



*Detroit*

# THE CITY OF CHEFS™ II

Dedicated × Daring × Defiant



A Film By **Keith Famie**



VISIONALIST  
ENTERTAINMENT PRODUCTIONS



Dear Detroit food aficionado,

We are thrilled to announce that we are in production on the next episode about Detroit's culinary heritage, ***Detroit: The City of Chefs II***.

Our first film premiered to a sold-out audience of 1,400 culinary professionals, community members and media on December 19<sup>th</sup>, 2024, at the Emagine Theatre in Novi in celebration and support of five Michigan charities. The film is now in rotation on the Detroit PBS schedule as well as being shown at various events. We have a showing at the Detroit Athletic Club on February 20<sup>th</sup> for their membership.

***Detroit: The City of Chefs II*** as outlined in the attached overview will outline how we will delve into some of the current leading chef-owned restaurants as well as a look at the history of the James Beard awards, why Michigan has so many Master Chefs and the value of culinary competitions.

We intend on having this film complete for a 500-person premiere at the Emagine Theatre in Novi in the Summer of 2025, once again in support of a few Michigan charities.

As part of this overview, you will see a few media stories and some of the public comments from the premiere that we received. We are so proud that we were able and continue to shine a light on our truly unique culinary community here in Michigan.

To understand the significance of the first story about Detroit's culinary heritage, please visit the film's website at [www.detroitcityofchefs.com](http://www.detroitcityofchefs.com).

We hope you will consider once again supporting the story about our beloved chef community here in Detroit.

Sincerely,

Keith Famie  
Director / Producer  
Visionalist Entertainment Productions  
[famie@famie.com](mailto:famie@famie.com)

28345 Beck Road, Suite 404 | Wixom, MI 48393 | 248-869-0096 Office | 248-869-0097 Fax  
[www.v-prod.com](http://www.v-prod.com)

**We Tell America's Stories**

Recipient of 23  
Michigan Chapter Emmy Awards



November 13, 2024

Keith Famie  
Filmmaker  
Visionalist Entertainment  
28345 Beck Road  
Wixom, MI 48393

Dear Keith,

Thanks for the update on *Detroit: City of Chefs*.

I am so glad to hear production is going well, and we are once again anticipating great interest in your film that is sure to combine great storytelling, food and culture from your team – capturing once again, that which is quintessentially Detroit.

As for us, we are looking forward to our special broadcast following the VIP premiere. As to the format – understanding the greater than anticipated response from the culinary community, I could see an additional full episode as viable, should you be able to fund this to run on PBS Detroit in 2025.

Looking forward to working with you on another award-winning production from your team as well as the additional broadcast episodes. Please let me know how I can assist further as we continue toward the premiere.

Sincerely,

A handwritten signature in black ink, appearing to read "Fred", written in a cursive, flowing style.

Fred Nahhat  
Senior VP, Production  
Detroit PBS



### **2025 Scope of Production:**

In the follow up to ***Detroit: The City of Chefs***, Director/ Producer Keith Famie and his team from Visionalist Entertainment Productions will complete the story of Detroit's culinary heritage while focusing on these topics:

- James Beard Awards' history
- Michigan's Master Chefs
- Culinary competitions & Ice Carving
- Current Detroit chefs

As with the first film, in this episode we will hear from those who impacted our culinary heritage in Metro Detroit as leading chefs and restaurateurs. We will gain an understanding of who James Beard was and why today's most coveted culinary arts award was created in his honor.

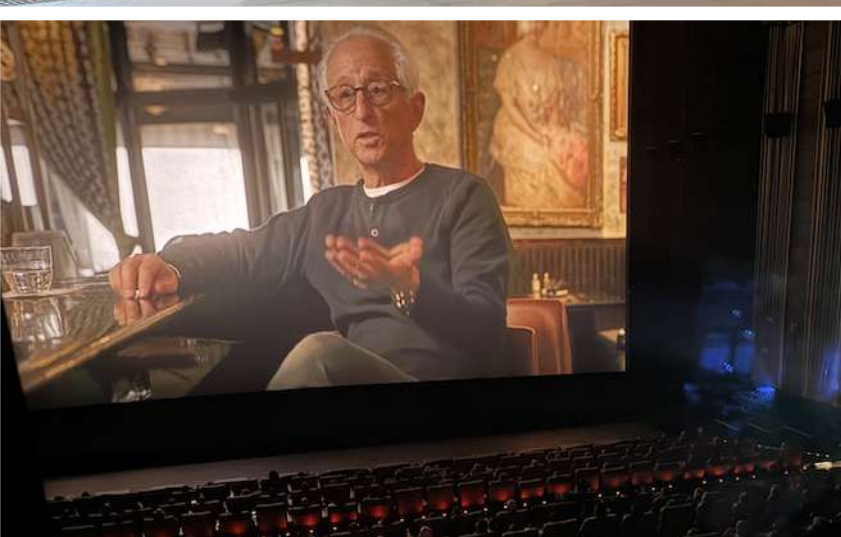
We learn the value of culinary competitions. Why have so many of our Michigan chefs have competed and continue to compete on the global stage? No state has ever had more certified Master Chefs than Michigan. What does it take to pass an exam that tests a chef's global cooking knowledge?

