

**The Culinary Institute of America  
Latin Cuisines Advisory Council  
Executive Committee Member Biographies**

**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 six cookbooks, with his latest, *Mexican Everyday*, nominated for a 2007 James Beard Award. He has received numerous James Beard awards, including National Chef of the Year. In 2009 Chef Bayless won “Top Chef Masters.” Chef Bayless is the chair of The Culinary Institute of America’s Latin Cuisines Advisory Council Executive Committee. (Chicago, IL)

**CRISTIÁN CORREA** is the chef of Milcao Restaurant, a contemporary Chilean restaurant in Santiago that showcases Chilean products and Chef Correa’s international training. Chef Correa began his culinary career in Marbella, Spain, where he was influenced by Mediterranean cuisine. He worked as Executive Chef at Agua Restaurant, which was named one of the 50 Best Restaurants in the World in May 2002 by *Condé Nast Traveler*. Chef Correa has sought opportunities to refine his culinary knowledge and skills by working as an apprentice with Chef Catalana Montse Estruch and staging at Thomas Keller’s Per Se. In 2005 Chef Correa led the culinary team at a ProChile event in New York City, an event that featured Chilean food and wine pairings. Since 2005 Chef Correa has promoted Chilean cuisine and wine around the world, including events in Beijing, Montreal, London, and India. (Santiago, Chile)

**ROBERT DEL GRANDE** is the executive chef and partner of the renowned RDG/Bar Annie in Houston, Texas. A chef with a Ph.D. in chemistry, he has played a prominent role in the historical revision of American cooking, indelibly changing the culinary landscape with his use of the ingredients and flavors of the Southwest. His culinary accolades and awards include a James Beard award. He has appeared in two PBS series, “Great Chefs” alongside Pierre Franey and “Cooking with the Masters” alongside Julia Child, and has been featured in *Bon Appetit*, *Condé Nast Traveler*, *Food & Wine*, *Gourmet*, *Restaurant Hospitality*, and *Wine Spectator*. (Houston, TX)

**DEAN FEARING** is the creator chef/partner of Fearing's at The Ritz-Carlton, Dallas. Named "Restaurant of the Year" and "Table of the Year" by *Esquire Magazine* in 2007 and No. 1 in Hotel Dining in the U.S. by Zagat in 2009, Fearing's has received accolades from *The New York Times*, *Newsweek*, *Food and Wine*, *Texas Monthly*, and *Modern Luxury*, among others. Chef Fearing's new restaurant has created an ongoing buzz with its distinct dining venues, acclaimed farm-to-market seasonal menu, and personal presence of Fearing himself. Chef Fearing was presented with the April 2009 Silver Spoon Award for sterling performance by Food Arts, and he has also received a James Beard Foundation nomination for Best New Restaurant. Long known as the "Father of Southwestern Cuisine" and now the creator of a new generation of highly-flavorful dishes, Chef Dean Fearing has spent his life cooking for people who love good food. After 20-plus years at The Mansion on Turtle Creek, he opened Fearing's in August 2007. (Dallas, TX)

**MELISSA GUERRA** is a self-taught culinary expert and food historian, specializing in Texas Regional and Mexican cuisine. Her cooking show, *The Texas Provincial Kitchen*, was produced in San Antonio at KLRN, aired for four seasons on PBS affiliates across the U.S. In 2005, Melissa Guerra served as a consultant, and was featured as a culinary expert on the PBS reality show "Texas Ranch House." Melissa Guerra is also a popular culinary instructor and guest lecturer. Her 2006 cookbook, *Dishes from the Wild Horse Desert*, was nominated for a James Beard Award as well as an IACP cookbook award. She owns and operates a catalog, website, and two storefronts, including one at the Pearl Brewery Complex, dedicated to providing top quality Mexican kitchenware, ingredients, tabletop and decorative items. (McAllen, TX)

**JESSICA HARRIS** 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 an 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)

**DOLLI IRIGOYEN** is a famous chef, TV personality, and cooking instructor. She is one of the most well known chefs in Argentina. Dolli is known for her creativity, elegant presentations, and her personal touch in showcasing the cuisines of the world in her culinary work. Dolli spends her time teaching and leading workshops. She joins conferences, festivals and international competitions as a guest chef and judge around Latin America, the United States, Europe, and Australia. Dolli has been the guest chef of the well-know *Bocuse d'Or* twice. She is a member of the *Academia Culinaria de Francia* (The Culinary Academy of France) and the owner of Espacio Dolli, a creative space/culinary workshop where she works with young professionals developing new ideas and concepts. In the mid 90's, Dolli started her appearance in TV and becomes one of the most respected culinary professionals in the world. Chef Dolli has been recognized for her work and dedication to the culinary world. Some of her awards include: Santa Clara de Asís and el Martín Fierro; and Best TV Culinary Program of the Argentinean TV, an award she has received twice. In 2007 Sony BMG Argentina hired her services through her company DAY1, A Talent Development Division, to develop a series of regional and international projects. (Las Heras, Argentina)

