

**The Culinary Institute of America
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THE RISE OF ASIA

**CULINARY TRADITIONS OF THE EAST AND FLAVOR DISCOVERY IN 21ST
CENTURY AMERICA**

Speaker and Guest Chef Biographies

JEFFREY ALFORD is the co-author, with Naomi Duguid, of five award-winning cookbooks: *Flatbreads and Flavors*; *Seductions of Rice*; *Hot Sour Salty Sweet: A Culinary Journey through Southeast Asia*; *Home Baking*; and *Mangoes & Curry Leaves: Culinary Travels Through the Great Subcontinent*. Their forthcoming book *Beyond the Great Wall: Recipes and Stories from the Other China* will be published in spring 2008. Jeffrey is also a photographer, specializing in location food photography. He is a co-creator of Asia Access, a stock photo library that specializes in food, agriculture and the documentation of traditional cultures. (Toronto, Canada).

ELIZABETH ANDOH is an American writer and lecturer specializing in Japanese food and culture. She owns and operates "A Taste of Culture," a culinary arts program in Tokyo and Osaka. Ms. Andoh is the only non-Japanese member of the prestigious Japan Food Journalists Association and also contributes to American publications, such as *Gourmet* magazine and the *New York Times*. As a lecturer on historical and cultural aspects of Japanese society and cuisine, she conducts workshops and speaks frequently to industry and general-interest audiences on both sides of the Pacific. Ms. Andoh received her formal culinary training from the Yanagihara School of Traditional Japanese Cuisine in Tokyo. (Tokyo, Japan)

RICHARD ARAKELIAN is the national executive chef and senior director of culinary at Sodexo USA. Chef Arakelian has been in the foodservice industry since 1975. He graduated from The Culinary Institute of America in 1982. In 1983 he joined Sodexo as a nighttime chef for a prestigious New York City law firm, later moving on to executive dining room chef and then executive chef for many clients in New York City. Chef Arakelian became area executive chef in 1996 and then culinary director of the New York region in 2000. He was promoted to senior director of culinary in 2002. (Morris Township, NJ)

ZULKIFLI BIN PACKEER BAWA is a Singapore food hawker whose specialty is roti prata and its variation, murtabak. Zulkifli comes from a family that has been running a food business since his late grandfather's days. He has been in the roti prata business for 43 years, starting his Singapore hawker career by cooking satay and roti prata at age 12. His late grandfather started a hawker food stall at the infamous Rex Theatre in Singapore. His father, Packeer Bawa Bin Abu Bakar, took over the stall and moved to Tekka Market, a famous wet market in Singapore that now specializes in roti prata and murtabak. Zulkifli is the vice chairman of the Tekka Market Stallholder's Association and the assistant secretary of MAEC (Malay Activities Executive Committee) at Feng Shan Community Club at Bedok North, Singapore. (Singapore)

YU BO is the proprietor and head chef of Yu's Family Kitchen restaurant in the Sichuanese capital, Chengdu. He has won gold medals at culinary contests in Beijing, and been covered in Chinese and international media. He is fascinated by Japanese approaches to cookery and food presentation, although his own dishes are rooted in the Sichuanese tradition. He is perhaps best known for his set-piece displays of 24 appetizers that are typical of his cooking. (Chengdu, China)

CHUN SHUAN CAI is an executive chef of Da Dong Roast Duck Restaurant. He is one of the most famous chefs in China. In the 5th China Culinary Contest in 2006 he won top honors, the Golden Prize. Chef Cai specializes in Chinese and European food. (Beijing, China)

FLOYD CARDOZ is the executive chef and partner of Tabla where he celebrates the sensual flavors and spices of his native land in his pioneering New Indian cuisine. In Tabla's dining room, Floyd seasons Western cuisine with Indian spices, and in the restaurant's Bread Bar Floyd cooks home-style Indian fare. Raised in India, Floyd attended culinary schools in Bombay and Switzerland. Following his training, Floyd moved to New York where he met his mentor Chef Gray Kunz of *Lespinasse*. During his five years at *Lespinasse*, Floyd rose from *chef de partie* to executive sous chef. In 1998, Floyd left *Lespinasse* to join restaurateur Danny Meyer in opening Tabla, where he assumed the role of executive chef. Soon after opening, Tabla received three stars from *The New York Times*, among numerous other accolades. In October 2006, Floyd released his first cookbook, *One Spice, Two Spice*, published by William Morrow. (New York, NY)

IAN CHALERMKITTICHAI is chef/owner of Kittichai, a Thai restaurant in New York City. Before coming to New York he was the executive chef at the Bangkok Regent's Grill in the Four Seasons, in Bangkok, Thailand. Chef Chalermkittichai was the first Thai national executive chef in a major five-star Bangkok hotel restaurant. He oversaw the menus at all of the hotel's dining rooms, including the legendary Spice Market. The *Bangkok Post* dubbed Chalermkittichai "The Golden Boy" in 2001, after he began hosting the weekly cooking show "Chef Mue Thong" ("The Golden Hand Chef"). Chef Chalermkittichai studied culinary arts in London and Sydney, where he worked with Chef David Thompson at the renowned Thai restaurant Darley Street. (New York, NY)

DAVID CHANG is chef/owner of Momofuku Noodle Bar and Momofuku Ssam Bar in New York City. A Korean-American who studied at the French Culinary Institute in NYC, Chang was named Rising Star Chef of the Year by the James Beard Foundation in 2007 and Best New Chef by *Food & Wine* magazine in 2006. Before Momofuku, Chang worked at Jean-George Vongerichten's Mercer Kitchen. He was also part of the opening team of Craft Restaurant for Chef Tom Colicchio. Prior to opening Momofuku Noodle Bar in 2006, Chang spent time in Japan learning the art of soba and studying Japanese cuisine at the Park Hyatt Tokyo. He also worked at Café Boulud. Recently *Bon Appétit* magazine named Chef Chang its 2007 Chef of the Year. (New York City)

SHIRLEY CHENG, a native of China, is a professor of culinary arts at The Culinary Institute of America in Hyde Park, New York. She graduated from the Culinary Institute of Sichuan, China, in 1979, and taught for eight years as a chef instructor in the same school. She completed a master's degree at Johnson & Wales University in Rhode Island in 1990, and become a chef-instructor at the CIA. She has more than 24 years experience in teaching Asian cuisines with a specialization in regional cuisine of China. In 1996 she was named "Faculty of the Year", and she has judged several Master Chef Exams at the CIA. She has been awarded with the Marc Sarrazini Cup (CIA team), Salon of Culinary Arts, NYC, in 1996 and 1997. (Hyde Park, NY)