We will then step into the lives of several of our current Detroit chefs who are continuing and further building the Motor City's culinary heritage.

Coming early summer 2025 to Detroit PBS.







## *Charity Premiere ~ Emagine Theater, Novi, MI ~ Summer 2025*

The ***Detroit: The City of Chefs II*** premiere will take place at the Emagine Theater in Novi, MI, in the Summer of 2025 before it debuts on Detroit PBS.

The 500-person gathering will be in support of a few chosen Michigan charities that are supported by the chef community.

The evening will bring together many of Detroit's iconic chefs, restaurateurs, hospitality executives and community leaders for a celebration and thank you for all those who supported the film's production.



# ***Detroit: The City of Chefs*** ***(1<sup>st</sup> Episode)***

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***Public Premiere Comments***  
***&***  
***Media Support***



## December 12<sup>th</sup>, 2024 Premiere Comments:

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Up until now most people across the US would think Detroit is car companies, Motown records or even at a low point we were called Murder City. This film shows the grit of the city through people, food, and culture. I was lucky enough to be a Chef that was part of the transformation of the food scene in this great city.

**Chef Brian Polcyn, CEC**

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This was such an important story to tell. From a historical perspective, the film traces our culinary history and in doing so, it places the chefs that made our city the great food city that it is, into that dazzling history forever. I for one, appreciate that!

**Chef Rick Halberg**

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"Real mise en place". This film has everything in place to share what I have always believed and known. We are not only committed to excellence as Detroit Chefs but are unified in belief that our Chefs in Detroit embrace service elegance and have been quiet for too long. Through this film, our mission of upholding numerous cultures through cuisine is established. We roar like lions and tigers, and now all can see and share that we are a family with deep roots.

**Chef Shawn Loving, CMC**  
**Detroit Athletic Club**

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***Detroit: The City of Chefs*** was simply amazing. Preserving this rich history and honoring those who made it happen is critical, and this will truly inspire the next generation of young culinarians.

**Roger Kreager**  
**Chef Source**

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I cannot begin to express how incredible ***Detroit: The City of Chefs*** was! In addition to it being a creative, well documented and fun film, I was completely overwhelmed! I didn't expect to cry. The pride I felt of being a part of the history blew me away.

**Kelli Damman**

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The film captures the feeling, emotion, and essence of food and restaurant history in Detroit and reminds us of the legacy of important culinary figures of the past and their connection to those that lead the industry today.

**Charles Johnson**  
**Executive Manager, Detroit Athletic Club**

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***Detroit: The City of Chefs*** is a wonderfully insightful dive into the rich, world sourced, culinary heritage and social gastronomy that shaped this great city. Detroit was a mixing pot of many diverse cultures, all drawn by the incredible world changing automotive industry, that brought the best from all over the globe to be celebrated at the table. This collection of culinary talent and bountiful local agricultural resources kindled a love for food through every restaurant and neighborhood.

**Chef Jimmy Schmidt**

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The film allowed me to appreciate the art, hard work and personal sacrifice each chef has made along the way. What a great piece of storytelling! I will certainly appreciate my next plated restaurant meal in a whole new way moving forward.

**Chuck Gaidica**  
**Former Director of Meteorology, WDIV-TV**

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What a sentimental walk down memory lane to hear directly from Detroit's colorful culinary giants such as Joe Muer, Duglass, Rick Halberg, Jimmy Schmidt, Milos Cihelka and so many others in their own words and from their hearts about their triumphs, trials and tribulations. ***Detroit: The City of Chefs*** pulls back the proverbial curtain and shows us in an unflinching way what it took (and takes) to survive and thrive in Detroit's competitive restaurant environment by serving up a story that is rich with history and packed with intimate morsels of raw emotion.

**Carolyn Krieger**  
**CKC Agency**

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Perhaps since Anthony Bourdain's ***Kitchen Confidential***, no one has taken us behind the swinging doors of the culinary world quite like Keith Famie has with ***Detroit: The City of Chefs***. This documentary offers an intimate look at a community of extraordinary chefs—where they came from, their inspirations, and the mindset behind their love of food.

