



Name in English: Martin Yan
Name in Chinese: 甄文達
Name in Pinyin: Zhēn Wéndá
Gender: Male
Birth Year: 1948
Birth Place: Guangzhou (Canton), China
Current Location: San Francisco Bay Area
Philanthropy:

Profession(s): Master Chef, Food Consultant, Restaurateur, Author

Education: MS, Food Science, University of California at Davis

Award(s): 1994, James Beard Award for Best TV Cooking Show; 1996, James Beard Award for Best TV Food Journalism; 1998, Daytime Emmy Award; 2001, inductee for the James Beard Foundation's D'Artagnan Cervena Who's Who of Food and Beverage; Antonin Careme Award by Courvoisier from the Chef's Association of the Pacific Coast; received the title of Master Chef by the American Culinary Federation

Contribution (s): World famous television Chef Martin Yan promoted the art of Chinese cooking internationally. He has written over 30 cookbooks, including "Martin Yan's Chinatown Cooking" which features recipes from eleven Chinatowns around the world and his latest cookbook "Martin Yan's China", in which Chef Yan embarks on a culinary journey through China. He has lectured at the Culinary Institute of American, Johnson & Wales University, the California Culinary Academy, the Chinese Cuisine Institute of Hong Kong and many other culinary institutions around the world.

At the age of thirteen, Chef Yan held an apprenticeship at a Hong Kong restaurant. After graduating from the Overseas Institute of Cookery in Hong Kong, he went to Canada and then the US. In 1978, he developed a daily television cooking show featuring Asian cuisine, the now classic Yan Can Cook. By 1985, Yan Can Cook was aired in 50 different countries. Its success can be attributed to Chef Yan's wit, warm-heartedness and of course his astounding cutting techniques. The show eventually branched out from Chinese cooking to several distinct styles of Asian cooking. Yan would often travel to different parts of Asia and introduce his audiences to the local cuisine on location.

In 1985, Chef Yan founded the Yan Can International Cooking School in the San Francisco Bay Area. In 2002, he opened the first "Yan Can" and "SensAsian" restaurants in California, featuring pan-Asian menus. In 2007, Chef Yan developed two television cooking and travel programs for the Chinese audience worldwide in both Cantonese and Mandarin. And in 2008, he opened the state of the art Martin Yan's Culinary Arts Center in Shenzhen, China for professional chef training and food enthusiasts.

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External Links: <http://yancancook.com/>