

Chef Mike Salzinski

Culinary Arts Instructor



Education:

Bachelor of Liberal Arts, The University of Illinois
Professional Cooking Certificate, The Cooking
and Hospitality Institute of Chicago

Favorite Dish:

Anything fatty, salty, and/or funky

Hobbies:

Spending time with my family
Reading (mostly fiction when it's not about
food)

Biking & running

Experience:

12 years in the industry

Private Chef/Caterer

Sous Chef, The Outpost Restaurant

Butcher/Fishmonger, Foodstuffs, Inc.

Supervisor/Cook, A La Carte Gourmet Deli and
Catering

Awards and Associations

American Culinary Federation

Host/organizer of the CHIC Ethnic Lunch Club