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November 3-5, 2011

*The Culinary Institute of America at Greystone
Napa Valley, California*

PRESENTER & GUEST CHEF BIOGRAPHIES

This document includes bios for all confirmed presenters & guest chefs as of September 29, 2011.

JOXE MARI AIZEGA is the founder and General Director of the Basque Culinary Center. The Basque Culinary Center is focused on training, research, innovation, and the transfer of knowledge and technology in gastronomy. The Center was created with the support of public institutions, private companies, Mondragon University, and an internationally recognized group of well-known and influential chefs, including many Spanish and Basque chefs. Mr. Aizega has worked as a Business Administration and Law professor at Mondragon University and the University of the Basque Country and as a Vice Rector at Mondragon University. He received his undergraduate degree in

business administration and law as well as his doctoral degree in law from the University of the Basque Country. (San Sebastian, Spain)

PAUL BARTOLOTTA is the chef of BARTOLOTTA, Ristorante di Mare at the Wynn Las Vegas, which showcases some of the Mediterranean's best seafood. Each week, the restaurant imports 1½ tons of seafood from cities that lie along the coast of the Mediterranean. BARTOLOTTA, Ristorante di Mare was nominated for the 2006 James Beard Foundation "Best New Restaurant" award. Chef Bartolotta is one of just a few chefs outside of Italy who is recognized as an authentic ambassador of Italian cuisine. In 1997, he earned the prestigious "Insegna del Ristorante Italiano del Mondo," an award that was personally presented to him by Italian president Oscar Luigi Scalfaro. Chef Bartolotta developed his culinary style in some of Europe's most distinguished restaurants. Previously, he was chef and managing partner at Chicago's Spiaggia where, under his direction from 1991 to 2000, the restaurant earned every major national fine dining award, including four-star ratings from both the *Chicago Tribune* and *Chicago* magazine. This was the first time an Italian chef was awarded four stars in any major U.S. market. With his brother, Joe, he also co-founded the Bartolotta Restaurants in their hometown of Milwaukee: Bacchus-a Bartolotta Restaurant; Ristorante Bartolotta; Bartolotta's Lake Park Bistro; and Mr. B's, A Bartolotta Steakhouse. In 1994, Chef Bartolotta became the first Italian chef to win the James Beard Award for "Best Chef, Midwest," and in 2009 he received a second James Beard Award for "Best Chef, Southwest." (Las Vegas, NV)

ROBERT BATH is an instructor for The Culinary Institute of America (CIA) at Greystone's Accelerated Wine and Beverage Certificate Program (AWBP). Robert first joined the CIA as an adjunct professor in 2003 to teach advanced wine programs. His career includes managing Wine Spectator Grand Award restaurants The Sardine Factory in Monterey, CA. and Starker's Restaurant in Kansas City, MO. Robert has worked with a formidable list of California wineries, including Shafer Vineyards, Duckhorn Vineyards, Dalla Valle Vineyards, Viader Winery, Hartwell Vineyards, Iron Horse Vineyards, Trefethen Winery, Morgan Winery, and Charles Krug Winery. In 2000, Bath established The RLB Wine Group and has developed wine education programs for high-profile companies like Marriott Hotels, Crystal Cruise Lines, Taj Hotels, and Kendall Jackson Estates. In 2004, Robert and his wife Julie established Robert Bath Imports and import a select portfolio of artisan New Zealand wines into the United States. He writes for Santé magazine and the Sommelier Journal and is a frequent speaker at wine festivals around the world. (Napa Valley, CA)

RICK BAYLESS is chef-owner of Frontera Grill, Topolobampo, and XOCO in Chicago, IL. His latest restaurant, XOCO, a silver LEED-certified restaurant that opened in September 2009, features Mexican street foods and Mexican hot chocolates made from cocoa beans roasted in the restaurant. His most recent restaurant venture is Red O, a Mexican restaurant in Los Angeles for which Chef Bayless developed the menu and tequila list. Well-known for his highly rated PBS series *Mexico—One Plate at a Time*, Chef Bayless is the author of seven cookbooks. His most recent book, *Fiesta at Rick's: Fabulous Food for Great Times with Friends*, is currently on the *New York Times* bestseller list. Chef Bayless has received numerous James Beard awards, including "National Chef of the Year." In 2009, Chef Bayless won the first season of Bravo TV's *Top Chef Masters*. He is the chair of The Culinary Institute of America's Latin Cuisines Advisory Council Executive Committee, and in 2007 he was named "Humanitarian of the Year" by the International Association of Culinary Professionals for his work with local farmers. (Chicago, IL)

DOXIS BEKRIS has held numerous executive posts at leading venues in Greece and around the world, and most recently as Corporate F&B/Culinary Director of Development for Swissotel Hotels & Resorts, Zurich, Switzerland. He was chosen by Lufthansa German Airlines as guest chef in their prestigious Star Chef Program for 2007, when 159 of his own menu creations were served on all of Lufthansa's inbound and outbound flights. A graduate of Wolverhampton University and Stafford College in the UK, with advanced HACCP training in Dubai, Doxis has extensive professional experience working with world famous chefs such as Gordon Ramsay, Marcus Wareing, Richard Neat and Marco Pierre White in London, Daniel Boulud in New York, and Gualtiero Marchesi in Milan. (Zurich, Switzerland)

DANNY BOWIEN is the chef and co-founder of Mission Chinese Food, a Szechuan influenced restaurant operating inside an Americanized-Chinese restaurant. *Bon Appetit* placed Mission Chinese Food second on its 2011 list of the Best New Restaurants in America. Also in 2011, Danny was named Rising Star Chef by both *The San Francisco Chronicle* and *San Francisco Magazine*, while *Food & Wine* included him in its list of "Top 40 Under 40" most influential figures in the food world. Mission Chinese Food has been named San Francisco's Best Chinese Restaurant and Best New Restaurant (2011), and has also been featured in *The New York Times*, *GQ*, and *The Los Angeles Times*. (San Francisco, CA)

DAN BURROWS is the Senior Corporate Executive Chef for Heinz N.A. Foodservice. Chef Burrows has more than 35 years food service experience, from hot dog stands and fine dining to R&D for major foodservice companies. Dan graduated from The Culinary Institute of America with High Honors in 1988. After graduation he gained valuable experience working at prestigious restaurants as well as private clubs. As a Corporate Executive Chef for Heinz, Chef Burrows assists customers with menu concept presentations, educational seminars and proprietary product development. (Pittsburgh, PA)

KATHY CASEY is a chef and an early trendsetter in creative cocktails and the bar-chef movement. She was hailed as an "inventor of dishes that dazzle the eye and the palate" by *The New York Times* and named as one of 25 "hot new American Chefs" by *Food & Wine* magazine. When not in the kitchen cooking or at the bar creating cocktails, Kathy is busy running her Seattle-based food, beverage and concept development consulting agency, Kathy Casey Food Studios®, and its beverage arm, Liquid Kitchen™. In addition, with husband John Casey, Kathy co-owns Dish D'Lish®, her Food T' Go Go™ café concept, with locations in Seattle and at Sea-Tac International Airport. Kathy is a frequent TV guest and speaker on trends. She has been featured in numerous national publications, including *USA Today*, *Food Arts*, *The San Francisco Chronicle* and *The New York Times*. An accomplished food writer, she penned a monthly feature column, "Dishing," for *The Seattle Times* for twelve years. Kathy has also authored seven cookbooks, including *Kathy Casey Cooks Favorites*, *Dishing with Kathy Casey*, and *Pacific Northwest: The Beautiful Cookbook*, a Julia Child Cookbook Awards nominee. Her most recent volume is the James Beard Award-nominated *Kathy Casey's Northwest Table*. Currently she is developing a national cooking show with PBS and working on a new book, which will feature creative cocktails. (Seattle, WA)

SAMSON CHAN is the chef of Barnacles Restaurant in Singapore. Chef Chan started his career in 1985 as a Chinese cuisine cook with the Pan Pacific Hotel in Singapore. He studied under the strict teachings of Hong Kong master chefs, and joined the Shangri-la Rasa Sentosa resort in 1993. In 1996, he joined the four-star Sedona Hotel and Golf Club in Bintan Lagoon, Indonesia, as the executive Chinese chef. In 2001 he returned to Singapore and joined the new Jade Restaurant at the Fullerton Hotel, one of the first Chinese fusion restaurants in Singapore. Later he joined Millenium and Copthorne Hotel as banquet chef before rejoining Shangri-la's Rasa Sentosa Resort at Barnacles Restaurant with both Western and Chinese cuisines. In 2010, he represented Rasa Sentosa Resort in Singapore food promotions in Hong Kong at Island Shangri-la and Aberdeen Marina Club. (Singapore)

KYLE CONNAUGHTON is a consultant to the restaurant industry, a former executive chef of the Fat Duck Restaurant, and an adjunct faculty member at The Culinary Institute of America at Greystone. Born into a family that was heavily involved in the restaurant industry as both chefs and restaurateurs, he was nine when his first visit to a sushi restaurant led him to announce that he was going to become a chef. Chef Connaughton spent two years working in Japan for Michel Bras, and was also able to work his way through the kitchens of Miyama-Sou, Tenkawa, Wakuzen, Daruma, and Toji Sanka, each of which is revered in Japan as the top restaurants in their respective disciplines of kaiseki, sushi, and soba. He then joined the Fat Duck in Bray, England, where he led all of the menu development work, overseeing a team of food scientists, chefs, and stagiaires, and coordinating with scientists, academics, artisans, designers, perfumers, flavorists, and others to create the restaurant's famous multi-sensory dining experience. In 2004, the Fat Duck was awarded its third *Michelin* star, and in 2005 was ranked first in *Restaurant Magazine's* "World's Fifty Best Restaurants Awards." (Sonoma, CA)

