

CHEF'S STORY OVERVIEW

Which chef has a life-long love affair with carrots? (Dan Barber). Which chef began his career in the kitchen as a dishwasher? (Anthony Bourdain). And which chef studied history and international relations at Brown? (Suzanne Goin). Whose apprenticeship included having plates thrown at him by the infamous Jean-Jacques Rachou? (Charlie Palmer). Which chef holds the unshakeable belief that an omlette should be shaped like a cigar? (André Soltner). And which chef doesn't like being called "Chef" at all? (Tom Colicchio).

Over the past couple of decades, chefs have become as influential as politicians and as glamorous as movie stars. Now, everything you ever wanted to know about the world's top chefs is revealed on *Chef's Story*.

Chef's Story is created and hosted by Dorothy Cann Hamilton, culinary entrepreneur, award-winning educator and founder of the famous French Culinary Institute. Each 30-minute episode brings us up close and personal with one of 27 legendary gastronomic guests, and inspires us to get off the sofa and into the kitchen to create a dish that's simple, delicious and world-class.

In each 30-minute episode of *Chef's Story*, filmed in an intimate setting before a studio audience of culinary students, the renowned entrepreneur and educator coaxes inspirational stories and priceless insights from her legendary guests.

With a roll call of culinary rock stars that also includes Todd English, Bobby Flay, Daniel Boulud, Arun Sampanthavivat, Jacques Torres, Lidia Bastianich and Jean-Georges Vongerichten, each top chef recalls their journey to international recognition.

Every successful person knows that true happiness and glory comes from doing what you love and loving what you do. There's no finer example of this philosophy in action than the cut-throat world of haute cuisine, and no greater advocate than Dorothy Cann Hamilton.

As Hamilton knows only too well from her own distinguished career that's shaped the global culinary landscape and inspired over 15,000 culinarians, passion and hard work are at the heart of gastronomic success. But what gives each episode its true flavor are the unique trials, torments and triumphs of the individual chef: what first got them into the kitchen, and what keeps them at the top of their game.

Every *Chef's Story* is replete with a menu of colorful characters, exciting locales, fortunate coincidences, unexpected turning points and the breath-taking highs and lows that are usually only found in movie scripts. The magic continues at the end of the story with a grand finale that includes a fast-paced cooking demonstration of a favorite signature dish and a vibrant question/answer segment from members of the audience.

Whether you're an aspiring chef, a recreational gastronome, or someone with only a fleeting interest in the functionality of food, *Chef's Story* is a compelling mix of personal anecdotes, celebrity gossip, professional culinary advice and uplifting life lessons we can all live by, never before seen on a commercial or cable channel.

27 Legendary Gastronomic Guests, 26 Episodes

José Andrés is the Chef-Owner of seven of Washington, D.C.'s most popular culinary destinations as part of his THINKfoodGROUP, and has now expanded to Los Angeles with his newest success, The Bazaar by José Andrés. A native of Spain, Chef Andrés is the recipient of numerous awards including the James Beard Foundation's Best Chef: Mid Atlantic, the Who's Who of Food & Beverage in America, is the author of two cookbooks and hosted the 2008 PBS cooking series, *Made in Spain*.

Dan Barber is the Executive Chef and Co-Owner of Blue Hill in New York City, and Blue Hill at Stone Barns in Pocantico Hills, NY. Chef Barber has received the James Beard award for Best Chef: New York City. In 2009, he was named James Beard's Outstanding Chef, as well as being featured in the *Time* magazine's "Time 100," an annual list of the world's most influential people.

Lidia Bastianich is recognized as the first lady of Italian cuisine, and the owner of six restaurants, including Felidia and Del Posto in New York City, Lidia's Kansas City and Lidia's Pittsburgh. She is an established cookbook author and TV personality who has hosted five shows, including *Lidia's Italy*.

Rick Bayless is the Chef and Owner of Frontera Grill and Topolobampo in Chicago, the author of six Mexican themed cookbooks and has hosted a number of cooking shows on PBS. Chef Bayless has received numerous awards, including two James Beard Foundation awards, as well as an award for Chef of the Year from the International Association of Culinary Professionals (IACP). His show, *Mexico—One Plate at a Time*, is now in its fifth season.

David Bouley has been a presence in the New York restaurant scene for more than two decades, as Chef of Bouley, Bouley Bakery and the Austrian inspired Danube -- which served as the basis for his widely acclaimed cookbook, *East of Paris*. Chef Bouley has received the James Beard Foundation Award for Best Chef and his restaurant Bouley has been honored with the James Beard Award for Best Restaurant.

