

Classically Trained. Cannabis Certified. Culturally Conscious.

A **Le Cordon Bleu-trained French chef** and **Certified Cannabis Chef** through the American Culinary Federation (ACF), Chef Collins brings over **18 years of experience** curating premium culinary experiences for **celebrities, professional athletes, and high-net-worth individuals**. From intimate estate dinners to wellness-focused travel catering on **private jets and yachts**, her culinary expertise spans both luxury and healing.

Edible Innovation Meets Holistic Wellness

Chef Collins specializes in:

- 🍰 **Chef-Inspired Premium Edibles** (CBD, CBG, THC-infused)
- 🍴 **Five-Course Cannabis Fine Dining Events**
- 🌿 **Formulated Recipes for Holistic Health & Wellness**
- 🥗 **Therapeutic Diet Menu Development**
- 📖 **Cannabis Culinary Education and Advocacy**

🏆 Credentials & Compliance

- Le Cordon Bleu Culinary Training
- Certified Cannabis Chef (ACF)
- National Food Manager's Certification
- Founder of Texas Hemp Licensed Brand
- Certified Chef for **Athletes in Cannabis**, a national organization led by former NFL player Reginald Grant

Beyond the Kitchen

Chef Collins is a:

- 📖 **Cannabis Cookbook Author**
- 💼 **Entrepreneur**
- 🎓 **Educator and Advocate**

Her mission is clear: to **destigmatize cannabis** through the power of food, and to promote healing through culinary innovation.

"Food is Medicine & Medicine is Food."

📞 Connect with Chef Ca'Meshelle Collins

🌐 www.chefs-creations.com

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