CAT CORA is the first female American Iron Chef, a Culinary Institute of America graduate, author of two cookbooks, founder and president of Chefs for Humanity, and the executive chef for *Bon Appetit* magazine. Her first cookbook, *Cat Cora's Kitchen*, was inspired by her Greek and Southern heritage and contains many of her family's favorite recipes. With her second book, *Cooking From The Hip: Fast, Easy, Phenomenal Meals* (Houghton Mifflin), Chef Cora elevates at-home cooking to new levels. The book applies her "go-with-what-you've got" philosophy to creating simple yet sensational meals. Chef Cora made her TV debut in 1999 as co-host of the Food Network's, *Melting Pot* with Rocco DiSpirito. She went on to host *My Country, My Kitchen: Greece*, and *Date Plate*, and was one of the featured hosts on Fine Living's *Simplify Your Life*. A documentary, *Cat's In The Kitchen*, was also made about her first James Beard dinner in April 2002. (Santa Barbara, CA)

ROSETTA COSTANTINO is a cooking instructor, author, and consultant. Her first cookbook, *My Calabria*, was published the fall of 2010 by W.W. Norton. Rosetta was born and raised in Verbicaro, a small wine-producing hill town in Calabria, at the southern tip of the Italian peninsula. Ms. Costantino and her parents moved to the San Francisco Bay Area when she was 14 years old. They quickly settled into the faster pace of life in the U.S., but always kept their cooking traditions. They still grow their own produce, make their own ricotta, and cure their own *salsiccia calabrese*. Ms. Costantino teaches a variety of cooking classes, including holiday delicacies, making ricotta, and preserving summer's bounty, plus classes from other regions in Southern Italy, including Sicily, Basilicata, Puglia, and Campania. (Oakland, CA)

GERALD CRAFT is the executive chef of Niche. (St. Louis, MO)

ALMIR DA FONSECA is a chef-instructor at The Culinary Institute of America at Greystone. Chef Da Fonseca, a native of Brazil, studied culinary arts at the Senace Trade School in Rio de Janeiro. Chef Da Fonseca's culinary training includes an apprenticeship under the strict classical French teachings of Jaques Arpi from Choron in southern France. He also studied Italian cuisine Enzo Barbetti and Gisella Isidori of Sienna and Umbria. After moving to Northern California, he went on to gain experience as executive chef at Lucas Wharf Restaurant while also writing a food column for a local newspaper. Chef Da Fonseca also owned and operated his own restaurant as well as Flavor Source Sauces and Catering Services, which he still owns. After selling his restaurant, Chef Da Fonseca became the corporate executive chef for Marconi Conference Center, a corporate chef and manager for Compass Group USA, and the corporate chef and manager for Delaware North Companies. After 20 years in the industry, he began his teaching career at the California Culinary Academy in 2003. Chef Da Fonseca joined the CIA in 2007, where he has taught, participated in consulting projects, presented at CIA conferences and retreats, and spoken at graduation ceremonies multiple times. (Napa Valley, CA)

MUSA DAGDEVIREN is the chef-owner of Ciya Sofrasi and Ciya Kebab restaurants in Istanbul. Born into a family of master bakers, he started his culinary career at an early age, when he began working at his family's bakery and learning the skill of wood-fired baking. Chef Dagdeviren's cooking reflects influences from ancient Mesopotamia to the Balkans and from the Caucasus to the Arabian Peninsula. In Turkey, he is well known for Anatolian cuisine, which is often forgotten in the fast food craze. Chef Dagdeviren travels extensively to remote villages, where he cooks and exchanges recipes with local families. He has been featured in *The New York Times*, *Saveur*, and *Food & Wine*. In 2005, he started a magazine in Istanbul called *Yemek ve Kultur (Food and Culture)*, which focuses on Anatolian cuisine. (Istanbul, Turkey)

ROBERT DANHI is a James Beard-nominated author, Southeast Asian Chef, and culinary instructor. Chef Danhi's professional culinary career ignited nearly 20 years ago when he met his wife, Estrellita Leong, while taking cooking classes at El Camino Community College in Los Angeles. After taking a trip together to her homeland in Malaysia, Robert's passion for all things Southeast Asian exploded. The result: a lifelong commitment to the demystification of Southeast Asian cuisine for home cooks, aspiring chefs and his industry peers. Upon earning his degree from The Culinary Institute of America in 1989, Chef Danhi honed his skills in varying restaurant positions from Los

Angeles to Hawaii. In 1999, Robert returned to his roots as a faculty member at The Culinary Institute of America in Hyde Park and taught coursework on everything from Cooking Principals and the Cuisines of Asia to the Physiology of Taste. 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)

ILIANA DE LA VEGA is a Mexican/Latin cuisines specialist at The Culinary Institute of America, San Antonio and a founding member of the CIA's Latin Cuisines Advisory Council. Prior to joining the CIA in 2007, Chef de la Vega won worldwide acclaim for her reinterpretation of Oaxacan moles at her restaurant El Naranjo in Oaxaca, Mexico. Born and raised in Mexico City, Chef de la Vega learned to cook from her Oaxacan mother. She has been featured in top U.S. publications including *The New York Times*, *Bon Appétit*, and *Conde Nast Traveler*. Today she develops curriculum and teaches continuing education classes at the CIA, San Antonio; presents at conferences at the CIA at Greystone campus in the Napa Valley; and conducts culinary research throughout Latin America by traveling to interview chefs, home cooks, culinary historians, growers, and producers. She and her team document detailed information about the ingredients, recipes, culinary techniques, and cultural influences that are shaping cuisine within the 27 countries of Latin America. Recently she and her husband Ernesto Torrealba opened El Naranjo Mobile, a food trailer that within months of opening was named "the Best Mexican Restaurant in Austin" by a number of Austin area food critics and publications. They are currently building a brick-and-mortar restaurant. (Austin, TX)

SALVATORE DENARO is the chef-owner of Il Bacco Felice in Foligno, Umbria. Born in Sicily, Chef Denaro moved to Umbria to study agronomy, and has lived there for 32 years. His passion for the products of the land, as well as his family history, has pushed him to create Il Bacco Felice ("The Happy Dionysus"), a place where he transforms these Italian agricultural products into memorable culinary experiences. Chef Denaro has a great passion for soups of cereals and legumes that come from regions across Italy. (Foligno, Italy)

GREG DRESCHER is vice president—strategic initiatives & industry leadership at The Culinary Institute of America where he oversees the college's leadership initiatives for the foodservice industry, including conferences, leadership retreats, menu research & development, new media, and international studies. He is the creator of the college's

influential Worlds of Flavor® International Conference & Festival (now in its 14th year), the annual Worlds of Healthy Flavors Leadership Retreat presented in partnership with the Harvard School of Public Health, and other CIA “think tank” initiatives. In 2005, Greg was inducted into the James Beard Foundation’s *Who’s Who of Food & Beverage in America*, in 2006 was honored with *Food Arts* magazine’s Silver Spoon Award, and in 2007 and 2009 shared a second and third James Beard Award for his work in developing the CIA’s *Savoring the Best of World Flavors* DVD and webcast series, filmed on location in food cultures around the world. 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 travels widely around the world to track flavors, culinary traditions, and inspiration for healthy eating. A 2008 profile in *Bon Appetit* magazine dubbed him the “Flavor Hunter.” (Napa Valley, CA)

FUCHSIA DUNLOP is a freelance food writer. Ms. Dunlop was the first Westerner to train as a chef at the Sichuan Institute of Higher Cuisine in Chengdu, where she lived from 1994 to 1996. She is the author of two acclaimed Chinese cookery books, and an award-winning food memoir. Ms. Dunlop has written about Chinese cuisine and food culture for publications including the *Financial Times*, the *New Yorker*, *Gourmet*, and *Saveur*. Fluent in Mandarin, she travels regularly to China, where she leads culinary tours of China for both tourists and culinary professionals. She often appears as an expert guest on Chinese food on radio and television, and has consulted for companies including Williams Sonoma and Barshu Sichuanese restaurant in London. Ms. Dunlop grew up in Oxford, read English literature at Cambridge University, and later studied at Sichuan University and the School of Oriental and African Studies in London, where she currently lives. (London)

STEVE ELLS is the founder and CEO of Denver-based Chipotle Gourmet Burritos and Tacos, which now has 200 locations throughout the country. A 1990 graduate of The Culinary Institute of America, Mr. Ells found inspiration for Chipotle while cooking at San Francisco’s legendary Stars restaurant and frequenting the city’s Mission District taquerias. He believes that food can be both fast and of high quality, and is working to lead quick service to a new direction. Chipotle made headlines when it became the first quick service restaurant to use free-range meat: Chipotle’s carnitas feature sustainably farmed Niman Ranch pork. (Denver, CO)

BURAK EPIR is the chef-owner of Pilita Grill in San Carlos, California, a restaurant that features dishes that capture the freshness and vibrancy of Turkish cuisine, where vegetables, whole grains, and yogurt are the stars and meats serve as condiments. Prior

to opening his restaurant in late 2007, Chef Epir was a chef at Stanford University, where he was named Chef of the Year for his culinary excellence in preparing and presenting exceptional meals for special events on campus. After earning a degree in hotel and restaurant management from the University of North Texas, Chef Epir worked his way up the culinary ladder at the Doubletree Hotel at Lincoln Center in Dallas, TX. Today he travels extensively through Turkey, rediscovering the rich food culture of his native land and developing new menu concepts for his restaurant. (Santa Clara, CA)

MARK ERICKSON, C.M.C., is vice president—dean of culinary education at The Culinary Institute of America (CIA). In this role Erickson is responsible for all aspects of the college's culinary programs including degree programs, professional development, consulting, intellectual property development and conferences, as well as the college's department dedicated to menu research and development. He also oversees the CIA's branch campuses in St. Helena, CA and San Antonio, TX. Erickson 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, Chef Erickson 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. Chef Erickson 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 Bachelor of Science degree in Restaurant & Hotel Management from the University of New Haven and a Masters in Business Administration (MBA) from Marist College in Poughkeepsie, NY. (Napa Valley, CA, San Antonio, TX and Hyde Park, NY)

CRISTINA FIGUEIRA is a chef and the fourth generation member of her family to run the kitchen of Restaurant El Xató, a highly regarded restaurant known for its tapas, rice dishes and contemporary Mediterranean dishes. Cristina trained in the restaurant kitchen and with many individuals in the Valencian Community. Her family made a commitment to modernize the restaurant kitchen in 2006. During the renovations Cristina staged with Chef Joan Roca of the two-Michelin starred El Celler de ca`n Roca.

