

Chef Success

AWARD



Chef Anand Jayapal's recipe for a great kitchen is "spontaneous cookery dictated by instinct." Chef Jayapal, or "A.J." as everyone calls him, possesses a strong and admirable work ethic that has helped him to develop confidence and professionalism in and out of the kitchen.

Nothing gives him greater pleasure than to pass on his knowledge to the next generation of chefs in the work place and at home. He enjoys sharing helpful tips with high school and college students in culinary programs as well as those with an interest in spicing up their household recipes. He takes pleasure in giving culinary demonstrations and working with charity events such as the NFL Alumni Golf Tournament, March of Dimes, and the Regional Food Bank. Opening new worlds to those who want to learn is "both rewarding and essential" to him.

Chef A.J. has also taken the initiative to create his own marinade company—Miss Sydney's Secret Family Recipes, LLC. He is working with his family to "create the next new condiment." The formation of this company as a family-owned-and-operated business is a life long dream for A.J. and the start of a new chapter in his culinary career.

Recently, upon the request of the NYS Pride Program, A.J. journeyed to Cuba to introduce NYS food products to Cuban dignitaries, including Raul Castro. "It was an honor to represent NYS farmers and Pride members on this incredible trip. What better way to bring people together than through wonderful food!"

CHEF A.J.'S CAREER HIGHLIGHTS

- 2008 Cuban Trade Mission, represent NYS Pride Program to Cuban dignitaries
- 2008 Participant in the Food Network's South Beach Wine and Food Festival
- 2007 Launched new product for his own company, Miss Sydney's
- 2006 Three Merit Awards, prestigious British Open Cookery
- 2005 Cornucopia, won Silver Medal
- 2004 Cornucopia, won Gold Medal and took Best of Show
- 2004 Chaîne de Rotisseurs, welcomed as a member
- 2004 Heineken La Parade des Chefs, took First Place in NYC Jacob Javits Center
- 2003 Chef of the Year, ACF Capital District/Central NY Chapter
- 2003 WTEN 10 News, seasonal food segments for Pride of NY program
- 2002 ACF Culinarian of the Year Award, from the American Culinary Federation
- 2002 Cornucopia, Gold Medal
- 2001 Food Network, live Las Vegas Show
- 2000–2001 Food Director/Stylist for regional cooking show, *Carmine's Table*
- 2001 James Beard GRI Dinner, for *Carmine's Table*
- 2000 & 1998 New York State Culinary Team, Bronze Medal winner of the prestigious La Parade Des Chefs, British Open Cookery Championships
- 1999 International Hotel/Motel Show-Veal Competition, Silver Medal
- 1999 Cuisine Magic Competition, Silver Medal
- 1998 Cornucopia, Assisted C.M.C. Dale Miller in winning Gold Medal
- 1998 Eighth Annual James Beard Awards, privileged to work with Jasper White, Wolfgang Puck, and Jacques Pepin