



Press Contact: Lauren Sklar  
Phone: 646-336-3745; Email: [lsklar@foodnetwork.com](mailto:lsklar@foodnetwork.com)

## **ALL-STAR ACADEMY**

### **Mentor Bios (2016)**

#### **Alex Guarnaschelli**

Chef Alex Guarnaschelli is a judge on *Chopped* and an Iron Chef, a title she gained after winning *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 several 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. In fall 2015, Chef Guarnaschelli opened Driftwood Room at Nautilus South Beach in Miami, Florida. Also in fall 2015, Guarnaschelli premiered her one-woman live comedy show, *Busting My Chops* at Caroline's on Broadway.

#### **Robert Irvine**

With more than 25 years in the culinary profession, Chef Robert Irvine has cooked his way through Europe, the Far East, the Caribbean and the Americas, in hotels and on the high seas. As the host of Food Network's *Restaurant: Impossible*, Irvine saves struggling restaurants across America by assessing and overhauling the restaurant's weakest spots. Irvine was previously the host of *Dinner: Impossible* and *Worst Cooks in America*, has authored two cookbooks, "Mission: Cook!" and "Impossible to Easy," and one healthy living book, "Fit Fuel: A Chef's Guide to Eating Well and Living Your Best Life." Irvine is currently on tour with his new, interactive live show *Robert Irvine Live*, and appears regularly as an expert guest on national morning and daytime talk shows. Irvine recently established the eponymously named non-profit organization, The Robert Irvine Foundation, in an effort to support military personnel and their families.

#### **Curtis Stone**

Curtis Stone is an internationally acclaimed, award-winning chef, restaurateur, TV host and businessman. Originally from Australia, Curtis was classically trained in Europe as protégé to renowned London chef Marco Pierre White. While Head Chef at Marco's highly revered restaurant, Quo Vadis, Curtis was given his first television exposure, which sparked the beginning of his television career in the UK, Australia, and then in the United States. In February 2014, Curtis opened his first solo restaurant, Maude, in Beverly Hills. Named after his grandmother, Maude Restaurant has garnered rave reviews and accolades as an international culinary destination from James Beard Foundation (2015 Best New Restaurant semifinalist), TIME/Travel & Leisure (lists Maude as one of the best new restaurants in the world), Eater LA (2014's Restaurant of the Year), LA Weekly (2014's Best New Restaurant followed by 2015 Best Restaurant in Los Angeles), LA Magazine (4 out of 4 stars), Angeleno and more. In 2016, Curtis plans to partner on his second restaurant in Los Angeles with his brother Luke and co-Executive Chef Chad Colby. Additionally, Curtis runs Stone Foods, his culinary-focused consulting, content and partnership company. He has authored six cookbooks and is a regular contributor to several magazines and television shows in the United States and Australia. Curtis is married to actress Lindsay Price and the couple has two sons.

#### **Andrew Zimmern**

A three-time James Beard Award-winning TV personality, chef, writer and teacher, Andrew Zimmern is universally regarded as one of the most versatile and knowledgeable personalities in the food world. As the creator, executive producer and host of the *Bizarre Foods* franchise on Travel Channel, Andrew has explored cultures in more than 170 countries. Motivated by his experiences over the years, Andrew has built a multi-faceted empire that shines the spotlight on impactful ways to think about, create and live with food. He is the founder of two multi-media production companies - Food Works and Intuitive Content. Andrew Zimmern's Canteen, a fast casual concept he launched in 2012, reflects his fascination with food history from around the world. Andrew has released three books - "The Bizarre Truth," "Andrew Zimmern's Bizarre World of Food" and "Andrew Zimmern's Field Guide to Exceptionally Weird, Wild & Wonderful Foods."

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