She currently offers courses t various tourist development centers in Valencian communities and other cooking schools in the region, and she is a regular participant in Madrid Fusión and Gourmet Food in Barcelona. (Alicante, Spain)

JANET FLETCHER is a freelance food writer. She is the author or co-author of more than 20 books on food and wine, including *Cheese & Wine; The Cheese Course* and *Fresh from the Farmers' Market*. She writes a weekly cheese column for the *San Francisco Chronicle* and is a former staff food writer whose journalism earned three James Beard Awards and the IACP Bert Greene Award. Her writing on wine and food has appeared in numerous national magazines, including *Saveur*, *Bon Appétit*, *Fine Cooking*, and *Food & Wine*. Ms. Fletcher trained at The Culinary Institute of America and at Berkeley's celebrated Chez Panisse restaurant, and she teaches cooking and cheese-appreciation classes around the country. Her most recent books include *Eating Local* and *My Calabria*, a collaboration with Rosetta Costantino, which was nominated for an IACP award. She is currently working on a memoir with Margrit Biever Mondavi. (Napa, CA)

KATSUYA FUKUSHIMA has spent the past year traveling across the U.S., delighting peoples' palates with his charming, playful, and highly personal style of cuisine. After a 15-year tenure with DC-based ThinkFoodGroup (TFG) by Jose Andres, Chef Fukushima 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 a recent episode of "Iron Chef America" in Manhattan, expanding a colleague's food truck business at Miami's latest Art Basel, and attracting huge crowds at the San Diego Food & Wine Festival with his live demos. Fukushima has been featured in a variety of media outlets including the *Washington Post*, *Washingtonian*, *Wine Spectator*, *Food Arts*, *the Koyo Nnamdi Show*, and several episodes of the "Fretz Kitchen". Alongside Chef Andrés, Fukushima appeared in episodes of Anthony Bourdain's "No Reservations", "Gourmet's Diary of a Foodie", and "Iron Chef America". Fukushima received his formal culinary training at L'Academie de Cuisine. Before pursuing a career in the kitchen, Fukushima attended the University of Maryland and graduated with degrees in mathematics and art. (Washington, D.C.)

MARK FURSTENBERG is a baker and the owner of Remarkable Breads. Before turning a lifelong baking hobby into a profession, Chef Furstenberg worked as a writer for ABC News and the *Washington Post*, and served on several presidential commissions that studied crime and violence in America. In 1990 he opened his first bakery, Marvelous Market, in Washington, DC making high-quality traditional breads. In 1995, Chef Furstenberg developed the bread program for the CIA at Greystone. The following

year, he sold Marvelous Market and in 1997 opened The Bread Line, a restaurant that makes traditional bread-based foods from many cultures. In 2002 Chef Furstenberg began to consult with Thomas Keller and helped him open his Bouchon bakeries in the Napa Valley, New York City, and Las Vegas. In 2004 Furstenberg broadened his consulting to other bakeries, restaurants and food markets. His clients have included Con Agra Foods, Legal Seafoods, The World Bank, and many others. A 2005 and 2006 James Beard Award nominee for Best Chef in the Mid-Atlantic, Chef Furstenberg is now writing a book about breakfast in America. He will open Bread and Breakfast, a bakery and breakfast restaurant in Washington in mid-2011. (Washington, D.C.)

JOSÉ GARCES is the chef-owner of the Garces Restaurant Group. Since opening his first restaurant, Amada, in 2005, Chef Garces has emerged as an enormous talent and one of the nation's most gifted young chefs. He has opened seven additional restaurants, in both Philadelphia and Chicago; authored a stunning cookbook, *Latin Evolution* (Lake Isle Press, September 2008); won the James Beard Foundation's prestigious "Best Chef Mid-Atlantic" award in 2009; appeared on Food Network's Iron Chef America; and won the most recent season of *The Next Iron Chef*, making him one of just six chefs in the country to hold the prestigious title of Iron Chef America. (Philadelphia, PA)

DANI GARCÍA is the chef of the two-Michelin starred Restaurant Calima in Marbella, Spain. Chef García studied at the Hospitality School of Malaga, La Consula. In 1996, he began a stage at the restaurant of the prestigious Basque chef Martín Berasategui. In 1998 Chef García was named executive chef of the team that opened Tragabuches in the city of Ronda where he worked until the opening of Calima in 2005. Chef García's cuisine is based on contrasts and traditional flavors of the Andalusian cuisine. The contrasts of his traditional recipes play with contrasting textures, flavors and temperatures. (Marbella, Spain)

JOYCE GOLDSTEIN is a chef, author, and a consultant to the restaurant and food industries. For 12 years she was chef/owner of the ground-breaking Mediterranean restaurant, SQUARE ONE, in San Francisco, which received numerous prestigious industry awards for food, wine and service. Prior to SQUARE ONE, she was chef of the café at Chez Panisse and a visiting executive chef at the Wine Spectator Greystone Restaurant at the CIA in the Napa Valley. Chef Goldstein received the James Beard Award for "Best Chef in California" for 1993. A prolific cookbook author, her books include *The Mediterranean Kitchen*, *Back to Square One: Old World Food in a New World Kitchen*, winner of both the Julia Child and James Beard Awards for "Best General Cookbook" of 1992, and *Kitchen Conversations*, an IACP book award nominee in 1997. Her most recent books include *Cucina Ebraica: Flavors of the Italian Jewish Kitchen*,

Sephardic Flavors: Jewish Cooking of the Mediterranean, Enoteca: Simple, Delicious Food from Italian Wine Bars, Saffron Shores, Jewish Cooking of the Southern Mediterranean, Solo Suppers, Savoring Spain and Portugal, Mediterranean Fresh, and Tapas. She is currently working on a book about the history of the food movement in California. (San Francisco, CA)

SENEN GONZÁLEZ is the chef-manager of the Sidrería Sagartoki, in Vitoria, Spain. He gained his first knowledge in cooking from his father, the owner of Asador Horno de Beasain. Then, he formalized his training as chef in the college Escuela Superior de Hostelería of San Sebastián. After working as Maître in the restaurant Boom de Madrid, in 1999 he acquired the management of the Sidrería Sagartoki. Since then, he has been awarded several prizes for his pintxos, banderillas and potato omelet. Senen is specialized in signature tapas and pintxos with the traditional flavors of the grill. He is also known for applying new culinary concepts, such as "rulos", an unusual interpretation of Japanese sushi and maki rolls that fuse Mediterranean and Spanish flavors with Japanese presentation (Vitoria, Spain).

MIGUEL ÁNGEL GUERRERO is the chef-owner of El Taller Baja Med Cuisine Restaurant and Baja Med on the Street, two restaurants located in Tijuana that offer dishes made with fresh local produce, seafood, and other ingredients that thrive in the Mediterranean-like climate of Baja California. Miguel Ángel grew up in Baja California in a Spanish family that introduced him to Mediterranean Spanish cuisine. His culinary style is also influenced by the culinary traditions of the Chinese immigrants who settled in the Mexicali Valley who had to adjust their cooking to the products that grew locally. Chef Guerrero has been featured in many top Mexican culinary publications, and he has received numerous awards for his culinary talents. He has cooked several times for Mexico's President Felipe Calderon during the President's visits to Tijuana. Chef Guerrero completed a BA in law from the Baja California State University and received his culinary training from Culinary School Ambrosia in Mexico City. (Tijuana B.C., Mexico)

ABDERRAZAK HAOUARI is the chef-owner of Haouari Restaurant on the Island of Djerba, Tunisia. Classically trained in Brussels, he worked at several prestigious restaurants and hotels in France and Belgium before returning to his native Tunisia. Known as a Tunisian culinary ambassador, Chef Haouari has been a master chef-instructor since 1982. (Island of Djerba, Tunisia)

JESSICA HARRIS, PH.D. is the author of 10 critically acclaimed cookbooks documenting the foods and foodways of the African Diaspora, including *Iron Pots and Wooden Spoons:*