CECILIA CHIANG introduced America to authentic Chinese food when her wildly popular restaurant, the Mandarin, opened in San Francisco in 1961. With the publication of her first cookbook, *The Mandarin Way*, in 1974, Chiang's career blossomed to include television appearances and cooking demonstrations. Although the Mandarin closed in 2006, Chiang continues to consult for popular Bay Area restaurants, including Betelnut and Shanghai 1930. Her latest book, published by Ten Speed Press, is *The Seventh Daughter: My Culinary Journey from Beijing to San Francisco*. (San Francisco, CA)

HEE SOOK CHO is the director of the Genesis Research Center at The Woosong Culinary Academy in Seoul, Korea. Prior to this, Professor Cho spent many years working as a cooking instructor and chef focusing on the preparation and presentation of traditional Korean cuisine. She has also worked in numerous Korean hotels where she has developed and managed foodservice programs that focus on the preparation and presentation of traditional Korean cuisine. She received her bachelor's degree from Sejong University and her master's in food & nutrition from the Graduate School of Kyungsang University. (Seoul, Korea)

ANGIE HEAJUNG CHUNG is a professor in the Department of Culinary Arts at The Woosong Culinary Academy at Woosong University in Daejeon, Korea. She is also a lecturer at Kimpo College in Kimpo, Korea. Professor Chung received a Ph.D. in Food & Nutrition from Yonsei University and completed her A.O.S. degree at The Culinary Institute of America. Fluent in both Korean and English, she has worked as an culinary instructor and chef in the U.S. and Korea for more than 15 years. (Daejeon, Korea)

BRIAN CLEERE is the Executive Chef at the Grand Hyatt Singapore. A graduate of the Dublin College of Catering, Chef Cleere started his craft at the award-winning Park Hotel Kenmare, an exclusive Relais and Châteaux in the southwest of Ireland. In 1986, Cleere travelled to Australia where he refined his culinary talent at Hilton International Perth and other highly acclaimed Australian restaurants including the prestigious Mietta's. Cleere then returned to his homeland, Ireland, where he was invited to take up the position of executive chef at Park Hotel Kenmare where he was awarded a Michelin star. Chef Cleere joined the Grand Hyatt Singapore as executive chef in 2000. (Singapore)

ROBERT DANHI, C.C.E., C.H.E., C.C.P. is an expert in the cuisines of Southeast Asia. Chef Danhi specializes in Malaysia, Singapore, Thailand, and Vietnam. He is currently authoring a book entitled *The Flavors of Southeast Asia* scheduled for release in October 2008. Chef Danhi graduated from the CIA, and returned as a Chef Instructor. An educator at heart, Chef Danhi held the position of Executive Chef of the CSCA, and continues teaching at the CIA and other schools around the world. Two decades in restaurants from Hawaii to New York, and the executive chef of Two Chefs on a Roll, a custom food manufacturer; Robert now leads Chef Danhi & Co., a consulting business that works with educational organizations, food manufacturers, and restaurant chains. Their principle partners include Sunkist, Wing Hing Foods, Lee Kum Kee, PF Chang's, 7 Paths, and The Produce Marketing Association. (Los Angeles, CA)

GREG DRESCHER is senior director of strategic initiatives at The Culinary Institute of America (CIA) at Greystone, and creator of the college's influential Worlds of Flavor International Conference & Festival, the annual Worlds of Healthy Flavors Leadership Retreat presented in partnership with the Harvard School of Public Health, as well as other CIA "think tank" initiatives. In 2005, Mr. Drescher 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 shared a second James Beard Award for his work in developing the CIA's "Savoring the Best of World Flavors" DVD and Web cast series. Previously, in the early 1990's, he jointly spearheaded a collaboration of some of the world's leading health experts and organizations—including the Harvard School of Public Health and the World Health Organization—in researching and authoring the "The Traditional, Healthy Mediterranean Diet Pyramid." (Napa Valley, CA)

NAOMI DUGUID is a cook, writer, photographer, and traveler. She is the co-author, with her husband Jeffrey Alford, of cookbooks that present food in a cultural context: *Flatbreads and Flavors*; *Seductions of Rice*; *Hot Sour Salty Sweet: A Culinary Journey Through Southeast Asia*; *Home Baking: The Artful Mix of Flour and Tradition Around the World*; and *Mangoes & Curry Leave: Culinary Travels Through the Great Subcontinent*. Their forthcoming book *Beyond the Great Wall: Recipes and Stories from the Other China*, will be published next May. (Toronto, Canada)

FUCHSIA DUNLOP is the author of *Sichuan Land of Plenty: A Treasury of Authentic Sichuan Cooking* and the recently published *Revolutionary Chinese Cookbook: Recipes from Hunan Province*, and the only Westerner to have graduated from the Sichuan Institute of Higher Cuisine. In addition to her book writing, she also writes about Chinese food and culture for the *Economist*. An Englishwoman, Fuchsia Dunlop spent several years in Sichuan, studying first at the university, then at Chengdu's prestigious cooking school. Dunlop went to Sichuan's capital, Chengdu, on a British Council scholarship, and was invited to be the first foreign student to enroll as a regular student on a professional training course in the Sichuan Institute of Higher Cuisine. She has revisited Chengdu many times for research and further study. (London, England)

MARK ERICKSON, C.M.C., M.B.A is vice president of continuing education for The Culinary Institute of America. He oversees the continuing education programs of CIA's Hyde Park, NY, Napa Valley, CA and San Antonio, TX campuses, the college's programs in Singapore, as well as overseeing the CIA's book publishing and other intellectual property development and industry consulting services. Chef Erickson is one of only 62 Certified Master Chefs in the country, and has been instrumental in the development of the CIA's programs on nutrition and healthy cooking as well as the college's innovative www.ciaprochef.com Internet initiative. An honors graduate of the CIA class of 1977, he was previously CIA's director of education, and executive sous chef of the Greenbrier Hotel in White Sulphur Springs, WV and executive chef of Cherokee Town and Country Club in Atlanta. 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. (Napa Valley, CA and Hyde Park, NY)

MARINA FAREED is the wife of Shaukat Fareed, a former Pakistani Ambassador to the United Nations. Entertainment and Marina have gone hand in hand for most of her life. She credits her father, a prominent figure in early Pakistan, for her flair and social appetite and her diplomat husband for sharing the belief that "much of life is about people and interaction!" The late Abdul Majeed, her chef for 34 years, taught her the art of cooking, which she takes to her table with understated elegance. Marina has introduced the culture and cuisine of Pakistan to an extraordinary mix of people over the years and speaks with pride about exchanging recipes with chefs and hosting Madhur Jaffrey through a culinary journey of Pakistan that Jaffrey documented in the pages of *Saveur*. (New York, NY)

