



**Per Sawyer, Certified Research Chef<sup>®</sup>**  
**Corporate Chef**

Mr. Sawyer has 30 years of experience in the culinary and CPG industry and joined Pulmuone Foods USA, Inc. as Corporate Chef in 2010. Blending his deep knowledge of culinary arts and the science of food, Mr. Sawyer is responsible for product development and testing, as well as recipe development for the company and its brands.

Passionate about creating healthy, delicious food, Mr. Sawyer began his career in upstate New York while attending Johnson & Wales University Culinary School in Providence, RI. He held positions at five-star resorts and was Chef Tournant and then Chef de Cuisine at the Marriott Hotel's gourmet eatery Chardonnay's.

Mr. Sawyer also worked on the West Coast at renowned restaurants Market Hall Foods in Oakland, CA and Wente Vineyards Sparkling Wine Cellar Restaurant.

After working as a professional chef, Mr. Sawyer enrolled at the University of California, Davis in its Nutrition program, graduating in 1999 with a bachelor's degree in Food Science & Technology. He has been certified in Culinology<sup>®</sup> as a Research Chef since 2008.