Daniel Boulud is the Chef-Owner of ten award-winning restaurants including the much heralded Daniel, as well as the Feasts and Fêtes catering company. He has received countless culinary honors, including Chef of the Year Awards, from *Bon Appétit* and the James Beard Foundation. He is the author of six books and has created three seasons of the television series, *After Hours with Daniel*.

Anthony Bourdian is the Executive Chef at Brasseries les Halles with two bistros in New York City and one in Miami. Chef Bourdian is an accomplished author of fiction and non-fiction works including, *Kitchen Confidential* and is host of the television series *A Cook's Tour* and *No Reservations* (now in its fifth season).

Tom Colicchio is the Chef-Owner of acclaimed restaurants Craft, Craftbar, CraftSteak, wiccraft and Colicchio & Sons in major cities including New York, Atlanta, Dallas, Los Angeles, Las Vegas and San Francisco. Chef Colicchio is the author of three cookbooks, and is the lead judge of the Emmy and James Beard Award winning culinary series *Top Chef*.

Cat Cora is the first and only female Iron Chef on the Food Network, and is the Chef of Kozzina by Cat Cora at Walt Disney World in Orlando, FL. The author of two cookbooks, Chef Cora is part of Macy's Culinary Council and is the President and Founder of *Chefs for Humanity*, a non-profit organization which gathers the culinary community together to raise funds and provide resources for important emergency, educational and hunger-related causes. Chef Cora has recently been named a nutritional spokesperson for UNICEF.

Robert Del Grande is the Executive Chef and Partner of the renowned Café Annie in Houston, TX, as well the Founder and Partner of Café Express and Taco Milagro. Chef Del Grande and his restaurants have received culinary awards and honors from many organizations and publications, including the James Beard Foundation, *Food & Wine* and *Nation's Restaurant News*.

Todd English is the Chef-Owner of a number of acclaimed eateries including Olives in Charlestown, Massachusetts, New York, Las Vegas, Washington, D.C., as well as Aspen, Figs, Tuscany, Bonfire, Kingfish Hall, Fish Club, Blue Zoo, Riche and Todd English aboard the Queen Mary 2. He is the author of three cookbooks, has been on countless television shows and has received awards from the James Beard Foundation, *Nation's Restaurant News* and *Bon Appétit*.

Dean Fearing is Chef and Partner of Fearing's at the Ritz-Carlton Hotel in Dallas, which has received numerous accolades including 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. 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 Award for Best Chef in the Southwest.

Bobby Flay is a graduate of The French Culinary Institute, and the Chef of leading restaurants including Mesa Grill, Bar Americain, Bobby Flay Steak and Bobby's Burger Palace. He is a contributor to the *CBS Early Show*, one of the Food Network's Iron Chefs, as well as host of popular cooking shows, *Grill It! with Bobby Flay* and *Throwdown! with Bobby Flay*.

Suzanne Goin is Chef of a number of celebrated Los Angeles area restaurants including Lucques, A.O.C., The Hungry Cat and Tavern. She was named Best New Chef by *Food & Wine* magazine and is the author of the cookbook *Sunday Suppers at Lucques*.

Thomas Keller is the Chef and Owner of The French Laundry, Bouchon, Bouchon Bakery and Per Se in New York, which was given four stars by the *New York Times* and received three *Michelin*[®] stars. Keller was named America's Best Chef by *Time* magazine, has received seven awards from the James Beard Foundation and is the author of three cookbooks. Chef Keller worked closely with the computer animation studio, Pixar, consulting on the film *Ratatouille*, which won in the Best Animated Feature category at both the 2007 Golden Globes and the Academy Awards.

Patrick O'Connell is the Founder of The Inn at Little Washington, in Washington, VA. O'Connell and The Inn have received five awards from the James Beard Foundation, as well as five stars from Mobil and five diamonds from AAA. Chef O'Connell has published two cookbooks, and his commitment as an Ambassador of American Cuisine has fueled his involvement in the international association, Relais & Chateaux, where he currently serves as President of Relais & Chateaux North America.

Charlie Palmer is Chef and Owner of thirteen notable restaurants across the country including Aureole, Metrazur, Charlie Palmer Steak, Dry Creek Kitchen, Charlie Palmer at the Joule, Fin Fish and Briscola. He is the author of four cookbooks, and a frequent guest on NBC's *Today Show*.

