

Sampling of leading chefs skeptical about genetically modified foods

As part of the Daily Meal's special report on GMOs, the website asked seven leading chefs, including Floyd Cardoz, Frank Stitt, Cesare Casella, to weigh in on the subject.

The Non-GMO Project has taken it upon themselves to verify food producers who remain GMO-free, and there are already plenty of products that contain nothing that's genetically modified, including just about everything sold through Whole Foods' store brand, 365. But surprisingly, only two restaurants — Mighty-O Donuts in Seattle and Nature's Express in Berkeley, Calif. — have been thus far certified GMO-free (interested parties need to fill out an Enrollment Inquiry Form and go through a lengthy and costly verification process). However, that doesn't mean that chefs around the country don't care about this issue; in fact, we spoke with seven leading chefs and it's clear that they all have strong feelings on the matter, even though interestingly enough the vast majority of chefs we asked were unwilling to comment due to the complexity of the issue.

Read the full original article: [How Do Leading Chefs Feel About GMOs?](#)