants in America by Bon Appétit, and Revel, a lively, casual space for street food-style comfort food. Trove, featuring Korean tabletop barbecues, was open in September 2014. She is a 2015 nominee for the James Beard Foundation’s Best Chef: Pacific Northwest Award. (Seattle, WA) @joulerestaurant

**CHRIS YING** worked for McSweeney’s as a designer and editor for five years before eventually becoming publisher. In 2011, he launched the quarterly journal *Lucky Peach* with chef David Chang and writer Peter Meehan, and also designed and edited the first McSweeney’s cookbook, *Mission Street Food*. He is the coeditor of *Voices from the Storm*, a collection of oral histories from Hurricane Katrina survivors, and the coauthor of *109 Forgotten American Heroes*, a humorous history book for kids, and *Ivan Ramen: Love, Obsession, and Recipes from Tokyo’s Most Unlikely Noodle Joint*. Throughout college, Chris cooked full time in fine-dining restaurants in Berkeley and San Francisco before finally accepting that he just wasn’t that good at it. (San Francisco, CA) @chrisyingz