

Christopher Styler, experienced chef, teacher, culinary producer, and author has over 35 years of experience in the food world. Chris's love for food has taken him to the test kitchens of *CUISINE* and *Food & Wine* magazines, restaurants in Italy for study, and all across North and South America for consultation, menu design, and food preparation.

Chris was the chef of Metro C.C. in Manhattan and The Black Dog Tavern on Martha's Vineyard. He was also the chef/owner of Blue Collar Food, a Manhattan based catering company. In addition, he assisted Brendan Walsh in the opening of Arizona 206 in New York City and was responsible for the recipe development and opening of Winners, an American restaurant in Bogotá, Columbia. Chris served as the menu and recipe consultant for Lidia's Kansas City and Lidia's Pittsburgh, both operated by Lidia and Joseph Bastianich.

Author of *Smokin', Primi Piatti*, a cookbook of Italian first courses, and *Working the Plate*, Chris is the co-author of several books, including *Sylvia's Soul Food* with Sylvia Woods; *Blue Collar Food* with Bill Hodge; *Vegetable Love* with Barbara Kafka (winner of a 2005 IACP book award); *Daisy Cooks!* by Daisy Martinez (nominated for a 2005 IACP award), *Lidia's Italian-American Kitchen*, by Lidia Maticchio Bastianich (recipient of a 2003 IACP award) and *The Desperate Housewives Cookbook* with Scott S. Tobis. Other recent publishing projects include: editing *Mom's Secret Recipe File: More than 125 Treasured Recipes From the Mothers of Our Great Chefs*; collaborating on *Rosa's New Mexican Table* with Roberto Santibañez; *Daisy: Morning, Noon, and Night* with Daisy Martinez and *The Mushroom Lover's Mushroom Cookbook*, written by Amy Farges.

Chris is active in television production as well. Most recently he served as in-house culinary producer for the Veria Living network as part of the team that produced five 39-episode series including *Peggy K's Kitchen Cures*; *Nirmala's Spice World*; *What Would Julieanna Do?*; and *Naturally Beautiful*. In 2009 to 2011 served as Consulting Chef to seasons one and two of the ABC prime-time series *Jamie Oliver's Food Revolution*. Additionally, Chris has served as Culinary Producer for eight PBS and Food Network television series: *Viva Daisy!* and *Daisy Cooks!* with Daisy Martinez, *Lidia's Italian Table*

and *Lidia's Italian American Kitchen* with Lidia Bastianich; *Julia and Jacques: Cooking at Home*; *Savor the Southwest* with Barbara Fenzl, and *America's Test Kitchen*. On the other side of the camera, Chris has had numerous appearances on *iVillage Live*, *Good Morning America*, *Today*, *The Rosie O'Donnell Show*, *Good Day New York*, *The Home Show*, and *Lidia's Italian-American Kitchen*. An episode of *Sara's Secrets* with Chris as featured guest aired on the Food Network in August 2004.

Chris is also at home giving cooking classes or demonstrations—from large to small. He has taught in intimate settings like Sur La Table and the Kings Cookingstudio chain. As Special Project Chef for *Gourmet* magazine, Chris demonstrated cooking techniques for groups as large as 500 people.

In 1996, Chris started Freelance Food, LLC, a restaurant and food consulting service that specializes in recipe development for corporate clients, restaurants, and publications. He graduated cum laude from the Culinary Division of Johnson & Wales University in Providence, Rhode Island. He is currently at work on a cookbook as well as keeping active in television production. His website is [www.chrisstyler.com](http://www.chrisstyler.com).