



S3 Food Symposium, May 25-27, 2011
 Monterey Marriott Hotel, Monterey CA

Speaker Biographies/Contact Information

Paul J. Lee, CEC, President, ACF Monterey Bay Chapter,
 Instructor, Hospitality Mgmt. /Culinary Arts,
 Monterey Peninsula College



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CURRENT MONTEREY

ACF MONTEREY BAY CHAPTER 2003 - present

- 2006 Chef of the Year
- 2005 President's Award
- President, 2 terms, 2009-2012
- Chapter Secretary, 2005-2009
- Elections Committee
- Education Committee Chair
- Certification Committee

MONTEREY PENINSULA COLLEGE, CHEF INSTRUCTOR

- Hospitality and Food Service Management
- Beverage Service
- ServSafe
- Customer Service
- Culinary Arts
- Cooking demonstrations at Career Fairs at High Schools in Salinas promoting education and careers in culinary arts

ART OF FOOD TV AND LINCOLN COURT CATERING

- Local catered events with Wendy Brodie and Bob Bussinger

LOCAL EVENTS, representing MPC and ACF Monterey Bay Chapter

- CARMEL TOMATO FEST at Quail Lodge, Carmel Valley
- COMMUNITY FEEDS THE NATION benefiting Katrina victims at the Monterey Bay Aquarium
- COOKING FOR SOLUTIONS, Monterey Bay Aquarium
- CLASSIQUE D'ELEGANCE at the Inn at Spanish Bay benefiting Meals on Wheels
- CHAINE DE ROTISSEURS, JEUNE COMMIS, kitchen judge

Continued

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LES TOQUES BLANCHES MONTEREY BAY

- President, 2011-2012

EDUCATION COMMITTEE WORK

- Monterey County Hospitality Association
- Mission Trails ROP Career Technical Education
- Drummond School of Culinary Arts, Rancho Cielo Youth Campus

EDUCATION

- ACF Certified Working Chef, 1993; Certified Executive Chef, 1998, 2003, 2008
- ACF Approved Certification Evaluator
- NRAEF ServSafe Instructor and Exam Proctor
- AOS Degree with Honors, Culinary Institute of America, Hyde Park, New York, 1981
- Dale Carnegie Leadership School, Highest Achievement Award
- California State Universities - Long Beach and Humboldt

PRIOR LAKE TAHOE

ACF HIGH SIERRA CHEFS' ASSOCIATION

- Apprentice/Education Chair for 10 years, supervising the education and training of apprentices in Reno/Tahoe
- Vice President, Dinner Committee Chair, Elections Committee Chair
- Western Regional Culinary Competition Apprentice Coach, 1 silver medal, 1 bronze medal
- ACF Culinary Salons, 1 gold medal, 1 silver medal
- Chef of the Year, 1996

HARRAH'S HOTEL AND CASINO RESORT AT LAKE TAHOE 1981 - 2002

- Chef de cuisine in 8 restaurants, leading to the Executive Chef position, supervising 15 chefs, 200 culinarians and stewards in 12 kitchens.
- Director of Culinary Operations for Harrah's/Harveys Casino Hotels, executing the merger of the culinary teams of 2 hotels and overseeing 18 kitchens

LAKE TAHOE COMMUNITY COLLEGE, CHEF INSTRUCTOR

- Culinary Arts, ServSafe
- Tahoe Wilderness Institute