

# Masterchef

## JIMMY SNEED



THE FROG AND THE REDNECK | USA | HOSTED BY FOUR SEASONS HOTEL SINGAPORE

Jimmy Sneed's true culinary initiation came while studying in Paris, in 1974, where he had taken a job translating for the American students at **Le Cordon Bleu** cooking school.

After a year in Paris, Sneed returned to the United States and pursued a career in cooking. Frustrated by the level of cuisine to which he was exposed, he eventually sought a mentor to teach him about great food. Luck was with him, as he spent the next seven years learning from two of the greatest chefs in America, **Jean-Louis Palladin** and **Guenther Seeger**. These chefs were, at the time, the only Michelin-rated chefs in the country.

Sneed left Washington D.C. for Urbanna in 1987 and opened the nationally acclaimed **The Frog and the Redneck** in 1993, in Richmond, Virginia. While the "Frog" of The Frog and the Redneck was meant, in general, as a tribute to what the French have contributed to modern cuisine, it also honors Chef Palladin. "He made me a chef," says Sneed.

Sneed was also chosen by Julia Child as a featured chef in her series "**In Julia's Kitchen with Master Chefs**". In fact, he was the only chef in the series to have two shows. He has appeared on TV over a hundred times and has been a featured chef at **Disney World**, on the Discovery Channel's "**Great American Chefs**" series, the **TV Food Network**, **CNN**, **PBS**, **Headline News**, and for a year had a weekly spot on WWBT-12, the **NBC** affiliate in Richmond.

In addition, Sneed was twice nominated for the **James Beard Award** for "**Best American Chef**", Mid-Atlantic region, and was twice invited to participate in the prestigious **Masters of Food and Wine** event in Carmel, California.

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