**Jason Liu Biography**

Chef Jason Jiaan Liu (刘嘉安) is a talented young chef and a rising star in Asian gastronomy in Western United States. A native of China, Chef Liu received his culinary training on both sides of the Pacific. In North America, he apprenticed and honed his skills in several popular establishment, included M.Y. China (San Francisco) and M.Y. Asia (Las Vegas).

Early on in Chef Liu’s career he decided to dedicate himself to the specialty of dough making and hand-crafted noodles, a traditional form of Chinese culinary art. He was the specialty noodle master at four restaurants and performed hand-pulling noodles for guests on a nightly basis.

He rose quickly through the ranks and became executive sous chef in M.Y.Asia, Noodle Dan restaurants in Las Vegas, often joining the front of the house team in managing the business as well as in recipe development and tasting.

For several seasons, chef Liu also lent his talent to help manage the back kitchen for the celebrated Yan Can Cook show on PBS (KQED San Francisco). His work was so impressive that Master Chef Martin Yan subsequently invited Chef Liu to join him in many of his online video segments.

It is a great honor to join the Asian Chef Alliance.