

*"The male equivalent to a vegan Rachael Ray- his recipes are flavorful and approachable and certainly have the same potential for mass appeal." -Publishers Weekly*

**Mark Reinfeld** is the 2017 Inductee into the Vegetarian Hall of Fame. He is a multi-award winning chef and author of eight books, including the best selling 30 Minute Vegan series and his latest book, *Healing the Vegan Way*, selected as the #1 book for Vegans in 2016 by Philly.com. Mark has over 20 years of experience preparing creative vegan and raw cuisine. Since 2012, he has served as the Executive Chef for the North American Vegetarian Society's Summerfest. He has offered consulting services for clients such as Google, Whole Foods, The Humane Society, Bon Appetit Management, Aramark, Sodexo, and more. Mark was the founding chef of The Blossoming Lotus Restaurant, voted "Best Restaurant on Kaua'i."



His first cookbook, *Vegan Fusion World Cuisine*, has won 9 national awards including "Best Vegetarian Cookbook in the USA." Mark is the recipient of Vegan.com's Recipe of the Year Award and Aspen Center for Integral Health's Platinum Carrot Award for living foods—a national award given by the Aspen Center of Integral Health to America's top "innovative and trailblazing healthy chefs." He is the winner of Vegan.com's Recipe of the Year Award and is described by VegCooking.com as being "poised on the leading edge of contemporary vegan cooking."

Through his Vegan Fusion company, he offers consulting services, vegan and raw cooking workshops, a plant based chef certification program, and chef trainings internationally. His two-part online culinary course, offered in conjunction with the Vegetarian Times, is available at [veganfusion.com](http://veganfusion.com).

Mark received his initial culinary training from his grandfather Ben Bimstein, a renowned chef and ice carver in New York City. He developed his love for world culture and cuisine during travel journeys through Europe, Asia, and the Middle East. In 1997, Mark formed the Blossoming Lotus Personal Chef Service in Malibu, California. To further his knowledge of the healing properties of food, he received a master's degree in holistic nutrition.

His first cookbook, *Vegan World Fusion Cuisine*, coauthored with Bo Rinaldi and with a foreword by Dr. Jane Goodall, has won several national awards, including Cookbook of the Year, Best New Cookbook, Best Book by a Small Press, and a Gourmand Award for Best Vegetarian Cookbook in the USA. In addition Mark coauthored *The Complete Idiot's Guide to Eating Raw*. Mark specializes in vegan recipe development and offers chef trainings and consulting services internationally. He conducts online vegan culinary lessons at [veganfusion.com](http://veganfusion.com) as well as vegan and raw food workshops, immersions, and retreats worldwide.