



Ben Ford—Chef for the February 15, 2016 ASEAN Summit

Chef Ben Ford is a husband, father, chef, author, self-described adventurer, craftsman, and historian.¹ As a young man he spent a year abroad at the University of Dijon in France. After spending time with the locals, he became appreciative of their “European routine of going to the market daily to buy fresh produce and meat. He appreciated the Slow Food Movement, noting that the time and effort it took to cook had a truly positive effect on the end result.”² When he returned to the U.S. he studied at the California Culinary Academy in San Francisco. After graduation moved back to Los Angeles and started working as a sous chef at Eberhard Mueller’s Opus in Santa Monica.

In 2004, he opened his first restaurant, Ford’s Filling Station in Tulsa, OK, where he experimented on making enjoyable, sustainable food more accessible to the average American. As a self-proclaimed “alchemist, celebrating head 2 tail & root 2 flower”³, his locally grown/farmed, or farm to table, approach to cooking soon became his trademark. Ford’s Filling Station was then relocated on two accounts, once in 2006 to Culver City, CA, and then in 2014 to the JW Marriott at L.A. Live. In 2014, Ben wrote *Taming the Feast: Ben Ford’s Field Guide to Adventurous Cooking*, which gave the reader step by step instructions in outdoor cooking including instructions on roasting a whole pig (head to tail).

Chef Ben Ford donates his time and talents to a variety of organizations throughout the country. Noted organizations he has helped raise awareness of are No Kid Hungry, Los Angeles Mission, (which provides food for the homeless), and Alex’s Lemonade Stand, which raises money to fight childhood cancer. Ben Ford has two children with wife Emily Ford. He is also the son of actor Harrison Ford (*Star Wars*, *Indiana Jones*).



Robert William “Bobby” Flay—Chef for the 2013 US/China Summit

Chef Bobby Flay is one of the most well-known chefs of modern times and is the epitome of a “celebrity chef.” In 1984, he graduated from the French Culinary Institute of Manhattan, from which he received the institute’s Outstanding Graduate Award in 1993. After working for different restaurants, Bobby became enamored by Jonathan Waxman’s style of cooking. “Flay was fascinated by Waxman’s use of spices and flavors from the American Southwest—a region Flay had never visited—and Southwestern cooking soon became Flay’s signature food.”⁴

Chef Flay owns restaurants in cities all over the world including Las Vegas and the Bahamas. He has been a staple on the Food Network, hosting thirteen cooking shows and specials. He appeared on the *Iron Chef* alongside “[Chef] Giada De Laurentiis to face off against, [Chef] Mario Batali and [Chef] Rachael Ray garnishing the highest rated show ever broadcast on Food Network”. Chef Flay has also penned numerous books, and received various awards and accolades including the 2004

and 2005 Daytime Emmy Award nominee for Outstanding Service Show Host for *Boy Meets Grill*. In June 2015, Chef Bobby Flay was the first chef to receive a star on the Hollywood Walk of Fame.



Cristeta Comerford—Chef for the 2014 bilateral meeting of President Obama and His Majesty King Abdullah II of Jordan

As a food technology graduate from the University of the Philippines, Cristeta “Cris” Comerford began her career at the age of 23 when she immigrated to the United States from Sampaloc, Manila, Philippines in 1985. Once in the United States, she began to work as a “salad girl” at various hotels in Chicago. She eventually worked her way up to a chef position at the Sheraton Hotel, and later at the Hyatt Regency Hotel, both in Chicago. After her time at the Hyatt, she moved to Washington D.C. before moving to Vienna, Italy to work as a rotating chef.

In 1995, she was discovered by White House Executive Chef Walter Scheib III and started working as the White House sous chef during the Clinton administration. Ten years later, First Lady Laura Bush appointed Comerford the role of executive chef, who became “... the first woman and ethnic minority ever to hold the position.”⁵ As the White House executive chef “[h]er many responsibilities include designing and executing menus for official dinners, social events and family entertaining.”⁶

Executive Chef Comerford maintained her position through the Obama administration and began working with First Lady Michelle Obama to create healthier and seasonal menus for the First Family of the United States.

In 2010, Chef Comerford appeared on an episode of *Iron Chef* alongside Chef Bobby Flay. They were proclaimed the winners in a battle against Chef Emeril Lagasse and Chef Mario Batali.

Chef Comerford continues to serve as the White House executive chef.

¹ <http://www.bustle.com/articles/68212-who-is-ben-ford-harrison-fords-son-is-a-chef-author-adventurer-craftsman-the-list>

² <http://www.chefbenford.com/about/biography/>

³ <http://www.bustle.com/articles/68212-who-is-ben-ford-harrison-fords-son-is-a-chef-author-adventurer-craftsman-the-list>

⁴ <http://www.biography.com/people/bobby-flay-578278#celebrity-chef>

⁵ <http://www.cnn.com/2014/09/16/living/meet-the-white-house-chef/index.html>

⁶ <http://www.foodnetwork.com/shows/iron-chef-america/chef-cristeta-comerford>