

**Chefs Collaborative Board of Overseers
2008-2009**

Bruce Sherman, Chair

Chef and Partner, North Pond
Chicago, Illinois

A native Chicagoan, Chef/Partner Bruce Sherman of Chicago's North Pond restaurant utilizes influences from his travels and cooking in Paris, Southeast Asia and London to produce his true-to-the-season, contemporary French-American cuisine. He also shares this vision by promoting sustainable cuisine as secretary of Chefs Collaborative and chair of its Chef & the Sea Committee.

Although he majored in economics at the University of Pennsylvania and studied at the London School of Economics, Sherman's most inspiring education occurred much earlier, sharing time in the kitchen with his mom. After college graduation, he started his career path in Boston in restaurant management, ultimately moving to the back of the house to fully satisfy his creative drive. He opened and ran a successful catering company in Washington, D.C., and later sold it when he married and moved to India with his wife in 1993.

In New Delhi, Sherman made daily trips to the corner vegetable "wallah" (vendor) and began, of necessity, to cook only with what was available each day. This had a profound effect on his cooking style. He spent 1996 in Paris at the *École Supérieure de Cuisine Française* and in other restaurant kitchens refining his culinary skills and further developing his style, one clearly grounded in French technique. The following year, Sherman returned to cook in Chicago and, in 1999, accepted his current position at North Pond, where he has been dazzling diners with his broadly influenced, yet subtle, seasonal cuisine. Sherman was honored by *Food & Wine* as one of America's "Best New Chefs" in July 2003 and with a "Good Eating Award" by *The Chicago Tribune* in November of the same year.

Robin Schempp, Vice Chair

Founder and President, Right Stuff Enterprises, Inc.
Waterbury, Vermont

Robin Schempp is founder and president of Right Stuff Enterprises, Inc. (established in 1992), a culinary consultancy specializing in food and beverage concept, and product and

market development. Schempp has co-created a number of related businesses, including Chef Stuff, Chef Express and The Mist Grill Café, all of which have supported her passion for regional, sustainable, seasonal, artisanal and wholesome foods.

Schempp is vice president of Chefs Collaborative and president emeritus of the Vermont Fresh Network, both of which strive to connect chefs with a more sustainable food supply. She is also active with the Research Chefs Association, Slow Food and the International Association of Culinary Professionals.

Schempp has always had a proclivity for exploring and enjoying the many expressions of the table and multi-tasks at every opportunity by eating and drinking well.

Eric Stenberg, Secretary

Executive Chef, The Resort at Spanish Peaks
Big Sky, Montana

Eric Stenberg was born and raised in Portland, Oregon. His initial cooking education was in the kitchen with his mother, helping to prepare family meals. In 1989, he graduated from California Culinary Academy and started working at Higgins Restaurant and Bar in Portland, where he spent the next 11 years cultivating his culinary skills under Chef Greg Higgins.

Inspired by Higgins' efforts to promote restaurant sustainability, Stenberg developed the vision to start a place of his own, Savory Olive in Bozeman, Montana, in 2003. Committed to using as much sustainably-produced Montana product as possible, Savory Olive received national attention for supporting regional farmers and ranchers. Recently, Stenberg acted as a consulting chef for the Community Food Co-op in Bozeman, a cooperative natural foods market and café. He is currently the executive chef at The Resort at Spanish Peaks in Big Sky, where he draws from the agricultural wealth of Montana and the Rockies to create five-star cuisine with the freshest meats and produce available.

Stenberg strives to support the long-term protection of renewable food sources and the preservation of responsible and regional preparation methods. He'd like to see a strong foundation for cultural development built as a means of restoring the connection between people and their foods. Stenberg serves as national chair of Chefs Collaborative in support of these goals.

Amy Bodiker, Treasurer

Development Director, Stone Barns Center for Food & Agriculture
Pocantico Hills, New York

Amy Bodiker has been involved with Chefs Collaborative since 1998, when she joined the staff. She was appointed director in 2001, and, after relocating to her hometown of Columbus, Ohio, in February 2003, became a member of the Board of Overseers.

