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James Beard Foundation Launches JBF Impact Programs

*~ Nation's Preeminent Culinary Organization Announces New
Initiatives to Achieve a More Sustainable Food System ~*

New York, NY (April 25, 2016) – The James Beard Foundation (JBF), America's preeminent culinary organization, is proud to announce the launch of the **JBF Impact Programs**, an initiative which will enhance JBF's work to establish a more sustainable food system through education, advocacy, and thought leadership. JBF Impact Programs will bring together chefs, farmers, and other leaders in the culinary community to address the biggest food challenges facing our society – food waste, sustainable agriculture and seafood, and beyond.

JBF Impact Programs currently include the annual JBF Food Conference, the JBF Leadership Awards, the JBF Chefs Boot Camp for Policy and Change, and Enlightened Eaters. In addition, it will include new initiatives such as JBF Issue Summits, roundtable discussions held in cities around the country to explore timely food issues; JBF Culinary Labs, which engage chefs in hands-on, experiential learning opportunities on food-system issues; and JBF Local and Regional Advocacy Trainings, which will bring the organization's signature "A is for Advocacy" curriculum to a wide cohort of chefs across the country.

The Chef Action Network (CAN), a coalition of more than 200 chefs nationally, will become an official initiative of the JBF Impact Programs to help raise awareness about public policies and support chefs in their efforts to advocate for the issues they care about that impact our food system.

"Our Foundation is expanding our voice in the food policy movement as we enter our 30th year," said Susan Ungaro, president of the James Beard Foundation. "In addition to our new Impact Programs, we're delighted that the Chef Action Network (CAN) will merge under the umbrella of the JBF Impact Programs, continuing its work to help us create a better food system for all Americans."

"We are pleased that the James Beard Foundation is taking this step to expand its programs and support of the policy changes needed to make our food system fair, affordable, sustainable, nutritious, and delicious for all," said Katherine Miller, founding executive director of CAN and recently named JBF's senior director of food policy advocacy. "By

joining forces we will be able to offer chefs more opportunities to get involved and use their voices.”

JBF Impact Programs for 2016 and 2017 will focus their support around four issue areas: food waste reduction, sustainable seafood, sustainable meat, and childhood nutrition. Key dates and important events include:

- May 2: Breakfast Briefing with the JBF Impact Programs Team, Chicago
- May 22-24: Chefs Boot Camp for Policy and Change, The Resort at Paws Up, Greenough, MT
- June 23: Culinary Lab and Issue Summit, Bentonville, AR
- September 11-13: Chefs Boot Camp for Policy and Change, Shelburne Farms, Burlington, VT
- October 16-18: JBF Food Conference, “Now Trending: The Making of a Food Movement”, NYC
- October 17: JBF Leadership Awards, NYC

“As a chef, the skills and knowledge I’ve gained through the Chefs Boot Camp and ongoing support from the Chef Action Network has been so valuable,” said Emily Luchetti, chief pastry officer of Big Night Restaurant Group and chair of the board of trustees of the James Beard Foundation. “Chefs are increasingly asked to support causes and speak to elected officials, but historically have not had any formal training on the most effective way to engage. Access to this expanded training, support, and organizing offered by the JBF Impact Programs is vital.”

For more information on the JBF Impact Programs, visit jamesbeard.org/impact.

About the James Beard Foundation (JBF)

Founded in 1986, the James Beard Foundation celebrates, nurtures, and honors America's diverse culinary heritage through programs that educate and inspire. A cookbook author and teacher with an encyclopedic knowledge about food, the late James Beard was a champion of American cuisine. He helped educate and mentor generations of professional chefs and food enthusiasts, instilling in them the value of wholesome, healthful, and delicious food. Today JBF continues in the same spirit by administering a number of diverse programs that include educational initiatives, food industry awards, scholarships for culinary students, publications, chef advocacy training, and thought-leader convening. The Foundation also maintains the historic James Beard House in New York City's Greenwich Village as a “performance space” for visiting chefs. For more information, please visit jamesbeard.org. Get food news, recipes, and more at the James Beard Foundation's [blog, or subscribe to the free digital newsletter Beard Bites](#). Follow the James Beard Foundation on [Facebook](#), [Twitter](#), [Instagram](#), [Pinterest](#) and [Livestream](#).