

## *Chef Christopher Singlemann, CEC*

At age 12, Christopher was already cooking for his family of nine. Born in Queens, New York, Chris spent summers in Pennsylvania with his grandfather, a Chef, who taught Chris how to cook. Two of his older brothers also became Chef's, so it was no surprise when Chris headed off for Johnson & Wales University, Rhode Island to obtain his degree in Culinary Arts.

After obtaining his degree, Chris headed back to Long Island, New York and worked for some of the finest French & Italian Chefs in the industry. He started with a five year apprenticeship under the tutelage of Chef Jean Claude Denner, Chef / Owner of four star French restaurant, La Mascotte. Chris took advantage of any opportunities to travel and spent a short stint in France, learning pastries. Chris continued to build on this solid foundation at various fine dining establishments until finally becoming Executive Chef at Watermill Caterers in 1995.

Throughout his long career as Executive Chef at Watermill Caterers, Chris has been involved in many culinary events and competitions. He explains: "It enables us as Chef's to showcase our talents, stay on top of current trends, network with other professionals, share ideas, learn and push our boundaries." Chris brings everything he obtains back to his staff. "To be a successful Chef requires much more than cooking skills. You need to be able to work under extreme pressure, have strong organizational skills, leadership ability and the capability of motivating your staff to perform at peak levels."

Chef Chris also stays active with the American Culinary Federation. Today, ACF is the largest professional chefs' organization in North America. They are made up of more than 17,500 members who belong to nearly 200 chapters in four regions across the United States. Chris is currently the Vice President of the Eastern Long Island Chapter. In 2014 he received the Presidential award and more recently was named Chef of the Year by the Eastern Long Island Chapter.