

Bill Sanders

Bill Sanders presents a resume of success across an array of businesses and interests. Key has been his passion for olive oil, wine and cooking stretching over years, and especially demonstrated by his having conducted hundreds of tastings and seminars (including for Williams- Sonoma). His olive oil passage ultimately led to University of California-Davis' Sensory Evaluation of Olive where he finished third among fifty industry insiders. This interest merged wholly with a subsequent focus on the world of wine. His interest and passion for olive oil and wine have propelled his visits to many of the great olive oil and wine regions of the world. He now enjoys writing and speaking about his travels.

His professional life has been a successful sweep through the intricacies of governing in Washington D.C., the business of international thoroughbred racing and breeding, the pressures of managing in high technology manufacturing, event planning, video production, and providing world-class seminars focusing on "living the better life."

Success was achieved as President of a 400-employee technology company, Director of Government Affairs for the Television Games Network; Director of Workforce Innovations for the Employment and Training Administration, U.S. Department of Labor where he served as chair and master of ceremonies for *Workforce Innovations*, the nation's premier workforce development conference (4000 attendees); and other senior positions in the Federal government and banking. He is a graduate of the University of Kentucky and Salmon P. Chase College of Law and member of the Kentucky Bar Association.

Bill established *More Life, More Sunrises*, a programmatic seminar series aimed at energizing a company's most important asset, its people. The experiential program involved the art of healthy eating and living (including an olive oil tasting). Bill served corporations, non-profit organizations and individuals. He was a regular guest on CBS affiliate WKYT-TV's *AfterNoon*, with news anchorpersons Barbara Bailey and Bill Bryant.

And there is more...Bill has:

- Completed sensory evaluation of olive oil course at the University of California-Davis in 2003 and 2004;
- Studied at the Culinary Institute of America-Greystone professional wine studies program;
- Trained at the L'Academie de Cuisine in Bethesda, Maryland;
- Trained in sensory evaluation of olive oil and Tuscan cooking at Giuseppe Grappolini's Centro Culturale Olivarte in Loro Ciuffenna, Italy;
- Certified French Wine educator, French Wine Academy, French Wine Society;
- And as executive producer, a two-time TELLY Award winner for video for non-broadcast in government relations.