

Chef Bill Millholland

Culinary Arts Instructor



Education:

Grand Diplome, French Culinary Institute

B.A. Japanese, Indiana University

B.A. French Language and Literature, Indiana University

Favorite Dish:

Duck Confit

Hobbies:

Dining out

Wine

Tennis

Experience:

11 years in the industry

Chef Instructor, Toscana Saporita Cooking School

Chef Instructor, Calphalon Culinary Center

Head Baker, Levain Bakery

Awards and Associations

Certified Chef de Cuisine, American Culinary Federation