

Scott Uehlein

A visionary in his field, Corporate Chef Scott Uehlein is consistently recognized for his creativity and expertise in the development and preparation of healthy cuisine. Under Chef Scott's direction, Canyon Ranch has received top honors from *Travel + Leisure* (Top Spa for Food in the U.S.), and has been rated Best Spa for food by *Gourmet* and *Condé Nast Traveler* magazines.

His witty style and vast culinary knowledge make Chef Scott an easy-to-listen-to and informative showman – and much sought-after in the media as a master in his profession. He has appeared on Food Network shows – *The Best Of*, *Sara's Secrets* and *Into the Fire*, shot entirely unscripted and on location at Canyon Ranch in Tucson – as well as *The Jane Pauley Show* and Canada's *Vicki Gabereau Show*, and on the *Today Show*. He was also selected to develop recipes and serve as a spokesperson for the Florida Dept. of Citrus.

Chef Scott was invited to Japan by the U.S. Department of Agriculture to teach about American and Southwestern food. He has had the prestigious honor of preparing the James Beard House dinner for the Great Hotels of America dinner series.

He is the co-author of *Canyon Ranch Nourish* (Viking Studio, 2009) and *Canyon Ranch Cooks* (Rodale, 2001).



CREDENTIALS

Student of Chef Madeleine Kamman's School for American Chefs at Beringer Vineyards in Napa Valley

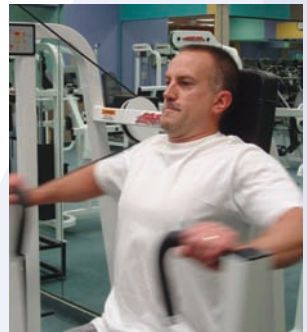
Graduate, Culinary Institute of America, New York

Topics

COOKING WELL: DELECTABLE DEMONSTRATION & DISCUSSION

A consummate chef with a personality to match, Chef Scott is a natural at teaching while demonstrating great cooking techniques. He makes cooking fun and effortless, disseminating practical tips for even the most inexperienced cook as he prepares healthy meals you'll love to make for family and friends. Entertaining and effusive, Chef Scott incorporates valuable information into each cooking demonstration, including topics such as:

- healthy eating
- portion sizes
- creating flavorful, uncomplicated dishes
- cooking fresh
- incorporating sweet, sour, bitter and salty into your cooking
- inventing new foods
- using herbs & spices
- which oils are best
- discovering food textures
- beautiful presentations
- which pans to own and use
- much, much more



Scott mixes it up in the weight room, as well as in the kitchen.

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