

LOVE WHAT YOU DO

A New Radio Show to be Hosted by Dorothy Cann Hamilton

Food. We all eat it. Most of us cook it. Many of us love it. But some of us are so crazy about cuisine, we want a career in it. Do you want to love what you do and do what you love? Are you passionate about food and dream about a career in the culinary arts? We invite you to join Dorothy Cann Hamilton when she introduces her new radio show in the making, *Love What You Do*.

Dorothy will be chatting with people from every aspect of the food and wine world. Her guests will include everyone from the biggest names in food and wine, to your local grocer or neighborhood butcher; who will all be sharing insights and advice on everything from how to get started to ways to stay ahead. She and her guests will answer questions as listeners call in to discover how they too can have a career in the culinary world.

Whether you aspire to owning your own restaurant, dream of becoming a TV chef, or simply long to make a living from what you love, let Dorothy Cann Hamilton kick start your success on *Love What You Do*.

DOROTHY CANN HAMILTON

A passionate entrepreneur, award-winning educator and gastronomic visionary, Dorothy Cann Hamilton is the most dynamic force in food today. Her lifelong passion and relentless pursuit of culinary excellence across the globe inspired the creation of The International Culinary Center in New York City, launching over 15,000 careers and earning her legendary status as the first and final word in food.

At the heart of Dorothy's success is the simple philosophy of loving what you do and doing what you love. It's a mantra that inspired her best-selling book, *Love What You Do*, and her TV show, *Chef's Story*, which debuted on PBS. The convergence of Dorothy's culinary expertise, insights and access to the world's top chefs, *Chef's Story* is a series of 26 half-hour interviews before a studio audience. With elegance, intelligence and humor, Dorothy coaxes inspirational stories and priceless life lessons from her gastronomic guests, with a grand finale that includes a fast-paced cooking demo of a favorite recipe and a vibrant question/answer segment.

Dorothy's early experiences abroad cultivated her passion for food, travel and education. She attended college in England and, upon graduation from the University of Newcastle-Upon-Tyne, spent three years in the Peace Corps in Thailand where she taught English at a college in Bangkok and fell in love with Asian cuisine and fine French dining. Upon her return to the U.S., she became deeply involved with vocational education and, following a trip to Paris, discovered her own vocation: to place America prominently on the map of haute cuisine by providing the culinary stars of tomorrow with the finest education in food.

As founder and CEO of the world-renowned French Culinary Institute and Italian Culinary Academy (both located at The International Culinary Center), Dorothy has seen her dream come true. A 70,000 square foot state-of-the-art cooking and educational facility, The International Culinary Center offers the most rigorous and respected culinary curriculum in the world. It's a destination for top chefs in every food discipline from around the globe to hone, discuss and teach their craft to the next generation of elite chefs, food professionals and enthusiasts.

Dorothy's distinguished career and world-class reputation for creating the most innovative and respected programs in gastronomy has earned her a devoted following of esteemed chefs, restaurateurs, food editors and wine makers.

Additionally, she has been honored with a feast of accolades, including a Silver Spoon award from *Food Arts* magazine; the 2006 and 2010, International Association of Culinary Professionals (IACP) Award of Excellence for Vocational Cooking School; Chevalier du Mérite Agricole (Agricultural Merit Knighthood) from the French government; a knighting by the Association Internationale de Maîtres Conseil dans la Gastronomie Française; the Outstanding American Educator award from Madrid Fusión, the Diplôme d'Honneur of the Vatel Club des Etats-Unis, and Dame de l'Anée of the Académie Culinaire de France in 2006

In 2001, Dorothy received the prestigious and highly-coveted Ordre National du Mérite (National Order of Merit) from the French government, a designation second only to the legendary Legion of Honor. A past chair of the board of the James Beard Foundation, she has been inducted into the Who's Who of Food and Beverage in America by the James Beard Foundation. The textbooks she conceived

for the school -- *The Fundamental Techniques of Classic Cuisine and The Fundamental Techniques of Pastry Arts*- both received James Beard Foundation Awards for best professional cookbook.

Dorothy was also nominated for the Entrepreneur Award of Excellence by IACP in 2009.

While Dorothy is recognized to be one of the most revolutionary forces shaping the American culinary landscape, her expertise and wisdom is sought after across the globe. In 2007, Dorothy consulted with Failte Ireland, Ireland's National Tourism Development Authority, to refine their education curriculum with a view to halting Ireland's increasing attrition of trained chefs. Dorothy not only helped them realize their goal of increasing the retention of chefs in Ireland, her influence and input boosted the Irish hospitality industry by dramatically improving the country's international culinary reputation.

With her unwavering dedication to gastronomic education and culinary excellence, Dorothy Cann Hamilton lives in New York City, but continues to travel the globe doing what she loves, loving what she does — and making the world a more delicious place.