

Delroy Bowen
Executive Chef
Proof of the Pudding / Georgia International Convention Center

Delroy Bowen's career has been an inspired journey, one that has led him to his current position at one of the Metro area's largest and most grand restaurants- Executive Chef of the Georgia International Convention Center (GICC). Most would say the GICC is not a conventional restaurant, but, in fact, nothing that Chef Bowen does is conventional.

"Most people consider convention facility food and beverage to be lifeless and boring with no room for innovative, 4-star cuisine and fine service. My mission is to change that perception," says Chef Bowen.

In his four years as Executive Chef for Proof of the Pudding, who operates the food and beverage service at the GICC, he has brought radical transformation that is creating quite a buzz. His day-to-day inspiration is his passion to serve each guest the best meal they can possibly experience, while pushing the boundaries of conventional event fare.

"At the GICC, we operate as a full-service restaurant rather than just caterers," says Chef Bowen. "This mentality keeps us on the cutting edge and also keeps us on our toes. After all, how many restaurants serve up to 20,000 guests at one time?"

A native of Jamaica, Chef Bowen's culinary journey began as a graduate and nominated alumnus of the year at New York's, *French Culinary Institute*. After school, he launched his professional career in the culinary capital of New York City and became one of the city's most applauded chefs, first as Executive Sous chef at Robert DeNiro's Tribeca Grill, then moving on to open 2Seven7, rated as one of New York's very best restaurants.

After New York, his journey continued in Naples, FL where he was able to transform Maximos from a mediocre culinary experience, into a 4-star, highly sought after meal. After Naples, it was on to Atlanta, where he has spent time as Executive Chef at the renowned Cavu and Sage Woodfire Tavern prior to joining the GICC in 2005.

Since his arrival at the GICC, Chef Bowen has caused quite a stir and is turning heads all over the region. He is a member of Slow Food, and was recently featured as Chef of the Month for 6 consecutive months, on the wildly popular website of Atlanta food purveyor, Fresh Point. He also was featured as one of Who's Who In Black Atlanta's Men of Distinction for 2007, and participated in the 2007 and 2008 Chefs of the World: A Taste of Fame events at the Omni Hotel.