A graduate of Connecticut College, Bodiker moved to Boston in 1996 to attend the Cambridge School of Culinary Arts. She worked as a baker at several Collaborative member businesses in the Boston area, including Rialto and Dancing Deer Bakery. Her interest in local, seasonal ingredients and artisanal foods prepared with respect to culture and tradition made the Collaborative a natural move. During her time as director, Bodiker focused her efforts on building an infrastructure for the Collaborative. In addition to planning the long-term development of the Collaborative, Bodiker organized programs and strategic alliances and coordinated sponsorships. She was responsible for managing and implementing national Chefs Collaborative events, including *Seafood Solutions*, a seminar and seafood-tasting series on sustainable seafood practices.

Thom Fox

Executive Chef, ACME Chophouse
San Francisco, California

As a 20 year veteran of the food business Thom Fox knows his way around the kitchen. With stints in some of the Bay Area's cutting edge restaurants he has developed the palate and business sense necessary in this competitive food market.

Thom hails from Pittsburgh, Pa, the great cultural melting pot of the eastern United States, where Italians, Poles, African Americans, Hungarians and Chinese live and work cheek by jowl. After 10 years working in the area's steel industry he decided to take his love for food and wine as his vocation. Thom aced the curriculum at Johnson & Wales University's culinary arts division with summa cum laude honors then set his sights on California. First off it was Fog City Diner as sous chef, then China Moon Café with Barbara Tropp, next as executive chef and partner at Eddie Jacks Restaurant on Folsom, when South of Market first got on the map. Later Thom was picked by the Kimpton Group to take over the helm of its Corona Bar & Grill where for over five years he helped it garner praise and awards for its inventive and tasty Southwestern flavors.

In order to satisfy a yearning to better understand how real bread is made Thom apprenticed himself at Acme Bread Co. and Noe Valley Bakery working long nights learning how to mix, shape by hand and bake artisan style leavened loaves of bread.

Along the way Thom found time to take on consulting jobs with the likes of Sara Wilson at Rockridge's Pasta Shop, help in the start up of a "home meal replacement" concept called Parkside Tote Cuisine/ Picnic Catering and manage the take out food business and consult on the bread program at Insalata's Restaurant in San Anselmo. Most recently Thom has been heading up the kitchen at San Francisco's Le Colonial turning out fabulously flavorful versions of California inspired Vietnamese cuisine.

Peter Hoffman

Chef and Owner, Savoy and Back Forty Restaurants
New York, New York

Peter Hoffman is the chef and owner of Savoy, which he opened with his wife, Susan Rosenfeld, in 1990. The kitchen relies heavily on local producers and regional ingredients to prepare Mediterranean-inspired cuisine in an unpretentious setting. His concept of combining the careful attention to detail only possible in a small, chef-owned restaurant with moderate prices broke new ground in New York when the restaurant opened. A glowing two-star review in *The New York Times* from Ruth Reichl and consistently high ratings in *Zagat*, along with many other articles of praise, have solidified the reputation of the restaurant for serving excellent, seasonal and exciting food.

After six years as Chefs Collaborative's national chair, Hoffman remains active in the organization. He organized and produced the Collaborative's "Seafood Solutions" guide to sustainable fish procurement and presented the material around the nation as part of the Collaborative's ongoing commitment to educating chefs and consumers about fish issues. His article about the proposed federal organic regulations was published on the Op-Ed page of *The New York Times* in March of 1998. He has been on the advisory board of the New York City Greenmarkets for the past 15 years.

Hoffman developed his cooking style through a combination of work, travel and research. A seminal journey to Europe included study with Madeleine Kamman, the grand dame of culinary instructors, work in both Tuscany and the Languedoc, and a bicycle tour of regional markets throughout the south of France. His New York work experiences include the Quilted Giraffe, Huberts, and La Colombe d'Or in the kitchen and Union Square Café in the front of the house.

Michael Leviton

Chef/Owner, Lumière and Executive Chef of Persephone
Boston, Massachusetts

Michael Leviton has worked with some of the country's top chefs including: Joyce Goldstein at Square One, Gilbert Le Coze, Francois Payard and Eric Ripert at Le Bernadin, and Daniel Boulud at Le Cirque. In February 1999, he opened Lumière in his hometown of Newton, MA. Lumiere serves simple, seasonal dishes created from locally and sustainably raised and harvested ingredients. Michael has been recognized with numerous awards including Best New Chefs in America for 2000, Food & Wine; Best New Restaurant to open in 1999, Bon Appetit; Best New Restaurant and Best New Chef, Boston Magazine, 1999; Gourmet Magazine's Best Restaurant in America, 2002; The Saveur 100, 2002; a mention in Alan Richman's Perfect Meal Column in GQ, 2002; Distinguished Restaurants of North America (DiRoNA) Awards in 2005, 2006 and 2007; Best of Boston Awards from Boston Magazine in 1998, 2001, 2003, 2005 and 2006; and, James Beard Award nominations in 2005, 2006 and 2007.

