



## National Black College Alumni Hall of Fame

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**For Immediate Release:**

**NEWS**

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### **The National Black College Alumni Hall of Fame Announce** **4<sup>th</sup> Annual Chefs of the World: A Taste of Fame**

ATLANTA, GEORGIA (February 10, 2009) - - Members of the **Board of Directors** of the **National Black College Alumni Hall of Fame Foundation, Inc.** is pleased to announce their **4<sup>th</sup> Annual Chefs of the World: A Taste of Fame**. This very special and appetizing culinary event is scheduled **Monday, March 2, 2009, 7:00 PM**, at the **Hyatt Regency Atlanta Hotel, Regency Ballroom**, 265 Peachtree Street, NE, Atlanta, Georgia 30303, (404) 577-1234. A reception and silent auction will begin at 6:00 PM. **Chef Marvin Woods** is **Host and Chair**. **Chef Jeff Henderson** and **Chef Sterling Burpee** will serve as our **2009 Co-Chairs**.

Chefs of the World: A Taste of Fame is a fundraising event to showcase exquisite creations by top chefs of the world, recognizing their extraordinary culinary accomplishments. A portion of the proceeds from the event will support scholarships for students pursuing a degree in Hospitality or Culinary Arts. The remaining funds will be used for training and capacity building for Alumni and student leadership organizations.

Many celebrities and personalities, local dignitaries, elected officials and corporate leaders will be in attendance. Twenty-five tables for a seating of ten each will provide an elegant and intimate setting for this exciting evening benefiting students of historically Black institutions.

**Chef Marvin Woods** is an award-winning, internationally acclaimed chef, author and television host who is recognized by his signature bandanas. He served as Host of Turner South's *Home Plate*, which became the network's number one original show, regularly attracting more than 7.2 million viewers. Chef Marvin Woods has developed and manages a Youth Wellness Program with the Atlanta Public Schools System, titled *Droppin' Knowledge with Chef Marvin Woods*, focusing on the positive ways to combat childhood obesity and teenage diabetes. Chef Woods is also working on an all natural, no sodium, no salt spice line as well as an all natural, no sugar, low sodium sauce line that will arrive in stores this year. He has showcased his skills for Donald Trump at Trump Plaza in Atlantic City; The Sea Grill at Rockefeller Center; Windows on the World; New York's Café Beulah's; Helmsley Palace; Quatorze; Arizona 206; and in Miami, Savannah Restaurant, The National Hotel, Hollywood Prime at the Westin

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Diplomat, and then finally his own restaurant M. Woods. Currently working on his third book, Chef Woods has authored "*The New Low Country*" and "*Home Plate Cooking*." He is often invited and featured as a guest by the media, including CBS This Morning, Television Food Network, Discovery Network and Lifetime, and has been featured in numerous publications, including O Magazine, Food & Wine, Publisher's Weekly and Southern Living.

**Chef Jeff Henderson** is an award-winning chef, a New York Times bestselling author and a very powerful and motivational speaker. He is considered one of the most influential chefs in the country. The success of his *bestselling* memoir COOKED, chronicling his determination and commitment to turn his life around finding his divine talent and passion for cooking while incarcerated, led to his popular and successful Food Network television series The Chef Jeff Project, which helps young disadvantaged youth by providing an opportunity to turn their lives around. International recording artist, actor and producer, Will Smith, is now developing Chef Jeff's life into a major motion picture through his team that also produced "The Pursuit of Happyness. In 2001, Chef Jeff made history when he became the first African-American Chef de Cuisine at Caesars Palace. He has also served as Executive Chef of Café Bellagio in the world famous Bellagio Hotel Resort in Las Vegas, Nevada.

**Chef Sterling Burpee** is the Chief Culinary Officer for The Culinary Training Academy. He was instrumental in the development of relationships between the 30 mega casino properties on the Las Vegas strip. In addition to the management of daily culinary operations, he also manages the Apprenticeship Program; curriculum of students; the implementation of the design and development of the new catering facility (600 seats) and restaurant (120 seats); hiring; menu design and all Front of the House operations. With more than 35 years of experience, Chef Burpee has served as Executive Chef of the Buffet at Wynn Las Vegas; a Senior Sous Chef, then promoted to Senior Banquet Chef, for the Marriot Marquis in Manhattan, New York and Corporate Chef at UCLA. He has been a part of the opening team for Bally's Park Place Casino in Atlantic City and other casino-hotels such as The Sands as Executive Sous Chef, at Caesar's as Lead Cook Primavera, the Showboat Chef De Cuisine, Sundeck Coffee Shop, and Claride Casino as Sous Chef Main Kitchen. He attended Glassboro State University in New Jersey, with a Biology Major.

