

Back by Popular Demand!

Fresh From Florida's Yard-To-Table Chefs: Trends Stage | TH 11 & 2, FR 11 & 2, SA 11

Not only will the chefs cook and share culinary information during their one-hour presentations, they offer details on how their companies are adding edible plants at their facilities and in their landscapes. Be sure to check out the Vision Gardens in the Westwood Lobby of the Orange County Convention Center. These 81 towers are used daily by the convention center catering team, including one of Friday's featured chefs, Chef Katurakes.



Fresh From Florida's Chef's Presentations bring to life yard-to-table landscaping! These one-hour sessions combine horticulture expertise for designing, growing and maintaining edibles in a landscape with the many ways these food items can be used in the kitchen. Whether it's pickling, sauces or infused oils and vinegars, you'll be inspired to share the enthusiasm of yard-to-table landscaping with your customers, whether residential or commercial. Not only will the chefs share culinary information, but they will offer how their companies are adding edible plants into their landscape and facilities, not only to use in the kitchen but to educate their customers.

Lloyd Singleton, FCHP, UF/IFAS Florida Friendly



SINGLETON

Landscaping specialist and Melissa Hunt, Florida Dept. of Agriculture, Fresh from Florida, will join each chef on stage providing horticulture expertise and facilitating the audience participation.

Whether you have culinary or horticulture questions, the Yard-to-Table team can help. Along with the information and inspiration, come enjoy delicious samples of each chef's menu.



HANLON



BOWDEN



KATURAKES



DENLINGER

CHEF JEREMY HANLON: THURSDAY 11 A.M. & FRIDAY 2 P.M.

Jeremy Hanlon "Fresh Chef" is an American celebrity chef. He is co-owner of Benny's on the Beach, in Lake Worth, FL and formerly served as an owner of My Fresh Chef and as the International Director of Culinary and Menu Development for Carlson Restaurants. Chef Jeremy has been featured on many local network affiliate programs and has also appeared on A&E, Lifetime, HGTV and on the top rated Food Network show, *Chopped*. He was also awarded "Hot Chef" of the year by the National Restaurant Association in 2011 for his inspiring flavor combinations and adventurous use of ingredients.

CHEF ROBERT BOWDEN: THURSDAY 2 P.M.

Robert Bowden, director of Harry P. Leu Gardens in Orlando, is a veteran of growing edibles in the garden to use in his favorite recipes. Robert often serves as Chef of the Garden when serving guests at Leu Gardens' Outdoor Kitchen pavilion. He loves using fresh ingredients from the garden to cook up tasty meals.

CHEF JAMES KATURAKES: FRIDAY 11 A.M.

Executive Chef at the Orange County Convention Center since 1998, Chef K is presently in charge of a \$4.2-million kitchen and a production crew of 75. A Certified Executive Chef by the American Culinary Institute, Chef K has won numerous awards on both the national and international levels. He has been instrumental in implementing vertical gardens which are located in the Westwood lobby entrance of the West Building of the Orange County Convention Center. The items harvested from the gardens are incorporated into the food served to guests at the Orange County Convention Center. Chef K also pickles food from the garden, as well as uses herbs grown in the garden to infuse oils and vinegars as part of his food preparations.

CHEF JENNIFER M. DENLINGER: SATURDAY 11 A.M.

Known as *The Florida Chef*, Chef Jennifer Denlinger has been a culinary educator for over 10 years. She has a BS from University of Central Florida in Hospitality Management, a M.Ed. from American Intercontinental University in Curriculum Design and CCC and CHE. Her culinary education was gained through an intensive apprenticeship program. Her current research is centered on the History and Cultural Anthropology of food in Florida, from the first settlers to present, both the cultural and economic significance of Florida food.