



## ALPHA OMEGA

**CHEF LARS KRONMARK**  
CWP Professor  
Culinary Institute of America at Greystone



Lars Kronmark, who was educated in his native Denmark, is the senior chef-instructor at The Culinary Institute of America at Greystone. As part of the start-up “dream team,” Chef Kronmark was hand-picked from the finest culinary educators in the United States to open the school in Napa Valley in May 1995.

As a chef-instructor, Chef Kronmark has led leading professionals in custom and catalog programs as well as food and wine tours in Napa and Sonoma and has been involved with the annual Worlds of Flavors International Conference and Festival since its conception in 1996.

As part of his involvement in several international programs, Chef Kronmark has traveled to several countries including Mexico (with the award-winning chef and restaurateur Rick Bayless), Italy, France and Spain as part of a partnership with the International Olive Oil Council along with Paula Wolfort and trade teams. In 2010, Chef Kronmark spent a month at Macelleria Cecchini with the butcher from Tuscany, Dario Cecchini, working side-by-side with Dario’s staff in the butcher shops and restaurants on a work study program.

Chef Kronmark helped launch the China Educational Project in 2000-2001, for which he spent significant time in Shanghai and Beijing teaching Chinese hotel and restaurant chefs the art of contemporary American cuisine. He also worked in the wine regions of Southern Australia as guest chef instructor in Adelaide for six months.

Chef Kronmark’s interest in wine developed over the past 30 years and has culminated in recognition as a Certified Wine Professional. Besides conducting wine-related cooking classes, he also participates in events at local wineries and has been involved with Auction Napa Valley for the past 28 years. For the past 20 years,

he was the chef for the CIA during Premiere Napa Valley's Barrel Auction. In 2010, Chef Kronmark was invited to be the celebrity guest chef at Auction Napa Valley's Live Auction at Meadowood Napa Valley, joining top chefs from across the United States.

Before joining the CIA at Greystone faculty, Chef Kronmark was a senior chef–instructor at The California Culinary Academy in San Francisco for 14 years. In 2007, Chef Kronmark was voted Chef of the Year by the Cordon d' Or Gold-Ribbon Awards. In 2012, he won the California competition segment of Heritage Fire and Cochon 555 and was named the Prince of Pork in California at Greystone.

Chef Kronmark lives with his family in St. Helena, where for the past 18 years he has grown Cabernet Franc grapes and made his own wine, which includes grapes from The Culinary Institute of America at Greystone property.