Africa's Gifts to New World Cooking, Sky Juice and Flying Fish: Traditional Caribbean Cooking, Tasting Brazil: Regional Recipes and Reminiscences, The Welcome Table: African-American Heritage Cooking, The Africa Cookbook: Tastes of a Continent, and Beyond Gumbo: Creole Fusion Food from the Atlantic Rim. She is currently working on *High on the Hog*, a narrative history of African-Americans and food. A culinary historian, Dr. Harris has lectured on African-American foodways at numerous institutions and colleges throughout the United States and abroad and has written extensively about the culture of Africa in the Americas, particularly the foodways. An award-winning journalist, she has written for numerous publications ranging from *Essence* to *Saveur* to *German Vogue*. Dr. Harris holds degrees from Bryn Mawr College; Queens College; the Université de Nancy, France; and New York University. She was the inaugural scholar in residence in the Ray Charles Chair in African-American Material Culture at Dillard University in New Orleans, where she established the Institute for the Study of Culinary Cultures. Dr. Harris is currently a professor at Queens College, CUNY and director of the institute. (New York, NY)

CHARLES HENNING, C.H.A., is managing director of The Culinary Institute of America at Greystone. Mr. Henning is a graduate of the Ecole Hoteliere de Lausanne and IMD in Lausanne, Switzerland. He served as a faculty member and was Director of the Consulting Office at the Centre International de Glion in Glion, Switzerland. Mr. Henning relocated to the United States in 1981 and has since been vice president or general manager in various hospitality organizations, including Radisson Hotels, the Amway Grand Plaza Hotel, Swissotel (Boston, MA and Tianjin, China), the Boca Raton Resort & Club, the Walt Disney Company (Paris, France, and Orlando, FL), the Sonoma Mission Inn & Spa (Sonoma, CA), and the Hotel DuPont (Wilmington, DE). (Napa Valley, CA)

CRAIG HOPSON is the executive chef of Le Cirque. Craig's culinary career began in his homeland of Australia as a way to support his competitive surfing career, but he quickly realized his passion for cooking ran deeper than his passion for surfing. So he traded in his board and left the competitive surfing circuit behind to move to Queensland and pursue four years of schooling, with apprenticeships around the country. Hopson's career has included working as demi chef de partie and commis at *The Grange* restaurant at the Hyatt Regency Sanctuary Cove and as senior chef de partie at *Gekko* in the Sheraton on the Park Hotel; staging at *Restaurant Troisgros*, *Restaurant Guy Savoy*, and *Lucas Carton*; and working as sous chef at *Victor's*, the first fine-dining venture in The Ritz-Carlton New Orleans. He then worked his way north, stopping in Philadelphia as chef de cuisine of The Ritz-Carlton's *Paris Bar and Grill*. Hopson's first

jobs in Manhattan followed, first at Terrance Brennan's *Artisanal*, and then as chef de cuisine at Brennan's *Picholine*. After nearly four years at *Picholine*, Hopson moved on to revive the kitchen of *One if By Land, Two if By Sea* before taking command of the Le Cirque kitchen in January 2009. (New York, NY)

SARA JENKINS is based in New York City, where she has developed a reputation as a fine rustic Italian chef. As Mario Batali put it, "She's one of the few chefs in America who understands Italy and how Italians eat." The daughter of a foreign correspondent and a food writer, Sara grew up living all over the Mediterranean, eating her way through several cultures and learning to cook what appealed to her. She began her professional career in the kitchen with Todd English at Fig's in Boston, then went on to work as a chef in Florence and the Tuscan countryside, as well as on the Caribbean island of Nevis, before returning to the U.S. In New York City, Jenkins became chef at I Coppi, earning two stars from *The New York Times*. After similar turns at Il Buco, Patio Dining and 50 Carmine, she began work on a cookbook, *Olives and Oranges* published by Houghton Mifflin in 2008. In 2008 she opened Porchetta, a store front in the East Village, focusing on porchetta, a highly seasoned roast pork common in Italy as street food or festival food sold out of a truck on a sandwich. Porchetta has been wildly successful in New York City with both gourmands and ordinary folk alike. It was awarded the top spot in Time Out New York's "100 Best Things We Ate in 2008" and also received a four star review from *New York Magazine*. In 2010 Sara opened Porsena, a pasta focused casual dining restaurant inspired by the simple trattorias of Rome and Tuscany of her childhood. Porsena has been rated four stars in *New York* magazine. (New York, NY)

BILL KIM is the chef/co-owner of Urbanbelly and Belly Shack in Chicago. Born in Seoul, Korea, Bill moved to the U.S. at age 7. After getting his undergraduate degree he attended the School of Culinary Arts at Kendall College in Chicago. He then spent the next 15 years working in some of the top French and Asian restaurants in the country, including Susanna Foo's in Philadelphia and Charlie Trotter's in Chicago. In January 2006, Bill became the executive chef of Le Lan, a stylish, upscale Japanese restaurant that also featured Vietnamese, Korean, Malaysian, and Chinese dishes and influences where he received three stars from the *Chicago Tribune*. Not satisfied with the life of a fine-dining chef, Bill left *Le Lan* in 2008 and with his wife, Yvonne Cadiz-Kim, opened Urbanbelly, a fast casual modern noodle and dumpling concept. In 2009, not content with merely fulfilling his dream of opening a restaurant, he and Yvonne opened Belly Shack, where the bi-cultural duo salute their Korean and Puerto Rican backgrounds

with an affordable, approachable menu that reflects the flavors and dishes of their childhoods. (Chicago, IL)

DIANE KOCHILAS (a.k.a. the Greek Food Guru) is a consulting chef at four popular Greek restaurants: Pylos (NYC), Axia (NJ), Avli (Chicago), and Volos (Toronto). She is the author of 18 books on Greek cuisine, including the IACP-awarded *Glorious Foods of Greece* and the forthcoming *Country Cooking of Greece* (Chronicle, 2012). Diane appears regularly on American television, including "Throwdown with Bobby Flay," "Bizarre Foods," "Foodography," the "PBS News Hour," and "360° with Anderson Cooper." Her writings appear in the *Washington Post*, Dow Jones wire, *Food & Wine*, *Gourmet Live*, *zesterdaily.com* and more. She is founder of GreekFoodTv, a webtv venture, and just developed the app, Edible Athens. With her extensive knowledge of Greek food, Diane also consults for retail operations, including the Hellenic Gourmet shop at the Athens airport. Together with her husband, Vassilis Stenos, she owns and operates the Glorious Greek Kitchen, organizing culinary tours and classes throughout Greece. (Athens and Ikaria, Greece and New York, NY)

AGLAIA KREMEZI is a journalist, food historian, and author whose books include *The Cooking of the Greek Islands*; *The Foods of Greece*, which won a Julia Child award; and *Mediterranean Hot & Spicy*, which will be published in the spring of 2009 by Broadway Books. Ms. Kremezi blogs at the *Atlantic Monthly Food*, and writes regularly for Greek, European, and American publications, including *Saveur*, the *Los Angeles Times*, *Gourmet*, *BBC Good Food* magazine, *Bon Appétit*, *Food & Wine*, and *Food Arts*. Born in Athens, for the past 10 years she has lived with her husband in Kea, where she gardens, cooks, writes, and teaches cooking to travelers at www.keartisanal.com. She has appeared on *Good Morning America* and other television shows, and taught at numerous U.S. culinary schools. She was a consultant for Molyvos, the first upscale Greek restaurant in New York, which was awarded three stars by Ruth Reichl, of *The New York Times*. (Kea, Greece)

SYLVIA KURCZYN was born in Guadalajara, Mexico. She obtained her bachelor's degree in social anthropology from the Universidad Iberoamericana and National Anthropology and History School. Her major field of study and research has been the cuisine history, techniques, handcrafts, daily life habits, traditional knowledge and folklore of Mexico. She was director of gastronomy at the Festival of Mexico City Centre where she organized numerous events promoting Mexican and Latin American cuisine. She was professor of humanities for 30 years at the National Polytechnic Institute and cooking professor in several universities in Mexico, including the Centro Culinario Ambrosia. Sylvia is a founder and member of several associations for the recovery and

diffusion of traditional Mexican cuisine, such as the Association for the Support of Mexican Women Cooks and the Conservatory of Mexican Gastronomic Culture. She is also an author, co-author and editor of several books and other works on Mexican cuisine, Latin American cuisine and related topics. During her career she has been a presenter at events and food festivals in Argentina, Bolivia, Brazil, Cuba, Colombia, Chile, Ecuador, Peru, France, Poland, India, Japan and the United States. (Mexico City)

EDORTA LAMO is the chef and co-owner of A Fuego Negro in San Sebastián, Spain. He opened the restaurant in 2006 with his sister Amaia García (manager and co-owner) under their life philosophy: “Eat, drink, listen, watch and learn”. Edorta and Amaia believe that in a restaurant operation everything is important—food, beverage, music, atmosphere, design, treatment—and that nothing can be neglected. Because of their philosophy, A Fuego Negro is considered the most innovative pintxos’ bar and restaurant in the Basque Country Having won several pintxos competitions, Edorta and Amaia decided to invest all that energy in new projects, such as the publication of two books, *Pintxatu* and *A Fuego Negro Pintxos y Viñetas*, and the gastronomic consultancy for Kulto al Plato, a haute cuisine bar and restaurant in Madrid. (San Sebastián, Spain)

DENNIS LEE is the chef and partner at Namu, a San Francisco restaurant created by Chef Lee and his two brothers that is known for its Korean tacos. Namu is the result of an American born chef raised and trained in his immigrant chef mother's kitchen. He learned traditional techniques and dishes at home, but grew up in the contemporary American melting pot. Chef Lee’s menu changes daily and is driven by handpicked local and organic ingredients. (San Francisco, CA)

