

*Julie Tan C.C.E., C.E.C*



Chef Tan has earned nearly 30 years of professional cooking and has traveled the world a few times over in the process. Some of her more notable titles have included Executive Chef, Recipe and Cookbook Developer, and Studio Coordinator for celebrity chef Martin Yan (assisting in the development of recipes for Martin Yan's cookbooks like "Chinese Cooking for Dummies" and "Asian Favorites"). Chef Tan has served as Demonstration Chef for General Electrics, Laney College, City College, and Yan Can Cook International School. She is also a Certified Executive Chef, a Certified Culinary Educator and a Certified Master Taster.

In addition to her work as a restaurant consultant, food stylist, recipe and food developer, Chef Tan holds the knowledge of Nonya Cuisine, a highly safeguarded cuisine held secret in her home country of Malaysia as well as Singapore.

Trained in the art of French cooking and graduating top of her class at the California Culinary Academy, she joined the academy as a chef/instructor in 1999. Her latest works include appearances in the academy's PBS television series, "The Academy's World Cuisine", Martin Yan's PBS series, "Asian Favorites", and also giving her seal of approval to nation-wide products.