Joe McGarry

Executive Chef
Bon Appetit Management Co.
Portland, OR

Joe McGarry has been an executive chef for the Bon Appetit Management Company in Portland, Oregon for the last eight years. He is currently the regional chef for Bon Appetit's cafes which provide meals for 18,000 employees on the Intel campuses in Oregon, Washington, and Utah. He works with Bon Appetit's chefs to establish a connection between their customers and local sustainable farms by featuring seasonal goods grown within 150 miles of their kitchens.

Joe utilizes Bon Appetit's large volume of purchasing to create a demand for local and sustainable fruits and vegetables that is met by local produce houses. The trickle down effect is that more local farmer's goods are making it to market and ending up in regional restaurants.

After ten years as a resident of Portland, Joe now considers himself an Oregonian even though he was raised in the San Francisco Bay Area. He is inspired by the commitment of Oregon farmers, fishermen, and livestock raisers to go about their livelihoods in a manner that is in harmony with the environment. Joe enjoys the large Northwest bounty, which has taken his culinary career down a wonderful path he never envisioned ten years ago. Returning to the simple and healthy preparation of recently harvested local goods has now become the cornerstone of Joe's menus.

In order to encourage the future of the sustainable movement, Joe spends time with local high school students through the Oregon Mentors and the Oregon Restaurant Education Foundation's Pro Start, a high school hospitality education program. By breaking the philosophy down to its simplest form, "local is better", he strives to plant the seed of sustainability in the minds of the next generation of Northwest chefs.

Though huge strides have been made, Joe understands that sustainability is a complex and ever evolving movement. He is truly honored to join the board of the Chefs Collaborative and looks forward to contributing to the process of finding solutions to the inevitable challenges that arise in continuing education and awareness of the vital importance of renewable food sources.

Nicolette Hahn Niman

Attorney and Cattle Rancher
Bolin, California

Nicolette Hahn Niman is an attorney and cattle rancher. Much of her time is spent speaking and writing about the problems resulting from industrialized livestock production, including three essays she has written on the subject for the New York Times and a forthcoming book she is writing for HarperCollins. Previously, she was the Senior Attorney for the environmental organization Waterkeeper Alliance where she was in

charge of the organization's campaign to reform the concentrated livestock and poultry industry, and, before that, an attorney for National Wildlife Federation. Ms. Hahn Niman served two terms on the city council for the City of Kalamazoo, Michigan (pop. 80,000), during which time she served on sixteen community boards and commissions including the Environmental Concerns Committee. She received her Juris Doctorate, cum laude, from the University of Michigan and her B.A. in Biology and French from Kalamazoo College. She lives in Bolinas, California with her husband, Bill Niman, founder of Niman Ranch, a natural meat company supplied by a network of over 600 traditional farmers and ranchers.

Chad Pawlak

President, Grass Point Farms
Thorp, Wisconsin

Chad Pawlak began Grass Point Farms in October 2005 to offer a healthier, humane and more cost competitive alternative to conventional dairy products. Today, Grass Point Farms is the first and only nationally distributed grass fed dairy company.

As president of Grass Point Farms, Pawlak is responsible for all marketing and operations, from the family farms that supply the grass fed milk, to the plants that process and package the full line of milk, cheese and butter. He's also in the process of completing stringent Certified Pasture standards that Grass Point Farms requires all of their farmers to adhere to. These standards are set to be the basis of the entire market.

Bob Perry

Coordinator, University of Kentucky Food Systems Initiative
Lexington, Kentucky

Chef Bob Perry is a native Kentuckian, an avid gardener, food researcher and self-taught chef who studied International Political Economics at the University of Louisville where he earned a Masters Degree in Sociology. His career has included stints as professional bartender; private yacht chef in the Caribbean & New England; Chef/Owner of Farmer's Hall Restaurant in the oldest continuous Farmer's Society building in Pendleton, SC; food service consultant for high speed ferries in Japan and on the Great Lakes; GM of the oldest Steamboat in America, the Belle of Louisville; and GM/Executive Chef of My Old KY Dinner Train in Bardstown, KY where he founded the National Dinner Train Symposium.

