

Virtual Connect: Food Service



ABOUT THE CHEF

Lisa Counts always knew she would be a chef. She graduated from the #1 culinary school in Chicago, Kendall College, in 2003. After graduation, she worked at many prestigious restaurants including 312 Chicago, Naha, Spiaggia, Custom House, Henri and Acanto. She is currently the Executive Chef of The Chopping Block where she has shared her love of food with home chefs for the past six years.

VIRTUAL CHEF DEMONSTRATION MARCH 29, 7:30 - 9:30 PM CDT

Learn about food service products from the Midwest and Northeast, ask questions, and meet with producers and manufacturers during the event.

WHAT YOU CAN EXPECT

- **Link to information** on the 15 participating U.S. food suppliers.
- **Invitation** to our live and interactive chef demonstration.
- Request **one-on-one meetings** with any of the participating U.S. suppliers to learn more about their products and the opportunities to get it to your market.

Products represented include seafood, sauces, processed fruit and vegetables, dairy, beverages, processed meat and baking ingredients and more.

ABOUT THE VENUE: THE CHOPPING BLOCK

The Chopping Block is a recreational cooking school that combines education and entertainment for a unique food experience. Food Export has worked closely with The Chopping Block since 2009, providing in-person chef demonstrations in conjunction with our Foodservice Buyers Mission at the NRA Show in Chicago helping buyers have hands on food service experiences.



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Hosted in partnership with the Chopping Block in Chicago.