YUE LIANG FU is the executive sous chef at the Hyatt Regency Hangzhou. A graduate of the Lin'an Cooking Technical School, Chef Fu joined the Hyatt Regency Hangzhou in 2004. Before assuming this present role, Chef Fu was the pre-opening chef de cuisine of Hyatt Regency Hangzhou's signature restaurant, 28 Hu Bin Road, which has been recognized as one of the best Chinese restaurants in China. (Hangzhou, China)

MARY GORMAN, MBS, DWS, is an expert on Albariño, the wines of the Rías Baixas region of Northwest Spain. Mary has more than fifteen years experience working internationally in senior marketing positions, and is currently Account Director with Cornerstone Communications, a position she has held since August 2005. An Irish national, Mary moved to the U.S. in 2002. Passionate about wine, Mary holds a DWS—a Diploma in Wine and Spirits—from the Wine and Spirits Education Trust in London, a rigorous two-year program administered by the International Wine Center in New York. Mary is currently a candidate for Master of Wine (MW). She is the 2005 recipient of the Trinity Champagne Scholarship and the

Constellation Brands Scholarship, international scholarships for first-year MW candidates. An avid food lover and cook, Mary is also a member of Slow Food and spends many weekends exploring the farmers' markets of New York with her husband and son Luca. (New York, NY)

GAEL GREENE is a New York City-based food writer, book author, and restaurant critic. For more years than she likes to admit Gael was the Insatiable Critic for *New York* magazine where she helped change the way New Yorkers think about food. She continues to write about restaurants for *New York* in her weekly column, "Insatiable Critic", and to comment on dining, travel and more on her website, InsatiableCritic.com. Sensuous eating, dancing, and living spice up her memoir, *Insatiable: Tales from a Life of Delicious Excess* (Warner Books, 2006), which documents four decades of how America fell in love with food. (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 Hotelier de Lausanne* in Lausanne, Switzerland, and served as a faculty member at the *Centre International de Glion* in Glion, Switzerland. He has held various positions in such leading operations as Swissôtel (Boston, MA and Tianjin, China), the Walt Disney Company (Paris, France and Orlando, FL), the Sonoma Mission Inn, and the Hotel DuPont in Wilmington, DE. (Napa Valley, CA)

SANG PIL HONG, PHD, is a senior researcher at the Korea Food Research Institute (KFRI) in Seoul. Dr. Hong specializes in the development of healthful foods, and also has a research interest in the globalization of traditional Korean foods. In addition to his work with the Korea Food Research Institute, Dr. Hong has also served as an instructor/ scholar at Yonsei University in Wonju, Korea; Kyonggi University in Seoul; and Iowa State University in Ames, Iowa. (Seoul, Korea)

YOSHINORI HORII is the chef/owner of Sarashina Horii Soba in Tokyo, a business founded in 1789 by a fabric merchant who gained a reputation on the side as a maker of fine soba noodles. At the suggestion of his lord, he switched jobs and opened a soba noodle shop in the Asabu district of Edo (modern Tokyo). In 1875 the shop name was officially changed to Horii, and from the fifth generation to present day, the owners have continued to offer traditional Horii "sarashina" soba noodle. (Tokyo, Japan)

CHAN CHUN HUNG is a senior instructor in Chinese food preparation at the Chinese Cuisine Training Institute in Hong Kong. Mr. Hung specializes in Southern Chinese Dim Sum. The Chinese Cuisine Training Institute (CCTI) provides both full-time and part-time courses to beginners and practicing chefs in the industry who wish to obtain or upgrade their qualifications in Chinese cuisine. (Hong Kong)

QIANG JIN (a.k.a. "Chef Ken") is the Chinese chef at the Made in China restaurant at the Grand Hyatt Beijing. Chef Jin showcases his active involvement in the success of the restaurant with the demonstration of his profound understanding of a variety of Chinese cuisines, among them Cantonese, Sichuan, Hunan, Shandong, and Imperial. In addition to his broad culinary experience in different areas, Chef Jin earned his reputation through his achievements in many events, including the Municipal Culinary Competition in Beijing, and by winning the championship of the Asian Six Countries Chinese Cuisine Competition held in Taiwan, to name just a few. (Beijing, China)

WEN YING "GOLDEN" JIN is chef de partie of the Grand Café at the Grand Hyatt Shanghai. Since October 2000, Chef Jin has been in charge of the Chinese section. He is a junior culinary technician of Chinese cuisine with more than 14 years in cooking, specializing in New Shanghainese cuisines. In 1995, while working for Gui Lin Restaurant as chef de cuisine, he was part of a dim sum team that took second place in a world culinary competition. (Shanghai, China)

THOMAS KELLER is the chef-owner of eight restaurant properties in the United States, including the critically acclaimed The French Laundry in Yountville, California, and Per Se in New York City. Both restaurants have been awarded three Michelin stars, making Thomas Keller the only American-born Chef to hold multiple three star ratings. Chef Keller and his restaurants have collected many accolades during the last decade, including consecutive “Best Chef” awards from the James Beard Foundation, the first chef ever to achieve this honor. In 2001, Keller was named “America's Best Chef” by *Time Magazine* and World Master of Culinary Arts. In 2003, The French Laundry was at the top of “The World’s 50 Best Restaurants” list published by London based *Restaurant Magazine*. In 2004, Per Se was honored with a 4-star rating from the *New York Times*; and has since been heralded in top publications such as *Gourmet*, *Food and Wine*, and *New York Magazine*. Per Se was also deemed “Best new restaurant of the year” by *Restaurant Magazine*. (Yountville, CA)

NILOUFER ICHAPORIA KING is an anthropologist, food scholar, teacher, and cook. Ms. Ichaporia studies tropical cuisines, plants for food and medicine, and food as an expression of both cultural change and stability. Born in India, Ms. Ichaporia has shopped and cooked in the Bay Area and wherever else she can for more than 30 years. Her book *My Bombay Kitchen: Traditional and Modern Parsi Home Cooking* (University of California Press, 2007), with a forward written by Alice Waters, chronicles the food of one Parsi family spanning three generations and two continents. She has also contributed to the *Journal of Gastronomy* and *Fine Cooking*. (Bombay, India)