As the Director of Food Service and the Commonwealth Executive Chef for the Kentucky Department of Parks in Frankfort, KY he developed new concepts for the 17 resort park restaurants, 3 employee cafes and the Café at the Kentucky Artisan Center at Berea. His developed a program to purchase produce, meat and dairy products directly from farmers by fostering regulatory changes in state purchasing regulations that gained national attention.

He is currently the Coordinator of the Food Systems Initiative in the College of Agriculture at the University of Kentucky. His duties include serving as the “front door” to producers seeking university expertise for new food projects and acting as the network hub between on campus researchers, extension professionals, government agencies and local, national and international sustainable agriculture advocacy groups. He is also a speaker and guest lecturer on agricultural sustainability and alternative marketing. For the Spring 07 semester he is also the part-time Executive Chef for UK’s Food Service promoting locally produced food to the students in the cafeterias and through special meal events.

Bob lives in a 120+ year old home on an historic farm in Garrard County, KY with his wife Mary Gulley, Assistant Dean of Advising at Centre College and two young sons.

Tim Stein, RD

Director of Operations, Levy Restaurants
Denver, Colorado

Tim has over 25 years of experience in the food, beverage, and hospitality industries as a consultant and foodservice operator. His dual passions for food and sustainability drive his desire to work with others to embrace and navigate the myriad environmental sustainability issues and rapidly changing food landscape. He is well versed in sustainability issues surrounding food, energy, beverage, packaging, waste, recycling, and water use.

Tim is currently the Director of Operations for Levy Restaurants at the Pepsi Center arena in Denver Colorado, a 20,000 seat arena that hosts the Colorado Avalanche (NHL), the Denver Nuggets (NBA), Colorado Mammoth (lacrosse), and Colorado Crush (arena football). The club level premium services include two restaurants, 95 luxury suites, in-seat service, premium concessions, and catering.

Before joining Levy Restaurants, Tim was the corporate director of food & beverage at Xanterra Parks and Resorts where he implemented a leading sustainable cuisine program and developed the first [LEED Certified](#) restaurant within a national park. He successfully launched the first US partnership with the [Marine Stewardship Council](#) to achieve Group Chain of Custody for the service of wild Alaska salmon on numerous menus.

In addition to his work at Xanterra Parks & Resorts, Stein was managing director with The Heymann Group (now known as Unifocus), a hospitality consulting firm. He was also a senior associate with Cini-Little International, Inc. in San Francisco, providing business consulting and design services for restaurants. A native of Minnesota, Stein holds both a Bachelor of Science and Master of Professional Studies from Cornell University.

Stein is a registered dietitian with the American Dietetic Association. He is also a Certified ServSafe instructor. Stein joined the Chefs Collaborative board of overseers in 2005 and brings his many years of management experience in restaurants, airline catering and institutional dining, a passion for sustainability, and an expertise of parks and recreation cuisine to the table.

Megan Westmeyer

Program Coordinator, South Carolina Aquarium
Charleston, South Carolina

Megan Westmeyer has led the South Carolina Aquarium's Sustainable Seafood Initiative since 2004. The Sustainable Seafood Initiative is an educational program for culinary professionals. By fostering wise choices in sustainable seafood at high-end restaurants, the Initiative plans to influence the culinary seafood market as a whole and lead to the conservation of fishery resources. Initiative partner chefs pledge to remove orange roughy, Chilean sea bass and shark from their menus, instead focusing on sustainable, especially local seafood products. Westmeyer helps chefs learn about sustainable seafood by translating technical fishery information to a concise format usable by the culinary industry. Partner chefs help the Aquarium promote sustainable seafood with cooking demonstrations, sustainable seafood and wine dinners, and participation in the annual Sustainable Seafood Festival. Westmeyer also conducts educational seminars for high-school and college culinary students and community groups.

Westmeyer holds a master's degree in Oceanography and Coastal Sciences from Louisiana State University. She currently serves on the Board of Directors of the South Carolina Seafood Alliance, is a member of the South Atlantic Fishery Management Council Shrimp Advisory Panel, and has served as an external resource for the Chefs Collaborative Chef and the Sea Committee.