

FOR IMMEDIATE RELEASE:

Contact: Andrea Daniel
Executive Director
Athens Technical College
adaniel@athenstech.edu
706-355-5109

Chef Michael Swaim joins the faculty of Athens Technical College

Athens Technical College began offering the Culinary Arts Program of Study under the direction of Chef Michael Swaim during Fall quarter 2006.

Chef Michael Swaim is a graduate of the Culinary Institute of America with twenty years of experience in hotels, restaurants, and catering ranging from casual to fine dining. He has worked at Mr. B's Bistro, a fine dining restaurant in New Orleans; the Savannah Fish Market; the Westin Peachtree Plaza; the Ritz-Carlton in Buckhead, the Athens Country Club and for the past nine years he served as Executive Chef at the University of Georgia Center for Continuing Education Conference Center and Hotel.

Chef Swaim has been a chef instructor for community education programs at UGA and at the Rolling Pen in Athens. He is a C.E.C. (Certified Executive Chef) by the American Culinary Federation. Chef Swaim also initiated an ACF (American Culinary Federation) apprenticeship program at the University of Georgia.

Chef Swaim brings a broad range of work experience, professional training, and knowledge into the college classroom.