
The Women in Culinary Leadership Grant

The James Beard Foundation is committed to supporting and mentoring the next generation of culinary leaders. The Foundation's Women in Culinary Leadership program has already successfully graduated five women from our class of seven 2014-2015 grantees. Founded by Susan Ungaro and Rohini Dey, the third year of WICL has expanded to 22 positions reflecting the overwhelming support of established restaurateur/chef mentors to our program. Our mentors offer an accelerated, learning-by-doing leadership program, supplemented by access to external business and entrepreneurship classes, and monthly program assessments. WICL gives women with a minimum of two years of professional hospitality or culinary experience the chance to work with top industry leaders and build in-depth skills in the kitchen and/or around restaurant management. Only when more women hold top roles in the culinary industry, will more women will find success.

The James Beard Foundation offers the Women in Culinary Leadership Grant (WICL) to women working in the industry the opportunity to deepen or learn their culinary, management, and entrepreneurial skills while working in established restaurants. The applicant may apply for a six - (6) or twelve - (12) month mentor/grantee program, during which they would receive a stipend of \$500 per week for living expenses.

Applicants for the WICL Grant may select from one of the following mentorship locations. Arranged mentorships must be taken at times mutually agreed upon by the applicant and mentors. All mentorships must be completed within one year after they are awarded. In addition, select grantees will have the opportunity to work alongside guest chefs cooking at the historic James Beard House for one week.

1. **Kim Bartmann** – Barquette, The Third Bird, Gigi's Café, Pat's Tap, Red Stag Supper Club, Tiny Diner, Minneapolis, MN: <http://smallbusinessrevolution.org/story/tiny-diner/>
Twelve-Month Program – Back and Front of House
2. **John Besh** – Besh Restaurant Group, New Orleans; <http://www.chefjohnbesh.com/>
Six-Month Program – Front of House
3. **Elizabeth Blau** – Elizabeth Blau & Associates, Las Vegas: <http://elizabethblau.com/>
Six-Month Program – Front of House **AND** Six-Month Program – Back of House (two programs)
4. **April Bloomfield** – The Breslin, The John Dory Oyster Bar, The Spotted Pig, NYC:
<http://www.thebreslin.com/> <http://www.thejohndory.com/> <http://www.thespottedpig.com/>
Twelve-Month Program – Back of House, one for each restaurant (three programs)
5. **Kevin Boehm and Rob Katz**– Boka Restaurant Group, Chicago: <http://bokagr.com/>
Twelve-Month Program – Front of House
6. **Kevin Brown** – Lettuce Entertain You® Enterprises, Chicago: <http://www.leye.com>
Six-Month Program – Back and Front of House
7. **Lee Chizmar and Erin Shea** – Bolete, Bethlehem, PA: <http://www.boleterestaurant.com/>
Six-Month Program – Back of House
8. **Rohini Dey (WICL founder)** – Vermilion, Chicago and NYC : <http://www.thevermilionrestaurant.com/>
Twelve-Month Program – Back and Front of House, in Chicago

9. **Tom Douglas** – Multiple Restaurants, *Seattle*: <http://tomdouglas.com/>
Twelve-Month Program – Back of House
10. **Paul Fehribach** – Big Jones, *Chicago*: <https://bigjoneschicago.com/>
Six-Month Program – Back of House
11. **Sam Fox** – Fox Restaurant Concepts, *Phoenix*: <http://www.foxrc.com/>
Six-Month Program – Back of House
12. **Linton Hopkins** – Restaurant Eugene, *Atlanta*: <http://www.restauranteugene.com/>
Six-Month Program – Front of House
13. **Cindy Hutson** – Ortanique, Zest and Zest MRKT, *Miami*: <http://www.cindyhutsoncuisine.com/>
Six-Month Program – Back of House
14. **Beth Gruitch and Jennifer Jasinski** – Rioja, a Crafted Concept Restaurant, *Denver*:
<http://www.craftedconceptsdenver.com/> Six-Month Program – Front of House
15. **Matt Jennings** – Townsman, *Boston*: www.townsmanboston.com
Six-Month Program – Back and Front of House
16. **Ti Adelaide Martin** – Commander’s Palace, *New Orleans*: <http://www.commanderspalace.com/>
Six-Month Program – Front of House
17. **Cindy Pawlcyn** – Mustards Grill, *Napa, CA*: <http://mustardsgrill.com/>
Six-Month Program – Back of House
18. **Sarah Robbins** – 21c Museum Hotels, Metropole, *Cincinnati, OH*, Lockbox, *Lexington, KY*, Proof on Main
Louisville, KY: <http://www.21cmuseumhotels.com/>
Six-Month Program – Back of House
19. **Stephen Starr** – STARR Restaurants, *Philadelphia*: <http://www.starr-restaurant.com/>
Six-Month Program – Back of House