JAKE KLEIN is the executive chef of Pulse, an Asian inspired restaurant in Manhattan’s Rockefeller Center. His menu emphasizes fresh ingredients, Japanese grilling techniques, and Asian cuisine. Chef Klein’s involvement with Asian food began in 1995, when he moved to Hong Kong to become the executive chef of a restaurant called Miami Spice. While there, he traveled extensively in Southeast Asia, working in kitchens in Thailand and Macau. Chef Klein has worked with two Iron Chefs; he worked as an apprentice to Masaharu Morimoto in New York, and he was a team member who battled against Roksburu Michiba in Tokyo. (New York, NY)

GOPAL KOCHAK is a lecturer and cooking instructor at The Holmes College, which runs educational institutes at Sydney, Melbourne, Brisbane, and Cairns. He is also a certified trainer and a classroom assessor. A native of India, Gopal moved to Australia in 1995 to work as executive chef at Abhi’s, an award winning Indian restaurant in Sydney. In 2002 he was head hunted by Masala World, a group that runs six London-area restaurants. Gopal was hired as the head chef at The Veeraswamy, the world’s oldest India restaurant located outside of India. Under Gopal’s leadership the restaurant earned rave reviews in *The London Times*, *The Independent*, and the *Evening Standard*. (Gold Coast, Australia)

NORI KUSAKABE is the chief sushi chef at Sushi Ran in Sausalito, California. Sushi Ran, well-known in the Bay Area for its inventive interpretations of traditional Japanese and Pacific Rim cuisine, received a Michelin star in November 2006, making it one of only 28 Bay Area restaurants to receive a star. A U.S. Sushi Technical Skill Champion and licensed blow fish cutter (don't mess with him!), Kusakabe brings 16 years of experience to Sushi Ran. From Kyoto to Miami and many points in between, Nori has honed his skills on the principles of subtlety, simplicity and seasonality. Nori specializes in preparing fresh ingredients to showcase their full spectrum of flavors. (Sausalito, CA)

CHOR KEUNG LAU is the Dim Sum sous chef at the Grand Hyatt Hong Kong. Chef Lau joined the food and beverage industry as a Dim Sum apprentice at the age of 18. Three years later he started his training to learn the various methods of Dim Sum preparations. Chef Lau started at the Grand Hyatt with a wealth of valuable working experience gained in some of Hong Kong’s renowned establishments including Kowloon Hotel and Butterfield Club. He has also worked in some of the finest Chinese restaurants in Japan. Known for being very innovative, Chef Lau’s Dim Sum creations feature a wide range of original and traditional

recipes prepared with the freshest ingredients. (Hong Kong)

MYUNG SOOK LEE is a chef and the president of the Culinary Institute of California. Ms. Lee was born in Seoul, Korea. She was a protégé of Hae Sung Hwang, a living Korean National Treasure, at the Korean Traditional and Royal Cuisine. 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, Ms. Lee appeared on the popular Japanese cooking show, “Iron Chef”, as the first Korean Challenger in the show’s history. As president of the Culinary Institute of California, Ms. Lee is actively involved in introducing Korean cuisine and teaching its preparation. Chef Lee collaborates frequently with the Korea Food Research Institute, based in Seoul, Korea. (Los Angeles, CA)

SAM LEONG is the corporate chef and director of kitchens for Tung Lok Restaurants, which owns and operates more than 30 restaurants in Singapore, Indonesia, India, China, and Japan. Chef Leong is the maestro behind the unique and tantalizing dishes at Jade, My Humble House, Space @ My Humble House, and Paddy Fields Thai Restaurant. Leong was instrumental in establishing Jade as one of Singapore’s top gourmet havens. His private recipes featured at the restaurants are a culmination of 22 years of honing his skills at leading F&B establishments in Malaysia, Thailand and Singapore. He recently published his third cookbook, *Sensations: A Tasting Menu of Chinese-Inspired Flavours*. (Singapore)

SHU TIM LI is Chef de Cuisine for One Harbour Road in the Grand Hyatt Hong Kong. He joined the food and beverage industry at the age of 16 when he worked as a kitchen assistant. Working 16 hours a day was and still is normal to him. With his diligence and intelligence he was promoted to “Wok” in several years and then moved from small restaurants to renowned ones. Chef Li has been with Grand Hyatt Hong Kong since it opened in 1989. He has been invited to present his cooking mastery and Hong Kong cuisine in countries around the world including the Philippines, Australia, Japan and the United States. According to Chef Li, One Harbour Road’s cuisine is home-style Cantonese at its best. “No foreign influences, no nouvelle nuances, just traditional dishes lovingly prepared and graciously presented.” (Hong Kong)

XU LIU is a noodle chef at the Made in China restaurant at the Grand Hyatt Beijing. Chef Liu joined Grand Hyatt Beijing in 2004, bringing with him a wealth of experience from previous positions held both overseas and in Beijing. He works closely with an experienced team of Chinese chefs. Chef Liu specializes in traditional Beijing folk food and Imperial snacks, such as Awiwowo, bean flour cake (known as “donkey wallowing”), and other signature dishes. (Beijing, China)

TAN LU is currently the executive chef at Chengdu’s *Xinhua ChiDian Restaurant* and is one of the most famous Chinese chefs in the city. He specializes in traditional Sichuan style food, particularly Sichuan pastries. Mr. Lu also worked in Australia for 4 years cooking Sichuan style food. During his nearly 20 years of chef experience Chef Lu’s dishes and pastries have been published in many local food magazines introducing Sichuan cuisine. (Chengdu, Sichuan Province, China)

KAREN MACNEIL is a wine and food teacher, writer, and consultant, and chair of Professional Wine Studies at The Culinary Institute of America at Greystone. The author of the award-winning *The Wine Bible*, Ms. MacNeil frequently appears on national television, hosts the Emmy-winning PBS series “Wine, Food, and Friends with Karen MacNeil,” and is the wine columnist for *Cooking Light* magazine. (Napa Valley, CA)

HEMANT MATHUR is the co-executive chef and co-owner, with Suvir Saran, of New York’s Dévi restaurant, the only Indian restaurant in America to hold a Michelin star. A native of Jaipur, India, Chef Mathur’s culinary education has taken him everywhere from Bukhara Restaurant in New Delhi to Mexico, where he was private chef to British financier and activist Sir James Goldsmith. In New York City, Chef

Mathur garnered much acclaim for his work at Diwan Grill, Tamarind, and, more recently, Amma, and for bringing a new level of sophistication and innovation to Indian food in the United States. (New York, NY)

KEIJI MATSUOKA is the head chef at Akasaka Seijyu, a top ryotei restaurant in Japan. Little known outside of that country, ryoteis are exclusive restaurants that feature traditional high-end Japanese food, accompanied by art, entertainers, and handcrafts as tableware. Akasaka Seijyu is one of the most famous ryoteis in Japan, and has never opened its doors to the general public, instead serving customers from politics to show business. Mr. Matsuoka has been a celebrated ryotei chef for more than 30 years. The CIA's 2004 "Savoring Asia" Worlds of Flavor Conference marked the first time ever that Chef Matsuoka presented his cooking skills outside of Japan. (Tokyo, Japan)