Chefs of the World: A Taste of Fame will not only accentuate the talents of the culinary industry, but will highlight the many fine restaurants in the Metro Atlanta area. Each Executive Chef has graciously committed their time and will prepare a seven course meal for ten people. Each table will have its own private chef, representing many of the top chefs throughout Metro Atlanta, preparing a meal just for that table only. The five to seven courses, selected personally by each chef, will be unique to their respective table.

The National Black College Alumni Hall of Fame Foundation, Inc. is dedicated to securing supplemental scholarships for students attending HBCUs. The Hall of Fame has assisted students nationwide who are seeking degrees in the Hospitality and Culinary Arts fields.

**About the National Black College Alumni Hall of Fame Foundation, Inc.**

The Council of National Alumni Associations (CNAA) established the National Black College Alumni Hall of Fame Foundation (Hall of Fame) as a 501(c)3 in 1985, to create awareness and interest in the achievements of HBCU alumni, students and the community. The Hall of Fame under the leadership of its Founder and Chairman, Thomas W. Dortch, Jr., formed its mission around assisting alumni associations, students and other organizations as they work to ensure the survival and stability of the nation's Historically Black Colleges and Universities (HBCUs).

The National Black College Alumni Hall of Fame Foundation, Inc., headquartered in Atlanta, Georgia is governed by a 24 member board of directors made up of education, community and business leaders. Three major programs of the National Black College Alumni Hall of Fame Foundation are 1) The Positive Image Program, which is designed to introduce elementary, middle and high school students to the heritage and significance of HBCUs, 2) the Legacy Lecture Series which links Hall of Fame Inductees, HBCU students and alumni, and community and business leaders in an effective free exchange, and 3) The National Scholarship Service which provides information exchange between students and college representatives through one on one sessions in College Fairs held over 30 cities. For more information on the Hall of Fame, visit: [www.nbcahof.org](http://www.nbcahof.org) or call (404) 524-1106.

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**CHEF BIOS**

**CHEF MARVIN WOODS**



Marvin Woods  
*Chef, Author and Television Host*

**Chef Marvin Woods is a beloved television host, lauded cookbook author and celebrated chef. He is recognized by his warm personality and signature bandanas.**

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**Chef Woods is a 26-year veteran in the hospitality and restaurant industry. Chef Woods has donned the toque blanc or in his case the bandana for such notables as Trump at Trump Plaza in Atlantic City, The Sea Grill at Rockefeller Center, Windows on the World, Helmsley Palace, Quatorze and Arizona 206 before further cultivating his talent by doing a four year stint in Europe.**

**In 1994 Chef Woods took over as Executive Chef at New York's Café Beulah's, and started to win industry acclaim so much so that he caught the attention of publishers and television executives for his approach on Low Country. Along with the restaurant accolades, came a book deal with William Morrow/Harper Collins and several guest visits on Television Food Network. His first book, "The New Low Country," garnered national media attention, including appearances on *CBS This Morning*, *Discovery Network* and *Lifetime*. *Publisher's Weekly* proclaimed, "Woods' inventiveness makes him a chef to watch!"**

**Chef Woods took his skills on the road once again this time heading south to Miami where he held the executive chef position at Savannah Restaurant, The National Hotel, Hollywood Prime at the Westin Diplomat and then finally his own restaurant M. Woods.**

**At this time Chef Woods cuisine has evolved to be rooted in northern and western parts of Africa, South America, the Caribbean and the Low Country. What he calls the "African Diaspora cuisine" Chef Woods' food has been regularly featured in *O magazine*, *Food & Wine*, *Southern Living* and many more national publications. Oprah declared, Chef Marvin Woods' dishes are light, sophisticated, exotic"**

**Executives at Turner South selected Chef Woods to host a new television show, *Home Plate*. The show was the perfect vehicle to showcase Chef Woods' charismatic personality as well as his lighter twist on traditional Southern cooking. It soon became the number one original show on the network, regularly attracting more than 7.2 million viewers. *Home Plate* successfully ran for four seasons until the network was acquired by Fox Sports in 2006. The show spawned a second cookbook, *Home Plate Cooking* (Rutledge Hill Press 2004), which continues to sell in major book stores and on line at Amazon.com.**

**Currently Chef Woods is writing his third cookbook while he travels nationally and internationally hosting charitable events and performing cooking demos. His passion is motivating and entertaining, anyone who will listen to how to have a Better Life Through Food.**

**Chef Woods has developed and manages a kid's wellness program for the Atlanta Public School System, called Droppin' Knowledge with Chef Marvin Woods, focusing on a positive way to combat childhood obesity and teenage diabetes. Chef Woods is also working on an all natural no sodium, no salt spice line as well as an all natural no sugar, low sodium sauce line that will be in stores in 2009.**

**CHEF JEFF HENDERSON**

Jeff Henderson is an award-winning chef, New York Times bestselling author and powerful speaker. He is considered one of the most influential chefs in the country. In 2001, Chef Jeff made history when he became the first African-American Chef de Cuisine at Caesars Palace. He also served as an Executive Chef of Café Bellagio in the world's famous Bellagio Hotel Resort in Las Vegas.

