**Judith K. Broida, Ph.D.**

**Provost and Executive Vice President for Academic Affairs, Tai Sophia Institute**

Judith Broida joined Tai Sophia Institute as Vice President for Academic Affairs in 2008. In October 2009, she was appointed the additional post of Provost, and in 2010 was promoted to Executive Vice President for Academic Affairs. Previously she served as Associate Provost and Dean of Professional Studies at the University of Maryland; as Associate Dean of Public Policy, Planning and Urban Development at the University of Southern California; and as Associate Dean and Director of the Division of Business and Management at Johns Hopkins University.

For 25 years she has been consulting in leadership, strategic planning, board development, organizational change, human resource development, and customer service. Her undergraduate degree from George Washington University is in sociology/art history. She has two master’s degrees — from George Washington University in counseling and from Johns Hopkins University in management — and a doctorate from the University of Maryland. She is a graduate of Harvard’s Management and Leadership in Education program, was chosen a Malcolm Baldrige National Quality Examiner (State of Maryland), and has twice (2000 and 2002) been named one of the Top 100 Women in Maryland.

### Annemarie Colbin, Ph.D. Founder and CEO, The Natural Gourmet Institute

Dr. Annemarie Colbin, an award-winning teacher, lecturer, writer, and consultant, is a pioneer in the field of natural health. In 1977 she founded in the [Natural Gourmet Institute](http://www.naturalgourmetinstitute.com/) (NGI) in New York City. The NGI for Health and Culinary Arts offers a Chef’s Training Program for careers in the health-supportive culinary arts. Its associated Natural Gourmet Institute for Food and Health offers short classes for the general public. Dr. Colbin continues to teach a number of classes and also offers nutritional and wellness consultations to the general public through the NGI.

Dr. Colbin has authored four books. Her first three are: *The Book of Whole Meals* (Ballentine, 1983), *The Natural Gourmet* (Ballentine, 1991), and *Food and Healing* (Ballentine, 1986, 1996). All three books are still in print and have sold more than 350,000 copies. Her latest book is *The Whole-Food Guide to Strong Bones: A Holistic Approach* (New Harbinger, 2009). She produced an instructional videotape (now a DVD), “Basics of Healthy Cooking,” (1986), which the *New York Times* called “encyclopedic – a must for every health-conscious kitchen.”

Dr. Colbin earned her doctorate in Wholistic Nutrition in 2002 through the Union Institute and University in Cincinnati. Dr. Colbin is widely known and well regarded both in the U.S. and abroad for her ongoing efforts to elucidate the relationship between food and our individual health.

### Kathie Madonna Swift, M.S., RD, LDN

Kathie Swift is Curriculum Designer for the Center for Mind-Body Medicine’s Food as Medicine, Chief Nutrition Advisor, [myfoodmyhealth.com](http://myfoodmyhealth.com/), and author, [myfoundationdiet.com](http://myfoundationdiet.com/). She is on the faculty at Saybrook Graduate College of Mind-Body Medicine and the Kripalu Center for Yoga & Health. She is a member of the advisory boards for the Institute for Functional Medicine, *Integrative Medicine - A Clinician’s Journal*, and *Martha Stewart Whole Living* magazine. Swift is Past Chair, Dietitians in Integrative & Functional Medicine Dietetic Practice Group, and co-author of the soon-to-be-released *The Inside Tract: Your Good Gut Guide to Great Digestive Health* with Gerard E. Mullin, M.D. (Rodale Press, 2011).