



## ALPHA OMEGA

CHEF REBECCA PEIZER

Owner, All Things Culinary

and

Adjunct Professor, The Culinary Institute of America at Greystone



Chef Rebecca Peizer is a seasoned culinary professional with 22 years of industry experience. She is the owner of All Things Culinary, an education, consulting and event business, as well as the Culinary Director at Gray Haven, an upscale rehabilitation facility in historic downtown Napa. She was a Professor of Culinary Arts at The Culinary Institute of America at Greystone for 10 years where she created the Farm to Table Bachelor Concentration as well as wrote curriculum for many of the college's undergraduate courses.

Rebecca helped open Roux restaurant, a farm-driven southern French restaurant in St. Helena, which was awarded Top 10 Bay Area Restaurant by the *San Francisco Chronicle* and has also worked for Mustard's Grill in the Napa Valley; Evan's in South Lake Tahoe; Sarabeth's and Keen's Steakhouse in New York City; and the Elk Creek Ranch, a private luxury resort in northwestern Colorado.

She has served as a chef for Cakebread Cellars, Neibaum Coppola Estate Winery, and Duckhorn Vineyards, where she also taught wine education and food and wine pairing. As an instructor of professional culinary and wine courses at Le Cordon Bleu and the Culinary School of the Rockies, she helped institute the nation's first farm to table culinary program, and brought students to live and work on farms in Colorado as well as extern in the south of France. Her accolades include Top 10 Sous Chef in America by *Food & Wine Magazine*, first place for the National Pork Board Taste of Elegance Competition, first place in the Italian Culinary Institute

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for Foreigners Sintonie Olive Oil Competition, as well as having earned Certified Executive Chef and Certified Hospitality Educator certifications.

Rebecca is active with Digital Media and Consulting, writing articles and recipes and taping educational videos for various clients in the Food Industry and has written the culinary training program for the Salvation Army to train rehabilitees nationwide in job training for their future success. She is a Certified Executive Chef (CEC) and Certified Hospitality Educator (CHE) and has earned certifications in Cheesemaking, Pemaiculture Design, and Sommelier Certification through the Court of Master Sommeliers and the International Wine Guild.