Chef Jeff's remarkable story of redemption and finding his hidden passion for cooking while incarcerated was chronicled in his *bestselling* memoir *COOKED* (published by William Morrow). Will Smith's Overbrook Entertainment and Escape Artists, the team who also produced "The Pursuit of Happyness," are now turning Jeff's life story into a major motion picture.

As an incredibly inspiring personality, Chef Jeff received national attention on countless TV, radio programs and print publications including "The Oprah Winfrey Show," "Good Morning America," "Today Show," "CNBC *The Big Idea with Donny Deutsch*," NPR's "All Things Considered," "The Gayle King Show," *People* and *USA Today*.

In 2007, the success of *Cooked* caught the eye of Food Network executives, which led to a television series *The Chef Jeff Project*. Chef Jeff recently published his first cookbook, *Chef Jeff Cooks: "In the Kitchen with America's Inspirational New Culinary Star"* (published by Scribner/Simon and Schuster).

Chef Jeff is the CEO of Posh Urban Cuisine. He lives in Las Vegas with his wife Stacy and their three children.

**CHEF STERLING C. BURPEE**

**Sterling C. Burpee**

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**EXECUTIVE CHEF/VICE PRESIDENT OF HOSPITALITY OPERATIONS  
THE CULINARY TRAINING ACADEMY  
NEVADA PARTNERS**

Sterling Burpee is the Chief Culinary Officer for The Culinary Training Academy. Mr. Burpee's title and role help in the building of relationships between the 30 mega casino properties on the Las Vegas strip. His goal is to enhance training and increase job opportunities within the hospitality industry. Mr. Burpee's roll is not only to run the daily culinary operations at the school, but to over see the Apprenticeship Program and the curriculum of students. He is responsible for implementing the design and development of the new catering facility (600 seats) and restaurant (120 seats), as well as hiring, menu design and all Front of the House operations.

Mr. Burpee and the CTA team have developed a Skills Gap Analysis. They are the first in the country to identify hospitality skills sets and weigh these skills to identify the industry's training and curriculum needs to keep up with the ever growing hospitality industry.

**EXPERIENCE**

Prior to joining the Culinary Training Academy in September, 2006, Mr. Burpee was the Executive Chef of the Buffet at Wynn Las Vegas. In this role, Mr. Burpee was responsible for all pre opening job responsibilities, was an intricate part of the 100,000 interview process and the hiring and training of his 270 plus staff. Mr. Burpee was also in charge of product development for the buffet team, production logistics, food planning, and design. He received honors from around the country for creating the best buffet culinary experience ever. Amazed by his super star peers at Wynn Las Vegas, Mr. Burpee continued to receive support and be recognized for the impact the buffet had on guests and chefs around the country. Before Wynn Las Vegas, Mr. Burpee worked as a Senior Sous Chef and then was promoted to Senior Banquet Chef for the Marriot Marquis in Manhattan, New York. Since 2001, Mr. Burpee had been responsible for overseeing the hotel's menu development, banquet menu and taste panels, as well as guest and employee relations. Before that, Mr. Burpee lived in California where he was Corporate

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Chef at UCLA. He was responsible for feeding 60,000 students & professors, building relationships between the football & basketball programs, menu development and developing a Chefs position on Campus.

Mr. Burpee also has years of experience working in the casino restaurants. He was part of the opening team for Bally's Park Place Casino in Atlantic City, New Jersey. He continued his career opening other casino-hotels such as The Sands as Executive Sous Chef, at Caesar's as Lead Cook Primavera, the Showboat Chef De Cuisine, Sundeck Coffee Shop, and Claride Casino as Sous Chef Main Kitchen. Mr. Burpee has been in the hospitality industry for 36 years, but he will never forget his apprenticeship under Master Chef George McNeill. It was from him that he gained his professionalism and learned the importance of quality and the presentation of foods.

#### **EDUCATION**

Mr. Burpee attended Glassboro State University in New Jersey with a Biology major. He was on the Varsity Tennis Team as a freshman.

#### **PERSONAL**

When he is not working, Mr. Burpee and his wife enjoy spending their time participating in family activities with their five children. Other interests include playing golf, tennis, running, the outdoors, fishing and cooking.