

Chef Christopher Ivens-Brown

Biographical Sketch

Linking our Plate to our Planet

Bringing a World of Experience to the Issue of Culinary Sustainability

Chris Ivens-Brown is executive chef and vice president of culinary development for Compass Group as well as a local TV star. Chef Chris's passion for advocating culinary sustainability has been very apparent over the past six years. Chris's dedication to raising awareness and promoting sustainable solutions for both sea and land based food supplies has led Compass Group, one of the largest food service companies in the world to adopt sustainable food practices. Chris has made it his mission to educate the food industry as well as the home cook about simple and effective methods for cooking and eating fresh, seasonable, and sustainable foods. In his spare time, Chris has hosted two successful seasons of *Cooking at Home with Chef Chris*, with a guest line-up including sports, government and media celebrities. Chris has also had the honor of cooking for a myriad of celebrities and public figures, including Phil Collins, Martha Stewart and Queen Elizabeth. In the community Chris donates considerable time and culinary talent to many fundraising events and charitable organizations including; Monterey Bay Aquarium's Seafood Watch, The Make-A-Wish Foundation, The American Heart Association, Loaves and Fishes, and Classroom Central.