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## Loving all things Italian

By [Kit Bradshaw](#) ([Contact](#))



Ana Machado is one of only seven Giacomo Bologna Scholarship recipients in the United States traveling to Tuscany for a week of authentic food and wine education, hosted by Marchesi de Fescobaldi. Kit Bradshaw/[kit.bradshaw@scripps.com](mailto:kit.bradshaw@scripps.com)

Ana Machado of Jupiter is slim, energetic and a talented artist.

Professionally, she is an executive chef and a chef instructor at Florida Culinary Institute, where she specializes in introducing her students to true Italian and nutritionally sound cuisines.

This month, she will be one of only seven Giacomo Bologna Scholarship recipients in the United States who will travel to Tuscany for a week of authentic food and wine education, hosted by Marchesi de Fescobaldi.

The Gruppo Ristoratori Italiani recently announced the winners of the prestigious scholarship, where the recipients will be immersed in cooking demonstrations with local chefs, visits to producers of regional specialties, tours and wine tastings at wineries around Florence, including the vineyard that has been owned by the Fescobaldi family for 700 years.

The scholarship is awarded in collaboration with the National Restaurant Association Educational Foundation.

"I looked at the schedule for that week," Machado said. "And I'm already trying to lose a little weight in anticipation of all the lunches, dinners, demonstrations and wine tastings we're going to be having."

A native Brazilian, Machado and her husband, Sergio, left Rio de Janeiro 22 years ago, and set about traveling throughout Europe.

"I had been an artist for many years, and still am, so to me food is art," Machado said.

“When we were in Europe, we took jobs everywhere related to food, since Europeans have a respect for food. We lived in England, France, Italy and even in Australia, and everywhere we went, we worked in the food industry. I started working in the front of the house in restaurants and then began training in the kitchen.”

After several years of travel, Machado realized she had the experience but not the formal training as a chef, so she came to the United States.

She graduated from the Peter Kumps School of Culinary Arts, continuing her education at the Culinary Institute of America. She went on to be the private chef to the CEO of Pan Am Airways.

She and Sergio received their green cards and lived in New York and California before coming to Jupiter seven years ago.

“Because one of the subjects I teach is Italian cuisine, with an emphasis on maintaining the tradition of Italian food, I applied for the GRI scholarship.”

Gruppo Ristoratori Italiani is the only not-for-profit organization that dedicates itself to supporting authentic Italian cuisine in the United States.

Machado recently received her master’s degree in business with an emphasis on marketing related to food from Florida Atlantic University. Her experiences have honed her teaching specialties, she said.

“I love global cuisine, and when we lived in all those locations I would love to rub elbows with the locals and learn their foods. The nutritional cuisine came from my Brazilian background. In Brazil, we always want to live healthy and look good, and this is where I learned how to create nutritional food.”

One of her first loves, however, is Italy, and its culture and food.

“We even named our son Lucca, which is an Italian name,” she said.

“This trip to Italy is a once-in-a-lifetime opportunity, and I will be learning about a lot of new products, cooking techniques, different foods that I’ll bring back and teach my students,” Machado said.

Machado will be traveling to Italy on Thursday and returning June 1.