

Thanks for coming today. You are in for a real treat, in every sense of the word. My name is Marian Brown and I direct Wells College's *Center for Sustainability and the Environment*. This special "Bug Out – Cooking with Insects" event was a collaboration between Wells and a number of folks here at Cayuga Community College, including Emily Cameron, Assistant Director of Community Education and Workforce Development; Dr. Keiko Kimura, Associate Vice President of Academic Affairs and Dean of the Fulton Campus; and most especially, Chef Patrick Leibacher, who leads your college's Culinary Arts program. Chef Yoon's appearance today was made possible through the generous support of Wells College alumna Deb Callahan, class of 1985.

Chef Joseph Yoon's eclectic career path demonstrates vividly the interesting places that a liberal arts education can take you. Following his graduation from SUNY Geneseo with a History degree and before founding *Brooklyn Bugs*, Joseph went on to create several businesses that he will tell you more about today.

Chef Yoon founded *Brooklyn Bugs* with the mission to raise awareness and appreciation for edible insects through delicious, creative, and educational programming.

Chef Yoon is a Chef Advocate for the UN's *International Fund for Agricultural Development* (IFAD), the Culinary Director for the 2022 *Insects to Feed the World* Conference and *Future of Food* at SXSW 2022. He is also the Culinary Advisor to the Methuselah Foundation in support of NASA's *Deep Space Food Challenge*.