

# Chef Justin Timineri

Executive Chef, Florida Department of Agriculture and Consumer Services



**Justin Timineri** has been cooking for as long as he can remember. Raised by a family of cooks, Justin loved being in the kitchen helping whenever he could. As he grew older, Justin realized cooking was more than just an interest or hobby but something he wanted to do for the rest of his life. As soon as he was old enough to work, he started as a dishwasher at a local restaurant in Tallahassee, Florida to get his foot in the door of the industry. From that point on, Justin continued to enjoy his passion and discover new opportunities in the restaurant and hospitality industry.

Over the years he has held a variety of jobs. He worked as a Sous Chef at Albert's Provence in Tallahassee. From there he traveled around the country for four years as the event chef for NASCAR, PGA, and the Kentucky Derby. Then the opportunity arose for him to become Executive Chef at Mozaik, a trendy upscale restaurant in Tallahassee. All his experiences have led him to his current position as Executive Chef for the Florida Department of Agriculture and Consumer Services.

As Executive Chef for Department's Division of Marketing, Justin's responsibilities include promoting all of Florida's freshest commodities, creating new recipes, attending trade events, performing cooking demonstrations and educating children on the value of health and nutrition in food.

Justin's philosophy on food is a simple one: "Cooking should always be fun, simple, and flavorful". He always keeps nutrition in mind and enjoys cooking with fresh, local, and regionally harvested foods. With a range of talents from casual to fine dining, modern American to classic European, Justin can create a meal for anyone.

For more information or to reach Chef Justin, please call 850.488.4366 or visit [www.fl-ag.com](http://www.fl-ag.com)