

## Michael Makuch (US)

Johnson & Wales University

*June 23<sup>rd</sup>*



**M**ichael has dedicated his professional career to developing full-flavored healthy food. His passion led him to create the cookbook Families Cook Nutritious Recipes with a Side of Food Safety in collaboration with Johnson & Wales University and the Center for Disease and Control.

A pioneer in culinary nutrition education, Michael facilitated collaborations between Johnson & Wales University and the Tulane University School of Medicine as well as the Brown University School of Medicine. These programs teach healthy cooking principles to future medical doctors, enabling them to incorporate healthful cooking guidance into their practices.

Fueled by a strong desire to give back to his community, Michael has become an advocate for community outreach. Launching over twelve unique culinary nutrition community outreach programs, including cooking demonstrations, culinary workshops, and corporate trainings, Michael teaches the importance of maintaining a healthy lifestyle.

Michael Makuch joined the faculty at Johnson & Wales University in 2007, where he teaches Spa Cuisine and Nutrition & Sensory Analysis. Michael is a Certified Executive Chef through the American Culinary Education and holds a Master's of Applied Technology in Teaching Education.