Jacques Pépin has been Dean of Special Programs at The French Culinary Institute since 1988. He has served as Personal Chef to Charles de Gaulle and celebrated for his work at the famed Le Pavillon Restaurant in New York City. One of the best known culinary teachers in the world, Chef Pépin has published several cookbooks and hosted numerous cooking shows. Among his many honors, Chef Pépin has received numerous awards from the James Beard Foundation, including its Lifetime Achievement Award in 2005. He won a daytime Emmy award for a television show he co-hosted with Julia Child, and is among an elite group that has received the Chevalier de L'Ordre des Arts et des Lettres and Chevalier de L'Ordre du Mérite Agricole, two of the highest honors bestowed by the French government.

Michel Richard is the Chef and Owner of Michel Richard in Los Angeles and Citronelle in Washington, D.C. He is the author of two cookbooks and the recipient of numerous awards including the dual honors Best Chef of the Year and Best Fine Dining Restaurant of the Year by *Restaurant Association Metropolitan Washington*. In addition to several Exxon Mobile Four Star and AAA Four Diamond Award awards, Chef Richard was inducted into the James Beard Foundation's Who's Who in American Food and Wine.

Alain Sailhac is Executive Vice President and Dean Emeritus of The French Culinary Institute. He began his distinguished career in France, subsequently cooked his way around the world, and landed in New York, where he helped Le Cygne capture four stars from *The New York Times* and brought a three-star rating to the legendary Le Cirque. Chef Sailhac is the recipient of numerous awards and accolades, including the Silver Toque when he was named the Chef of the Year by the Maîtres Cuisiniers de France, an award that places him among the world's outstanding culinary artists. He also has been awarded the prestigious Chevalier du Mérite Agricole and in 2003 was inducted into the Who's Who of Food and Beverage in America by the James Beard Foundation.

Arun Sampanthavivat was born and raised in Thailand. After living in Germany and Japan for his academic studies, he came to Chicago to work on his doctorate and eventually opened his restaurant, Arun's. Despite no formal training as a chef, he has received several awards, including Best Chef Midwest, by the James Beard Foundation.

Marcus Samuelsson was most recently Co-Founder and Chief Creative Director of Townhouse Restaurant Group and Co-Owner and Chef of Aquavit where he received consecutive four-star ratings in *Forbes* and two impressive three-star rating from the *New York Times*, the youngest person ever to receive such an accolade. Samuelsson received the James Beard Foundation Award for Rising Star Chef, Best Chef: New York City, and Best International Cookbook and placed on *Crain's New York Business* annual 40 under 40. Currently, Chef Samuelsson is developing the *Red Rooster* in Harlem. The restaurant will celebrate the roots of American cuisine in one of New York City's liveliest and culturally rich neighborhoods.

André Soltner shares his artistry with students of The French Culinary Institute as Dean of Classic Studies. Recognized as America's "first superstar chef," Soltner is best known as the former Chef-Owner of the four-star Lutèce, considered the paragon of classic French cuisine. He has received dozens of distinctions including the Officier du Mérite National and the Légion d'Honneur from the French government.

Jacques Torres is known as "Mr. Chocolate," and spent 11 years as Executive Pastry Chef at Le Cirque 2000 before creating his world-renowned chocolate company, Jacques Torres Chocolate. The Dean of Pastry Arts at The French Culinary Institute, Torres has received several distinctions including the James Beard Foundation Best Pastry Chef of the Year.

Charlie Trotter is the Chef and Owner of the highly acclaimed Charlie Trotter's in Chicago, which has been hailed by *Wine Spectator* as the Best Restaurant in America for Wine & Food. Chef Trotter has received numerous honors, including seven awards from the James Beard Foundation, is the author of ten cookbooks and has hosted the PBS show, *The Cooking Sessions with Charlie Trotter*.

Norman Van Aken is the Chef of Norman's in Orlando, FL. The author of four cookbooks, he is also the recipient of numerous awards, including Best Chef Southeast by the James Beard Foundation and the *Food Arts* Silver Spoon Lifetime Achievement Award.

Jean-Georges Vongerichten has an empire of 18 restaurants that span the globe, including his flagship 3-*Michelin*[®] star Jean Georges in New York City. He has been the recipient of several prestigious awards, including Best New Restaurant, Outstanding Chef and Who's Who of Food and Beverage awards from the James Beard Foundation. He is also the author of four cookbooks: *Simple Cuisine*, *Cooking at Home with a Four Star Chef*, *Simple to Spectacular* and *Asian Flavors of Jean-Georges*.

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.