**CHEF STACEY DOUGAN BIO**

Chef Stacey Dougan has been featured internationally in media as an expert gourmet vegan and raw foods chef and nutritionist.  Her passion for teaching stems from her own life-changing experience. After undergoing a 26 year battle with eczema and Candida, she successfully cured herself, using only fresh plant based foods as “medicine”.

A vegan for more than 14 years, Chef Stacey has undergone extensive training with world-renowned chefs and nutritionists from the Soul Vegetarian Restaurant, the largest chain of vegan restaurants in the world. Chef Stacey was founder and head executive chef at Atlanta’s premiere gourmet raw and living foods restaurant, Everlasting Life. She served as the executive raw foods chef at Eternity Raw Bar and Deli in Chicago.  After graduating from the Living Foods Institute, she developed a profound nutritional program and is now a master instructor, providing gourmet vegan and raw food preparation seminars.

Chef Stacey has been featured on Chicago’s NBC Morning News Program as an expert gourmet vegan chef. She lived in Ghana, West Africa for more than two years where she served as the CEO of ANEW Wellness Spa and Consulting; served on the board of directors for the nonprofit organization, The Healthy Living Foundation; and was a representative of The Ghana Ministry of Health’s Regenerative Health Team. She was routinely featured on the GhanaTV3 program “Today’s Woman” and “Issues of Life” as a healthy lifestyles expert. She served as the health editor for the widely circulated magazine, Enjoy Accra, and was the host of her own healthy lifestyle Ghana television series “Living with Nature”.

Chef Stacey currently resides in Las Vegas, Nevada.  For two years, she was and is the resident vegan chef at the 5-Star, 5-Diamond Wynn Resort Hotel and Casino.  Chef Stacey is currently the owner of Simply Pure, a gourmet raw vegan cafe located inside of the Container Park in Downtown Las Vegas.  She is also co-founder of the catering company, Baby I Like It Raw.  Chef Stacey conducts ongoing plant based cooking classes and wellness seminars at various Whole Foods Market locations in the Las Vegas area. Chef Stacey is a personal chef and offers gourmet vegan and raw catering services. She has utilized her talents as a plant based culinary artist and her optimum nutritional program has assisted in helping clients control common diseases such as obesity, diabetes, high blood pressure, cancer, high cholesterol and heart disease.  She has successfully mastered the art of plant based foods and healing.

Chef Stacey associates the bountiful flavors of these life giving foods with healing because her studies have proven that food and healing should not be separated.  Step by step, she has taken some of the most ravenous meat eaters and transformed them into enthusiastic plant based foods consumers.  Chef Stacey has earned and maintained a strong following among her clients.  She patiently coaches each client through a step-by-step process toward optimum health and longevity. She remains committed to healing the world.