**Chef George Vutetakis**

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This behind-the-scenes peak at the lives of highly lauded food and beverage professionals will take you back to the pioneering days of the Detroit restaurant scene and budding local culinary school programs in a way that has you applauding their achievements and leaves you emotionally touched by their stories. Sure to be regarded as the quintessential telling of the evolution of the Detroit restaurant community, ***Detroit: The City of Chefs*** is not to be missed!

**Adrian Lark**

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What a delightful journey through the rich culinary heritage of Detroit. It's no wonder with our great history that Detroit is such "foodie" city.

**JoAnne Purtan**  
**Radio Host, WOMC**

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From a journalist's perspective, Keith Famie's film has that vital linchpin perspective that explores a crux period when Detroit moved from mom-and-pop ethnic cuisine to a new world of culinary exploration, led by talented and inventive young men and women who saw an entirely new way forward.

**Christopher Cook**  
**Wine Writer & Restaurant Critic, *Detroit Free Press* & *HOOR Detroit***

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***Detroit: The City of Chefs*** is more than just a documentary; it's a love letter to Detroit, its food, and its people. It captures the highs and lows of a culinary journey rooted in hard work, artistry, and community.

**Chef James Kokenyesdi, CEC, CCA, AAC**  
**President, American Culinary Federation's Michigan Chefs de Cuisine**

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So often the very fabric of our communities quietly marches inexorably onward, without sufficient notice, or appreciation. And nothing constitutes that fabric, nothing brings us together, more than food. It is our one truly communal experience, and the spectrum of our cuisine enriches us as no other aspect of our lives can.

Yet the pillars of the collective Detroit food scene for too long have operated in the shadows. Behind closed (kitchen) doors. Until now. This film is a gift to this region.

**Dave Ziolkowski**  
**CEO, Skinny Butcher**

# Sunday Free Press

SUNDAY, DECEMBER 8, 2024 | FREEP.COM

PA



**Neal Rubin**  
Columnist  
Detroit Free Press  
USA TODAY NETWORK

## Film traces Detroit's restaurant resurgence to stars of the 1980s

**Neal Rubin**  
Detroit Free Press  
USA TODAY NETWORK

Maybe you've watched "The Bear," the FX series about a Chicago restaurant where the chefs' average decibel level is a shout. Or you've seen anything with Gordon Ramsay and thought, "Jeez, that's intense."

Compared to the kitchens he learned in, says Keith Famie, "That's kindergarten."

And that's not a complaint. It's more of an ode, really, to an era that couldn't be repeated today, but in Famie's telling, helped turn Detroit into the restaurant destination it has become.

Famie, 64, was part of a bold, hot generation of chefs who made names for themselves in the city in the 1980s and '90s. Now he's a documentary filmmaker, doing battle with lighting and finances and deadlines while swatting down occasional thoughts of a return to his old job.

His latest work, "Detroit: The City of Chefs," debuts on multiple screens Monday night at the Emagine Theatre Novi, then airs on WTVS-TV at 9 p.m. Thursday. It's built around history, interviews and even clay representations of the chefs, hosts and writers who made the era something worth commemorating.

"This one's a little personal," Famie says, "because I lived it."

For those who didn't — for those who don't remember the buzz around the opening of a new restaurant from chefs like Jimmy Schmidt of the Ratlesnake Club, Brian Polcyn of Five Lakes Grill, Shawn Loving of Loving Spoonful or Mary Brady of Diamond Jim Brady's — he says it's relevant anyway.

Their influence, he contends, can be felt and tasted throughout southeast Michigan today, and it's the atmosphere they helped create that keeps drawing talent to what used to be a culinary flyover.

## Rubin

Continued from Page 4A

The story starts, as most do, with immigrants, bringing the tastes and flair of their cultures to Detroit. It continues with what he considers the culinary Big Three.

They were the professionals, he says, who raised the game of everyone around them: Milos Cihelka from Czechoslovakia, best known for the Golden Mushroom in Southfield, who's in the film; French-Canadian Douglas Grech, known as "Chef Duglass, Duglass"; and New Zealander Yvonne Gill.

Cihelka, now 94, was the general, or maybe more accurately the drill sergeant.

"It was very militaristic," Famie says. "But you know what? Maybe that structure was something we needed."

### A calling, and a connection

Famie barely made it through Farmington High School. If not for a counselor who suggested the Southwest Oakland Vocational School in Walled Lake, he probably would have joined the military, an honorable step but not one that would have put him behind a camera decades later.

"I was a dishwasher at a Chinese restaurant," he says. "I thought, 'I like to eat. How hard can this be?'"

