

Dr. Simone Dubois

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Massachusetts

## **Summary**

Renowned Expert Chef and Culinary Historian with over 17 years of experience in preserving and reinterpreting traditional global cuisines through scholarly research and innovative kitchen practices. Holds a Ph.D. in Foodways and Cultural Studies, specializing in the intersection of culinary heritage, ingredient evolution, and modern gastronomy. Dedicated to educating, inspiring, and leading the exploration of historical food narratives in contemporary dining.

## **Experience**

Head of Culinary Heritage & Innovation | The Athenaeum of Gastronomy | Culinary History Heights, MA September 2018 – Present Established and directed a new division focused on the research, preservation, and modern adaptation of historical culinary techniques and recipes from various cultures. Led expeditions to archives and rural communities worldwide to document endangered food traditions and indigenous ingredient uses. Developed and launched critically acclaimed "Revival Menus" that reinterpreted historical dishes with modern culinary precision, attracting significant media attention and cultural grants. Collaborated with museum curators and academics to create interactive culinary exhibits and educational programs on food history. Managed a significant research budget and a team of culinary historians and specialized chefs.

Executive Chef | The Ancestral Table | Culinary History Heights, MA (James Beard Foundation Award) March 2011 – August 2018 Oversaw all culinary operations for a restaurant dedicated to showcasing historically significant regional American cuisines, earning a prestigious James Beard Foundation Award. Researched and meticulously recreated authentic period recipes, adapting them for modern palates while preserving historical integrity. Cultivated direct relationships with small-scale farmers and artisans specializing in heritage breed animals and heirloom produce. Managed a team of 20+ chefs, emphasizing training in traditional cooking methods and ingredient knowledge. Implemented a comprehensive ingredient traceability system from farm to table, ensuring authenticity and ethical sourcing.

## **Education**

Ph.D. in Foodways and Cultural Studies | Boston University - Department of Gastronomy | Boston, MA Graduated: May 2011

Certifications Certified Culinary Scientist (CCS) - Research Chefs Association (RCA) (2019)  
Certified Professional in Food Safety (CP-FS) - National Environmental Health Association (NEHA) (2017) Advanced Diploma in Classical French Cuisine - Le Cordon Bleu (2007)

Skills Culinary History & Research, Foodways & Cultural Studies, Recipe Archaeology, Historical Reinterpretation, Heritage Ingredient Sourcing, Traditional Cooking Techniques, Ethical Sourcing, Ingredient Traceability, Educational Program Development, Museum & Academic Collaboration, Team Leadership, Budget Management, Public Speaking & Presentation, Food Preservation (Historical Methods)