



ALPHA OMEGA

MICHAEL WILLE
Culinary Arts
Assistant Professor—Culinary Arts



Chef Wille is an Assistant Professor and has taught cooking for the past 14 years at a variety of institutions (CIA Greystone, CIA Singapore, Cabrillo Community College in Aptos, CA and Professional Culinary Institute in Campbell, CA) and has been cooking professionally since his graduation from the CIA Hyde Park in 1989. Prior to teaching he honed his craft throughout the kitchens of the Chicago Park Hyatt under Bocuse D'Or USA winner Chef Jeffrey Jackson and at The Claremont Resort and Spa under Chef Hans Weigand. He has also worked at The Hotel Nikko of Beverly Hills, San Francisco's Frascati Restaurant and has cooked across the fields of the Serengeti with Africa Expeditions. Chef Wille is a published author and grew his passion for Mexican food while writing the book "Doña Tomás, Discovering Authentic Mexican Cooking" for chefs and restaurateurs Thomas Schnetz and Dona Savitsky.

Although Chef Wille grew up in Chicago he identifies as a Californian (having lived longer on the West Coast than anywhere else), carries an Irish passport (through his grandmother's side) and considers himself a citizen of the world. His cuisine draws upon the classical French technique he impresses daily upon his students while dabbling in the flavors, ingredients and culinary spirit he has been exposed to throughout his global culinary adventures.