

Douglas Katz is the owner and executive chef of fire food and drink at historic Shaker Square, CEO/Chef of Fire Spice Company, Chef/Partner of Provenance, Provenance Cafe, and Catering By Provenance at the Cleveland Museum of Art.

For over a decade, Chef Katz has been celebrated for his unwavering support of local farmers and food artisans. In 2014, the prestigious James Beard Foundation nominated him for best Chef of the Great Lakes Region.

Chef Katz is a national and international advocate for a food system that is sustainable, healthful and local. He serves as a Chef Ambassador for the Monterey Bay Aquarium's Cooking for Solutions program which promotes environmentally responsible fishing and fish farming. In 2006 he was selected to attend Slow Food's Terra Madre conference in Italy in which delegates from over 150 member nations share ideas for keeping alive small-scale agriculture and sustainable food production.

Chef Katz has served as President of Cleveland Independents, an organization of 90 locally owned restaurants, which nurtures and promotes local independent restaurants. He is a past board member of Positively Cleveland, and currently serves on the board of The Countryside Conservancy in the Cuyahoga Valley National Park. He consults frequently with media and civic leaders on local food initiatives. Chef Katz was named a Champion of Sustainability in 2011, by the group Entrepreneurs for Sustainability. In 2010 he was recognized in Crain's Cleveland Business "Who's Who, 150 names to know in Northeast Ohio."

Chef Katz is a graduate of the Culinary Institute of America and holds a B.S. from the University of Denver School of Hotel and Restaurant Management. Prior to opening fire he served as executive chef of Moxie the restaurant, and worked at other acclaimed restaurants including The Little Nell, in Aspen, Colorado and Wildwood Restaurant in Portland, Oregon.