MALCOLM LEE is the chef-owner of The Candlenut Kitchen, a 40-seat modern Peranakan restaurant in Singapore. Malcolm found his calling in the kitchen through experiences working in the U.S. and operating Frujch, a café and bar, as an undergraduate at the Singapore Management University (SMU). After becoming the first Singaporean recipient of the Miele Guide Scholarship, Malcolm attended the At-Sunrice Global Chef Academy. Today Chef Malcolm serves authentic Peranakan cuisine with a twist; he uses refined and modern techniques such as *sous vide* cooking. The Candlenut Kitchen’s menu reflects Chef Malcolm’s simple yet refined cooking style with focus on flavor and execution. As a small and young restaurant, The Candlenut Kitchen has gained significant coverage in the local media, and received publicity in overseas publications in Hong Kong and London. (Singapore)

MYUNG SOOK LEE is the chef-owner of the Culinary Institute of California. Born in

Seoul, Korea, Chef Lee was a protégé of Hae Sung Hwang, a living Korean national treasure, at the Korean Traditional and Royal Cuisine Institute. She graduated from the Tsuji Academy, a hotel and restaurant college in Japan, and completed additional training at The Culinary Institute of America at Greystone. In 1996, Chef Lee appeared on the original *Iron Chef* as the first Korean challenger in the show's history. As president of the Culinary Institute of California, Chef Lee is actively involved in introducing Korean cuisine and developing preservative-free Korean recipes made with all-natural ingredients. (Los Angeles, CA)

WEE LIANG LIAN is the General Manager of Wee Nam Kee Hainanese Chicken Rice & Seafood Restaurant, a family-owned restaurant in Singapore well known for their exceptionally flavorful Hainanese Chicken Rice. What began as a humble hawker business established by Wee Liang's father Wee Toon Ouut in the 1980s ago has grown into a household name among Singaporeans. The Wee Nam Kee brand recently expanded beyond Singapore by recently establishing their first overseas franchise in the Philippine's capital city, Manila. According to KF Seetoh, publisher of the *Makansutra* Asian food guides, "A meal of Wee Nam Kee's iconic Chicken Rice, coupled with a few side dishes like crispy Cereal Prawns, Fish Head Curry, Salted Egg Yolk Seafood, Prawn Paste Chicken, etc. is what Singaporeans decree as a 'cze cha' meal. It's the ultimate no frills and totally casual cuisine that is the most family friendly, creative and competitive in Singapore. It's cheap, comfortable and endearing. It is from such places that famous signatures like Chilli Crabs, Fish Head Curry, Crispy Prawn Rolls with water chestnuts and even Fried Spicy Buttermilk Pork were born. The Cze Cha diner is an institution in Singapore and Wee Nam Kee lists up there in rankings and endearment." (Singapore)

WILLIN LOW is the chef-owner of Wild Rocket in the Mount Emily neighborhood of Singapore. After working eight years as a lawyer, Willin decided to abandon the corporate world to pursue his dream of becoming a chef. Cooking to appreciative crowds since opening Wild Rocket at Mount Emily in 2005, the self-taught chef describes his cuisine as "modern Singaporean", inspired by Singapore hawker fare or food Willin ate as a child. Together with his team of staff, Willin also owns Wild Oats at Mount Emily, Wild Oats at Punggol Park, Relish at Cluny Court and Relish at MyVillage. In 2009, Willin was named by *The New York Times* as one of three chefs to change the culinary scene in Singapore and in 2010 he was named as one of Singapore's best chefs by the *Financial Times*. In 2011, *Wallpaper Magazine* described Willin's cuisine as "homespun but defiantly modern and imaginative cooking". Willin is also one of the

100 most exciting new chefs chosen in the prestigious Phaidon publication *Coco: 10 World-Leading Masters Choose 100 Contemporary Chefs*. (Singapore)

KAREN MACNEIL is president of Karen MacNeil & Company. For the last 30 years, she has been a writer, consultant, and educator whose articles on wine and food have been published in more than 50 United States magazines and newspapers. She is the author of the award-winning book *The Wine Bible*, and host of the Emmy-award winning *Wine, Food & Friends with Karen MacNeil*, the first television series on wine in the United States. Ms. MacNeil is the creator and chairman of the Rudd Center for Professional Wine Studies at The Culinary Institute of America at Greystone. She conducts wine seminars nationwide for individuals and corporations, including Oracle, American Express, Lexus, Merrill Lynch, General Electric, Time Inc., NBC, Viking, and J. P. Morgan. In 2004, Karen MacNeil received the highest honor awarded to a wine professional in the United States when the James Beard Foundation named her "Outstanding Wine and Spirits Professional of the Year." The following year, she was named 2005 "Wine Educator of the Year" by the European Wine Council. In 2007, Ms. MacNeil was honored with the "Wine Literary Award" by the Wine Appreciation Guild for her substantial contribution to the literature of wine. The International Wine & Spirit Competition awarded her the 2008 trophy for "Communicator of the Year." The Wine Media Guild of New York has chosen Ms. MacNeil as one of their Hall of Fame inductees for 2010, honoring her for her significant contribution to the body of wine writing and education. In a profile featured in *Time* magazine, she was named America's "Missionary of the Vine." (Napa Valley, CA)

GRANT MACPHERSON is the executive chef for Viking Commercial and author of *In the Viking Kitchen*. MacPherson's vast experience also includes leading the culinary operations for the esteemed Steve Wynn organization for 10 years. Opening and overseeing operations of 50 food and beverage venues, he set the bar in high-caliber dining and garnered numerous accolades for The Bellagio, Wynn Las Vegas, and Wynn Macau. Under MacPherson's direction, each Wynn resort received Five Diamond AAA Awards, Forbes Five Star Awards, and Michelin Guides Five Red Pavilions Awards. After a spectacular career in the hotel and entertainment hospitality field, Chef MacPherson became the Culinary Director and Head Chef at the celebrated Sandy Lane Hotel in St. James, Barbados. Chef MacPherson was named the Executive Chef for Viking Range Corporation's Commercial Division in early 2010. In this role, he assists Viking Commercial customers in planning and selecting their equipment, as well as providing input

into new product development. MacPherson also represents Viking Commercial at culinary events and via social media platforms. (Fullerton, CA)

MARILU MADUEÑO is the executive chef at Restaurant Huaca Pucllana in Lima, Perú. A graduate of Le Cordon Bleu, Paris, she complemented her studies by working in renowned restaurants in Lima and abroad. At Huaca Pucllana she works with native ingredients, creating and re-interpreting traditional and contemporary Peruvian dishes. In her quest to promote Peruvian cuisine, she has participated in food festivals in several countries, including the United States, Mexico, and Spain. In 2007 Chef Madueño presented at the CIA's Worlds of Flavor conference, which focused on Spanish cuisine, and in 2008 she presented at the CIA, San Antonio's Latin Flavors, American Kitchens leadership retreat, where Perú was a featured country. (Lima, Perú)

HEMANT MATHUR is the executive chef and co-owner of Tulsi. Hemant has brought his reputation as "the Yo-Yo Ma of tandoor cooking" to midtown Manhattan. Chef Mathur's vision continues to be that of treating diners to top-notch Indian cuisine that sparkles with distinct flavors and a perfect balance of fresh ingredients, spicy flair, tradition and modern innovations. Since opening Tulsi in 2011, Mathur has received critical acclaim for regional Indian-inspired creations that are "original, complex and steeped in powerful, mysterious curries that stay in your mind for days" (Steve Cuozzo, *New York Post*). Chef Mathur was also lauded by Sam Sifton of *The New York Times* who stated, "Mr. Mathur cooks like a dream." Hemant built his reputation as one of America's top tandoor masters over the last 16 years at several high-end Indian restaurants in New York City, including most recently Dévi, where he ran the kitchen for six illustrious years and earned a Michelin star rating, as well as Amma, Tamarind and Diwan Grill. (New York City, NY)

MARIE-CLAUDE MENDY is the executive chef/owner of Teranga, Boston's first Senegalese restaurant, which opened in Boston's South End the summer of 2009. Marie-Claude was born and raised in Dakar, Senegal. At Teranga, Chef Mendy has created an inviting space with a warm, relaxing atmosphere that embodies the meaning of the word "teranga", the Wolof word for hospitality. Marie-Claude has also lived and worked in Paris, London and Washington, DC. Marie-Claude recently appeared on and won the Food Network's hit television cooking show, *Chopped*. Marie-Claude and Teranga have been featured in *The New York Times*, *The Boston Globe*, *The Boston Herald*, *The Improper Bostonian*, and *Boston Magazine*. Marie-Claude was recently named one of Boston's "Most Stylish Bostonians" by *The Boston Globe* and "A Player" in *Stuff* magazine. (Boston, MA)

BILL MOORE is the owner of Push Cart Foods (www.pushcartfoods.com), a Caribbean catering company located in Brooklyn, NY. Throughout his career, Bill's focus has always been the culinary arts and food and beverage management. His training began with a culinary apprenticeship in London and France. He has since worked in Fiji, Australia, and the United States and throughout the Caribbean. Bill has a long term interest in and commitment to the Caribbean, which has translated into an involvement in training and the development of the culinary arts within the region, including the reconstruction of indigenous Caribbean cuisine and road food, creating a modern culinary standard. Events such a Taste of the Caribbean, which he has run since 1994, and the mobilization of chefs through the formation of the Caribbean Culinary Federation have resulted in a deeper understanding of the region's historical and culinary heritage. (Brooklyn, NY)

