



Chef Jeremy Abbey

Chef Jeremy Abbey is executive director of Soil2Service, which focuses on all aspects of food from growing to serving. Being able to positively impact the lives of others through food, hospitality and the culinary arts has always been Abbey's dream and led to the opening of Soil2Service.

A Detroit native who has operated a successful catering and consulting business for more than 20 years, Abbey has worked in some of Detroit's premier restaurants and opened influential hospitality concepts across the nation. From fine dining to retail to hospitals and education, his diverse experience in the culinary arts has allowed him to affect the lives of many on a global scale.

By challenging his skill set through international competition and the startup of DUO, he earned the World Certified Master Chef designation from World Chefs along with the Certified Executive Chef, Executive Pastry Chef, Culinary Educator and Culinary Administrator from the American Culinary Federation. Abbey holds a degree in Culinary Arts and a degree in Sustainable Agriculture.

His writings and recipes have been published in both national and international publications covering topics such as seasonal ingredients and certification as well as social sustainability in the hospitality industry.

Chef John Piazza

Chef John Piazza is Executive Director of Business Development for Soil2Service. He also serves as a project consultant for the American Culinary Federation and treasurer of the Michigan Chef's de Cuisine Association.

Piazza's career reflects his creativity, versatility and entrepreneurial spirit. He started working in restaurant kitchens at the age of 15, graduating from Central Michigan University with a Bachelor of Science Degree in Business Administration in Hotel and Restaurant Management. He later earned an Associate Degree of Occupational Studies in Culinary Arts from the Culinary Institute of America, Hyde Park, NY.

After years as a chef and restaurant operator, Piazza joined a post-secondary institution in the Metro Detroit area to create and direct a multi-campus culinary arts school. He joined the American Culinary Federation Educational Foundation as both a post-secondary school accreditation evaluator and an ACF certification practical exam evaluator.