KIYOMI MIKUNI is the chef/owner of Hôtel de Mikuni in Toyko. Chef Mikuni's first exposure to the international culinary world started at the age of 20 at the Japanese Embassy in Switzerland; since then he has continued to travel around the world to find new flavors to complement his style. Chef Mikuni is known as a pioneer chef who combines Japanese inspiration with French cuisine. His specialty is using Japanese produce in French cuisine to bring out the delicacy of both. His vision is global; he is now working around the world, educating children and sharing his techniques with chefs. (Toyko, Japan)

NICOLE MONES is the author of three novels set in China: *The Last Chinese Chef*, *Lost in Translation*, and *A Cup of Light*. Her books are in print in 16 languages. She is a frequent contributor to *Gourmet* on the subject of Chinese cuisine, and her food writing has also appeared in the *New York Times Magazine*. Mones started a textile business in China at the close of the Cultural Revolution and ran it for 18 years before she turned to writing about that country. Her website (www.nicolemones.com) offers, among other things, tips for food lovers seeking great Chinese food in China and the U.S. (Portland, OR)

MASAHARU MORIMOTO—known to millions as star of *Iron Chef* and *Iron Chef America*—is as comfortable cooking against the clock for a live television audience as he is preparing his signature *omakase* menu at his namesake restaurants in New York, Philadelphia, Tokyo, and Mumbai. Wherever Chef Morimoto cooks, his inspired and innovative dishes garner critical and popular acclaim. Through the seamless use of Western and Japanese ingredients, Masaharu Morimoto has effectively created his own, unique cuisine—one defined by innovation and inspiration. He is the author of *Morimoto: The New Art of Japanese Cooking*, a hardcover book published August 2007 that sheds light on his inventive cooking style and unique cuisine. (New York, NY)

KOJI MURAKAMI is the executive chef at Sanraku Four Seasons, one of the most critically-acclaimed Japanese restaurants in San Francisco. Chef Murakami is trained in Kaiseki-style cooking and has extensive experience in the preparation of sushi and sashimi. Although he enjoys experimenting with regional ingredients, his focus is to preserve traditional Japanese cuisine without compromising quality. His past culinary experience includes a special interest in both the history and health concerns of their dishes. (Bangkok, Thailand)

BANSANI NAWISAMPHAN is the executive sous chef at the Chiva Som, an internationally acclaimed health resort in southern Thailand. A student of Kobkaew Naipinij, Bansani has worked as a professional chef in many famous hotels including the Sukhothai BKK and the Raffle in Singapore. She has also worked as a culinary instructor for many years. Her culinary achievements include a bronze award for a black box competition at the 2004 Singapore Food Export Festival, earning a medal in the Norge Mystery Seafood Contest in Bangkok in 1999, and preparing food for more than 8,000 Asian athletes participating in the 1998 Asian Games in Bangkok. (Bangkok, Thailand)

KOK HUA “ANDI” NG is a sous chef at the Grand Hyatt Singapore. Chef Ng began working at the Grand Hyatt in 1994. He has worked his way up from commis chef to sous chef by completing many training and certification courses, including courses in using fresh herbs and spices in Asian cuisine. (Singapore)

DZOAN CAM VAN NGUYEN is Vietnam’s most popular cooking teacher. Owner of Dzoan Cam Van restaurant in Ho Chi Minh City, she can often be seen mingling with diners, going from table to table to ensure that everyone is satisfied with the fresh, delicate foods inspired by traditional Vietnamese cuisine. She is the author of a dozen cookbooks, frequently appears on Vietnamese television, and has been dubbed “the Julia Child of Vietnam.” Van graduated from college with a degree in Chinese and Vietnamese literature in 1974 and became a high school literature teacher. She supplemented her income by catering small parties. In 1990, her culinary career took off when she was invited to appear on a local cooking show. (Ho Chi Minh City, Vietnam)

YING NIE is a chef at Yu Lou Dong Restaurant in Changsha. Chef Ying started his career at the Changsha Hotel in 1992. In 1994 he was promoted to head of cold dishes section, then head of preparation, and in 1996 was promoted to chef. In 1997 he became a chef at Yu Lou Dong Restaurant. He has received much recognition for his culinary skills. He won a level prize at the Changsha “Starry City Cup” culinary contest, a gold prize at the 14th National Gourmet Festival, was awarded title of “Excellent Chef” by 15th National Chefs Festival, and awarded gold prize for hot dishes at National Chinese Food Technique Contest. (Changsha, Hunan Province, China)

SAM OHTA is the publisher and president of OHTA PUBLICATIONS in Tokyo, Japan. After graduating from The Culinary Institute of America in 1981, Sam became the publisher of Weekly Hotel & Restaurant, a trade magazine published since 1966. Mr. Ohta also consults for hotels and restaurants. He is an advisory board member of the Kiwi Hotel Collection (www.kiwicollection.com) and a recipient of the American Academy of Hospitality Sciences Star Diamond Award (www.stardiamondaward.com). (Tokyo, Japan)

IZUMI OKABE is the founder and owner of Yellow Data, a design house in Tokyo. Ms. Okabe is a multi talented designer and art consultant from tableware to environment design for hotel and restaurants. In all of her works, modern and traditional, you can see an element of Japanese art and culture. Many are amazed by her artistic design and her ability to share the hidden culture of food and art of Japan. (Tokyo, Japan)

ALEXANDER ONG is the chef and managing partner of Betelnut Peju Wu in San Francisco. Born and raised in Malaysia, Chef Ong apprenticed at the Shangri La Hotel in Kuala Lumpur for four years before coming to United States. Recruited by the Ritz Carlton Buckhead in Atlanta, Georgia, he has traveled throughout United States working on assignments for the company. In 1995, he moved to San Francisco where he worked with flamboyant chef Jeremiah Tower 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 Rising Star Chef by the *San Francisco Chronicle*. (San Francisco, CA)

VIOLET OON is a cookbook author and chef. She is one of Singapore’s leading food gurus, and she is known as much for her cooking as for her opinions on food. She’s considered a leading authority on Asian cuisine and her own speciality is the Nonya cuisine of Singapore. Oon has published three cookbooks of her own and is the writer and recipe tester of the recently published *Naturally Peninsula* recipe book of the Peninsula hotel chain and the *Tasty Singapore Timeless Recipes* cookbook commissioned and published by International Enterprise Singapore (IES). She has also been commissioned to create recipes for a wide range of products and beverages. Besides creating recipes Oon is also a leading F&B consultant and food researcher and has archived the National Heritage Board of Singapore’s exhibition called Singapore Food Prints. (Singapore)