Sample BOH Kitchen Leadership Program

- Train across all stations to include but not limited to: prep, pantry, fish, poultry, butcher, meat, sauces, hot line, and pastry; learn to expedite
- Learn opening and closing procedures for all stations listed above
- Learn sanitation rules and procedures for kitchen, dry and cold storage
- Learn cost control via sourcing, ordering, rotation, inventory, and promoting product
- Learn labor cost management, hiring, training, evaluation, and other aspects of human resources
- Learn banquet planning, preparation, and cooking procedures needed for small- to large-scale events

Sample FOH Restaurant Leadership Program

- Work closely with FOH Managers to learn floor managing and GM skills, staff training and service, customer liaison, develop skills in team management and mentoring
- Learn about beverage programs across sourcing, pricing, inventory, bar management and costs
- Learn financials at both restaurant and corporate levels (P&L, invested capital, cash flow)
- Work in payroll, accounting and other administrative areas; learn about legalities, licenses, permits
- Learn all aspects of event planning, from client interaction, to menu planning, to producing events
- Train with in-house marketing and or PR team; work in external charity or industry events; work in new project, restaurant startups, relaunches, expansion
- If applicable, opportunity to experience all of the above at the various restaurants in the group

Applicants must:

- Be age 21 or older
- Have at least two (2) years of experience in the Hospitality Industry; either in back of house, front of house, or both
- Meet US work permit eligibility requirements

Applicants are required to submit (electronically and hard copy) by the postmark deadline date of January 20, 2016

- The Women in Culinary Leadership Grant Application
- An essay explaining why the applicant desires to expand her education through this grant and what distinguishes them in drive or accomplishments
- Three (3) letters of recommendation from culinary or hospitality professionals, two of whom have worked directly with the applicant, including name, company, position and relationship to you. References must all be from different sources.
- Resume

Recipients must:

- Be available for a possible two-day stage as part of the selection process (all travel at own expense)
- Sign Grant Agreement
- Reply to monthly questionnaire in order to receive monthly stipend
- Participate in monthly conference calls
- Submit a summary of grant experience upon completion of program

Application Process and Timeline

January 20 – Application postmark deadline (for email and hard copy)

January 20 – February 5: Applications will be reviewed, first by the James Beard Foundation, then by the mentorship locations

February 15 – 19: Mentors will make first round of selections. Selected applicants will be informed

March 14 – 25: Selected recipient to interview and or stage with potential mentor

April 4 – 8: Mentee selections finalized

April 25 – June 1st: Start date – exact date to be mutually agreed upon by Mentor and Recipient



The Women in Culinary Leadership Grant Application

TYPE OR PRINT ALL INFORMATION EXCEPT SIGNATURES

Completeness and neatness ensure your application will be reviewed properly.

Application postmark deadline **JANUARY 20 2016**

APPLICANT DATA

Last Name _____ First _____ Middle Initial _____

Permanent Home Mailing Address _____ Apartment # _____

City _____ State/Province _____ ZIP/Postal Code _____ Country _____

Telephone (_____) _____ Date of Birth: Month _____ Day _____ Year _____

Email Address _____

Is English your primary language? Yes No If no, list your primary language _____

List languages other than English or your primary language, in which you are fluent _____

Country of Citizenship _____

- American Indian/Alaska Native
 Black/African American
 Multi-Racial
 Asian
 Hispanic/Latino
 Native Hawaiian/Pacific Islander

EDUCATIONAL HISTORY

Name of High School you attended _____

City _____ State _____ Country _____

High School Graduation Date: Month _____ Year _____ Date Received GED (if applicable) Month _____ Year _____

Name **all** post-secondary schools you previously attended (if any). **Use official school name. Do not use abbreviations.**

School: _____ City _____ State _____

Dates Attended: From _____ To _____ Total Credits Earned: _____ Degree/Certificate Earned (if any): _____

School: _____ City _____ State _____

Dates Attended: From _____ To _____ Total Credits Earned: _____ Degree/Certificate Earned (if any): _____

(If space provided in any section is inadequate, you may continue on additional sheets. Attachments must follow the same format. Please include name and contact info on any additional sheets)

Sending a résumé does not replace any part of this application. If space provided in any section is inadequate, you may continue on additional sheets. Attachments must follow the same format. **DO NOT** repeat information already reported on the application form. Your name, address and name of this mentorship program should be **included on all attachments and on file names if sending electronically.**

