



**Marc J. Jolis CCC, CCE...** born into a European family in New York and Connecticut, I spent the first 24 years of my life there. Food was an integral part of my life for all of those years. I was a Certified Respiratory Therapy Technician working in the suburbs of New York City. At that time I made a decision to travel and to include fishing in those adventures.

I moved to Islamorada in the Florida Keys and quickly found out that medical care availability and jobs were very scarce. My love for fishing took over and I started the 18 year process of becoming a fishing guide and deckhand. As I learned, I travelled more and over the year visited 13 countries in three continents. Probably the highlight of this career was spending three seasons in Australia on the Great Barrier Reef (where the Black Marlin grow to 1400 lbs.) catching, tagging for scientific purposes and releasing them alive and well!

I met the lady who is my wife in Harbor Island in the Bahamas and we decided that my love for food should translate into my life, so I applied for and started my culinary training. I moved to Atlanta and wound up cooking and becoming a chef in a vegetarian restaurant called Café Sunflower. We worked hard and gained a great reputation and much acclaim.

I hold two Lifetime Certifications from the American Culinary Federation as a Cert. Chef de Cuisine and as a Culinary Educator and have been teaching culinary arts for 15 years.

