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All-Star Academy Talent Bios

Ted Allen (Host)

Emmy® award winner Ted Allen is the host of *Chopped* and the author of "In My Kitchen: 100 Recipes and Discoveries for Passionate Cooks" which debuted in May 2012, and an earlier book, "The Food You Want to Eat: 100 Smart, Simple Recipes," both from Clarkson-Potter. Allen also has been a contributing writer to *Esquire* magazine since 1996. Previously, he was the food and wine specialist on the groundbreaking Bravo series *Queer Eye*, a judge on Food Network's *Iron Chef America* and a judge on Bravo's *Top Chef*.

Bobby Flay

Bobby Flay's versatility is evident in the multiple talents he brings to the field as a chef, restaurateur, cookbook author, and media personality. Since debuting on Food Network in 1994, Bobby has continuously hosted programs that bring cooking tips and information on American regional fare to a national audience. Bobby most recently premiered the third season of his hit show *Beat Bobby Flay*, and his other current series include Emmy® award-winning *Bobby Flay's Barbecue Addiction*, *Brunch @ Bobby's* (Cooking Channel), *Food Network Star*, and *Iron Chef America*. Bobby has restaurants around the country, including Mesa Grill (Las Vegas, Paradise Island), Bar Americain (NYC, Mohegan Sun), Bobby's Burger Palace (multiple locations) and his newest culinary adventure, Gato (NYC). He is also the bestselling author of 11 cookbooks.

Alex Guarnaschelli

Food Network personality Chef Alex Guarnaschelli is a judge on *Chopped* and won the title of Iron Chef as competitor on *The Next Iron Chef: Redemption*. The daughter of esteemed cookbook editor Maria Guarnaschelli, after graduating college, Guarnaschelli decided to explore her culinary interests and began working under the tutelage of the acclaimed American chef and restaurateur Larry Forgione. Shortly after, Guarnaschelli moved to France to do a work study at La Varenne Culinary School in Burgundy. After school and successful years in France, Guarnaschelli returned stateside, working in acclaimed restaurants such as Daniel and in 2003 became the executive chef at Butter Restaurant. Chef Guarnaschelli released her cookbook "Old-School Comfort Food" in 2013.

Curtis Stone

Curtis Stone is an internationally-known chef, TV host, entrepreneur and *New York Times* bestselling author. Born in Melbourne, Australia, Curtis first found his passion for food while watching his grandmother make her legendary fudge and his mother roast her perfect pork crackling. After finishing culinary school, he took a job at the *Savoy hotel* in Melbourne before heading to London, where he honed his skills under legendary three-star Michelin genius, Marco Pierre White. While living in London, Curtis appeared in several U.K. cooking shows before catching the eye of television producers in Australia. Curtis has appeared on numerous daytime and primetime television shows. Curtis most recently opened his first restaurant, Maude in Beverly Hills in February 2014, which has received rave reviews from *LA Weekly* (2014's Best New Restaurant), *LA Magazine* (4 out of 4 stars), *Angeleno* and more. Curtis will release his new cookbook "Good Food, Good Life: 130 Simple Recipes You'll Love to Make and Eat" this March.

Michael Symon

Chef Michael Symon cooks with soul. Growing up in a Greek and Sicilian family, the Cleveland native creates boldly flavored, deeply satisfying dishes at his award winning restaurants Lola, Lolita, Roast, Bar Symon and B Spot. He also shares his exuberant, approachable cooking style with viewers on Food Network's *Iron Chef*



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America and as a co-host on ABC's *The Chew*. Michael is the author of three cookbooks, "Michael Symon's Live to Cook – Recipes and Techniques to Rock Your Kitchen," "Carnivore," and "5 in 5."

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