Exceedingly, it turned out. But it was also mesmerizing.

His classmates included Polcyn, Marcus Haight and Jeff Baldwin, who all became renowned chefs or educators or both. "We were misfits. Real misfits," he says, until they found their calling.

As for Famie, he found more than that. His late father, a Ford engineer, "was always disappointed in me," he says.

Then came the night his first restaurant opened. Raphael's at the Sheraton Oaks Novi Hotel was small, only 42 seats, but it was packed, and when the 22-year-old chef walked through the dining room, the customers stood and



**Chef Milo Cihelka, of the Golden Mushroom in Southfield, sharpens his knives on May 16, 1976.**

HUGH GRANNUM/DETROIT FREE PRESS

cheered.

"It was the first time my father said he loved me and he was proud of me," Famie says.

Chalk it up to the power of food.

### Ingredients for a movie

Now comes "Detroit: The City of Chefs," with its Novi debut a fundraiser for the Rainbow Connection and four other local charities. Tickets to catch it on the big screen are \$20, and include a stroll through a Chef's Alley with vendors offering samples and authors signing cookbooks.

The movie has moments of humor, Famie says. It has stop-motion chefs, automated by students from the College for Creative Studies, clambering down a cake baked by culinary arts students from the renowned program at Schoolcraft College. It has appearances by the likes of Paul Grosz from Cuisine and Luciano DelSignore from Bacco Ristorante in Southfield, closed in March and already demolished and missed.

Jill Jack contributed a new song, "Legends of the Stove," and she blended in the three words Famie uses to define his era — daring, dedicated, defiant.

"It's not about cooking," Famie says.

Rather, it's about people and progress, and how a first wave of celebrity chefs helped create a city that's rightly celebrated for what's come next.

Neal Rubin has reservations Sunday at one of those new Midtown restaurants that's already drawing raves. Reach him at [NRubin@freepress.com](mailto:NRubin@freepress.com).



**Clay figurines of the chefs, hosts and writers who made the Chef Keith Famie's filming era something worth commemorating are assembled as a group.**

