

About Charleston Cooks!

Charleston Cooks is part of the Maverick Southern Kitchens company. Based in the heart of the Lowcountry of Charleston, South Carolina, Maverick Southern Kitchens owns and operates a collection of unique restaurants, as well as the combination kitchen shop and cooking studio "Charleston Cooks." Charleston Cooks provides a plethora of exciting cooking classes hosted by professional culinary staff at the school in addition to well-known culinary professionals from Charleston's incredible dining scene. Culinary staff at the school have had extensive experience working with children in cooking camps, cooking classes and cooking activities

About Sylvia Byrd, Ph.D., R.D.

Dr. Byrd is an Associate Professor in the Department of Food Science, Nutrition and Health Promotion at Mississippi State University. While her responsibilities focus on teaching and advising undergraduate and graduate students, it is her work in bringing food back into nutrition education that makes her stand apart in her field. Sylvia is food lover, farmer and teacher. She has extensive experience developing creative curriculum around food for school-age children and young adults. She has developed and taught cooking classes, food curricula and cooking camps for 3rd-6th graders. She has worked deep in the heart of some of America's poorest communities, heralding change, changing hearts and motivating minds. Sylvia is a true southern treasure who will delight you with her extensive knowledge, sense of humor, appreciation for everything food and deep love of the South and Southern ways.

About Antonia Demas, Ph.D.

Teaching food studies in a variety of educational settings with people of diverse ages, ethnic, and socio-economic backgrounds has been Dr Demas' life work. Her jobs have required strong organizational abilities, keen interpersonal skills, flexibility, and the ability to work independently. Dr Demas' extensive experience has included developing educational programs and curriculums, teaching, organizing people and educational/cultural events, designing and analyzing research, mentoring graduate students, and fundraising. In 1999, in cooperation with distinguished colleagues dedicated to the improvement of long-term health and education of children, she founded the Food Studies Institute, a non-profit corporation. Dr Demas received her Ph.D. from Cornell University, in Agricultural and Adult Education and her Masters in Human Service Studies with minor concentrations in Nutrition Education and Human Development and Family Studies, also from Cornell

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Amanda Archibald, founder/owner, Field to Plate, is both visionary and leader in the world of food choice and food and nutrition education. With a palate honed in Europe and finessed in the United States, the way she looks at, thinks and talks about food sets her apart in the field of food and food talk. Her many years as a research analyst specializing in food and health, has placed her at the vortex of what's happening in food and why, in America.

But beyond business, it is Amanda's lifetime of respect for the journey that food makes from the field to the plate that shapes her vision about food, food education and where we need to go in food in America. Amanda has spent over 13 years fine-tuning ways to engage people and get them truly excited about food. Borrowing tasting cues from the wine industry and wrapping them with creative approaches to food, flavor and choice, Amanda has found a way to ignite people's passion for food. Most importantly, she has found a way to help people sow the seeds of food memories to last a lifetime. Her inspirational work in food and culinary-nutrition education is creating a foundation for a new way of talking to Americans about food and food choice.

Amanda is a member of the American Dietetic Association and inducted into the Washington D.C. Chapter of Les Dames d'Escoffier. She serves on the Mid-Atlantic Farm to School steering committee and was recently invited to sit on the National Advisory Council for Operation Frontline. Amanda was born in Europe and educated in both the UK and the U.S. She has dedicated her career to creating meaningful food education experiences and insights for food, nutrition, health, research and culinary professionals and the consumer at large.