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

**RICARDO MUÑOZ ZURITA** is the chef-owner of Café Azul y Oro in Mexico City. Chef Muñoz was born in Veracruz and he received his culinary degree from The Culinary Institute of America, Hyde Park. He is also a graduate of the Cordon Blue in Paris. Chef Muñoz is the author of four books, including *The Mexican Dictionary of Gastronomy*, and his articles have appeared in Latin American and U.S. newspapers and magazines, including *The New York Times*, *The Wall Street Journal*, *Bon Appetit*, and *Gourmet*. In 2002

he was featured in the Food Network special "Taste of Mexico." Chef Muñoz has received worldwide recognition for his culinary expertise and talent. *Time* magazine named him "The Prophet and Preserver of a Culinary Tradition" and one of the top 20 people in Mexico "changing the face of the nation." *Gatorpardo* named him one of the top 24 chefs in Latin America. *Dia Siete* named him one of the top chefs in Mexico City. He advocates for Mexican farmers to have their produce sold in Mexican markets and restaurants, and he has spent the past decade traveling Mexico's back roads to small towns, rescuing recipes and food lore from oblivion. (Mexico City, Mexico)

**ENRIQUE OLVERA** is the chef/owner of Pujol Restaurant in Mexico City. A graduate of the Culinary Institute of America at Hyde Park, Enrique has received wide acclaim for his creative interpretations of traditional Mexican ingredients. He was the Mexico City Chef of the Year in 2004, and his restaurant received the *Wine Spectator* Award of Excellence and a AAA Diamond Award. (Mexico City, Mexico)

**MARICEL PRESILLA** is a restaurateur and culinary historian specializing in the foods of Latin America and Spain. She holds a doctorate in medieval Spanish history from New York University and has received formal training in cultural anthropology. Dr. Presilla has done considerable research on Latin American agriculture with special emphasis on tropical crops, cacao and vanilla agriculture, and chocolate production. 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 *The New Taste of Chocolate: A Cultural and Natural History of Chocolate with Recipes* (Ten Speed Press, 2001). 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, Presilla is as comfortable doing research in Latin America as she is cooking at Zafra and Cucharamama, her pan-Latin restaurants in Hoboken, New Jersey. In 2007 and 2008, Presilla was nominated as Best Chef Mid-Atlantic by the James Beard Foundation for her restaurant Cucharamama, and in 2009 she received a Silver Spoon award from *Food Arts*. This November she will open Ultramarinos, a Latin American food store and cooking atelier, also in Hoboken. (Hoboken, NJ)

**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)

**FERNANDO SALAZAR** is the Vice President of Food and Beverage for Wyndham Hotels and Resorts. Fernando brings with him an extensive knowledge of the world of

gastronomy, experience obtained through more than 30 years of work in the areas of food and beverage in some of the best hotel chains of the United States and the world. Born in Guayaquil, Ecuador, Salazar immigrated to the United States in 1971. He began his hotel career in New York City at the St. Moritz Hotel. Salazar continued his career at Westin hotels, where he remained for 13 years and was promoted to the position of Director of Food and Beverage. In 1996, Salazar moved to Omni Hotels and Resorts where, after directing several of his hotels, was named VP of Food and Beverage. With Salazar at the helm of the food and beverage division, Omni Hotels obtained top rankings in F&B quality three years in a row in the annual JD Power survey. Fernando joined Wyndham Hotels and Resorts in 2007. This prestigious chain counts with more than 100 hotels throughout the world. Salazar was recently selected among thousands of successful immigrants to be a case study in the 2009 Sociology text book for 11th graders. He is a member of The Culinary Institute of America Latin Cuisines Advisory Council and the HM&LA Food & Beverage Advisory Board. He is also a member of the International Food and Beverage Forum, a group of 50 experts dedicated to the promotion of the industry worldwide. In 2008, Salazar was named judge of the prestigious National Tapas Competition in Valladolid Spain, the only American honored with that title. (Parsippany, NJ)