PHOTO PROVIDED BY KEITH FAMIE

See RUBIN, Page 10A



**Chef Keith Famie demonstrates how he prepares a dish.** PHOTO PROVIDED BY KEITH FAMIE



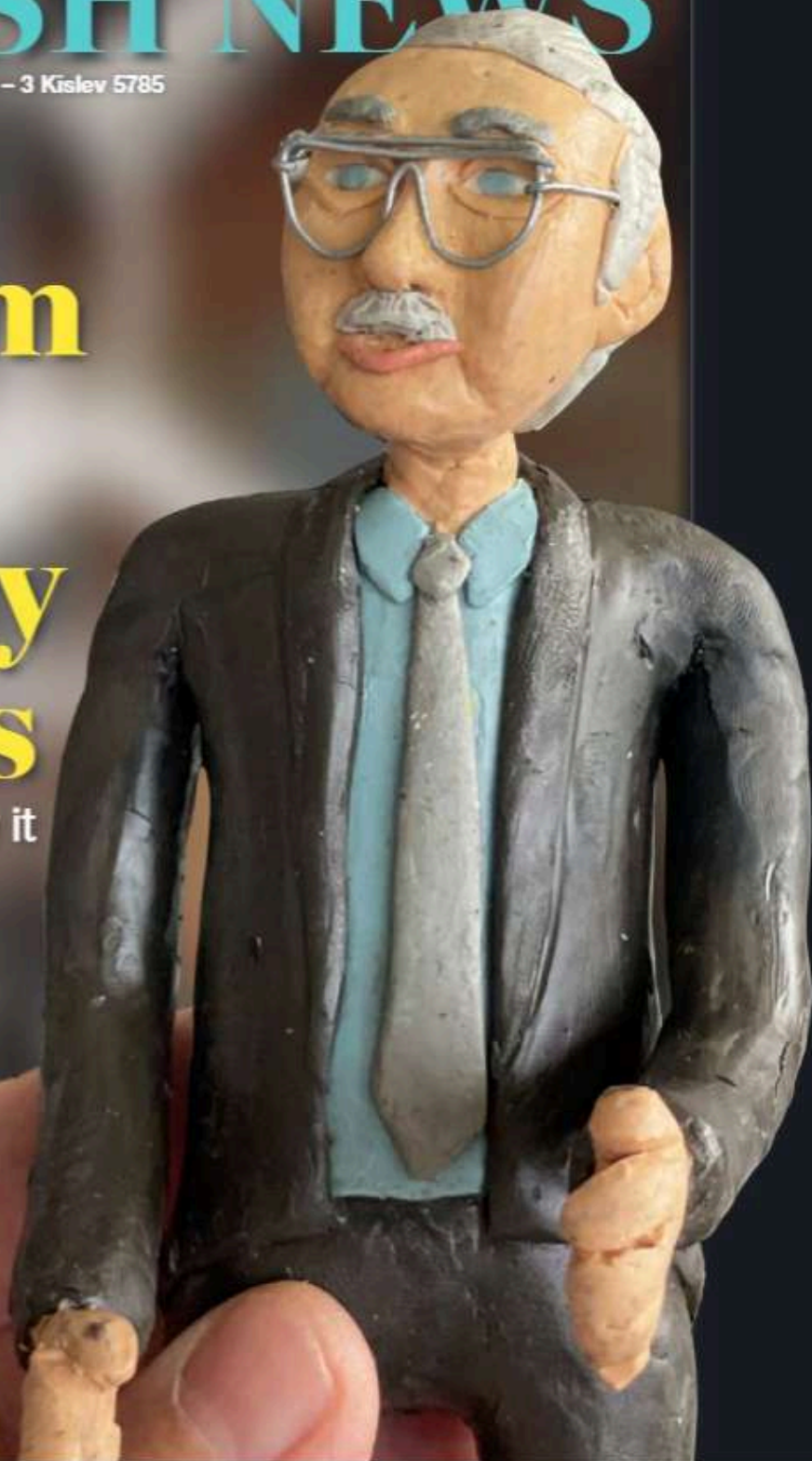
# THE DETROIT JEWISH NEWS

2<sup>nd</sup> Nov. 28- Dec. 4, 2024 / 27 Cheshvan – 3 Kislev 5785  
[thejewishnews.com](http://thejewishnews.com)

## New Film Fetes Culinary Masters

Our Danny Raskin knew it  
all along, Detroit is  
"The City of Chefs."

See page 8





## Red Carpet Premiere of 'Detroit: The City of Chefs' Coming to Emagine Theatre in Novi

By R.J. King

November 12, 2024



A red carpet premiere for the Detroit PBS documentary, “Detroit: The City of Chefs,” will take place on Monday, Dec. 9, at the Emagine Theatre in Novi (44425 W. 12 Mile Road).

Produced and directed by Keith Famie and his team at Visionalist Entertainment Productions in Wixom, the film explores Detroit’s culinary heritage dating back to the early 1900s, the European culinary traditions that shaped it, and how restaurants in the region became a mecca of diverse dining destinations.

In addition, the film will explore how area restaurants were early on known for impeccable service, classic menu offerings, and iconic owners, chefs, maître d’s, and bartenders — all of whom became local celebrities in their own right.

## Keith Famie's documentary 'Detroit: City of Chefs' premieres next week



**Melody Baetens**

The Detroit News

Published 3:46 p.m. ET Dec. 4, 2024 | Updated 3:46 p.m. ET Dec. 4, 2024

Chefs, culinary students, restaurateurs and other players in Metro Detroit's food and hospitality industry will converge at Emagine Novi Monday for the premiere of chef Keith Famie's documentary "Detroit: City of Chefs."

The 95-minute film explores the history of chefs and restaurants in the city starting in the 1960s up until modern day. It will feature major players of the restaurant world, including Brian Polcyn, Rick Halberg, Mary Brady, Shawn Loving, Joe Muer Jr. and Michigan's first James Beard Award winner, Jimmy Schmidt.







## DINING NEWS

## Shining a Light on Chefs

Keith Famie talks about his upcoming documentary celebrating Detroit's cuisine and its makers

BY JACK THOMAS

You may have dined at one of Farmington Hills-born Keith Famie's renowned metro Detroit restaurants in the '80s or '90s (Chez Raphael, Les Auteurs, Forte). And you may have seen him as a *Survivor* finalist. What you may not know is that he is a Michigan Emmy-winning director-producer who is currently working on an upcoming Detroit Public TV documentary, *Detroit: The City of Chefs*, set to premiere later this year. We caught up with him in January, after his Legends of the Stove event at the Detroit Athletic Club, a charity dinner prepared by an all-star, multigenerational lineup of metro Detroit chefs. The event will appear in the documentary, along with stop-motion animation sequences produced by students at the College for Creative Studies.

### **Hour Detroit: What can viewers expect when watching *Detroit: The City of Chefs*?**

Keith Famie: The film is not just about the historical relevance of the culinary industry, but it's also about the current relevance of our culinary industry in Detroit and the individuals carrying it forward. It's going to be a fairly rich story, kind of like an onion with a lot of layers to it.... The Italians, the Poles, the Irish, the Germans, the Lebanese — this vast, rich culture of ethnic groups that came here, they brought their cooking styles and ingredients, and that built who we are today, which is pretty significant.