VIBHUTI PATEL is an editor at *Newsweek International* who writes about arts, culture, and food. Born in India, Ms. Patel is a home cook who specializes in vegetarian food from the Western state of Gujarat. In 1982, before the advent of authentic Indian restaurants in the United States, the late Craig Claiborne, food critic of the *New York Times*, invited her to cook for him in his kitchen in East Hampton, N.Y. His feature about Ms. Patel's food appeared on the front page of the *Times* Living Section along with a full page of her recipes for a festive multi-course dinner inside. Ms. Patel carries her spice box whenever she travels—whether for a weekend in the country or on longer vacations—so she can cook for friends wherever she is. (New York, NY)

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)

MAI PHAM is the chef/owner of Lemon Grass Restaurant and Lemon Grass Asian Grill and Noodle Bar in Sacramento (and soon-to-open at Sacramento International Airport with HMS Host), and author of *Pleasures of the Vietnamese Table* and *The Best of Vietnamese and Thai Cooking*. 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 leads culinary tours of Southeast Asia on behalf of The Culinary Institute of America. Her first tour to Vietnam for the college was featured in a two-part CNN *Travel Now* special. A frequent guest instructor at the CIA, Chef Pham consults with colleges and universities (she recently launched Star Ginger at UC Berkeley), and is the creator of Mai Pham’s Lemon Grass Kitchen, a line of Asian soups and sauces for foodservice. (Sacramento, CA)

CHARLES PHAN is the chef and 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 visiting instructor 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 12 years, Jim 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. He 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)

WEI GUO QIU is Executive Dim Sum Chef, White Swan Hotel, Guangzhou, China. Mr. Qiu has been studying Dim Sum for more than 20 years and has developed some unique and famous Dim Sum recipes.

He not only works as a chef but also participates in writing culinary books, including *The Essence of Cuisine, White Swan Hotel*. He has received much recognition and many awards for his culinary expertise, and during his career, he has helped prepare meals for world leaders including Queen Elizabeth II, U.S. President George Bush, and German Chancellor Gerhard Schroeder. (Guangzhou, China)

CHANDRA RAM, the culinary editor of *Plate* magazine, spent more than 15 years in the foodservice industry as a cook and consulting chef. She holds a bachelor's degree in journalism from Loyola University Chicago, an associate's degree in culinary arts from The Culinary Institute of America, and has passed the certificate level of the Court of Master Sommeliers exam. *Plate* is a professional culinary journal that delivers innovative, profitable menu ideas and recipes to foodservice chefs and corporate menu developers. (Chicago, IL)

AMMINI RAMACHANDRAN is the author of *Grains, Greens, and Grated Coconuts: Recipes and Remembrances of a Vegetarian Legacy*. A former financial analyst in international banking, in 2001 she started researching and writing about ancient Indian Ocean spice trade and its culinary and cultural influences on her home state Kerala, India for her web site www.peppertrail.com. (Dallas, TX)

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. Over 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 (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)

ABHIJIT SAHA is the director of food and services at The Park, Bangalore, a contemporary Indian boutique hotel, and a member of The Park Hotels' collection of luxury boutique hotels. Rated among the top 10 chefs in India, Chef Saha specializes in Indian, Italian, and Mediterranean cuisines. He was a gold medalist at the International Mango Culinary Contest in 1998 and the Taj Culinary Olympics in 1996. Chef Saha trained under *Michelin*-starred chef Giorgio Locatelli at Zafferano in London, and also at the French Horn in Reading, England. He has worked very closely with Antonio Carluccio of London's Neal Street Restaurant to set up the award-winning restaurant Italia at the Park Bangalore. (Bangalore, India)

SURBHI SAHNI is the executive pastry chef of Dévi restaurant in New York City, America's only Indian restaurant to hold a Michelin star. She previously held pastry positions at New York's davidburke & donatella, Amma, and Tamarind. A native of New Delhi, Chef Sahni has cooked since she was seven years old. She began her professional career at the New Delhi Hilton Hotel before moving to New York, where she worked for two catering companies. She holds a master's degree in food studies and food management from New York University and a bachelor's degree in hotel management from the School of Hotel Administration in India. (New York, NY)

SUVIR SARAN is the author of the widely acclaimed *Indian Home Cooking* and the newly released *American Masala: 125 New Classics From My Home Kitchen*. Chef Saran and tandoori master Hemant Mathur are the owners of the Michelin one-star Dévi in New York, the only Indian restaurant in America to hold a Michelin star. Recently, The Culinary Institute of America named him Chairman, Asian Culinary Studies for its World Cuisines Council. With a focus on health and wellness, he is Sodexho's first-ever

International Concept and Brand Development Partner, and is a regular presenter at the “Healthy Kitchens, Healthy Lives” healthcare leadership conference series, organized by Harvard Medical School Osher Institute and the CIA. Chef Saran is currently collaborating on a casual dining restaurant in Berkeley, California, slated to open December 2007, and will also introduce a collection of porcelain dinnerware and kitchenware made by Wade Ceramics in 2008. When he is not teaching and cooking around the country and beyond, Saran enjoys working on his 68-acre American Masala Farm in upstate New York. (New York, NY)

CHRISTIBELLE SAVAGE, better known as “Auntie Belle”, is the Malaysian head cook/chef de cuisine at the Straits Café at the Grand Hyatt Singapore. Auntie Belle is a Malaysian-born chef known as a master of Peranakan cuisine, a cuisine that evolved from the blending of Malay, Chinese, and Indonesian cooking. Prior to working at Straits Café, she spent nearly 20 years working as a guest chef for hotel chains traveling the world, teaching local chefs how to prepare traditional sweet, sour, spicy, pungent Peranakan foods. (Singapore)

K.F. SEETOH is the creator and publisher of *Makansutra*, a collection of Asian food guides with titles in Singapore, Malaysia, Indonesia, and China. *Makansutra* celebrates Asian food culture including the popular street food hawker centers in Singapore. Mr. Seetoh was recently profiled in *The New Yorker* and *The New York Times* on a feature on Singapore food. He has been the host of his own TV series "Makansutra" since 2000, and his company operates Makansutra Gluttons Bay, a retro style push cart eatery in the swanky Marina Bay area, and SoulFood by Makansutra, Singapore's street food bistro, which opened in 2003. (Singapore)

