



Bio of Chef Steven Petusevsky

Chef Steven Petusevsky is a pioneer in the marriage of good taste and sound nutrition, successfully pairing healthy ingredients with creative cooking techniques. Chef Steve has been the National Director Of Creative Food Development for Whole Foods Market, the largest natural food retail chain in the country. Chef Petusevsky is author of the *WholeFoods Market Cookbook- The Ultimate Guide to Natural Foods*, published by Random House, Fall 2002. He is currently working on his next book, *Happiness is a Home Cooked Meal~ 100 Simple & Savory Recipes & Recollections*.

He is founder and owner of Chef Steve's Carried Away Cuisine™ in Weston, Florida offering exceptional take-out for those who eat right and live well. Chef Steve's serves restaurant quality, healthy weekly meal programs to home dinner tables and offices across the South Florida community. His clients range from busy working couples to many pro athletes and members of the entertainment community

As a widely published food journalist, Chef Steve's reading audience numbers in the millions. He was a contributing editor to *Cooking Light* for 4 years, writing a monthly column called Inspired Vegetarian. He currently writes special features for the magazine. His articles appear in *Natural Health*, *Fine Cooking*, *The LA Times Syndicate*, *Food & Wine*, *Self and Restaurant Hospitality*. Chef Steve is also a syndicated columnist for *The Chicago Tribune* news service, where his weekly column entitled *Vegetarian Today* appears in hundreds of newspapers nationally. Chef Steve hosts a regular cooking segment on the local NBC affiliate Saturday mornings.

He is the author of the Grains poster released by *Ten Speed Press* and a Culinary Advisor to the Whole Grains Council.

Petusevsky worked for several International hotel corporations before joining WholeFoods such as Intercontinental Hotels, Meridien Hotels and Rockresorts. Steve has been a consultant to the natural foods retail industry for over a decade. Chef Petusevsky also works with several high profile companies in the area of menu research, new product development, ideation and natural food marketing. Some of his clients include; Aramark, Google Corporation, Starkist, Market Salamander, National Coffee Association, The Solae Company, Kellogg's, Bushes Beans, Small Planet Foods, Muir Glen, Florida Crystals, Nestle International, Cross & Blackwell, Cascadian Farms, Bell & Evans and Rapunzel Pure Organic.

Chef Petusevsky is also a culinary instructor and teaches classes at many retail markets and cooking schools nationally.

Chef Petusevsky is a graduate of the prestigious Culinary Institute Of America in Hyde Park, New York where he was awarded a fellowship and served as Chef Instructor. Petusevsky served on the board of overseers for the Chef's Collaborative and is now a Board Emeritus.