

Michon's Smoked Meats & Seafood Restaurant

Chef DueWayne Knight

Chef Knight is a native of Brooklyn New York. He studied culinary arts at the Oneanta Job Corps in Upstate New York where he worked as apprentice under Chef John Smith.

He migrated to Georgia and started culinary work as Executive Chef for the Culinary Doctor, an upscale catering business, and for Ron's Café. He was Blue Ribbon Winner for the Taste of Henry County in 2001. Chef Knight joined Michon's Restaurant in May of 2006 as Executive Chef and has introduced new and exciting dishes and specials that delight Michon's guests. He has been featured in various media for his food and presentation.