MING HOU SHAN is the sous chef at Club Jin Mao Kitchen at the Grand Hyatt Shanghai. Chef Shan has more than 17 years experience, and he is known for his knife skills and exquisite displays, especially of cold appetizers. Prior to joining the Grand Hyatt Shanghai, he worked for North Pole Hotel of Nan Jing Government and for the Hyatt Regency Hangzhou, as the sous chef of Hu Bin 28, which has been recognized as one of the best Chinese restaurants in China. (Shanghai, China)

HIROKO SHIMBO is a trained sushi chef, restaurant consultant, cooking instructor, and author. Her most recent book, *The Sushi Experience*, published in 2006, is an instructive book on preparing, eating, and savoring sushi in its many forms. *The Japanese Kitchen*, published in 2000, is a comprehensive book that has become the standard English language work on Japanese cuisine. Hiroko also writes for magazines and newspapers on Japanese cooking. She began in Hiroko’s Kitchen in her native Japan in 1989, offering culinary consulting services for restaurants and the food industry, professional and vocational training in Japanese and other Asian cuisine, unique culinary tours to Japan, and cooking implements. Hiroko also appears frequently on radio and television in the United States. (New York, NY)

ROHIT SINGH is the Chef/Owner of nationally acclaimed Breads of India & Gourmet Curries in Berkeley, Oakland, and Walnut Creek, California. Rohit has introduced about 800 regional dishes and more than 175 breads from Indian sub-continent through his daily changing menu. Belonging to an aristocratic family of Rajasthan, Singh learned the skill of cooking from his family cooks. A business graduate, Rohit Singh embraced his passion for cooking by bidding goodbye to the corporate world in 1997 and opened his first restaurant in Berkeley. Every five months he travels to the remote areas of different regions of India to search and document herbs & spices, lost recipes, eating habits, and cooking techniques. Singh’s restaurant has earned countless awards for its culinary expertise, and has been written about in publications like *Bon Appétit*, *Gourmet Magazine*, *Zagat Survey*, *San Francisco Chronicle* to name a few. Fanatic about using the fresh and locally grown ingredients, Singh firmly believes in serving gourmet food that is affordable by most in a simple, non-threatening ambiance. (Berkeley, CA)

CHAI SIRIYARN is the chef-owner of Marnee Thai Restaurant, which has two locations in San Francisco and has been among the Zagat Survey's Top Thai Restaurants in the city for the past 15 years. Bangkok born and bred, Chef Chai grew up in a culinary family and spent his childhood steeped in the restaurant business. Chef Chai's culinary accolades include winning the grand prize in the Los Angeles Pad Thai Festival contest in 2000, and earning "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 Chai was a guest chef to the Royal Thai Embassy at a tsunami relief fundraising event held in Washington, DC. He has also been a guest chef at The Culinary Institute of America (CIA) at Greystone campus since 2000 and is the author of *Thai Cuisine Beyond Curry*. (San Francisco, CA)

KANNIKA SIRIYARN was born in the ancient city of Ayudthaya, the former capital of Thailand and birthplace of Royal Thai cuisine. She learned traditional Thai cooking from her aunt, who was a famous chef at the city market. Mrs. Siriyarn moved to Bangkok in 1952 and ran her own business as a food vendor, selling her curries and Thai sweets for more than three decades. After retiring, she moved to northern Thailand, where she still loves to cook, always keeping abreast of the new trends in Thai cuisine. (Chiang Mai, Thailand)

HIRO SONE is the chef/co-owner of Terra restaurant in St. Helena, California and Ame in San Francisco. Terra has consistently been named as one of the top 10 restaurants in the San Francisco Bay Area by *Gourmet*, the *San Francisco Examiner*, the *San Francisco Chronicle*, and *Zagat's Survey*. Chef Sone was formerly chef at Spago, Los Angeles, and head chef at Spago, Tokyo. He formally trained in French cooking at the famous Ecole Technique Hoteliere Tsuji, where he studied with such prestigious *Michelin* three-star chefs as Paul Bocuse, Pierre Troisgros, and Joel Rubuchon. Chef Sone grew up in Miyagi, Japan, where his family has grown premium (sasanishiki) rice for 18 generations. (Napa Valley, CA)

XIAN HOU SUN is an executive chef of Da Dong Roast Duck Restaurant, one of the most popular restaurants in Beijing. Chef Hou is recognized as one of the most famous chefs in China. In 2004 he participated in the 4th China International Cooking Contest in 2005 and won the Golden Grize. Chef Hou has had the honor of cooking for many governors of different countries while working at Da Dong Roast Duck Restaurant. (Beijing, China)

YOSHIHIRO TAKAHASHI is the fifteenth generation chef and owner of Hyoutei, the leading traditional kaiseki restaurant in Kyoto that has been open for nearly 400 years. Yoshihiro is still in his early 30s but is considered a master of Japanese kaiseki. Chef Takahashi's restaurant is famous for its delicately flavored Japanese Morning Porridge. (Kyoto, Japan)

CHRISTOPHER TAN is a Singapore-based writer, editor, food consultant and cookbook author who started cooking at the age of 14, when he discovered that home-made bread was infinitely better than store-bought. Raised partly in Singapore, partly in London, and mostly in the kitchen, he often gets asked how his psychology honors degree squares with his current food-related work, to which he replies that he's in the field of digestive therapy. He contributes articles, photographs, and recipes to many periodicals and international publications: these include *Saveur* and *Gourmet*. His most recent book project is *Inside the Southeast Asian Kitchen: Foodlores and Flavours*, an ASEAN-commissioned volume celebrating the food ways of its constituent nations; Chris is the author of the Singapore chapter and was the overall food stylist for the recipe photographs of all the different countries. (Singapore)

RYOZOU TANIGUCHI is the tea master of Fukujuen, the famed Kyoto tea retailer founded in 1790. Ryoza was born into a tea-farming family in Uji, south of the city of Kyoto. He worked with his family from early childhood, gaining an encyclopedic knowledge of tea including tea gardening, tea plants, tea leaves, etc. Today, he can determine the "pedigree" of any given tea at a glance. (Kyoto, Japan)

LOUISE TAY is the executive chef at Singapore's Swissotel Merchant Court Hotel, noted for its daily buffet featuring Singapore's favorite dishes. Chef Tay was formerly the executive sous chef of the Fullerton Hotel. Chef Tay is a much awarded chef having won gold, silver, and bronze medals at the Olympic IKA in 2004, at the Bocuse d'Or in 2003, and at the Expogast Culinary World Cup Luxembourg in 2002 and 1998. To date he has received seven gold, five silver, and three bronze medals. Chef Tay is an active member of the Singapore Chefs' Association and was the Team Captain of the National Culinary Team at the Singapore Chefs Association from 2003 to 2004. He started his culinary career in 1981. (Singapore)