YASUJI MORIZUMI is the chef-owner of CHABUYA JAPAN in Tokyo. His culinary background as a chef started in a French kitchen in 1983. His passion for ramen began when he was making family meals at restaurants, and his ramen were so popular among his chef peers that in 1996 he decided to focus on ramen. In 2002 Chef Morizumi became the champion of one of the most famous ramen contests in Japan, *TV Champion Ramen Expert*. In 2006, he created his second shop, MIST, which has locations in Tokyo and Hong Kong. Chef Morizumi is also the creator and consultant for CHABUTON, a ramen franchise chain with 18 outlets, including one in Los Angeles. (Tokyo, Japan)

ANTHONY MYINT is the manager and co-founder of Mission Chinese Food and co-author of *Mission Street Food: Recipes and Ideas from an Improbable Restaurant* (McSweeney's, 2011). As the chef of Mission Street Food, Anthony was a pioneer in the charitable restaurant business; in 2010, Chow.com named him one of the thirteen most influential people in the food world, *Food & Wine* included him in its list of "Top 40 Under 40", and Eater.com gave him the San Francisco Empire Builder award. He is also a founding partner of Commonwealth, a progressive American restaurant in San Francisco's Mission district, and he is the future chef of Mission Bowling Club, which is scheduled to open February 2012. (San Francisco, CA)

KOJI NAKANO is the executive chef of EN Japanese Brasserie in New York. In addition to being in charge of the kitchen at EN Japanese Brasserie, Chef Nakano oversees all of recipe development for BYO.CO., LTD., which has nine different Japanese concept restaurants, from brasserie to delicatessen to gourmet market. Its main concept restaurant, EN, operates in Japan, Taiwan, and New York. (New York, NY)

RIE NOZU is the owner chef of KOSHINBOU Ramen in Tokyo. Her ramen career started in 1998 at her parents' ramen shop. After years of practice, she crafted her own style of ramen, a 100 percent pork bone-based stock with fish and vegetables, and opened her own shop in 2005 with an all-female staff. The shop is celebrated for its healthy ramen. (Tokyo, Japan)

ALEXANDER ONG is the chef and managing partner of Betelnut Pejiu Wu in San Francisco. Born and raised in Malaysia, Chef Ong apprenticed at the Shangri La Hotel in Kuala Lumpur for four years before moving to the United States. Recruited by the Ritz-Carlton Buckhead in Georgia, he traveled throughout the U.S. working on assignments for the company. In 1995 Chef Ong moved to San Francisco, where he worked with Chef Jeremiah Tower at Stars for three years. Though he was trained in classical French cooking, he decided to return to his Asian roots and opened Le Colonial's kitchen and then Xanadu in Berkeley, where in 2000 he was named a "Rising Star Chef" by the *San Francisco Chronicle*. Chef Ong is a member of the Culinary Institute of America's Asian Cuisines Advisory Council, and serves on the Advisory Board for Asia Society of Northern California. (San Francisco, CA)

COQUE OSSIO is the chef-owner of ten restaurant properties in Perú, six in the city of Cusco (Inka Grill, Incanto, Pacha Papa, Greens Organic, Map Café, and Limo Pisco Bar and Restaurant) and four locations of La Bonbonniere, a Peruvian-French brasserie in Lima. He is also a food consultant for major Peruvian fast food chains and hotels, as well as restaurants in the United States (Andina, Oregon and Panca, New York). He is also the renowned food stylist of the book *The Art of Peruvian Cuisine* by Tony Custer. (Cusco and Lima, Perú)

MICHALIS PANAGIOTAKIS is the Executive Chef of Aegean Star Hotels. He has 22 years of experience as a chef working around the world. Chef Panagiotakis deeply believes in the value of Cretan gastronomy and the potential of young chefs. As a professional and as the second President of the Chefs Club of Crete, he focuses his work on establishing Crete as a culinary destination. (Crete, Greece)

NEELA PANIZ is the chef-owner of Neela's, a contemporary Indian restaurant in Napa, CA. As a child growing up in Bombay, Neela was drawn to the fragrant kitchen aromas conjured by her family's skillful cook, Chandan. His traditional Indian cooking—based on practicality and subtle application of spices—inspired her love of this warm and cultured food, which she has elevated with her own original style. Neela's menu features the many different provinces of India—vegetarian dishes from the south and

tandoor-cooked dishes from the north, as well as chaat (street foods) and classic dishes of the British Raj—all made with the freshest ingredients available to create bright, home-style fare. In the 1980's, Paniz defied the stereotypes of rich, heavy Indian dishes with her unique brand of restaurants in Los Angeles, Chutney's Indian take-out, and the hugely successful Bombay Cafe with partner David Chaparro. Her book, *The Bombay Cafe Cookbook* (1998) put her on the national map as one of the leading voices of contemporary Indian cuisine. In 2007, she sold her partnership in Bombay Cafe and in 2008, she and her husband moved to Napa to open Neela's in early 2009. (Napa, CA)

NIMMY PAUL is a food writer and consultant based in Kerala, India. She teaches traditional Indian and Kerala cuisine to thousands of visiting travelers. She and her husband also host lunch and dinner for guests who wish to sample home-cooked food. They enjoy exchanging information about their lifestyle, culture, and traditions. Many of their guests continue to consult Nimmy on Kerala Cookery even after they return to their home countries. Many culinary writers, food experts, and chefs have also visited Nimmy to learn traditional food preparation methods. Nimmy and her recipes have been featured in many publications, including the *New York Times*, *Travel+Leisure*, *Food & Wine*, and *Saveur*. (Kerala, India)

CHRISTOFOROS PESKIAS is the chef of 48 The Restaurant in Athens, Greece. Known for presenting traditional Greek cuisine with modern culinary techniques, Chef Peskias was born and raised in Cyprus, studied business administration at Boston University, and returned to Athens in 1992 to get his first cooking job at Dash Restaurant in Kifissia. In 1995 he moved to Chicago to work with his first mentor, Charlie Trotter. In 2002, while working in Greece, he met with Ntoris Margelos, who was planning to open 48 The Restaurant. Before opening 48, Chef Peskias trained briefly under Ferran Adrià, Mark Menaux, and Joel Robuchon. Today, 48 is considered one of the best restaurants in Greece. In 2007 and 2008, *Restaurant* magazine ranked 48 The Restaurant as one of the top 100 restaurants in the world. (Athens, Greece)

MAI PHAM is the chef/owner of Lemon Grass Restaurant and Lemon Grass Asian Grill and Noodle Bar in Sacramento, and at the Sacramento International Airport—the first Vietnamese-Thai concept located inside a U.S. airport. She is the author of *Pleasures of the Vietnamese Table*, *The Best of Vietnamese and Thai Cooking*, and *The Flavors of Asia*. A food columnist for the *San Francisco Chronicle* and host of the Food Network special *My Country, My Kitchen: Vietnam*, Chef Pham is the winner of the IACP Bert Greene Award for distinguished journalism. She is the creator of Lemon Grass Kitchen, a line of Asian soups and sauces for foodservice. Her new retail collection was recently launched at

Whole Foods and other grocery chains. In early 2011 Chef Pham opened Star Ginger in Sacramento and on the UC Berkeley campus. Chef Pham is a member of The Culinary Institute of America's Asian Cuisines Advisory Council. (Sacramento, CA)

CHARLES PHAN is the chef-owner of the Slanted Door, a modern Vietnamese restaurant located in the beautiful Ferry Plaza in San Francisco. Born in Da Lat, Vietnam, Chef Phan left his home country along with his family—his parents and five siblings—after the war in 1975. The Phan family opened the original Slanted Door in the Mission District in 1995 with a vision to blend contemporary Vietnamese cooking with the best locally sourced ingredients. Chef Phan was named *San Francisco Focus* magazine's "Rising Star Chef" for 1998, won the 2004 James Beard Award for "Best Chef: California," and is a frequent guest presenter at the CIA at Greystone. His newest venture, Out the Door, offers prepared dishes to go and easy-to-use cooking kits at two locations in San Francisco. (San Francisco, CA)

JIM PORIS is a senior editor of *Food Arts* magazine. In this role for 16 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, and well-known chefs. Mr. Poris serves as the editor for many of *Food Arts*' stable of renowned writers, including Michael Ruhlman, Anthony Bourdain, Gael Greene, Patricia Quintana, Paula Wolfert, Greg Atkinson, Eileen Yin-Fei Lo, Jeffrey Alford and Naomi Daguid, Rose Levy Beranbaum, Betty Fussell, and Phyllis Richman. He came to *Food Arts* with an insider's knowledge of the professional kitchen, having served as one of the opening cooks at the three-star restaurant Picholine in New York City after his graduation from the French Culinary Institute. (New York, NY)

MARICEL PRESILLA, PH.D is a culinary historian specializing in the foods of Latin America and Spain, and the chef and co-owner of Zafra and Cucharamama, both in Hoboken, NJ. The first Latin American chef to have been invited as a guest chef at the White House, Dr. Presilla holds a doctorate in medieval Spanish history from New York University and has received formal training in cultural anthropology. She has done considerable research on Latin American agriculture with special emphasis on tropical crops, cacao and vanilla agriculture, and chocolate production, and she is the president of Gran Cacao Company, a Latin American food research and marketing company that specializes in the sale of premium cacao beans from Latin America. Her latest book is a revised and expanded edition of *The New Taste of Chocolate: A Cultural and Natural History of Chocolate with Recipes*. She has also completed a comprehensive Latin