**How did the Legends of the Stove dinner come about?**  
In [*Detroit: The City of Chefs*], there's a story unfolding about how in the '70s, chefs started coming out of the kitchen...

to start cooking at socially charitable events. And I think charities figured out, "Wait a minute — if we want to have a really successful event, what if we just invite chefs to cook?" And so that became just a mainstay. So, my thought was, "Let's do a chef's charity dinner. What if we bring together as many of the old guards and current new ones as possible?" Then it was like, "Well, there's only really one place we should be doing this that is the most historical culinary landmark in our state — the Detroit Athletic Club."

### **How does the automotive industry play a part in the film?**

The automotive executives in the '50s and '60s started doing a lot of traveling. And as they traveled around the world, they were able to refine their palate; they were able to see a whole range of new cooking styles. Well, they brought

those interests and those passions back here and almost kind of challenged chefs, if you will. Back then, the only places you could really go to get a meal of that nature, that creativity, and that quality of ingredients were clubs and hotels. And eventually restaurants flourished from that.

### **What will the animated sequences look like?**

People think of chefs as staunch and serious. But by nature, we're whimsical. So I felt that a fun way to open the film was to create a whimsical moment, almost [like] Pinocchio and Geppetto. So [for the animated sequences] we've got [figurines of] a master chef, pastry chef, and a master baker working on this elaborate cake. The whole opening of the film is the chefs using utensils and bowls to make one cohesive piece of music that comes to life. And then we're going to use the

same chef lookalikes to close the film with a special endearing message in memory of those who've passed on.

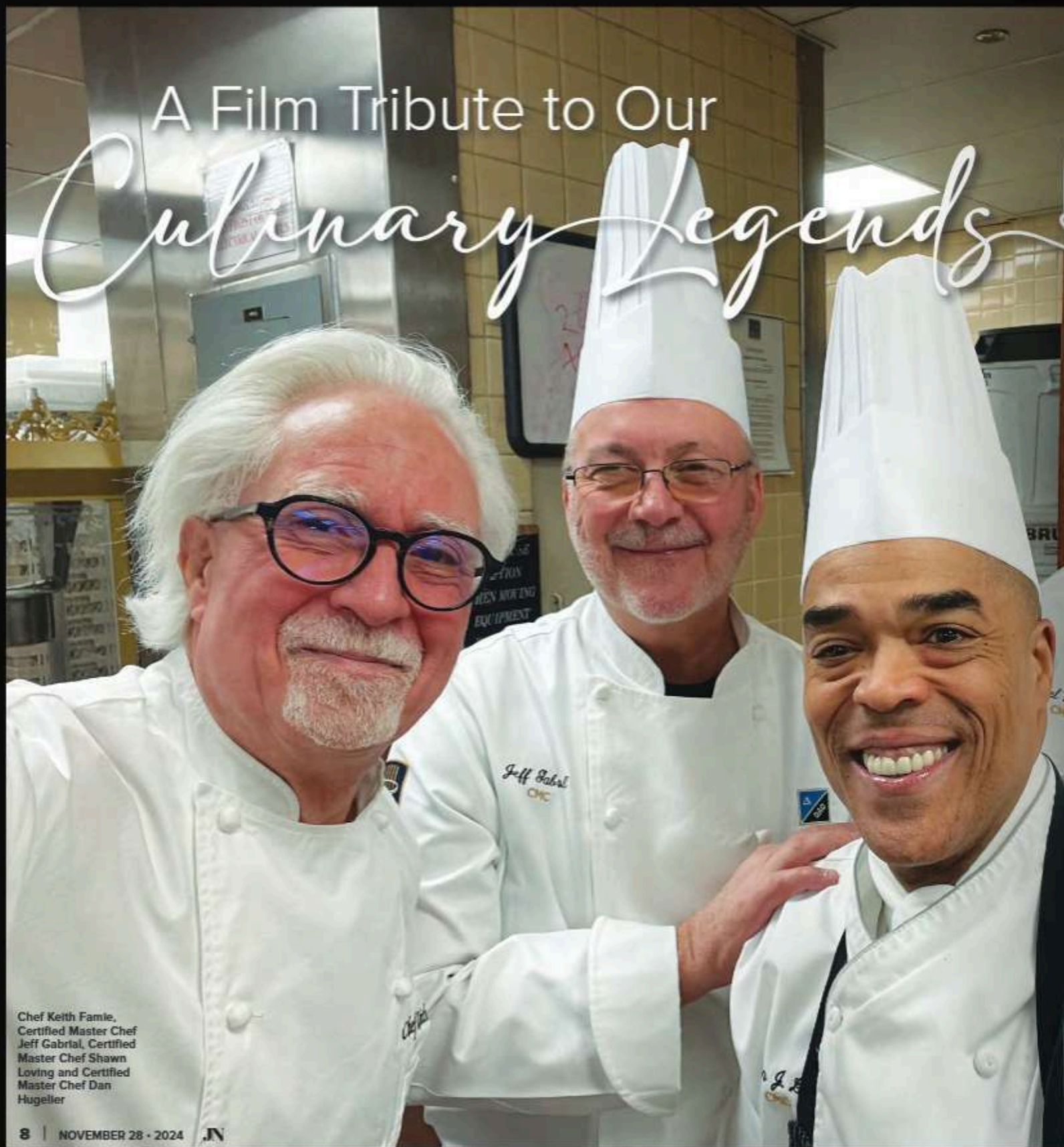
### **What do you think sets Detroit apart from other cities in the culinary field?**

