

Justin Patrick Timineri C.E.C.
Executive Chef / Culinary Ambassador
State of Florida Department of Agriculture and Consumer Services

Justin Timineri is a certified executive chef, author, award winner, teacher and television personality. In 2006 he won the Food Network Challenge Great American Seafood cook-off in New Orleans where he held the title of having the country's best domestic seafood dish.

Currently he is an international culinary ambassador representing the State of Florida and the "*Fresh From Florida*" brand. His mission is to encourage everyone to rediscover fresh, healthy Florida cuisine.

As Executive Chef for the Florida Department of Agriculture and Consumer Services, Justin's responsibilities include promoting Florida's many outstanding commodities, creating new recipes, attending trade events around the world, performing cooking demonstrations and educating children on the value of healthy food choices and proper nutrition. He has participated in many high profile events around the world including the 2012 Olympic Games in London where he showcased Florida's cuisine to medal winners and Olympic legends at the USA house.

Chef Justin is the resident chef on the award winning television series "How to do Florida". Each exciting, fast paced 30-minute episode features multiple destinations in the Sunshine State, two unique how-to features and a Florida cooking segment meant to inspire consumers to take advantage of Florida's edible bounty.

Justin was raised in Florida and was exposed at an early age to many cultures and cuisines from this diverse part of the country. His straight forward approach to cooking relies on simple ingredients combined with fresh seasonal produce and is a model for the new American cook.

Through apprenticeship, certification, practical experience and a natural passion for food and people, Chef Justin is constantly working to improve the way we eat. His teaching efforts culminate with the preparation and cooking of his healthy and innovative dishes, but the foundation of all his efforts begin with the farm.

Agriculture and the growing seasons are the primary inspirations behind his unique creations.

Chef Justin's broad background includes being an event chef for NASCAR, PGA and the Kentucky Derby as well as working nationally and internationally for premier hospitality and catering companies.

Justin's philosophy about food is a simple one: "Cooking should always be fun, simple, and flavorful". He always keeps nutrition in mind and enjoys cooking with fresh, local, and regionally grown and/ or harvested foods.