American cookbook for W.W. Norton, and has contributed articles for *Saveur*, *Food & Wine*, *Food Arts*, and *Gourmet*. She is also a food columnist for *The Miami Herald*. A member of The Culinary Institute of America's Latin Cuisines Advisory Council Executive Committee, Dr. Presilla was nominated in 2007, 2008, and 2009 as "Best Chef Mid-Atlantic" by the James Beard Foundation. In 2009 she received a Silver Spoon Award from *Food Arts*, and has been named one of the 25 most influential Latin American women in the USA by *People Magazine En Español*. In February 2010, she opened Ultramarinos, a Latin American food store and chocolate atelier, also in Hoboken, NJ. (Hoboken, NJ)

STEPHAN PYLES, the chef/owner of Stephan Pyles Concepts, is a fifth generation Texan, pioneer of New American cooking, and founding father of Southwestern Cuisine. Named *Esquire Magazine's* Chef of the Year for 2006, Pyles has created 15 restaurants in four cities over the past 26 years including Routh Street Cafe, Baby Routh, and Star Canyon. *Texas Monthly* named his eponymous restaurant Stephan Pyles, which opened in 2005 in the Arts District of Dallas, "Best New Restaurant" in Texas that year. In the fall of 2009, he opened his second Arts District restaurant, Samar by Stephan Pyles, which serves international small plates inspired from his travels to India, Spain and the Eastern Mediterranean. The restaurant was awarded "Best New Restaurant - 2009" by *The Dallas Morning News*. Pyles is the author of four cookbooks (*New Tastes from Texas*, *New Texas Cuisine*, *Southwestern Vegetarian*, and *Tamales*) and has hosted an Emmy-award winning, nationally syndicated PBS television series called "New Tastes from Texas". (Dallas, TX)

CHANDRA RAM is the editor of *Plate*, an award-winning professional culinary magazine that delivers innovative menu ideas and recipes to chefs and menu developers. Ms. Ram has spent more than 15 years in the foodservice industry, working as consulting chef to foodservice manufacturers, commodity boards and operators; a food industry marketing and public relations consultant; caterer; and working positions in the front and back of the house in restaurants located in the U.S. and England. She holds a bachelor's degree in journalism from Loyola University Chicago and 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 the co-author of *The Eiffel Tower Restaurant Cookbook*. (Chicago, IL)

SILVENA ROWE is a leading TV chef presenter and food writer in the United Kingdom. She is the chef owner of Quince restaurant, which opened in 2011 in the iconic May Fair hotel in Mayfair in London. Silvena is the leading authority on modern Eastern

Mediterranean cooking. She has written a number of books on that subject. *Feasts* won the prestigious Glenfiddich award in 2007. *Purple Citrus & Sweet Perfume* won a Gourmand award for best Mediterranean cookbook in 2011 and has been just published in the US. *Orient Express*, her latest book on the subject of cooking from the Eastern Mediterranean has just been published in the UK. Silvena appears frequently on top TV shows in the UK. Most recently she has been filming in Los Angeles for a brand new TV show on ABC called *Time Machine Chefs*. Silvena's work appears in publications such as *The New York Times*, *Wall Street Journal*, and *Bon Appetit* in the US, and the *Times*, *Observer*, and *Independent* amongst others in the UK. (London)

ARTURO RUBIO is founder and CEO of Huaca Pucllana Restaurant. A businessman and gastronomist, he is one of the pioneers of the culinary trend known as The Lima Vanguard, an initiative that is encouraging a new Peruvian cuisine through modern interpretation of classical recipes and extensive use of native products. Mr. Rubio is a member of the CIA's Latin Cuisines Advisory Council. (Lima, Perú)

TIM RYAN, C.M.C., ED.D., M.B.A. is the president of The Culinary Institute of America. Dr. Ryan holds the distinction of being the youngest national president of the American Culinary Federation (ACF) and, at that time, the youngest chef ever to achieve Certified Master Chef status from that organization. Dr. Ryan was named the ACF's Chef of the Year in 1998, and is one of only five Americans to receive the Presidential Medal from the World Association of Cooks Societies. He also captained the U.S. Culinary Olympic Team to a world championship. Dr. Ryan has been instrumental in generating the sustained growth, innovation, and quality improvements that have shaped the CIA. During his tenure as president, and previously as executive vice president, he launched the world's first bachelor's degree programs in culinary arts management and baking and pastry arts management, developed a highly successful publishing program, launched CIA television series on PBS, and more. A 1977 graduate of the CIA, Chef Ryan is the first alumnus and first faculty member to rise through the ranks to president. (Hyde Park, NY)

MARÍA JOSÉ SAN ROMÁN is a chef, restaurateur and business woman with a number of successful restaurants in Alicante, Spain. San Román's subtle, sophisticated cooking reflects her extensive travels around the world, a deep commitment to her Mediterranean roots and the stellar product of her home region of Alicante as well as the rest of Spain. A gifted communicator who speaks Spanish, Catalan, French and English fluently, San Román has appeared at a number of culinary conferences in Spain, the United States and beyond. Known as the "Queen of Saffron", she has been

featured in a number of media outlets around the world such as *The New York Times*, PBS's "*Made in Spain*", the Cooking Channel's "*From Spain with Love*" and *Departures* magazine. San Román recently launched a line of saffron products and is currently working on what she hopes will be the definitive book on the subject. (Alicante, Spain)

JAMES SANCHEZ is a restaurant consultant and San Antonio native. The former executive chef at *Ácenar* restaurant in San Antonio, Chef Sanchez ran the kitchen from its opening on the River Walk in 2005 through mid-2010. His unique menu selections at *Ácenar* included duck chalupas, crepes de Huitlacoche, savory empanadas filled with chorizo and potato, poblano rajás, and spicy picadillo, alambres drizzled with chimi churri salsa and cabrito en chile ancho, to name a few. A graduate of The Culinary Institute of America in Hyde Park and a 20-year veteran of the kitchen, Chef Sanchez is a master at melding classical techniques with modern Mexican food concepts, skills he honed under the tutelage of some of San Antonio's best chefs, his work at hotels and Central Market, and as head of *Ácenar's* kitchen. A passionate chef and mentor to young cooks, Chef Sanchez serves as the education chair for the local American Culinary Federation and is an adjunct faculty garde manger instructor for St. Philip's College culinary program. (San Antonio, TX)

SUVIR SARAN is a chef, consultant, and author of three widely acclaimed cookbooks, *Indian Home Cooking* (2004), *American Masala: 125 New Classics from My Home Kitchen* (2007), and *Masala Farm* (2011). He is currently working on another book on Indian cuisine. Chef Saran established new standards for Indian food in America when he teamed up with tandoor master Hemant Mathur to recreate the authentic flavors of Indian home cooking at *Dévi* restaurant in New York City, the only Indian restaurant in the U.S. to have ever earned a Michelin star. Most recently, he introduced his American Masala Collection of porcelain kitchenware and dinnerware by Wade Ceramics Ltd. He serves as chairman of The Culinary Institute of America's Asian Cuisines Advisory Council. Chef Saran teaches all over the U.S. and beyond, but when he is not traveling, he spends time on his 68-acre farm in upstate New York. (New York, NY)

K.F. SEETOH is the founder of *Makansutra*, a company dedicated to the celebration of Asian food, culture, and lifestyles. A former photojournalist, he publishes the *Makansutra* Asian food guides, has his own *Makansutra* television series, runs Singapore-style food courts in Singapore and the Philippines, delivers mobile content, and consults on food business. Mr. Seetoh's works have been featured by numerous international media like CNN, BBC, CNBC, *The New York Times*, and *The New Yorker*. In 2008 he was honored by the Singapore Tourism Board, through the country's president,

with a special recognition award for his work in promoting Asian food and culture. The late Johnny Apple of *The New York Times* called him “the food maven,” and the *Asian Wall Street Journal* says, “the best way to eat in Singapore is to buy *Makansutra*.” Mr. Seetoh’s latest culinary venture is the 15,000-square-foot Makansutra Asian Food Village in Manila, Philippines. It is a 13-station, open-kitchen, performance-chef food court offering cooked-before-your-eyes Southeast Asian flavors. All its chefs are trained by K.F. Seetoh and his team. (Singapore)

MASA SHIMAKAWA is the Chef de Cuisine at ONYX, a modern Japanese restaurant at the Four Seasons Hotel Westlake Village. In addition to developing the creative menu that interprets authentic Japanese dishes with a contemporary twist, Chef Masa oversees the extensive selection of sushi. Chef Masa opened ONYX when the hotel opened in 2006. Previously, he was a sushi chef at Nomi at the Park Hyatt Chicago; at Hatsuhana, a Japanese restaurant in Chicago; and at Tokiwa and Kashima, both in Montreal. Originally from Hakodate, Japan, Chef Masa studied his craft at the Hakodate Professional Cooking School before taking his first position as a sushi chef at Yanagi-Sushi in Tokyo. (Westlake Village, CA)

CHAI SIRIYARN is the chef-owner of Marnee Thai Restaurant, which has two locations in San Francisco. Marnee Thai Restaurant has been among the *Zagat Survey*’s top Thai restaurants in the city for nearly 20 years and has been recommended by the *Michelin* guide for 2011. Bangkok born and bred, Chef Siriyarn 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. Chef Siriyarn was a guest chef to the Royal Thai Embassy at a tsunami relief fundraising event held in Washington, DC. He is a member of the CIA’s Asian Cuisines Advisory Council, and the author of *Thai Cuisine Beyond Curry*. (San Francisco, CA)

