Huang Haoyu (Chris Wong)

**specialty:** vegetable-forward cooking, Chinese cuisine, French cuisine

Born in China but raised in France, Chris had the chance to learn from the world's finest culinary traditions. He started working in professional kitchens when he was a teenager in Paris and two decades have passed, he is still fascinated by his job as a chef. In 2008, Chris won the Bocuse d'Or China award. In 2014 he was championed at the reality show Taste Wars at CCTV2 (central China television). In 2015, Chris won the annual Table Art Award, awarded by the French Ministry of Agriculture and Chaine des Rotisseurs. In recent years, Chris gradually moved towards a plant-based diet and dedicated much of his time in promoting this diet. Chris is based in Guangzhou, China.
Zhang Shaogang

Beijing Qianmen Bingjiao Restaurant Management Group. Executive Chef
specialty: Beijing and Shandong cuisine
Title: Senior culinary technician, China's Culinary Master

In 1989, Zhang Shaogang started his culinary career at the “Taifeng House Restaurant” (泰丰楼饭庄)—one of Beijing’s most renowned restaurants. Under the tutelage of China's top culinary master Li Qigui, Shaogang honed his culinary skills and after years of working at the finest restaurants, he became a master chef himself. Shaogang was invited to cook for global political leaders for several times; his guests include prime minister of France, Italy, as well as other talents. Shaogang's signature dishes include fresh jasmine and bamboo fungus soup, braised sea cucumber with spring onion, soup-stuffed lobster balls and more. Shaogang is currently working as the executive chef of Yuzhen Fang, Beijing.

awards (selected):
1997 Beijing Famous Restaurant Famous Food Golden Award
2008 Gold medal for hot dish in the 6th National Culinary Skills Competition
2010 internationally renowned magazine TIME OUT best recommended annual chef award and best new Chinese food award
2011 Best New Chinese Cuisine at TIME OUT
Li Qun

specialty: Chinese pasta, dim sum, desserts.

Li was born in the same year as the People’s Republic of China. Li Qun started working at professional kitchens when she was 18 years old and had been focusing on China’s wheat and rice products— including pasta, desserts and dim sum, for over 50 years. Li Qun is an enthusiastic chef instructor and culinary leader, who has taught and inspired thousands of young chefs. Li advocates a healthy and balanced diet, and she always tries to use ingredients to their fullest.
Nie Jingjun (Jun)
specialty: tofu banquet, vegetarian cooking.

Born in Huai’an—where the world’s first block of tofu was invented, Jun has a predetermined connection with vegetarian cooking. Jun has worked in the culinary field for 21 years, during which time he worked at fine restaurants. Apart from that, he cooked at world-class events such as the Beijing Olympics in 2008. Jun was trained as a traditional Chinese chef, but he developed a strong interest for plant-based cooking. Jun started his company Light Vegetables in 2014 and had been a leading chef in China’s plant-based movement ever since. He advocates simple, balanced, and light cooking; he is also an avid advocate of organic farming.
Wang Feng

specialty: Huai Yang cuisine
Title: China's culinary master, senior culinary technician

Wang Feng was born and raised in Zhejiang province—the renowned "Land of Plenty" of China. Huai Yang cuisine is famous for its delicate knife skills, light seasoning, and is widely considered as a health-supportive culinary tradition. Feng is a master in Huai Yang cuisine and is listed in the Hangzhou Cuisine Museum under the name of “Hangzhou Culinary Master”. Feng has won numerous awards, including the Chinese Golden Chef Award. Feng instructs at important banquets, such as the ones during Hangzhou’s G20 summit. Feng is teaching at Zhejiang Commercial Vocational and Technical College, and he consults for a number of professional culinary associations across China.
Ren Jinsuo

title: senior culinary technician

Jinsuo started working at Peking University Hospitality Group at 18 years old. He started off as a basic level cook, and gradually rise to chef, and now he is the executive chef at Peking University Hospitality. Jinsuo witnessed how the students and teachers at PKU evolved from demanding enough food (consider the massive hunger in China before the 1980s), to abundant food, to good food.

任金锁

高级技师，国家饭店业国家级评委，中国国家名厨烹饪文化中心授予中华金厨。现任北京大学餐饮中心总厨。

任金锁总厨从18岁就进入北大食堂工作，他见证了北大食堂38年间的变化，从一名基层厨师工作人员到优秀厨师，再到掌管中国最顶尖学府餐饮体系的管理者，他抓住的是中国未来顶尖人才的胃。
Zhang Zongming (Heiming)
specialty: Fujian cuisine
Heiming has worked in professional kitchens for over 25 years. He is the winner of many awards, including "Golden Medal Chef Xiamen 2010" and "National Best Young Chef 2015". Heiming is good at presenting traditional Fujian cuisine in innovative ways. His signature dish--Xiamen Spring roll was awarded as the best Xiamen street food in 2016, and famous Chinese gourmets such as Cai Lan, Shen Hongfei, and Chen Xiaoqing all think highly of it. Heiming is based in Xiamen.