

Joseph *Goldman.*

Food is the work.
Hospitality is the point.

Private chef. Author. Consultant.
More than 30 years in food
and hospitality.



THE CHEF BEHIND THE TABLE

Chef Joseph Goldman brings more than 30 years of professional kitchen and hospitality experience to private dining, restaurant consulting, culinary education, and cookbook writing.

His story began in his grandmother's kitchen and continued into restaurant work as a teenager. Across a career of leading teams, building menus, training cooks, and managing food costs, he developed a practical approach to hospitality: take care of the food, the details, and the people at the table.

Today, Chef Joe creates private dining experiences, helps restaurant operators improve their kitchens, and shares approachable techniques through teaching and books. His work in recovery kitchens also informs his perspective on food as a source of comfort, dignity, and connection.

From the kitchen *to the conversation.*



PLATED STEAK, ASPARAGUS & BAKED POTATO



CHOCOLATE DESSERTS

Private dining

Thoughtful menus and hospitality for intimate dinners, celebrations, retreats, and destination gatherings.

Teaching & demonstrations

Cooking fundamentals, flavor building, and hands-on learning for home cooks, groups, and culinary teams.

Restaurant consulting

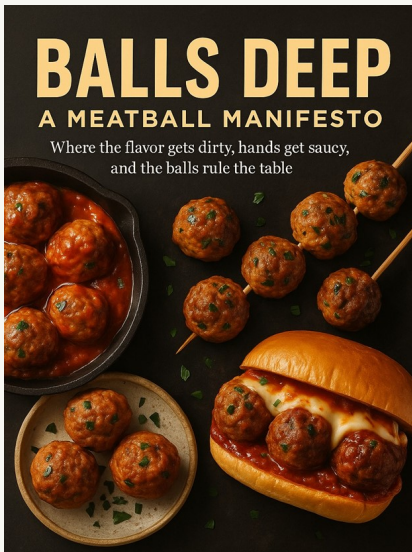
Menu development, food-cost awareness, kitchen workflow, and staff training grounded in day-to-day service.

Books & storytelling

Recipes, technique, kitchen stories, and a direct, personal voice that makes cooking feel within reach.

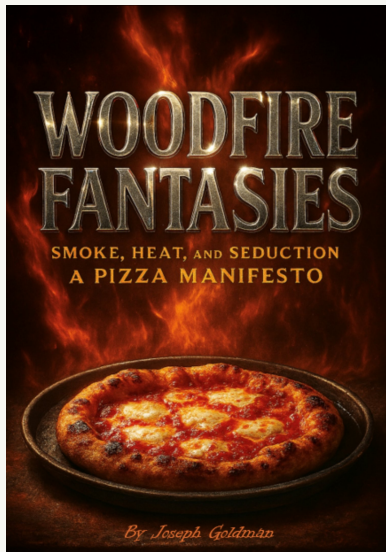
Private dining inquiries and bookings: ChefJosephGoldman.com

Recipes. Stories. Perspective.



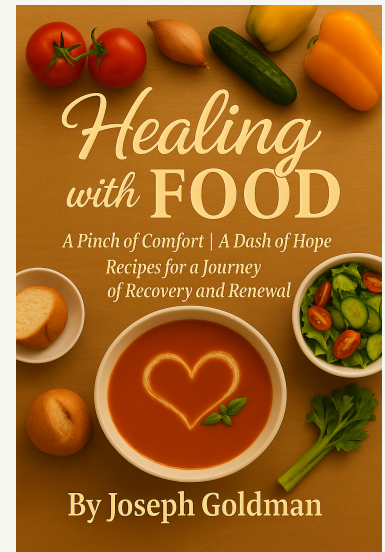
Balls Deep

A Meatball Manifesto



Woodfire Fantasies

A Pizza Manifesto



Healing with Food

A Pinch of Comfort, A Dash of Hope

Explore the collection: ChefJosephGoldman.com

SELECTED PRESS

Simply Recipes / September 2, 2026

Chefs Say Most People Reheat Lasagna the Wrong Way

Chef Joseph Goldman contributes practical advice in this feature by Katy O'Hara. [Read the article.](#)

INTERVIEW & DEMONSTRATION TOPICS

Everyday cooking: common mistakes, flavor building, pizza, meatballs, and leftovers.

Hospitality: private dinner planning, kitchen teamwork, and the guest experience.

People: lessons from a life in kitchens, teaching, and cooking as an act of care.

MEDIA & PARTNERSHIP INQUIRIES

Send your outlet or organization, topic, format, and deadline. Contact Joe for photography, image permissions, book review-copy inquiries, and additional materials.