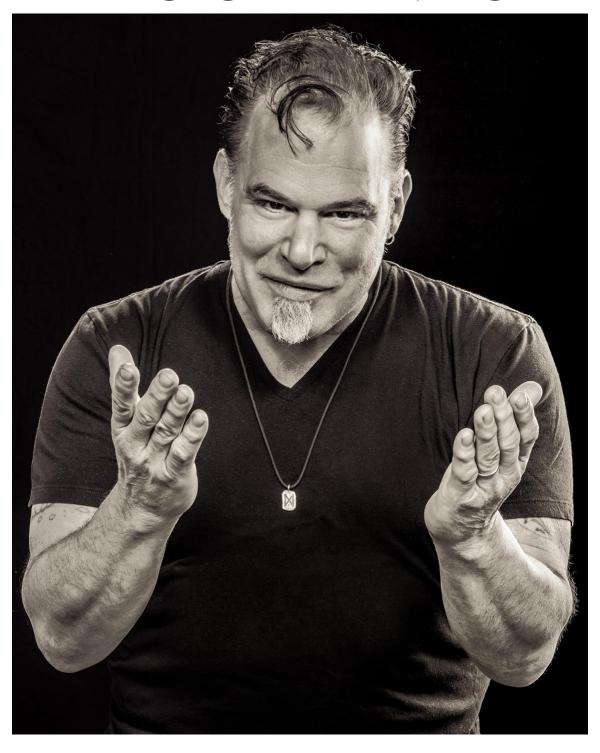
RIC ORLANDO



- Chef, Owner: New World Home Cooking Cafe 1993-present
- Chef, Management Consultant New World Bistro Bar, Albany, NY 2009-present
- Facebook https://www.facebook.com/ricthechef/
- Instagram https://www.instagram.com/chefricorlando/
- **Twitter** https://twitter.com/chefricorlando
- 2015 Food Network WINNER, BEAT BOBBY FLAY "It's a Family Affair"
- 2010 Food Network CHOPPED CHAMPION, Episode 5.2
- CHOPPED CHAMPIONS 2010 SEMI FINAL ROUND WINNER
- NORTHEAST WINNER, NEXT TOP PRODUCT-WORLD FOOD CHAMPIONSHIPS 2013
- Reader's Poll Winner, BEST OF Albany Times Union
 - o Best Chef 2015, 2016, 2017, 2018
 - Best Farm to Table 2017
 - Best Vegetarian Choices 2016, 2017
 - o BEST Independent Restaurant 2014, 2015
- Reader's Poll winner Best of Hudson Valley, Hudson Valley Magazine:
 - o 2014, 2015, 2017 Best Chef
 - o 2014, 2015, 2017 Best Ulster County Restaurant (New World Home Cooking)
 - o 2014, 2015, 2016, 2017 Best Gluten Free (New World Home Cooking)
 - o 2014, 2015, 2016 Best Albany County Restaurant (New World Bistro Bar) •
 - Capital Region Live Magazine "BESTIE" Awards 2017
 - o 2015 TOP 15 NY Restaurants not in NYC, Thrillist.com
- Host/Creator/Writer Ric Orlando's TV Kitchen (WMHT/PBS)
- Author We Want Clean Food, CF Press
- **Chef/Partner,** Hannaford Supermarkets
- **Chef Spokesperson**, Field Goods Local Food Supplier
- Chef Instructor-Performer:
 - Saratoga Wine Fest, Martha's Vineyard Winefest, Cooking School of Aspen, Different Drummers Kitchen et al
- Regular Guest, VOX POP, WAMC Northeast Public Radio/NPR
- Web ricorlando.com

VIDEO LINKS

Farm to Table Sizzle Reel 2013

http://vimeo.com/61805819

Outtake from Ric Orlando's TV Kitchen

https://www.youtube.com/watch?v=CblLasmInOc

Ric Orlando brings an inspired blend of lust for life, outspoken passion for the flavors and ingredients of the world community, and nationally renowned cooking prowess to his roles as chef, lecturer, author, and media source. His tireless work in promoting the products, people, and beauty of the region combined with his quirky sense of humor and rock and roll pedigree has made him one of the Hudson Valley's leading culinary spokespeople and best foodie draws for events, fundraisers and festivals. He has been called the Pioneer of Hudson Valley Farm to Table cooking.

Ric oversees the kitchens of two restaurants. New World Home Cooking Co. which he owns with his wife Liz Corrado, is a Hudson Valley community icon with 24 years in continuous operation. New World Bistro Bar, the Albany Gastro-Pub he designed and manages, is a consistently local BEST OF winner.

Ric's cultural roots stem from the underground music and art scene through the 1980s in New York, New Haven and Boston, where he also gathered his passion for Global flavors eating urban ethnic cheap eats. Before doing his own thing, he developed his culinary experience at groundbreaking restaurants such as Elm City in New Haven, Harvest in Cambridge, Massachusetts, The Wild Goose in Boston, Sugar Reef in Manhattan, and Yates Street and Justin's in Albany.

Ric is currently at work with co-writer Peter Barret (co writer of Project 258 with Zak Pellaccio) on a new cookbook entitled One Milion Stringbeans, 25 Years of New World Home Cooking.