WORK EXPERIENCE

List your work positions as a professional in the hospitality industry. Indicate dates of employment for each job.

| <u>Employer</u> | <u>Title/ Responsibilities</u> | <u>From – (Mo/Yr)</u> | <u>To – (Mo/Yr)</u> |
|-----------------|--------------------------------|-----------------------|---------------------|
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MENTORSHIP

Please check as many of the mentor/grantee programs for which you are interested in applying to:

 No preference

| | |
|---|--|
| <input type="checkbox"/> Kim Bartmann – Barbette, The Third Bird, Gigi's Café, Pat's Tap, Red Stag Supper Club, Tiny Diner, <i>Minneapolis, MN</i> | <input type="checkbox"/> Tom Douglas – Tom Douglas Restaurants, <i>Seattle</i> |
| <input type="checkbox"/> John Besh – Besh Restaurant Group, <i>New Orleans</i> | <input type="checkbox"/> Paul Fehribach – Big Jones, <i>Chicago</i> |
| <input type="checkbox"/> Elizabeth Blau – Elizabeth Blau & Associates, <i>Las Vegas</i> FOH | <input type="checkbox"/> Sam Fox – Fox Restaurant Concepts, <i>Phoenix</i> |
| <input type="checkbox"/> Elizabeth Blau – Elizabeth Blau & Associates, <i>Las Vegas</i> BOH | <input type="checkbox"/> Beth Grutch and Jennifer Jasinski – Rioja, a Crafted Concept Restaurant, <i>Denver</i> |
| <input type="checkbox"/> April Bloomfield – The Breslin, <i>NYC</i> | <input type="checkbox"/> Linton Hopkins – Restaurant Eugene, <i>Atlanta</i> |
| <input type="checkbox"/> April Bloomfield – The John Dory Oyster Bar, <i>NYC</i> | <input type="checkbox"/> Cindy Hutson – Ortanique on the Mile, <i>Miami</i> |
| <input type="checkbox"/> April Bloomfield – The Spotted Pig, <i>NYC</i> | <input type="checkbox"/> Matt Jennings – Townsman, <i>Boston</i> |
| <input type="checkbox"/> Kevin Boehm and Rob Katz – Boka Restaurant Group, <i>Chicago</i> | <input type="checkbox"/> Ti Adelaide Martin – Commander's Palace, <i>New Orleans</i> |
| <input type="checkbox"/> Kevin Brown – Lettuce Entertain You® Restaurants, <i>Chicago</i> | <input type="checkbox"/> Cindy Pawlcyn – Mustards Grill, <i>Napa, CA</i> |
| <input type="checkbox"/> Lee Chizmar and Erin Shea – Bolete, <i>Bethlehem, PA</i> | <input type="checkbox"/> Sarah Robbins – 21c Museum Hotels, Metropole, <i>Cincinnati, OH</i> , Lockbox, <i>Lexington, KY</i> , Proof on Main, <i>Louisville, KY</i> |
| <input type="checkbox"/> Rohini Dey – Vermilion, <i>Chicago</i> | <input type="checkbox"/> Stephen Starr – STARR Restaurants, <i>Philadelphia</i> |

ESSAY

Attach a typewritten one page, double-spaced, 300 hundred word maximum essay describing your desire to expand your education / knowledge through The Women in Culinary Leadership Grant.

LETTERS OF RECOMMENDATION

Attach three letters of recommendation from culinary or hospitality professionals. Be sure each letter includes their company, position they hold and professional relationship to you. All three must be from different sources.

APPLICATION CHECKLIST

You are responsible for submitting all materials to Shelley Menaged at the James Beard Foundation on time. Incomplete applications will not be evaluated. This application becomes complete and valid only when all of the following materials have been received via mail:

- Women in Culinary Leadership Grant.Application
- Essay
- Three Letters of Recommendation
- Resume

All materials must be addressed to:

**The Women in Culinary Leadership Grant
Attn. Shelley Menaged****Send via email as well as mail a hard copy* to:**
smenaged@jamesbeard.orgJames Beard Foundation
6 West 18th Street, 10th Floor
New York, NY 10011 U.S.A.***Hard Copy is required for complete application****CERTIFICATION**

The James Beard Foundation and mentor location have the sole responsibility for selecting recipients based on criteria as set forth in the program's description.

This application becomes the property of the James Beard Foundation. (It is recommended you keep a copy for your files.)

I acknowledge decisions are final. I certify I meet eligibility requirements of the program as described in the guidelines and the information provided is complete and accurate to the best of my knowledge. Falsification of information may result in termination of any award granted.

Applicant's Signature _____ Date _____