ANA SORTUN is the chef-owner of Oleana in Cambridge, MA. With a degree from La Varenne Ecole de Cuisine in Paris, the Seattle-born Chef Sortun opened Moncef Medeb’s Aigo Bistro in Concord, MA, in the early 1990s. Stints at 8 Holyoke and Casablanca in Harvard Square followed. When Chef Sortun opened Oleana in 2001, she quickly drew raves for her combination of farm-fresh ingredients and eastern Mediterranean spice blends. In 2005, she was named “Best Chef: Northeast” by the James Beard Foundation. She is the author of *SPICE: Flavors of the Eastern Mediterranean*, which was nominated for a best international cookbook award by the James Beard

Foundation in 2007. Her husband's farm, Siena Farms, provides Chef Sortun's restaurant with all of its fresh produce. Her most recent undertaking has been Sofra Bakery & Café in Cambridge, which offers a unique style of foods and baked goods influenced mostly by the countries of Turkey, Lebanon, and Greece. (Cambridge, MA)

LUCERO SOTO is the chef-owner of Restaurant LU in Morelia, Michoacán, Mexico. Born in Morelia, Chef Soto started cooking as a child with her nanny, Tata, who learned the family recipes from Chef Soto's grandmother. The love Tata put into her cooking and food made a big impact on Chef Soto. She went on to study marketing in Spain. During this time she began to research the tradition and evolution of *lu cocina Michoacana*, the cuisine of Michoacán. Chef Soto has presented her food in Oaxaca and Mexico City. She is working on her first book, which will tell the story of *lu cocina Michoacana*. (Michoacán, Mexico)

PIERRE THIAM is the chef of Le Grand Dakar, an African-inspired restaurant in Brooklyn whose menu features traditional African cuisine. Pierre was born in Dakar, Senegal. He was blessed by being raised both in this most cosmopolitan of African cities and in the rustic region of Senegal's southernmost coastal province, Casamance. In Dakar, the family meals included elegant Senegalese food as well as French, Vietnamese, and Moroccan cuisine. In Casamance, where he summered and traveled for family gatherings, he was treated to age-old indigenous flavors and preparations later influenced by Portuguese colonists. The love of food simmered within him and reached a high point when he came to New York City to open Dakar. Pierre is the author of *Yolele! Recipes from the Heart of Senegal*. (Brooklyn, NY)

JET TILA is a nationally celebrated consulting chef specializing in all styles of Asian cuisine. As a boy, he spent time learning the ancient traditions of classical Asian cuisine in his family's restaurants and at the Bangkok Market. Jet's Le Cordon Bleu education coupled with his extensive knowledge of Asian gastronomy has given him a wide range of ideas to draw upon and a broad framework to create incomparable and innovative cuisine. In 1999, Jet was awarded *The Los Angeles Times* Best Recipe of the Year for his Tom Yum soup and his Tom Kha Gai soup was named one of the Ten Best recipes of 2000. More recently he was responsible for opening the Pacific Café at Google headquarters in Silicon Valley. In 2008, Jet unveiled his latest creation, the Pan-Asian restaurant Wazuzu at Steve Wynn's Encore resort in Las Vegas and the accolades have been rolling in ever since. In 2009, Wazuzu was named to Condé Nast Traveler's Hot List Tables and it was Las Vegas Weekly's choice for Best Korean-style Short Ribs. In 2010, Wazuzu was named Best Asian Restaurant by The Best of Las Vegas. In 2011, Jet

battled Chef Masaharu Morimoto on Iron Chef America and created Bistronomics, a pop-up restaurant sensation in Los Angeles. When not cooking, Jet spends his time at home with his wife and Blue Pit Bull, Daisy Mae. (Las Vegas, NV)

BETTY VÁZQUEZ is the chef of El Delfin, the restaurant of the Hotel Garza Canela in San Blas, Mexico. Born in Tepic, Mexico, she was a smallchild when her family purchased the Hotel Garza Canela. Always fascinated by cooking, she attended Le Cordon Bleu Paris; her mentors have included Pedro Ortega of Grupo Estoril in México and Victor Sierra and Juan Mari Arzak of San Sebastian, Spain. After graduating she cooked in several countries before moving back to San Blas and taking the helm at El Delfin. She runs the restaurant as an open kitchen, inviting guests and students to watch her cook as she experiments with French cuisine and traditional Mexican cooking. (San Blas, Mexico)

KEVAN VETTER is corporate executive chef and manager of the Culinary Product Development department for McCormick and Company, the world's largest spice company. Kevan and his department are responsible for providing product development guidance, culinary support, and creative insights to the consumer, custom food manufacturing, and food-away-from-home businesses of McCormick. After running his first kitchen at age 19, Kevan embarked on a 16-year culinary journey that would take him into the kitchens of numerous fine dining and upscale casual dining restaurants as well as a major university where he held positions as sous chef and executive chef. These experiences helped to build the foundation for Kevan's next move in 1998 to McCormick, where he was able to use his love for great food and fresh flavors to help design and develop food and menu items for some of the country's top consumer food and restaurant companies. (Hunt Valley, MD)

PAUL WAGNER is the founder of Balzac Communications & Marketing, a Napa Valley-based food and beverage PR and marketing agency founded in 1991. Clients include a broad range of national and international companies and organizations, with primary focus in the food and beverage industries. Paul has been an instructor for Napa Valley College's Viticulture and Enology department for 15 years. He also teaches at The Culinary Institute of America at Greystone, and is a guest lecturer at universities throughout the world on wine business, communications, public affairs, wine, and wine marketing. With Liz Thach and Janeen Olsen, he authored *Wine Marketing & Sales, Strategies for a Saturated Market* by The Wine Appreciation Guild, which won the Gourmand International Award in 2008 for the best wine book of the year for professionals. Paul has judged many national and international wine competitions, is a

founding member of the Academy of Wine Communications, a member of the nominations committee of The Culinary Institute of America's Vintners' Hall of Fame, and was inducted into the *Spadarini della Castellania di Soave* in 2005. In 2009 he was honored with a "Life Dedicated to Wine" award at the Feria Nacional del Vino (FENAVIN) in Spain. (Napa Valley, CA)

MICHAEL WHITEMAN is president of Baum + Michael Whiteman International Restaurant Consultants. His company's best known projects include master planning and operation of the Rainbow Room atop Rockefeller Center, and all the restaurants in the New York World Trade Center. Mr. Whiteman works around the globe planning food and beverage services for clients such as the Raffles Hotel Group; creating the first food courts in Europe, Japan, and America; developing signature restaurants for Hotel Arts Barcelona, the Regent of Sydney, and the Beverly Wilshire hotel; and several fast food and casual dining chains. Among his current projects are five dining venues for a Starwood hotel in northern Punjab; a multi-story multi-restaurant building in New York; and creating food programming for a two-hotel, million square-foot mixed-use development in Mumbai. Mr. Whiteman was founding editor of *Nation's Restaurant News*, now the industry's most powerful trade publication. His works have been featured in *The New York Times*, *USA Today*, *Business Week*, and *Newsweek*. (New York, NY)

DARRAN WILLIAMSON is the chef of Bitoque and Bitoque del Albia in Bilbao, Spain. Williamson was born in Manchester, England. He began his culinary training at age 15. At age 17 he was named Best Hospitality Student of the Year, and at 18 he was named Best Young Chef in England. He has worked with many culinary greats including Martin Barasategui and Chef José Lasarte Juan Castilo. Today Chef Williamson works side-by-side with his wife Olaitz to create distinguished and sophisticated pinxtos that are receiving critical acclaim in the culinary world. (Bilbao, Spain)

MANEL PRETEL WILSON is the Managing Director of AECORK (The Catalan Cork Trade Association). Since 2008 he has been working in the cork sector occupying different positions in AECORK and in the Catalan Cork Institute (ICSURO). He is currently the chair of the Spanish Standardization Committee of Cork Stoppers (UNE), an expert in the International Standardization of Cork Stoppers (ISO), a regular speaker in courses, seminars, conferences and workshops, and a contributing author to a number of specialized magazines about gastronomy, wine and cork. His last article, "The Myths Around Cork", can be found in Cupatges.cat, a website for the wines of Catalonia. Manel has a degree in business studies and philosophy. (Girona, Spain)

PAULA WOLFERT is an internationally known cookbook author. Her award-winning books are admired by chefs and cooking teachers throughout the U.S. and around the world. They include *Couscous & Other Good Food from Morocco*, *Mediterranean Cooking*, *The Cooking of Southwest France*, *Paula Wolfert's World of Food*, *The Cooking of the Eastern Mediterranean*, *Mediterranean Grains & Greens*, *The Slow Mediterranean Kitchen*, and *The Mediterranean Clay Pot Cookbook*. Ms. Wolfert has been honored with numerous awards, including a Julia Child Award, a James Beard Award, a Tastemaker Award, the M. F. K. Fisher Prize, a *Cook's* magazine Platinum Plate Award, a *Food Arts* Silver Spoon Award, and the Perigueux Award for Lifetime Achievement. (Sonoma, CA)

XIAOZHONG ZHANG is the head chef of Barshu, London's top Sichuanese restaurant. He was born in the Sichuanese capital, Chengdu, and is the third generation member of his family to work as a chef. He started his career at age 16 in the famous Hibiscus Restaurant in Chengdu, and later worked for short periods in many parts of China, including Beijing, Shanghai and Guangzhou. Chef Zhang moved to the UK in 2005, and has been the head chef at Barshu since 2007. (London)