Detroit has always been considered this kind of "flyover community" to New York or L.A. So, I think our chefs here kind of... they know there's more at stake. I think they really want to make it known that we're as good and as hardworking, as creative, as professional as anybody in the country. Detroit, and Michigan, have a lot to be proud of when it comes to our culinary heritage.



Generations of leading Detroit chefs and restaurant professionals pose at the Legends of the Stove event in the Detroit Athletic Club.





A Film Tribute to Our

# Culinary Legends

Chef Keith Famle,  
Certified Master Chef  
Jeff Gabriel, Certified  
Master Chef Shawn  
Loving and Certified  
Master Chef Dan  
Hugeller

# EMMY AWARD-WINNING VISIONALIST ENTERTAINMENT PRODUCTIONS

WAS ESTABLISHED IN 1997 BY PRODUCER / DIRECTOR KEITH FAMIE. SINCE THESE EARLY YEARS, FAMIE AND HIS TEAM HAVE PRODUCED A WIDE RANGE OF PRIMETIME PROGRAMS.

## DOCUMENTARIES

**Ice Warriors (2005)** An action-packed journey with the Detroit Red Wings' Alumni team through Russia.

**Our Italian Story (2006)** Progress, passion and promise – Detroit's Italian heritage.

**Our Arab American Story (2007)** Reverence, resourcefulness and respect- Detroit's Arab American Heritage.

**Our Greek Story (2007)** Antiquity, modernity, and destiny- Detroit's Greek Heritage.

**Our Polish Story (2007)** Family, faith and fortitude- Detroit's Polish Heritage.

**Our India Story (2008)** Amity, diversity and sovereignty- Detroit's Indian Heritage.

**Detroit: Our Greatest Generation (2009)** A tribute to our Michigan WWII veterans, both men and women, who fought for the freedom of our families and our country.

**Our Vietnam Generation (2011)** A long overdue welcome home to the men and women who served during Vietnam.

**Can You See How I See? (2011)** An inspiring look into the life of those who are without sight.

**One Soldier's Story (2011)** the profound story of Sgt. Michael Ingram, Jr. and his legacy.

**The Embrace of Aging: Men's Series (2012)** 13-part series on men and 7-part series on women.

**The Embrace of Aging: Women's Series (2014)** 13-part series on women and 7-part series on men.

**The Embrace of Dying (2015)** 8-part series on how we deal with the end of life.

**Maire's Journey (2016)** Follow Maire Kent as she sets sail on an epic journey to fulfill her dying wish.

**Death is NOT the Answer (2016)** A deep look into the complex world of depression and suicide.

**Enlisted (2017)** Choice. Adventure. Growth. Why would one enlist in the military?

**Those on the Front Lines of Alzheimer's & Dementia (2018)** What can be done to stop this truly devastating disease?

**Those on the Front Lines of Cancer (2019)** Can the uncommon journey that cancer patients undergo result in anything positive?

**Blessed Solanus Casey's Journey to Sainthood (2019)** How does a humble boy from Irish immigrant parents rise to the rare and distinguished honor of beautification?

**Shoah Ambassadors (2021)** An educational journey two young non-Jewish individuals go on with those who survived the Holocaust.

**Hospice Care in America Today (2022)** Where did Hospice originate? Why is this service so important for end of life care?

**Chromosomally Enhanced: What's Your Superpower? (2022)** A story of those living and thriving with Down Syndrome.

**Detroit: The City of Churches (2022)** The significance the many Detroit churches played on some of the most iconic moments in Detroit's history.