PHAM THI NGOC TINH is the chef and owner of Thuong Chi restaurant in Ho Chi Minh City, Vietnam. A native of Hue, Chef Tinh specializes in Royal Cuisine and the foods of the central region of Vietnam. Prior to opening her restaurant, Chef Tinh was the founding chef of Ngu Binh, a highly acclaimed restaurant specializing in Hue cuisine in Ho Chi Minh City, and then the chef of the Vietnamese restaurant in the New World Hotel. (Ho Chi Minh City, Vietnam)

KUNIO TOKUOKA is a third generation chef/owner of Kiccho Arashiyama, one of the most valued kaiseki restaurants in Japan. Chef Tokuoka is considered the finest interpreter of kaiseki cuisine. His classic Japanese cuisine is based exclusively on local and seasonal ingredients, and his creations have been compared to works of art. Chef Tokuoka is known for mixing modernism in Japanese Kaiseki. (Kyoto, Japan)

YOSHI TOME is the CEO of Sushi Ran in Sausalito, California. Sushi Ran is ranked among the top five restaurants in the Bay Area (across all categories of cuisine), according to Zagat Survey 2006. Sushi Ran, well-known in the Bay Area for its inventive interpretations of traditional Japanese and Pacific Rim cuisine, received a Michelin star in November 2006, making it one of only 28 Bay Area restaurants to receive a star. A native of Okinawa, Japan, Yoshi Tome has been a resident of the United States since 1981. Tome came to the United States for a year-long teacher exchange program. After living in the San Joaquin Valley of California for a year, Tome relocated to Sausalito where he worked for three years in the restaurant before becoming sole proprietor of Sushi Ran. (Sausalito, CA)

RAJENDRA TOSAWAR, a native of Jaipur, India, is the executive chef and owner of Namaskar. Arguably Berlin's best Indian restaurant, Namaskar features regional specialties. Chef Tosawar obviously impressed the 'Gastro Award' panel; they named it Berlin's best Asian restaurant in 2001, best Asian and Vegetarian in 2003, and best Indian in 2005. The Namaskar has been given by Gault Milliau 13 points since 2002, as the only Indian restaurant in Germany. Chef Tosawar specialise in tandoori dishes, marinated for 24 hours and cooked in the restaurant's own clay oven. (Berlin, Germany)

HÒANG TRANG is in charge of food and beverage for the M&T Company in Ho Chi Minh City, and collaborates on *Culture and Art of Food and Beverage* magazine. Born in Central Vietnam, she graduated from Hue University with a B.A. in Vietnamese literature. Before her culinary career, she was an announcer on Vietnamese television. Her culinary experience includes cooking at T.I.B Restaurant in Ho Chi Minh City, at the New World Hotel's Vietnamese restaurant, and at the Temple Club Restaurant in Ho Chi Minh City. (Ho Chi Minh City, Vietnam)

KATSUYA UECHI is one of only four Master Sushi Chefs in Los Angeles. Known for his distinctive style and first-rate execution of high quality traditional sushi, Uechi is recognized as one of the major style setters in the sushi world. Recently tied for #1 ranking for Top Food in the 2006 *Zagat Los Angeles* guide, earning such kudos as "as good as sushi gets" and "sublime," his namesake locations Sushi Katsu-Ya in Studio City and Encino, California, are consistently acknowledged as two of L.A.'s top restaurants. Born in Japan, Uechi was raised by parents active in the restaurant business. Developing a love for the business as a

youth, he went on to hone his skills in kitchens of Okinawa at the Harbor View Hotel, Kappo Yama Kawa, and Hotel Rainbow. (Los Angeles, California)

LIN WANG is a National Advanced Culinary Technician and member of the famous Chefs Specialist Committee of the Hunan Provincial Culinary Association. He is also the administrative head chef of the New Yuloudong Gourmet Culture Square, and a winner of Changsha City “Starry City Cup” and the “Changsha Food and Drink Ten Outstanding Achievements.” (Changsha City, Hunan Province, China)

OLIVIA WU is a chef, author, teacher, and food writer, currently with the *San Francisco Chronicle* Food and Wine Departments, which has won three out of the last four years' James Beard Journalism awards for Best Food Section. Ms. Wu has been in food journalism since the late 1980s, when she was a food editor, restaurant critic, and food and nutrition writer at the Chicago dailies. She has won the Association of Food Journalists' awards in column and feature writing. Prior to that, she wrote *The Grand Wok Cookbook*, a Tastemaker Award winner in 1984. She has studied cooking in France, Thailand, and China. She opened a patisserie, and worked as a caterer and led culinary and cultural tours of Thailand. At the *San Francisco Chronicle*, she has written food and wine stories and taught in the Chronicle Cooking School. In 2006 she was assigned by the *Chronicle* to write about Chinese food and culture. (San Francisco, CA)

MARTIN YAN enjoys distinction as a Certified Master Chef, highly respected food consultant, cooking instructor, and prolific author. A celebrated host of over 2,000 cooking shows broadcast world-wide, Martin's diverse talents have found expression in 26 cookbooks, including the award winning *Martin Yan's Feast*, *Martin Yan's Asian Favorites*, *Chinese Cooking for Dummies*, *Martin Yan's Chinatown Cooking* (intro by Julia Child) and his latest, *Martin Yan's Quick & Easy*. Born in Guangzhou, China, to a restaurateur father and a mother who operated a grocery store, Chef Yan began his television career in 1978, when he launched the now classic “Yan Can Cook.” Dedicated to dispelling the mysteries of Asian cooking, Chef Yan furthers an understanding of these excellent cuisines, and the cultures that created them, with spirited lessons, fun and entertainment. (San Francisco, CA)

NG KWOK YIN is the executive chef of the Palm Beach Restaurant. With more than 30 years experience, Kwok Yin honed his skills at the famous Fatty's Cantonese Cuisine in Albert Street, where he started work in the kitchen as a teenager. He went on to learn the intricacies of Singapore seafood cuisine in the busiest seafood restaurant in Singapore's West Coast, the Pandan Garden Seafood Restaurant. An award winning chef, Kwok Yin has been with Palm Beach Seafood Restaurant since 1990. His accolades include prizes for: Double Baked Crab a la Singapura – 2004 Singapore Food Festival Top Ten Dishes; Creamy Crab – 2004 Best Seafood Dish; and Coco Lobo – 2000 Most Popular Seafood Dish. (Singapore)