

David Ivey-Soto MBA, CEC®, CCA® has diverse national and international foodservice experience providing him with the insight and experience to share his expertise.

David Ivey-Soto earned an AOS from the Culinary Institute of America in 1990, was on the Dean's List, served as the Student Council President, and worked as Sommelier de Vin. He was selected as a Fellow of the Culinary Institute of America with the distinct privilege of teaching alongside several of his former instructors.

His experience includes teaching at the Culinary Institute of America, Fairfax County Public Schools Adult Education, Northern Virginia Community College, University of Maryland Eastern Shore, Shady Grove campus, and ATI Career Institute (now Stratford University) – where he developed and refined the curricula for several courses. He was Director of the Culinary Arts Program at Ana G. Méndez University System and part of full-time faculty teaching MBA classes.

Chef David is currently teaching online for NorthWest Arkansas Community College, Prince George's Community College, and Howard Community College and doing education consulting.

David is academically bilingual in English and Spanish.

He has been a consultant to many operations and organizations focusing on efficiency, productivity, operations, cost control, and overall business analysis. He has served on several advisory councils and boards for educational programs and business and industry.

He assisted Chef Richard Grausman in establishing the Careers through Culinary Arts Program (C-CAP) in the Washington, DC area as the Program Coordinator, working with inner city public school students introducing them to careers in the foodservice industry. During his time coordinating the program more than \$1 million in scholarships were awarded to students.

Passionate about mentoring the future, Chef David is a judge and advisor for national student organizations including ProStart and SkillsUSA and for military organizations such as Military Culinary Competition and Commander, Navy Installations Command (CNIC) competitions.

Chef David has been featured in *National Culinary Review*, *ESPN The Magazine*, *Freekick*, *The Daily News of the Virgin Islands*, *Newsweek*, *The Washington Post*, among other publications and have been featured on WRC-TV NBC 4, Washington, DC.

David has served as National Secretary of the American Culinary Federation, earned Certified Executive Chef in 2000 and subsequently earned Certified Culinary Administrator. He graduated with an MBA from the College of William & Mary in 2005. David is a past competitor in culinary competitions — having earned a variety of awards for his skills.

Chef David lives in Alexandria, VA with his wife, Lisa Ivey.