

**Almost
Chopped**
Hadassah's IncredIBLE
Cooking Competition



Chef Pano Karatassos, Celebrity Judge

Executive Chef/Owner

Kyma

<https://buckheadrestaurants.com/restaurant/kyma/about>

Chef Pano I. Karatassos has an inherent passion for food. Before his training in California and New York, Pano cooked in his father's Atlanta restaurants since he was 16. From his experience at Pano's & Paul's, to The Fish Market at Lenox Square, to 103 West, Pano learned the basic fundamentals of cooking. Pano graduated from The Culinary Institute of America in Hyde Park, New York in 1996, and from Florida International University (FIU) in 1993 with a degree in Hospitality Management, following coursework at Florida State University.

Prior to assuming the role of Executive Chef at *Kyma* and leadership within *Buckhead Life Restaurant Group*, Pano worked at prestigious restaurants around the country. He spent one year as *Saucier* under Chef Thomas Keller at the Michelin 3-Star *French Laundry* in Napa Valley and two years as *Saucier* under Chef Jean-Georges Vongerichten at the Michelin 3-Star *Jean-Georges* in New York City. He also spent two and a half years under Chef Eric Ripert at the Michelin 3-Star *Le Bernardin* also in New York City. Pano completed every kitchen station at *Le Bernardin* and finished as *Tournant*.

Today, Pano is internationally known for his modern take on the Greek Cuisine at *Kyma*. Pano describes his personal style of cooking as one with a respect for his intense French training while staying true to his roots and authenticity of Greece. Pano currently resides in Atlanta with his three children Pano, Lucas and Sophia.

Buckhead Life Restaurant Group is proud to be a Bronze Sponsor of ALMOST CHOPPED! Hadassah's IncredIBLE Cooking Competition.



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<http://hadassah.org/events/atlalmostchopped>