

Chef Michael Santo, Corporate Executive Chef | River and Odie

Michigan raised; California trained. Chef Michael Santo may have been born in the mitten state but was expertly trained in San Francisco at the California Culinary Academy. He started in the culinary industry in 2005 and four years later began his career. Every Chef he has encountered has left an impression on him and influenced him in some way. Valuing the diverse knowledge and expertise each Chef has to offer, Chef Michael takes away something unique that he can apply to his craft. He is joining the Taste Of Hope Chefs Competition because it is something he truly believes in and anytime the opportunity to mix food with good people arises, Chef Michael will be first in line. He is the recipient of the Slow Food Award, a Granwich Winner, and the Downtown Market Master Chef.



Photo By: M-Buck Studio, Michael Buck