**Detroit: The City of Hot Rods & Muscle Cars (2023)** Celebrating Detroit's hot rod & muscle car community & how the Motor City has shaped world culture.

**Detroit: The City of Faith (2024)** Shining the light on the Christian community and those early immigrants who made their way to the Motor City in search of the American dream.

## MICHIGAN EMMY AWARD WINNERS

**Taste of Taiwan (2006)** On-Camera Talent – Keith Famie

**Our Italian Story (2006)**  
Best Human Interest Special, Best Director

**Our Polish Story (2007)**  
Best Director: Post-Production

**Our Greek Story (2007)**  
Best Cultural Documentary,  
Best Human Interest Program Special

**Our Arab American Story (2007)**  
Societal Concerns Program Special

**Our India Story (2008)**  
Best Documentary Cultural

**Detroit: Our Greatest Generation (2009)**  
Best Editor

**Our Vietnam Generation (2011)**  
Best Documentary Historical

**The Embrace of Aging: The Female Perspective of Growing Old (2014)**  
Best Director: Post-Production

**Shoah Ambassadors (2021)**  
Best Director, Best Lighting, Best Editing

**Chromosomally Enhanced: What's Your Superpower? (2022)**  
Best Human Interest - Long Form Content

**Detroit: The City of Churches (2022)**  
Best Director, Best Editing, Best Photography, Best Lighting

## PRODUCTIONS IN 2024 / 2025

**The Razor's Edge:** A day in the lives of those that live on the razor's edge of society who face poverty and survival every day with many calling the streets their home.

**Detroit: The City of Chefs:** The unfiltered story of Detroit's culinary heritage.

**The Calling:** A deeper understanding of religious sisters who selflessly choose to dedicate their lives to God & the betterment of humanity.

**Detroit: Our Hispanic Story:** How a Hispanic neighborhood community helped shape Southwest Detroit through their rich culture of food, art, music & faith.

## AWARDS & HONORS

**2016 - Maire's Journey-** DOCUTAH 2016 – International Documentary Film Festival – Winner

**2021 - Shoah Ambassadors-**

- Toronto Indie Filmmakers Festival - Best Feature Documentary - Winner
- SR Socially Relevant Film Festival NY – Honorable Mention
- Tokyo International Short Film Festival – Honorable Mention
- Austin Lift-Off Film Festival – Official Selection
- LA Documentary Film Festival – Official Selection
- Miami Jewish Festival – Official Selection
- Santa Monica Film Festival – Official Selection
- Malibu Film Festival – Official Selection

**2022 - Chromosomally Enhanced: What's Your Superpower?-**

- Grand Rapids Film Festival - Award Winner





## **Keith Famie** **Director/Producer/Author**

Director/Producer Keith Famie was, for many years, known as a celebrity chef and a metro Detroit restaurateur. He was selected as one of America's "Best New Chefs" in 1989 by Food and Wine magazine; Esquire Magazine chose his restaurants as "Best New Restaurant" in America on two separate occasions. Famie was also a finalist on the 2001 reality television series, "Survivor, the Australian Outback."

Keith hosted his own Food Network series, "Keith Famie's Adventures," traveling the world documenting cooking styles from the plains of Africa to monk monasteries of Taiwan, to the lifestyle of Key West. In 2004, the Adventure Chef embarked on a new journey - documentary filmmaking. "I didn't want to be the 'Adventure Chef' guy anymore. I wanted to help people tell their stories."

Since that life-changing decision, Famie has been awarded twelve Michigan Emmys and been nominated several other times for his rich, human-interest storytelling, from ethnic documentaries to military tribute films. He and his team at Visionalist Entertainment Productions create informative, entertaining films that touch a wide audience.

Along with documentary filmmaking, Famie has released several books throughout his career, *Famie's Adventures in Cooking* (2001), *You Really Haven't Been There Until You've Eaten the Food* (2003), *Living Through the Lens* (2019), and *Papa's Rules for Life* (2021).

Outside of documentary production, Keith is involved in charitable projects. In 2003, Keith finished the 25th anniversary Ironman Triathlon World Championship in Kona with Team In Training for the Leukemia & Lymphoma Society. In 2015, he was awarded the 2015 Diamond Award by the Association for Women in Communications Detroit Chapter. In 2017, Keith was presented the Media Award by the Gilda's Club of Metro Detroit, and in 2023, Keith was awarded a Dove Award from The Arc of Oakland County for Media Distinction. Over the years, Keith has been actively involved in several well-respected, Michigan-based 501(c)(3) organizations that support everything from children with cancer and hunger relief to veterans' issues.

Visionalist Entertainment Productions | [www.v-prod.com](http://www.v-prod.com)

