

## "Grilled Chicken with Whole Grain Brown Rice, Carrots & Apple Vinaigrette"

## "Turkey Chili with Pearl Barley"

Featuring Headliner Chef

## **Celebrity Chef Marvin Woods**

**America's Healthy Chef** 

America's Healthy Chef, Chef Marvin Woods, will take the stage at the American Diabetes Association FOCUS: STOP DIABETES Expo on Saturday, March 31<sup>st</sup> from 11:00am to 1:00pm, Cobb Galleria Centre and will serve up two tasty recipes!

Chef Marvin will dish up some of his healthy pantry and shopping tips, too. And, one lucky audience member will be chosen to get on stage and help cook!

Chef Marvin Woods is an Emmy® Award-nominated television host, celebrity chef and author of lauded cookbooks, *Home Plate Cooking* and *The New Low Country*. He is recognized by fans and peers alike by his infectious personality, signature bandana and wildly inventive take on food rooted in northern Africa, South



America, the Caribbean and the Low Country. His healthy, quick-food has been regularly featured on the Today Show and in national publications, including *O Magazine*, Food & Wine, Southern Living and many more.

Chef Marvin was chosen as the first chef to kick off Michelle Obama's Let's Move! cooking series to help busy families create nutritious and affordable meals on <a href="www.letsmove.org">www.letsmove.org</a>. For more than seven years, Chef Marvin has been traveling the country educating and motivating kids and parents through his program, *Droppin' Knowledge with Chef Marvin Woods*. The national program focuses on a positive way to reduce childhood obesity and other children's health issues.

Traveling internationally for appearances and cooking demonstrations, Chef Marvin consistently draws audiences of 200+. He has served as guest chef at the James Beard House, been featured as a celebrity chef at the Charleston Food & Wine, The Pillsbury Bake Off, the Miami Wine & Food Festival and Charlotte Shout, and selected as a judge for The Southern Living Cook Off.

A 28-year veteran in the hospitality and restaurant industry, Chef Marvin began his career at Harrah's Trump at Trump Plaza, Rockefeller Center, Seagrill, Windows on the World, Arizona 206, Café Beulah and Café Orbit. He also has lead the kitchens of Savannah Restaurant, The National Hotel, Hollywood Prime at the Westin Diplomat and M. Woods.

Chef Marvin is currently working on a line of spice blends and sauces, travels the country on behalf of the American Heart Association, American Diabetes Association and other health organizations. He is also working on kicking off a 10 city tour called "Eat More Weigh Less" as well as several restaurant projects in New York City. Marvin resides in Atlanta with his wife and two children and is very active in the community.

For more information, please visit <u>www.chefmarvinwoods.com</u>.

Facebook: https://www.facebook.com/pages/Marvin-Woods/33706521349

Twitter: @chefmarvinwoods