“Top Chef” Finalist and American Culinary Federation Member Lands Weekly Television Cooking Segment

Brian Malarkey, executive chef of The Oceanaire Seafood Room, Turns up the Heat in the Fox 6 Kitchen, Fridays at 9 a.m. PST

ST. AUGUSTINE, Fla., May 12, 2008—Executive Chef of The Oceanaire Seafood Room, San Diego, Calif., and Bravo “Top Chef: Miami” finalist Brian Malarkey has joined San Diego Living, for a weekly television cooking segment. Malarkey, an American Culinary Federation (ACF) member, can be seen every Friday at 9 a.m.

Malarkey will prepare his award winning culinary creations with the same passion and charisma he exudes in The Oceanaire kitchen and that was witnessed by millions of viewers all over the country on Bravo’s “Top Chef: Miami.” He shows viewers how to prepare dishes in their kitchens and pairs his dishes with a choice of wines provided by Foster’s Group.

“Culinary competitions refine even the best chefs, challenging them to never stop learning and advancing their career. Competing against chefs with different training and techniques is a challenge, but Malarkey has proven that he is a versatile, talented chef,” said ACF National President John Kinsella, CMC, CCE, AAC.”

“A weekly cooking segment lets me share my favorite recipes with Fox’s viewers and gives them a taste of what goes on in the Oceanaire kitchen,” said Malarkey. “I’m excited to get in front of the camera and show viewer’s how to have a great time in the kitchen with a few easy recipes they can make at home.’

Malarkey is a member of ACF Chefs and Culinarians of San Diego. He can be seen every Friday at approximately 9:07 a.m. on San Diego Living, which airs weekdays at 9 a.m. following the morning newscast, FOX in the Morning. The hour-long local lifestyle show is hosted by Joe Bauer, Chrissy Russo with live reports from Ruben Galvan. Recipes can be found at www.fox6.com.

About Executive Chef Brian Malarkey

A native of Oregon, Malarkey grew up inspired by the cooking of his grandmother, in her beach house kitchen where she was often joined by her old friend James Beard. After being seduced all of his life by all the fresh seafood and abundant produce that the Oregon countryside has to offer, Malarkey enrolled in Western Culinary Institute’s Le Cordon Bleu cooking school in Portland. Upon completion, Malarkey eventually settled in San Diego where he opened The Oceanaire Seafood Room restaurant as executive chef/operating partner with general manager and operating partner Mike Mitchell. Since the restaurant’s opening in 2004 the duo has led The Oceanaire down a path of success adding more than 40 industry awards to its repertoire.

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Malarkey, a member of ACF Chefs and Culinarians of San Diego, has become a staple in the San Diego dining community. His friendly and charismatic personality and culinary skill has attracted the favorable attention of local diners and visitor’s from all over the country. In 2007, Malarkey starred in Bravo’s popular reality cooking show, “Top Chef: Miami,” where he competed against 15 of the countries best chefs and advanced to the final round. As a final four chef-testant Malarkey showed his skill, dedication and charismatic personality on national television in a contest where the competition was fierce and the display of culinary talent was phenomenal.

The Oceanaire San Diego

The American Culinary Federation
The American Culinary Federation, Inc., established in 1929, is the premier professional organization for culinarians in North America. With 20,000 members spanning more than 230 chapters nationwide, ACF is the culinary leader in offering educational resources, training, apprenticeship and accreditation. In addition, ACF operates the most comprehensive certification program for chefs in the United States. ACF is home to ACF Culinary Team USA, the official representative for the United States in major international culinary competitions, and also holds the presidium for the World Association of Chefs Societies, the largest international network of chef associations with more than 8 million members globally. For more information, visit www.acfchefs.org.

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