

**Chef Nydia Ekstrom, CEC, CFE**  
International Food Service Executives Association



Born and raised in Buenos Aires, Argentina, Chef Ekstrom has over 38 years in the food service industry. She is very active with the Adopt a Ship Program for the US Navy, is a member of the Heartwise Task Force and the ACF Westchester Chapter. She currently has eight seminars certified by the ACF with continuing education hours for American and International Cuisines in two languages, English and Spanish

Chef Nydia Ekstrom was selected by IFSEA as an evaluator for US Navy and Military Sealift Command as an evaluator. In the last six years she has inspected over 75 navy galleys and ships, ranging from large aircraft carriers that feed 5,000 sailors to mine sweepers that serve only 100 sailors. She has also done training on over 100 ships and galleys around the world. She has done training for the Culinary Specialist at the Whitehouse, VP's Residence and Camp David. Last year she helped designed, assisted with the preparations and served Thanksgiving Dinner at Camp David.

Chef Ekstrom has 25 years experience with Unilever Foodsolutions, 4 of those years in Business Development working with manufacturing companies and supermarkets and 9 of those years as the Corporate Chef in the Northeast Division. Previous to that she owned and operated her own catering company for 15 years.