**MARA SALLES** is owner of Tordesilhas in São Paulo, Brazil. Mara is the first Brazilian chef to propose a dialogue between traditional and contemporary Brazilian cuisine. Tordesilhas has been named many times the Best Brazilian Food Restaurant by specialized magazines and newspapers within São Paulo and throughout Brazil. A professor in the gastronomy course at Anhembi-Morumbi University and other schools, Mara also gives speeches in Gastronomic Festivals in Brazil and abroad. Recently, she participated of Bon Appétit Culinary and Wine Focus, in Beaver Creek, Colorado. (São Paulo, Brazil)

**RICHARD SANDOVAL**, a native of Mexico City, is chef and owner of Modern Mexican Restaurants, now a leading international restaurant group with more than a dozen locations in New York City, Chicago, San Francisco, Washington DC, Virginia, Denver, Las Vegas, Mexico City, Acapulco, and Dubai. Chef Sandoval maintains the stellar reputation of his signature restaurants while constantly identifying new opportunities to bring the vibrant flavors of Mexico to larger and increasingly diverse audiences. Chef Sandoval has received numerous awards throughout his career, including *Bon Appétit's* prestigious Restaurateur of the Year in 2006 and National Toque d'Oro's Mexican Chef of the Year. He was named one of the "Best Chefs of 2003" by *New York Magazine*, and Maya and Pampano are the only two Mexican restaurants to have been awarded two stars by *The New York Times*. Richard is a member The Culinary Institute of America's Latin Cuisines Advisory Council. (New York City, NY)

**ROBERTO SANTIBAÑEZ** is the chef/owner of Fonda restaurant in Brooklyn and Culinary Director of The Taco Truck in Hoboken, NJ. He is also the owner of Truly Mexican, a New York based food consulting firm. As a native of Mexico City and a graduate with honors from Paris's top culinary institutions, award-winning Chef Roberto Santibañez' culinary resume includes stints as restaurateur, culinary consultant, author, and teacher in Mexico, Europe, and the United States. Roberto has been responsible for the culinary development of some of the most highly regarded Mexican restaurants in the United States. His 2007 book *Rosa's New Mexican Table* was nominated for a 2008 James Beard Award. Roberto is now working on his second cookbook to be published in 2011. Roberto is a member of The Culinary Institute of America's Latin Cuisines Advisory Council. (Brooklyn, NY)

**PEDRO MIGUEL SCHIAFFINO** is chef-owner of Malabar, one of Lima's most cutting-edge and innovative restaurants. He also is the chef-owner of La Pescaderia, a restaurant and retail store that offers a unique fish-based cuisine. In addition, Chef Schiaffino recently started a catering company, Schiaffino Gastronomica, and is the chef-advisor for Aqua, an Amazonian luxury cruise line in Iquitos; and Sol y Luna, a boutique hotel in Cusco. Chef Schiaffino is known for his interest in local ingredients and their sources, and his cuisine fuses Peruvian ingredients with traditional technique. He has focused his work on building a supply chain that goes from the cultivation and preservation of the native ingredient and its surroundings to the creation of the dishes that are offered in all his restaurants. Chef Schiaffino is a graduate of The Culinary Institute of America in Hyde Park, NY and the Italian Culinary Institute for Foreigners. He worked for five years in Italy in several *Michelin*-starred restaurants before returning to Perú. (Lima, Perú)

**NORMAN VAN AKEN** is known as "the founding father of New World Cuisine." He is the only Floridian inducted into James Beard: Who's Who. His restaurant, Norman's was deemed Best Restaurant in Florida by *The New York Times*. Norman's was also nominated by the James Beard Foundation as The Best Restaurant in America in its first year of eligibility. Norman was hailed as a "culinary genius" by Johnson and Wales University and given an honorary doctorate. In 2006 he was honored as one of the Founders of the New American Cuisine, alongside Alice Waters, Paul Prudhomme, and Mark Miller at Spain's International Summit of Gastronomy Madrid Fusion event. Chef Van Aken was the first chef in America to become a member of the James Beard Foundation's Board of Trustees and is on the James Beard Foundation's National Advisory Board. He oversees his acclaimed restaurant; Norman's at the Ritz-Carlton, Orlando and is building his newest creation Norman's 180 in Miami now. Norman has published four books: *Feast of Sunlight* (1988), *The Exotic Fruit Book* (1995), *Norman's New World Cuisine* (1997), and *New World Kitchen* (2003). (Miami, FL)