

# TOP CHEF MARCUS SAMUELSSON TO SPEAK AT KSU

**Kent, Ohio, Mar. 12, 2009-** Top chef, Marcus Samuelsson, from New York City's *Aquavit* restaurant will speak about his journey as a chef and love for Swedish and African cuisine on Wednesday, April 1, 2009 at 4 p.m. in the Kent Student Center, Kiva in Kent, Ohio. This free event is open to the public and is sponsored by the *Schwebel Baking Company* and organized by the faculty and students in the Hospitality Management program at Kent State University.

Samuelsson was born in Ethiopia and then raised by an adoptive couple in Goteborg, Sweden. At a young age he discovered his passion for cooking and began his journey as a chef. Shortly after completing culinary school at the Culinary Institute in Goteborg he apprenticed in Switzerland, Austria, France, and the U.S. and then began working at the world-renowned three-star Michelin restaurant *Georges Blanc* in Lyon, France. Soon after, he became executive chef and co-owner of *Aquavit*, in New York City, which was given a three-star review from *The New York Times*.

The James Beard Foundation honored Samuelsson as "Best Rising Star Chef" in 1999, then honored him again as "Best Chef: New York City" in 2003. He was also celebrated as one of "The Great Chefs of America" by The Culinary Institute of America. Samuelsson is a co-founder and chief creative director of Townhouse Restaurant Group, a restaurant management and consulting company, which he started with his partner Hakan Swahn. Samuelsson's management and consulting company has worked on projects in the U.S. and Europe, including New York City's Riingo, AQ Kafé, August, Chicago's C-House and Marc Burger.

Marcus Samuelsson has written four critically acclaimed cookbooks. His first was award-winning *En Smakresa: Middagstips Fran Marcus Samuelsson* in Swedish in 2002 followed by *Aquavit and the New Scandinavian Cuisine* in 2003, *Street Food* in 2004, and *Soul of New Cuisine- A Discovery of the Foods and Flavors of Africa* in 2006. His most recently published cookbook, *The Soul of a New Cuisine – A Discovery of the Foods and Flavors of Africa* has received accolades from publications such as *The New York Times*, the *Chicago Tribune*, and the *Washington Post*, and won "Best International Cookbook" from the James Beard Foundation in 2007.

Samuelsson has appeared on numerous television shows such as, *ABC's Good Morning America* and *The View*, *NBC's Today Show*, and *The Food Network*. He has also been featured in publications such as, *Gourmet*, *USA Today*, *Food and Wine*, *The New York Times*, and *Bon Appétit*. The *Discovery Home Channel* also airs the television show *Inner Chef* of which Samuelsson is the host.

Samuelsson serves on the Board of Directors of Careers through Culinary Arts Program which is a non-profit organization that provides inner city high school students with training, scholarships and jobs in the restaurant and food service industry. He is also an ambassador of

U.S. Fund for UNICEF and serves as a spokesperson for and provides support for tuberculosis initiatives in developing countries.

In 2005, Samuelsson was appointed Visiting Professor of the International Culinary Science at the Umeå University School of Restaurant and Culinary Arts in Sweden, and received an honorary degree from Johnson & Wales University as Doctor of Culinary Arts in 2006.

For more information about the bachelor's program in Hospitality Management and the recently approved master's degree in hospitality and tourism management, visit <http://www.ehhs.kent.edu/HM>.

For more information about the 2009 Schwebel Lecture, please call 330-672-2197.

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